



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Tesco Express
Address of food business:	Tesco Express 40A Magdalen Road Norwich NR3 4AF
Date of inspection:	22/03/2022
Risk rating reference:	22/00213/FOOD
Premises reference:	04/00144/FD_HS
Type of premises:	Grocery/supermarket
Areas inspected:	Retail area, store room, prep area
Records examined:	Training records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Retailer with bake off serving consumers 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
<b>Your Total score</b>	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	15	20	-
<b>Your Rating is</b>	5	4	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)**

#### **Contamination risks**

**Contravention** The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt, foreign objects or chemicals:

- ventilation grill above the oven had an accumulation of dirt deposits which could drop onto open food

#### **Hand-washing**

**Observation** I was pleased to see hand washing was well managed.

#### **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 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:

- around equipment feet
- floor/wall junctions
- ventilation grill above oven
- shelving in retail area
- floor to walk in chiller
- floor in warehouse and bake off area

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

**Contravention** Mop buckets full of dirt water had been left in the staff toilets.

**Observation** I was pleased to see 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:

- wash hand basin in bake off area build up of limescale
- tap to sink in staff kitchen build up of limescale
- build of ice in the display freezer in retail area
- mildew to ceiling in walk in chiller

### **Facilities and Structural provision**

**Observation** The bake off area is located at the end of the warehouse. I note that the amount of open food handling is limited however as a whole, the room is one in which foods are prepared, treated or processed and as such I would expect there to be a high

standard of cleanliness throughout. The dual use of the room for storing roll cages is in my opinion contributing to an increased introduction of dirt into the bake off area. I recommend that the bake off area is sectioned off to form a separate food room.

### Pest Control

**Observation** I was pleased to see that the premises was proofed against the entry of pests and that pest control procedures were in place.

### **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

**Contravention** The following matters are needed in order to demonstrate your food safety management system is working as it should:

- I was informed there is no cleaning schedule for the premises. This is needed to ensure all items are cleaned at appropriate intervals and records should be kept to aid monitoring and verification of cleaning activities

#### 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:

- cleaning needs attention
- one of the bake off food handlers had not completed their Silver food hygiene and safety training

#### 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.