



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Eaton Primary School - Aspens Services
Address of food business:	Eaton Primary School Duverlin Close Norwich NR4 6HS
Date of inspection:	30/11/2022
Risk rating reference:	22/00635/FOOD
Premises reference:	20/00357/FOOD
Type of premises:	School
Areas inspected:	Main Kitchen, Storeroom
Records examined:	FSMS
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	School with catering

**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** .

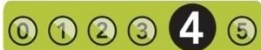
My inspection was not intended to identify every contravention of the law and only covers those areas, practices and procedures examined at the time of the inspection. If the report fails to mention a particular matter this does not mean you have necessarily complied with the law.

## **Food Hygiene Rating Re-Scoring Visit**

Date: 23 February 2023

Following the previous inspection a re-rating visit was requested. The revised score is indicated here. The results of the original inspection are listed below.

Your revised Food Hygiene Rating is 4 – a good standard



Inspectors notes:

**Observation** I was pleased to see that you now have hot water to the kitchen and that you have purchased a new hot trolley that is keeping hot food at the correct temperatures

**Observation** I was pleased to see that some of the contravention outlined in your report have been addressed. However, the following contraventions still need to be addressed

### **1. Food Hygiene and Safety**

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

- a food handler was seen with a pen behind the ear
- raw food i.e eggs were being stored above ready-to-eat foods i.e spread and sandwiches in the Fosters upright fridge – eggs are one of the 14 allergens

### **2. Structure and Cleaning**

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

- floor/wall junctions
- cobwebs seen to high areas
- pipework
- bottom to radiator
- ledge to bottom of long window
- blade to can opener
- handle to Fosters fridge door
- build-up of ice to chest freezer
- interior to B and S tins storing utensils
- filter above dishwasher

**Contravention** The door to the WC had been left open. This must be kept closed at all times. I recommend that you fit a door closure to the door

**Recommendation** Remove plants and flowers from the food room as they present a risk of contamination from soil and attract flying insects

## Maintenance

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

- mastick to sink
- holes to walls
- chipped plaster/paint

## 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	<b>25 - 30</b>	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	<b>10</b>	15	20	-
<b>Your Rating is</b>	5	4	<b>3</b>	2	1	0

Your Food Hygiene Rating is 3 - a generally satisfactory standard



### 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 food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt or foreign objects:

- a food handler was seen with a pen behind the ear

**Recommendation** Chopping/cutting boards were being stored directly touching. Chopping/cutting boards must be stored in a rack properly divided to stop cross-contamination and to allow aeration

**Observation** I was pleased to see you were able to demonstrate effective controls to prevent cross-contamination.

**Legal requirement** At all stages of production, processing and distribution, food must be protected from any contamination likely to render it unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state.

### Hand-washing

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

- at the time of my inspection there was no hot water, you informed me that this had been reported and that you were waiting for an engineer.

**Legal requirement** Washbasins must be available, suitably located and designated for cleaning hands. Wash-hand basins must be provided with hot and cold (or mixed) running water. Soap and hand drying facilities must be located nearby.

### Temperature Control

**Contravention** The following evidence indicated there was a risk of bacteria growing on food:

- the hot Bain Marie was not holding foods above 63°C

**Legal Requirement** If you rely on selling hot food (displayed under 63 °C) within two hours you must be able to demonstrate your system for ensuring food is either sold, placed under refrigeration, or discarded, before the two hours have elapsed.

### Poor Practices

**Contravention** The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration:

- 27 x packets of vegetable fat spread were being stored at ambient temperature in the storeroom, it states on the pack to store in fridge

**Information** Sauces i.e tomato sauce was noted stored at room temperature. The manufacture's recommendation is that such products are refrigerated once open

**Recommendation** It is a government recommendation that eggs are stored in the fridge

## **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
- flooring between and under equipment
- spider and cobwebs seen to ceiling in storeroom
- pipework
- tiles behind washing up sinks
- bottom to radiator
- ledge to bottom of long window
- electric socket

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

- bare exposed plaster to walls

### **Cleaning of Equipment and Food Contact Surfaces**

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

- handle to fridge door
- blade to table top can opener
- build up of ice to chest freezer
- B and S tins storing utensils
- filter above dishwasher

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

**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 and must be repaired or replaced:

- silicon sealant damaged
- holes to wall
- chipped plaster/paint
- split coving to flooring
- damaged ceiling tile
- baffle filter to extraction canopy

### Facilities and Structural provision

**Contravention** The following facilities were inadequate and must be improved:

- no hot water to kitchen at time of visit. However since my visit the hot water has been restored

**Recommendation** Checking that you have hot water should be made one of your opening checks

### Pest Control

**Contravention** Pest proofing is inadequate particularly in the following areas:

- no fly screens to the open window

## **3. Confidence in Management**

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. 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** You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

**Observation** You had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

## Food Hazard Identification and Control

**Contravention** The following pre-requisites have not been met and this means that your food safety management system will be ineffective:

- services and facilities are inadequate as there was no hot water available

**Contravention** You have not identified these food hazards or the methods of control at critical points in your operation:

- bacteria growing on food
- temperature controls

## Traceability

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

## Infection Control / Sickness / Exclusion Policy

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

## 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.

## Allergens

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

- You have not adequately labelled the foods you are prepacking for direct sale to your customers. The label must include the name of the food and an ingredients list with the 14 allergens emphasised

**Guidance** Prepacked for direct sale or PPDS is food that is packaged at the same place it is offered or sold to consumers and is in this packaging before it is ordered or selected. It can include food that consumers select themselves, as well as products kept behind a counter and some food sold at mobile or temporary outlets.

**Information** Prepacked for direct sale (PPDS) food can include the following:

- sandwiches and bakery products which are packed on site before a consumer selects or orders them
- fast food packed before it is ordered, where the food cannot be altered without opening the packaging
- products which are prepackaged on site ready for sale, such as pizzas, rotisserie chicken, salad and pasta pots
- burgers and sausages prepackaged by a butcher on the premises ready for sale to consumers
- food provided in schools, care homes or hospitals and other similar sittings will also require labelling

**Information** food which is not prepacked for direct sale (PPDS) is any food that is not in packaging or is packaged after being ordered by the consumer. These are types of non-prepacked food and do not require a label with name, ingredients and allergens emphasised. Allergen information must still be provided but this can be done through other means, including orally

**Recommendation** for information or advice about prepacked food for direct sale (PPDS) contact Norfolk Trading Standards on 0344 800 8020 or email : [trading.standards@norfolk.gov.uk](mailto:trading.standards@norfolk.gov.uk)