

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Archer's Butchers
Address of food business:	177 - 179 Plumstead Road Norwich NR1 4AB
Date of inspection:	26/02/2021
Risk rating reference:	21/00009/FOOD
Premises reference:	13050/0179/0/000
Type of premises:	Butcher retailing RTE foods
Areas inspected:	All
Records examined:	FSMS, Training Certificates/records, Temperature Control Records, Cleaning Schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Traditional butcher counter service producing ready to eat chilled and frozen foods with local delivery service. At the time of the inspection the business was operating at a reduced service due to Covid 19. (No hot food deli counter)

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
Your Total score	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
Your Worst score	5	10	10	15	20	-
Your Rating is	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)**

Contamination risks

Contravention The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt, foreign objects or chemicals:

- an insectocutor was sited above a vac packer and open food packaging in containers in main sausage production room

Observation I was pleased to see you were able to demonstrate effective controls to prevent cross-contamination.

Hand-washing

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

Temperature Control

Observation I was pleased to see you were able to limit bacterial growth and/or survival by applying appropriate temperature controls at points critical to food safety and that you were monitoring temperatures.

Poor Practices

Observation/Information The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration:

- you were opening large packaged blocks of hard cheeses with a 'Use by' date ie. Norfolk Blue and slicing into smaller sections. These smaller slices/blocks of cheese were then vacuum packed and relabelled and again given a 'Use by' date. By carrying out this task you are potentially introducing contaminants i.e. bacteria which may effect its shelf life.

Recommendation I strongly advise you to contact Norfolk Trading Standards who enforce labelling/date coding/repackaging food products to discuss this practise. Tel 0344 800 80 20 email- information@norfolk.gov.uk

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are adequate. The minor contraventions require your attention. **(Score 5)**

Cleaning of Structure

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

- around equipment feet
- base of door thresholds where they meet the floor ie) door frame into walk-fridge in sausage room

Observation The kitchen had been well maintained and the standard of cleaning was good.

Cleaning of Equipment and Food Contact Surfaces

Observation You had dedicated equipment for the preparation of raw and ready-to-eat foods.

Cleaning Chemicals / Materials / Equipment and Methods

Observation I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Maintenance

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

- missing ceiling tiles in sausage making room

Facilities and Structural provision

Observation I was pleased to see the premises had been well maintained and that adequate facilities had been provided.

Observation I was pleased to note you had fitted pest proof bristles to base of external doors as mentioned in previous inspectors inspection report.

Pest Control

Observation I was pleased to see that the premises was proofed against the entry of pests and that pest control procedures were in place.

Observation You have a pest control contract in place and there is no evidence of pest activity on the premises.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. Your records are appropriate and generally maintained but some deficiencies were identified. You are progressing towards a written food safety management system. You have a satisfactory track record. Some minor issues were identified relating to staff supervision and training. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Type of Food Safety Management System Required

Legal Requirement Food business operators must put in place, implement and maintain a permanent procedure or procedures based on HACCP principles:

- Identify hazards to food.
- Identify the critical limits (what is acceptable and unacceptable).
- Monitor critical control points to ensure critical limits are met.
- Keep appropriate records to demonstrate control measures are effective.

Legal Requirement Ensure that your food safety management system is available on site so your staff can refer to your procedures and so that daily records of checks can be completed.

Observation You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

Observation You had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers as well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

Observation I was pleased to note that you are in the process of implementing a totally new and bespoke HACCP food safety management system with supporting food safety policy documentation. You are in the process of transferring your old previous food safety practises and procedures onto this new HACCP System.

On the day of my visit there were a few areas of your new tablet based HACCP system that were not fully operating. However, I was very pleased with your progress and the new intended combination of using a hand held temperature recording devices, tablets, digital temperature monitor displays and computer based HACCP system. You informed me that due to constraints out of your control related to COVID 19 has delayed in fully rolling out your new food safety management system.

Proving Your Arrangements are Working Well

Contravention The following matters are needed in order to demonstrate your food safety management system is working as it should. (Based on the combination of your old HACCP documentation/procedures and part new electronic HACCP procedures found on the day of inspection):

- no probe calibration records
- missing minus character noted for hand recorded temperature recording through June 2020. Recordings indicated temperatures of 19 and 20 degrees for a freezer unit. I believe this to be human error and not a true measurement
- there were missing readings for your electronic cook chill recordings using your new tablet based HACCP. I acknowledge that this was a new method of recording for the chef and will be rectified when additional familiarization of your new systems are carried out
- no evidence of staff being trained on your new systems. I acknowledge this task will be done once all your new food safety practises and procedures have been determined and detailed within your new 'Hawk' based HACCP system.

Observation/Recommendation: You informed me you are intending to use an all-in-one HACCP flow chart for your cooked food products. I recommend you produce a dedicated supplemental, exhaustive list of cooked product list to ensure your flow chart is a true reflection on all your cooked products. You should also consider cross referring and highlighting Control Points (CP's) and Critical Control (CCP's) to the flow chart sections as stipulated within your food safety policy documentation where they are detailed.

Traceability

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

Waste Food and other Refuse

Observation You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.

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.

Infection Control / Sickness / Exclusion Policy

Observation Policies were in place to prevent any infected food handler from contaminating food.

Allergens

Observation You had identified the presence of allergens in your non-prepacked food and had brought this to the attention of your customers.