



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	The Deli
Address of food business:	103 Magdalen Street Norwich NR3 1LN
Date of inspection:	16/01/2024
Risk rating reference:	24/00036/FOOD
Premises reference:	24/00009/FD_HS
Type of premises:	Convenience Store
Areas inspected:	All
Records examined:	FSMS
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Convenience store low risk

**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
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Your Food Hygiene Rating is 5 - a very good standard



### 1. Food Hygiene and Safety

Food Hygiene standards are excellent. You demonstrated full 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. **(Score 0)**

#### Contamination risks

**Observation** It was pleased that effective controls to prevent cross-contamination are in place because all of the food remains sealed in suppliers' packaging and all products sold are ambient stable (safe to store and display at room temperature).

### 2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are all excellent and you demonstrated full compliance with the law. There is evidence of effective pest control and procedures are in place to rectify any problems as they arise. There is good provision for waste disposal. **(Score 0)**

#### Cleaning of Structure

**Observation** Please advise me if you decide to re-install the bake-off equipment as your premises registration details will have to be updated.

#### Maintenance

**Observation** You are maintaining the premises in good condition.

### **3. Confidence in Management**

A food safety management system is in place and you comply fully with the law. Hazards to food are understood properly controlled managed and reviewed. Your records are appropriate and being maintained. All your staff are suitably supervised and trained. You have a very good track record. **(Score 0)**

#### Type of Food Safety Management System Required

**Observation** The products you are offering for sale were date labelled and demonstrated effective control over food spoilage.

#### Traceability

**Recommendation** I would advise you to keep records of all suppliers and the quality of the products along with reasons for returning/refusing delivered items so you can show you are being suitably careful to prevent sub-standard food being offered for sale

#### Waste Food and other Refuse

**Observation** I understand that the usual waste generated on the store is predominantly inert packaging.

#### Allergens

**Observation** The presence of allergens in the pre-packed food you sell was clearly indicated on all of the products examined during the inspection. You should regularly check the labelling of the products you are selling and withdraw/return batches of products that do not have clear information about the food allergens they contain.