



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Beezys Catering Kitchen
Address of food business:	271 Heigham Street Norwich NR2 4LT
Date of inspection:	21/02/2024
Risk rating reference:	24/00113/FOOD
Premises reference:	24/00005/FD_HS
Type of premises:	Mobile takeaway
Areas inspected:	All
Records examined:	FSMS
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Mobile food operation on private land serving food to local community

**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.

<b>Compliance Area</b>	<b>You Score</b>					
Food Hygiene and Safety	0	5	10	15	20	25
Structure and Cleaning	0	5	<b>10</b>	15	20	25
Confidence in management & control systems	0	5	<b>10</b>	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**

Some minor issues were identified relating to staff supervision and training. **(Score 0)**

#### **Contamination risks**

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

**Information** You currently carry out your main food preparation operation in the morning including handling/cooking of raw meats. You informed me that you carry out a deep clean on all surfaces used before and after this task. You then wash up some small dirty pieces of equipment in your dedicated washing up sink. Your other staff member takes larger pieces of equipment home to give them a proper deep clean. Given the small amount of preparation surfaces in your mobile for the kind of food you intend to sell you must be vigilant in your cleaning down and sanitization surfaces effectively. On the day of my visit you were only cooking marinated chicken on a large

griddle and hot holding them for service later in the evening. However, you intend to serve other meats such as goat, mutton and steak.

### Temperature Control

**Observation** I was pleased to see you were able to limit bacterial growth and/or survival by applying appropriate temperature controls at points critical to food safety and that you were monitoring temperatures.

## **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:

- around equipment feet
- behind and under equipment
- hand contact surfaces such as light switches and door handles

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

- mdf or chipboard shelves
- unsealed wooden structures
- cut ends of plastic coated shelving

### Cleaning Chemicals / Materials / Equipment and Methods

**Information** A surface sanitiser may be rendered ineffective if you are not following the correct dilutions or allowing a sufficient time for the product to work (CONTACT TIME). Always follow the instructions on the product label.

**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.

### Maintenance

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

- wall cladding damaged

- floor surfaces damaged
- coving loose at wall floor junction
- wall surfaces damaged

### Facilities and Structural provision

**Observation** Due to lack of deep washing up bowls to clean your large saucepans you wash some items at a domestic property nearby. You then return them clean for the next production of food.

**Information** On the day of my visit your generator used to supply electricity to your mobile ran out of petrol. A staff member had to replenish your petrol supply from a petrol station using a dedicated container. Fortunately you have a petrol station nearby and you were able to start the generator within a very short period of time with no major risk to food safety at the time of my visit. You must ensure you have sufficient petrol to your generator whilst you are trading as it supplies power to your fridge, freezer, lighting and hot water urn for your hot water supply. You have LPG cylinders stored within the mobile unit for your griddle and hot holding wells. You informed me that you always normally have petrol in the generator as you check the level regularly. I took your verbal assurance that this was a one-off and will never happen again.

**Information** Formal action may be considered if you are found to have inadequate electricity or LPG supply to your food mobile that may effect food safety requirements.

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

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. Some minor issues were identified relating to staff supervision and training. You are progressing towards a written food safety management system. 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 do not have a food safety management system. Implement Safer Food Better Business or an equivalent food safety management system.:

**Legal Requirement** Food business operators must put in place, implement and maintain a permanent procedure or procedures based on HACCP principles:

- Identify hazards to food
- Identify the critical limits (what is acceptable and unacceptable)
- Monitor critical control points to ensure critical limits are met
- Keep appropriate records to demonstrate control measures are effective

**Information** As you are a new business you are permitted the flexibility of extra time to get your food safety management system up to the minimum legal requirements. You must act on this now as your food hygiene rating score may be reduced to a maximum

of 1 if the food safety management system does not fully meet the legal standard by the time of the next statutory inspection.

**Information** Food Crime is on the increase, starting with illegal slaughter of animals without proper controls through to adulteration of food.

We would encourage all businesses to think about and strengthen their procedures to combat this. The Food Standards Agency and The National Food Crime Unit (NFCU) have produced useful information to support businesses, and to enable them to self-assess their resilience. Please follow this link: [www.food.gov.uk/business-guidance/food-crime-guidance-for-businesses](http://www.food.gov.uk/business-guidance/food-crime-guidance-for-businesses)

It would be useful to record that you have done this and followed up on any areas where you may be weak as this will be useful for any due diligence defence.

**Recommendation** Contact us for details of our Safer Food Better Business workshops on 01603 989600 or visit our webpage [www.norwich.gov.uk/foodsafetytraining](http://www.norwich.gov.uk/foodsafetytraining)

**Recommendation** Choose Safer Food Better Business as your food safety management system. It is simple to implement and requires a minimum amount of record keeping.

**Recommendation** MyHACCP is a free web tool that will guide you through the process of developing a food safety management system based on Hazard Analysis and Critical Control Point (HACCP) [www.myhaccp.food.gov.uk](http://www.myhaccp.food.gov.uk)

**Recommendation** You can buy a printed copy of Safer Food Better Business or a diary refill pack via our website [www.norwich.gov.uk/sfbb](http://www.norwich.gov.uk/sfbb)

**Observation** On the day of my visit you informed you intend a HACCP app on your mobile phone called 'Hubl'. However it was not being implemented during my inspection. Therefore you are not fully compliant with HACCP requirements.

**Recommendation.** As an opening check make sure that you have an adequate petrol supply available for your generator whilst trading, this also includes during solely food preparation times as well. You must not store petrol in the mobile overnight.

### Traceability

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

### Allergens

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