



**Public Protection (food & safety)**

**Food Premises Inspection Report**

|                                  |   |
|----------------------------------|---|
| Name of business:                | Pauls Family Butchers                                 |
| Address of food business:        | Stalls 112 - 113 And 122 Market Place Norwich NR2 1ND |
| Date of inspection:              | 06/03/2024  |
| Risk rating reference:           | 24/00130/FOOD   |
| Premises reference:              | 06/00036/FD_HS  |
| Type of premises:                | Butcher   |
| Areas inspected:                 | All   |
| Records examined:                | Cleaning Schedule, Temperature Control Records, FSMS  |
| Details of samples procured:     | None  |
| Summary of action taken:         | Informal  |
| General description of business: | Butcher on Norwich Market                             |

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

Your Food Hygiene Rating is 4 - a good standard



### 1. Food Hygiene and Safety

Food hygiene standards are high. You demonstrated a very good standard of 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. Some minor contraventions require your attention. **(Score 5)**

#### 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:

- you were vacuum packing slices of uncooked black pudding by removing the meat from the original manufacturers hermetically sealed packaging. You must therefore follow the manufacturers storage guidelines. This stipulates, once opened the product must be consumed within 6 days. This new consume by date must be clearly labelled on the newly vacuumed packed product if you wish to continue this practice

#### Hand-washing

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

- there was no hot water to the dedicated wash hand basin

**Observation** The hot water heater was not plugged in when I went to wash my hands. This was because staff had not turned on the electricity supply. Once there was a power supply to the unit it was able to provide hot water supply. You must ensure hot water to wash hands is available at all times when trading.

## **2. Structure and Cleaning**

The structure facilities and standard of cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are adequate. The minor contraventions require your attention. **(Score 5)**

### Cleaning of Structure

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

- high level cleaning

### Maintenance

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

- rust to base of door to walk-in fridge
- fraying grey duct tape to handle to walk-in fridge

## **3. Confidence in Management**

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. Some minor issues were identified relating to staff supervision and training. Your records are appropriate and generally maintained but some deficiencies were identified. You have a satisfactory track record. 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

**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

## Proving Your Arrangements are Working Well

**Contravention** The following are needed in order to demonstrate your food safety management system is working:

- gaps to daily records
- missing probe calibration records
- staff training records
- you were using and following Safe Food Handling for Butchers HACCP system and I acknowledge some sections were not relevant to your business. However, you had not been or had lapses in completing documentation which did refer to your business activities. I took your verbal assurance that you will review your HACCP documentation. Some of the missing documentation/written recordings are a fundamental part of your HACCP

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

- re-vacuum packing of raw meat slices

**Observation** I was pleased to note that you are recording fridge/freezer temperatures and have a written cleaning rota that is also signed off once carried out.

## Traceability

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