



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Food On The Move
Address of food business:	167 Bullard Road Norwich NR3 3RA
Date of inspection:	03/11/2021
Risk rating reference:	21/00311/FOOD
Premises reference:	21/00288/FOOD
Type of premises:	Mobile takeaway
Areas inspected:	All
Records examined:	SFBB, Pest Control Report, Cleaning Schedule, Supplier Audits, Temperature Control Records, Training Certificates/records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Burger bar also doing deliveries

**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
<b>Your Total score</b>	<b>0 - 15</b>	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	<b>5</b>	10	10	15	20	-
<b>Your Rating is</b>	<b>5</b>	4	3	2	1	0

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)**

#### Contamination risks

**Legal Requirement** Keep ready to eat food above raw food in the refrigerator to prevent cross contamination

**Recommendation** Raw meat only on bottom shelf of the refrigerator

**Recommendation** Record cook and hot hold temperatures in SFBB diary

**Observation** Food business owner: Apron observed to be worn, allergen and labelling courses by FSA undertaken  
Assistant: allergen n labelling, root cause analysis FSA courses undertaken

#### Hand-washing

**Information** Planning to have an electric water heater put in to water system to get hot running water to sink - time-scale of two weeks

#### Temperature Control

**Observation** I was pleased that 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.

## **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 Equipment and Food Contact Surfaces

**Recommendation** Rusty welds to stainless steel surface need grinding down to ensure surface is enabled to be thoroughly cleaned

#### Cleaning Chemicals / Materials / Equipment and Methods

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

#### Pest Control

**Information** Fly zapped to be installed

## **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)**

#### Proving Your Arrangements are Working Well

**Observation** SFBB generally completed with only a few odd bits due completion