



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Little Fish Bar
Address of food business:	The Little Fish Bar 306 Bowthorpe Road Norwich NR5 8AB
Date of inspection:	09/02/2024
Risk rating reference:	24/00102/FOOD
Premises reference:	05/00018/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	Training Certificates/records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Fish and Chip Shop

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 4 - a 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)**

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 of the structure of the premises could not be effectively cleaned and must be covered, made non-absorbent or replaced:

- Cardboard was being used as a floor covering to the rear of the frying range
- The wall surface to the side of the microwave and bain marie was not sufficiently smooth to enable effective cleaning
- The surfaces of wall and floor in rooms where food is prepared or processed must be smooth, non-absorbent and capable of being easily cleaned

Information Cardboard cannot be properly cleaned. Do not use it to cover the floor/shelves of work surfaces in food rooms.

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items equipment and food contact surfaces were dirty and must be cleaned:

- Seals to the doors of fridges and freezers had area of mould staining

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:

- There was no hard surface sanitiser spray available for use at the time of the visit. You did not have appropriate cleaning chemicals available

Information Proper cleaning and disinfection is essential in preventing the spread of E.Coli 0157 and other harmful bacteria onto food and food contact surfaces.

Facilities and Structural provision

Contravention The following facilities were inadequate and must be improved:

- There was an accumulation of stagnant water around the base of the potato peeler and that area also had a odour indicating poor drainage

Legal Requirement All food premises must have adequate drainage of waste water. This is to reduce contamination of food with harmful bacteria and off odours that are present in waste water.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. Your records are appropriate and generally maintained but some deficiencies were identified. 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

Contravention You currently do not have a food safety management system. Implement a bespoke HACCP system covering the higher risk activities not covered in Safer Food Better Business (SFBB).

Information The absence of any documentation has resulted in a poor score for confidence in management and this, in turn, has had an adverse effect on your Food Hygiene Rating.

Traceability

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

Waste Food and other Refuse

Observation Food and other waste was generally being disposed of appropriately.