



**Public Protection (food & safety)**

**Food Premises Inspection Report**

|                                  |  |
|----------------------------------|--|
| Name of business:                | Hench Nutrition  |
| Address of food business:        | Unit 4 3 Twickenham Road Norwich NR6 6NG   |
| Date of inspection:              | 02/02/2022   |
| Risk rating reference:           | 22/00067/FOOD  |
| Premises reference:              | 18/00331/FD_HS   |
| Type of premises:                | Food manufacturer  |
| Areas inspected:                 | All  |
| Records examined:                | Pest Control Report, Temperature Control Records,<br>Training Certificates/records |
| Details of samples procured:     | None   |
| Summary of action taken:         | Informal   |
| General description of business: | Manufacturer of health nutrition 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  
Norwich City Council logo  
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         | <b>5</b> | 10        | 15 | 20 | 25 |
| Structure and Cleaning                     | 0         | 5        | <b>10</b> | 15 | 20 | 25 |
| Confidence in management & control systems | 0         | <b>5</b> | 10        | 15 | 20 | 30 |

  

|                         |        |           |         |         |         |      |
|-------------------------|--------|-----------|---------|---------|---------|------|
| <b>Your Total score</b> | 0 - 15 | <b>20</b> | 25 - 30 | 35 - 40 | 45 - 50 | > 50 |
| <b>Your Worst score</b> | 5      | <b>10</b> | 10      | 15      | 20      | -    |

  

|                       |   |          |   |   |   |   |
|-----------------------|---|----------|---|---|---|---|
| <b>Your Rating is</b> | 5 | <b>4</b> | 3 | 2 | 1 | 0 |
|-----------------------|---|----------|---|---|---|---|

Your Food Hygiene Rating is 4 - a 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

**Recommendation** For extra protection against cross contamination use a liquid soap with disinfectant properties conforming to the European standard BS EN 1499: 1997. This information should be available on the product label or may be obtained from the supplier or manufacturer.

**Recommendation** Hand sanitising gels conforming to standard BS EN 1500 can provide additional protection.

**Recommendation** Keep a waste bin near the wash-hand basin

**Recommendation** After washing hands food handlers should turn the taps off using paper towel to prevent them from re-contaminating their hands

## Personal Hygiene

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

## **2. Structure and Cleaning**

The structure facilities and standard of cleaning and maintenance are of a generally satisfactory standard but there are some repairs and/or improvements which are required in order for you to comply with the law. Pest control and waste disposal provisions are adequate. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

### Cleaning of Structure

**Contravention** The following items were dirty and require more frequent and thorough cleaning:

- floor wall junctions
- around equipment feet
- high level cleaning
- walls particularly behind food preparation surfaces

**Contravention** The following items could not be effectively cleaned and must be covered or made non-absorbent:

- walls
- unsealed wooden structures

### Cleaning Chemicals / Materials / Equipment and Methods

**Observation** I was pleased to see that the premises was kept generally 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:

- wall surfaces

### Facilities and Structural provision

**Observation** I was pleased to see the premises had been well maintained and that adequate facilities had been provided.

## **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)**

### Traceability

**Observation** Your records were such that food could easily be traced back to its supplier.

### 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

**Observation** I was pleased to see that food handlers had been trained to an appropriate level and evidence of their training was made available.

### Infection Control / Sickness / Exclusion Policy

**Observation** Policies were in place to prevent any infected food handler from contaminating food.

## **HEALTH, SAFETY AND WELFARE**

### \*Matters of evident concern

**Contravention** The following matters were of immediate concern:

- Loose trailing extension wires
- In-adequate fall prevention of mezzanine
- Grease/oil overspill from machinery

\*Please note that health and safety for your premises is regulated by the Health and Safety Executive (HSE), any contraventions may result in enforcement action being taken.

As a matter of urgency, you need to apply adequate barriers to the edge of mezzanine floor to prevent falling. Your current measure of control only highlights the hazard and does not mitigate the hazard, it is therefore inadequate.

Loose extension wires need to be taped down or rubber external cable protection used, alternatively other adequate protection can be used, including the provision of fixed points.

Excess oil or grease overspill from machines should have absorbent granules applied, until fully cleaned away, to prevent trip hazards.