



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	International Food Store
Address of food business:	91 Magdalen Street Norwich NR3 1AA
Date of inspection:	26/10/2021
Risk rating reference:	21/00307/FOOD
Premises reference:	21/00044/FD_HS
Type of premises:	Convenience Store
Areas inspected:	All
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Convenience store serving customers in 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 is divided into three areas which you are scored against for the hygiene rating:

1. Food hygiene and safety procedures
2. Structural requirements
3. Confidence in management/control procedures

Your Food Hygiene Rating is 5 - a very good standard



1. Food Hygiene and Safety

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

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

- there was no hot water to the wash hand basin

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.

Recommendation Use an infrared thermometer or independent fridge thermometer to verify the temperature of chilled food.

Poor Practices

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

- Boxes of tomatoes were stored in the lobby to the WC

Unfit food

Observation I was pleased to see that stock is being date checked and unfit food is removed from sale.

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 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:

- Hot water tap to wash hand basin broken

3. Confidence in Management

A pre-requisite food safety management system is in place. There are some minor contraventions which require your attention. **(Score 5)**

Type of Food Safety Management System Required

Contravention You do not have a written food safety management system. Your business is low risk however you are required to have a minimum amount of documentation. This might include your hygiene rules, pest control reports, a staff illness and exclusion policy, a cleaning schedule, date coding and temperature monitoring.

Information If you do not have a written food safety management system at the time of your next inspection your food hygiene rating may be reduced.

Recommendation Choose Safer Food Better Business for retail as your food safety management system. You can buy or download a copy for free via our website www.norwich.gov.uk/sfbb

Proving Your Arrangements are Working Well

Contravention You did not have any records to prove your food safety management system is working effectively:

- Temperature monitoring records
- opening/closing checks
- pest control
- maintenance log
- supplier list
- staff training records