



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Angel Road Infant School - Aspens Services
Address of food business:	Angel Road Infant School Angel Road Norwich NR3 3HR
Date of inspection:	11/11/2020
Risk rating reference:	20/00257/FOOD
Premises reference:	20/00362/FOOD
Type of premises:	School
Areas inspected:	All
Records examined:	FSMS, Temperature Control Records, Cleaning Schedule, Training Certificates/records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	School kitchen serving typical school meals to children in local community

**Relevant Legislation**

Food Safety Act 1990 (as amended)

Regulation (EC) No 178/2002 applied by The General Food Regulations 2004 (as amended)

Regulation (EC) No 852/2004 and No 853/2004 applied by Regulation 19 (1) of the Food Safety and Hygiene (England) Regulations 2013

Health and Safety at Work etc. Act 1974 and related regulations

Food Information Regulations 2014

**What you must do to comply with the law**

The report may include **Contraventions** - matters which do not comply with the law . You must address all of the contraventions identified; failure to do so could result in legal action being taken against you.

As a guide, contraventions relating to cleaning, temperature control and poor practice, should be dealt with straight away.

Contraventions relating to structural repairs, your food safety management system and staff training, should be completed within the next 2 months.

Health and safety contraventions should be dealt with within 3 months unless otherwise stated.

To assist you the report may also include **Observations** of current practice, useful **Information, Recommendations** of good practice and reminders of **Legal Requirements** .

My inspection was not intended to identify every contravention of the law and only covers those areas, practices and procedures examined at the time of the inspection. If the report fails to mention a particular matter this does not mean you have necessarily complied with the law.

## FOOD SAFETY

### How we calculate your Food Hygiene Rating:

The food safety section has been divided into the three areas which you are scored against for the hygiene rating: 1. food hygiene and safety procedures, 2. structural requirements and 3. confidence in management/control procedures. Each section begins with a summary of what was observed and the score you have been given. Details of how these scores combine to produce your overall food hygiene rating are shown in the table.

Compliance Area	You Score					
Food Hygiene and Safety	0	5	10	15	20	25
Structure and Cleaning	0	5	10	15	20	25
Confidence in management & control systems	0	5	10	15	20	30
<b>Your Total score</b>	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	15	20	-
<b>Your Rating is</b>	5	4	3	2	1	0

Your Food Hygiene Rating is 4 - a good standard



### 1. Food Hygiene and Safety

Food hygiene standards are high. You demonstrated a very good standard of compliance with legal requirements. You have safe food handling practices and procedures and all the necessary control measures to prevent cross-contamination are in place. Some minor contraventions require your attention. **(Score 5)**

#### Hand-washing

**Observation** I was pleased to see hand washing was well managed.

#### Personal Hygiene

**Observation** I was pleased to see that standards of personal hygiene were high.

### 2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are of a generally satisfactory standard but there are some repairs and/or improvements which are required in order for you to comply with the law. Pest control and waste disposal provisions are adequate. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

## Cleaning of Structure

**Contravention** The following items were dirty and require more frequent and thorough cleaning:

- high level cleaning
- extraction canopy, cobwebs could be seen on bulk light within canopy
- windowsills
- base of door thresholds where they meet the floor

## Maintenance

**Contravention** The following had not been suitably maintained and must be repaired or replaced:

- wall surfaces
- floor surfaces
- worn and / or peeling paint
- flaking paint on metal windows
- flaking paint on ceiling in staff wc.

## Pest Control

**Contravention** Pest proofing is inadequate particularly in the following areas:

- vent in staff w.c. was damaged or had missing parts to prevent possible access by pests.

## **3. Confidence in Management**

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. You have a good track record. There are some minor contraventions which require your attention. Your records are appropriate and generally maintained. Your staff are suitably supervised and trained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

## Proving Your Arrangements are Working Well

**Contravention** The following are needed in order to demonstrate your food safety management system is working:

- an allergen label not properly completed. I noted that mayonnaise used in a tuna and mayonnaise sandwich filling had not been recorded on the allergen information label
- when checking your HACCP documentation I noted that some information was ambiguous and may conflict with your actual food safety practices and procedures. I noted on the document titled 'Weekly food storage and cleaning schedule' V2 November 2016 the instruction to initial all boxes to confirm cleaning and checks have been carried out at least weekly. This is confusing

because some of the checks i.e. checking for any out of date food or keeping raw meat separate from ready to eat foods must be at least, if not more, than once a daily check. I am satisfied that your staff do carry out regular physical checks to ensure you have no out of date foods and food is free from any possible contamination risks at the start of any food preparation and throughout the day.

### Traceability

**Observation** Your records were such that food could easily be traced back to its supplier.

### Training

**Observation** I was pleased to see that food handlers had been trained to an appropriate level and evidence of their training was made available.