



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	CJ's Fruit And Veg
Address of food business:	Stall 27 Market Place Norwich NR2 1ND
Date of inspection:	27/10/2021
Risk rating reference:	21/00299/FOOD
Premises reference:	21/00292/FD_HS
Type of premises:	Green grocer
Areas inspected:	Stall, Store room
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Fruit and vegetable market stall serving customers in the local area

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 excellent. You demonstrated full 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. **(Score 0)**

Contamination risks

Observation Whole fruit and vegetables, no processing, not sold as ready to eat.

Hand-washing

Observation Hand washing facilities available at shared market sanitary provision.

Temperature Control

Observation Chill holding used to extend shelf life; not critical to food safety.

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 could not be effectively cleaned and must be covered or made non-absorbent:

- mdf or chipboard shelves
- unsealed wooden structures

Cleaning of Equipment and Food Contact Surfaces

Observation Food is placed in bags for weighing wherever possible and scales are cleaned on site daily.

Maintenance

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

- Seals to fridge in store unit broken

Observation I note that you are looking into relocating the store unit and intend to purchase new chiller equipment

3. Confidence in Management

A food safety management system is in place and you comply fully with the law. Hazards to food are understood properly controlled managed and reviewed. All your staff are suitably supervised and trained. You have a very good track record. **(Score 0)**

Type of Food Safety Management System Required

Observation Food safety management system is based on prerequisite requirements. No formal documentation is used.

Recommendation Your business is low risk however I recommend you have a basic written procedure to ensure prerequisite requirements are maintained such as a policy on handwashing, personal hygiene, cleaning, pest control, fitness of foods, staff illness, and maintenance of facilities and equipment.

Traceability

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

Waste Food and other Refuse

Observation Food which is of a reduced quality is donated to local voluntary food groups

Infection Control / Sickness / Exclusion Policy

Guidance Public Health England recommends that food handlers known or suspected to be suffering from a food-borne infection or gastrointestinal illness stay away from work until symptom-free for 48 hours.

Allergens

Observation Nuts are stored and handled separately.