



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	JD's Hot Dogs
Address of food business:	Mobile Catering Concession Albion Way Norwich
Date of inspection:	23/03/2022
Risk rating reference:	22/00221/FOOD
Premises reference:	09/00197/FD_HS
Type of premises:	Mobile takeaway
Areas inspected:	All
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Mobile hot dog and burger stall

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

Your Food Hygiene Rating is 3 - generally satisfactory



1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.
(Score 10)

Contamination risks

Contravention The following exposed ready-to-eat food and or its packaging to the risk of cross-contamination with foodborne bacteria from raw meat or unwashed fruits and vegetables:

- remember to keep the raw tongs in a covered container not loose in the drawer next to bottles of sauce.

Observation I noted all your food is delivered daily straight to your mobile unit and any left over is discarded. However, raw onions are being taken home on your van where they are prepared and boiled before bringing them back to the unit. Preparing and cooking onions at home is preferable to doing this on site but does make your

home kitchen and storage facilities part of your food business and therefore subject to routine inspection.

Hand-washing

Observation You had a wash hand basin and a container of warm water available with which to wash your hands.

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

- sanitiser was being used instead of sufficient hand washing throughout the day

Contravention You stated you wash your hands at the beginning of the day but then rely on gloves and regularly applied sanitizer to disinfect your gloves. This practice is not acceptable since large numbers of potentially hazardous bacteria will build up in the sweaty layer between your hands and the gloves you are wearing.

Contravention You must regularly remove your gloves, wash your hands using warm water and soap, before drying your hands thoroughly and putting on a fresh pair of gloves. You may sanitise your gloves when needed but this does not remove the requirement to wash your actual hands.

Recommendation You will almost certainly increase the amount of warm water you bring to the site to accommodate the increased hand washing you will need to undertake. You may also need a larger capacity receptacle in which to store the waste water.

Legal requirement Waste water must not be disposed down a surface water gulley.

Information Handwashing is required:

- before handling ready-to-eat food
- after touching raw food and its packaging, including unwashed fruit and vegetables
- after a break/smoking
- after going to the toilet
- after cleaning
- after removing waste
- after blowing your nose

Guidance Proper hand-washing is essential to prevent cross-contamination of E.coli 0157 and other harmful bacteria onto food and food contact surfaces. Handwashing should include the following steps:

- wet hands before applying soap
- good hand rubbing technique
- rinsing of hands
- hygienic drying

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 Structure

Observation The unit had been well maintained and the standard of cleaning was good.

Cleaning Chemicals / Materials / Equipment and Methods

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

Facilities and Structural provision

Contravention The following facilities were inadequate and must be improved:

- provide a proper plug for the wash hand basin rather than a plug of tin foil

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. Your records are appropriate and generally maintained but some deficiencies were identified. Some minor issues were identified relating to staff supervision and training. You are progressing towards a written food safety management system. You have a satisfactory track record. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Type of Food Safety Management System Required

Observation Your food safety management system consisted of the diary pages from the Safer Food Better Business (SFBB) pack and nothing else. The following SAFE METHODS are missing from your Safer Food Better Business pack:

- Cross-contamination (including hand washing)
- Cleaning
- Chilling
- Cooking
- Management sections including suppliers list, contacts, prove it records, food

allergens, and 4-weekly reviews

Contravention Although your business is very simple and you are aware of the food safety hazards and how to control them, you still need something in the way of documentation to demonstrate to others you are in control of those hazards and are keeping appropriate records. A few pages of the SFBB diary are simply not sufficient in this regard.

Legal requirement You must either implement SFBB in its entirety or, because your operation is simple, devise a set of Rules of hygiene to include:

- how and when you wash your hands
- what cleaning methods you employ to clean and disinfect surfaces
- how you ensure food is sufficiently cooked
- how you prevent cross contamination (different coloured equipment for raw and ready-to-eat (RTE) foods, separate chilled storage for raw and RTE etc)
- your opening and closing checks

Legal requirement In addition you will need to demonstrate you are monitoring the temperature of your cool box to prove it is below your critical limit temperature (8 degrees Celsius) and occasionally monitoring the cooking temperature of your burgers and hot dogs (to prove they are at or above your cooking temperature target of 76 degrees Celsius). The best way of doing this is to keep a record of the temperature checks you make.

Proving Your Arrangements are Working Well

Observation You are aware of the hazards to food and their methods of control but will need to demonstrate your control by keeping appropriate documentation and records (see above)

Training

Recommendation You should refresh your food hygiene knowledge every 3 years so that you stay up to date with current legislation and good practice. Booking details for refresher courses are on our website: www.norwich.gov.uk

Disposal of waste food

Observation You advised me that all waste food was taken home and disposed of there. Please ensure this continues to be the case. There is an ongoing rat problem in this area and on no account must food be disposed of on nearby verges as this will attract vermin.

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.

Allergens

Contravention You are failing to manage allergens properly:

- You have not identified the allergens present in the food you prepare
- You do not have a system for informing customers about the presence of allergens in the food you prepare
- You are not informing customers about the risk of cross contamination with allergens

Information Advise your customers how to get allergen information. You can display a sign along the lines of ASK ME ABOUT THE ALLERGENS IN THE FOOD I SELL

Information The 14 allergens are:

- **cereals containing gluten**
- crustaceans, for example prawns, crabs, lobster and crayfish
- eggs
- fish
- peanuts
- soybeans
- **milk**
- nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (Queensland) nuts
- celery (and celeriac)
- **mustard**
- **sesame**
- **sulphur dioxide**, which is a preservative found in some dried fruit
- lupin
- molluscs, for example clams, mussels, whelks, oysters, snails and squid

Information The Food Information Regulations require that you know what allergens are in the food you provide. You can no longer claim you don't know what allergens are present. Neither can you simply state that all the foods you serve might contain an allergen:

- Be sure you know exactly what your allergens are
- Convey this information to your customers accurately and consistently

Recommendation Make a chart listing all your meals together with the 14 allergens (if present). Bring the chart to the attention of your customers.

Recommendation Add allergy information to your menu