



**Public Protection (food & safety)**

**Food Premises Inspection Report**

|                                  |  |
|----------------------------------|--|
| Name of business:                | Peter Family Butchers                              |
| Address of food business:        | 13 Botolph Way Norwich NR3 1EA                     |
| Date of inspection:              | 26/08/2022   |
| Risk rating reference:           | 22/00462/FOOD                                      |
| Premises reference:              | 13/00083/FD_HS                                     |
| Type of premises:                | Butcher  |
| Areas inspected:                 | None   |
| Records examined:                | Supplier Audits, Temperature Control Records, SFBB |
| Details of samples procured:     | None   |
| Summary of action taken:         | Informal   |
| General description of business: | Butcher selling raw meats and eggs                 |

**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         | <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**

You have a good track record. There are some minor contraventions which require your attention. Your records are appropriate and generally maintained. **(Score 5)**

### Hand-washing

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

- there was no hot water to the wash hand basin in the main shop area

### Contamination

**Observation.** Trays of raw burgers were stored unwrapped in the freezer. This is not considered good practice and could result in contamination/spoilage (freezer burn)

### Temperature Control

It was noted that you monitor and record the temperature of the chilled storage and display by reading the dial on the unit.

**Guidance** You cannot rely on taking chilled food temperatures by reading the temperature display on the refrigeration unit. You need an independent method that is clearly related to the actual food temperature.

## **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::

- behind and under equipment
- floor wall junctions
- hand contact surfaces such as light switches and door handles
- wash hand basin

**Recommendation** Your cleaning schedule is there to remind you to clean before an item becomes dirty. If an item is dirty when you go to clean it, increase the frequency of cleaning.

### Cleaning Chemicals / Materials / Equipment and Methods

**Contravention** The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria between surfaces::

- the sanitisers you have chosen to use do not comply with BS EN 1276:1997 and 13697:2001.

**Information** You must ensure that the sanitisers you use are effective against bacteria. Ensure that they meet the following standards BS EN 1276:1997 and 13697:2001.

**Guidance** Disinfectants and sanitisers must at least meet the requirements of one of the following standards: BS EN 1276 or BS EN 13697.

### Maintenance

**Contravention** The following had not been suitably maintained and must be repaired or replaced::

- coving loose at wall floor junction in front of the meat chiller
- hot water heater serving wash hand basin was not working

### Facilities and Structural provision

**Legal Requirement** An adequate number of wash-hand basins must be available, suitably located and designated for cleaning hands. Wash-hand basins must be provided with hot and cold (or suitably mixed) running water.

## **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. Your records are appropriate and generally maintained. Your staff are suitably supervised and trained. There are some minor contraventions which require your attention. **(Score 5)**

### Proving Your Arrangements are Working Well

**Contravention** You are not working to the following safe methods in your SFBB pack::

- cleaning schedule
- Daily Diary
- personal hygiene / handwashing

### 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.

### Allergens

**Observation** You had identified the presence of allergens in your non-prepacked food and had brought this to the attention of your customers.