



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Norfolk Daily Fresh
Address of food business:	14 - 16 Magdalen Road Norwich NR3 4AE
Date of inspection:	26/10/2021
Risk rating reference:	21/00280/FOOD
Premises reference:	10/00238/FD_HS
Type of premises:	Convenience Store
Areas inspected:	All
Records examined:	SFBB, Supplier Audits, Cleaning Schedule, Training Certificates/records, Temperature Control Records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Convenience store baking, butchering and selling a high variety of foods

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 5 - a very 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.

Food Safety

Information You had various boxes of food product stored in front of shelving on the shop floor. All food products should be stored off the floor on suitable shelving or similar. Please ensure all food is stored and displayed appropriately.

Observation I was concerned that you had boxes of open salad stored in the same facility as your raw meat. This is a potential cross contamination issue and physical separation is needed, especially if the salad items are not covered. Segregate fresh produce from other refrigerated foods in refrigeration units by using a separate set of storage racks or separate cooler, if possible. Store salad items in containers which have a lid or adequate cover.

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)**

Maintenance

Contravention Please observed the photographs attached - The following had not been suitably maintained and must be repaired or replaced:

- wall surfaces
- floor surfaces
- worn and / or peeling paint.

Observation I noticed you had replaced the window unit in the kitchen, you will need to remove the adhesive sticker from the surround to ensure that it can be cleaned effectively. You will also need to ensure that it is adequately pest proofed when opened.

Observation There is a large quantity off flour stored opposite the Butchery door way and in front of the bakery doorway, you will need to re-site this flour in order to allow adequate cleaning and safe passage between rooms. The flour situated here is also a contravention of Fire Regulations as there is no maintenance of a safe passage . Fire Regulations are enforced by the Fire Authority.

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. **(Score 5)**

Type of Food Safety Management System Required

Observation Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to 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.