



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Chip Stop
Address of food business:	Chip Stop 474 Sprowston Road Norwich NR3 4DY
Date of inspection:	14/04/2021
Risk rating reference:	21/00037/FOOD
Premises reference:	15190/0474/0/000
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Traditional fish and chip shop serving 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

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
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Your Food Hygiene Rating is 2 - improvement is necessary



Food Hygiene Rating Re-Scoring Visit

Date: 23rd April 2021

Following the previous inspection a re-rating visit was requested. The revised score is indicated here. The results of the original inspection are listed below.

Your revised Food Hygiene Rating is 4 – a good standard



Inspectors' notes: I was pleased to note that the major contraventions contained in the report below have been satisfactorily addressed. Staff have been trained on procedures. A thorough deep clean carried out and most importantly there is now hot water supplied at the dedicated wash hand basin

1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require

your attention; although not critical to food safety they may become so if not addressed.
(Score 10)

Hand-washing

Contravention The following indicated that hand-washing was not suitably managed:

- there was no hot water to the dedicated wash hand basin in main front counter area

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are less than satisfactory and you are failing to comply with the law in many respects. Improvements are needed in hand and/or equipment washing facilities. Contraventions require your immediate attention as some are critical to food safety. We may revisit your business and if standards have not improved take formal enforcement action. **(Score 15)**

Cleaning of Structure

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

- floor/wall junctions
- around equipment feet
- behind and under equipment
- ceiling
- mastic joints behind sinks

Contravention The following items could not be effectively cleaned and must be covered or made non-absorbent:

- mdf or chipboard shelves
- floors
- unsealed wooden structures
- chipped dented wooden architrave

Maintenance

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

- floor surfaces
- broken, chipped ungrouted or missing tiles
- worn and / or peeling paint

Facilities and Structural provision

Contravention The following facilities were inadequate and must be improved:

- no hot water supply to the dedicated wash hand basin.

Information/Observation: I was pleased to note that you made arrangements to have a plumber attend to the lack of hot water, likely due to a faulty hot tap at the dedicated wash hand basin. As an interim measure a bowl of hot water was used so staff could wash their hands when working at the main counter. You did have a another sink for washing hands but this was located in the staff w.c. which was not easily accessible. Staff must not use the large 'food only' sink for washing hands.

Pest Control

Contravention Pest proofing is inadequate particularly in the following areas:

- the rear storeroom door was open. This must be kept closed at all times or a pest proof door or chain fitted if it is required to stay open when trading.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. 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

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.

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met and this means that your food safety management system will be ineffective:

- services and facilities are inadequate

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your SFBB pack:

- personal hygiene / handwashing
- daily diary
- maintenance / pest control

Training

Contravention The following evidence indicates there is a staff training need as food handlers:

- were not washing their hands often enough
- did not understand the opening and closing checks. On the day of my visit the 'opening check' had not been signed off for that day. Had the opening procedure been undertaken then the faulty hot tap to the dedicated wash hand basin may have been identified and attended to earlier.

Legal Requirement Food business operators must ensure that food handlers are supervised and instructed and/or trained in food hygiene matters to an appropriate level for the work they do.