



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Holy Trinity Church Kitchen
Address of food business:	Holy Trinity Church Office 110A Trinity Street Norwich NR2 2BJ
Date of inspection:	22/11/2021
Risk rating reference:	21/00368/FOOD
Premises reference:	19/00266/FD_HS
Type of premises:	Catering
Areas inspected:	Main Kitchen
Records examined:	Temperature Control Records, SFBB, FSMS, Cleaning Schedule, Training Certificates/records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Church kitchen providing weekly group cooked 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 4 - a 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** I was pleased to see you were able to demonstrate effective controls to prevent cross-contamination.

**Recommendation** Ensure food handlers remove jewellery.

**Recommendation** Food handlers should tie back long hair and wear hats or hair nets to prevent loose hair contaminating foods.

### Hand-washing

**Observation** I was pleased to see handwashing was well managed.

### Personal Hygiene

**Observation** I was pleased to see that standards of personal hygiene were high.

### 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.

## **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

**Contravention** The following items are dirty and must be cleaned:

- microwave interior

**Observation** You had dedicated equipment for the preparation of raw and ready-to-eat foods.

### Maintenance

**Observation** You are maintaining the premises in good condition.

### Pest Control

**Observation** You have pest monitoring procedures in place and there was no evidence of pest activity on the premises.

## **3. Confidence in Management**

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. You are progressing towards a written food safety management system. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

### Food Hazard Identification and Control

**Contravention** The Safer Food Better Business pack had not been filled in.

**Observation** Temperature records for chilled/frozen and cooked foods are being kept. A cleaning schedule and monitoring records are kept.

### Waste Food and other Refuse

**Observation** You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.

### Training

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

- were unaware of the contact time for the sanitiser
- did not know the critical temperature for cooked foods (72°C for 30 seconds or an equivalent time/temp combination)

**Observation** I was pleased to see Level 2 training records for food handlers.

**Legal requirement** Food handlers should be trained in the Safe Methods once you have recorded these in your SFBB pack.

## Allergens

**Contravention** You are failing to manage allergens properly:

- You had not identified the allergens present in the food you prepare

**Recommendation** Record what meals you are preparing and identify any of the 14 allergens which may be present by checking the labels of all of the ingredients. Bring this information to the attention of your customers and your staff.

**Recommendation** Although you have a sign displayed advising customers to speak to you about allergens, it is good practice to also ask your customers.