



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	The Julian Hospital - G4S FM
Address of food business:	Julian Hospital Bowthorpe Road Norwich NR2 3TU
<b>Date of Re-rating inspection:</b>	<b>09/04/2024</b>
Risk rating reference:	24/00150/FOOD
Premises reference:	02130/4000/0/000
Type of premises:	Hospital kitchen
Areas inspected:	All
Records examined:	Temperature Control Records, FSMS, Cleaning Schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	kitchens in hospital, providing food to several wards.

**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	<b>5</b>	10	15	20	25
Structure and Cleaning	0	<b>5</b>	10	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

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

Date: 9<sup>th</sup> April 2024

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 Food Hygiene Rating is 5 - a very good standard



**Observation** I was pleased to see the following:

- Thermometers used to probe cooked foods now calibrated as per HACCP
- Staff refresher training carried out on cleaning chemicals
- Written logs now available as evidence thermometers calibrated to set timescales.

Requirement still to be carried out-

- Amend written procedure and documentation within your HACCP documentation to take into account you do not use boiling water (99 to 101 degrees C) to check accuracy of your thermometers. This is due, at this site, for health and safety considerations no boiling water is available.

Your Food Hygiene Rating is 4 - a good standard



## 1. Food Hygiene and Safety

Your records are appropriate and generally maintained but some deficiencies were identified. Some minor issues were identified relating to staff supervision and training. **(Score 5)**

### Contamination risks

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

## 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 Chemicals / Materials / Equipment and Methods

**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.

**Guidance** Disinfectants and sanitisers must at least meet the requirements of one of the following standards: BS EN 1276 or BS EN 13697.

### Maintenance

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

- silicon sealant damaged to sink/wall joints

### Pest Control

**Observation** I was pleased to see that the premises was proofed against the entry of pests and that pest control procedures were in place.

**Observation** You have a pest control contract in place and there is no evidence of pest activity on the premises.

## 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. Some minor issues were identified relating to staff supervision and training. 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.

**Observation** You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

**Observation** You were monitoring (and recording) the temperatures of your fridges and freezers as well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

### Proving Your Arrangements are Working Well

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

- probe calibration records were missing for verifying your probe thermometers were working correctly and giving accurate readings
- lapses in dishwasher temperature check recording

**Information** Dishwasher recording temperatures. These are not legal requirements to check. However, if they are specified checks to verify your food safety measures /procedures are working they must be carried out.

**Information** You had no up to date records for checking accuracy of all probe thermometers used on site. However, I was shown a written record log from 2021. But there were also gaps to recordings on this form. I was informed new calibration thermometers had been ordered and delivered, but unfortunately were returned due to technical reasons.

### Training

**Contravention** The following evidence indicates there is a staff training need as food handlers:

- staff were unsure/aware of the proper contact time for the sanitiser used in your kitchens. According to manufacturers guidelines on the bottles it was 5 minutes
- gaps to recording logs

**Legal Requirement** Food business operators must ensure that food handlers are supervised and instructed and/or trained in food hygiene matters to an appropriate level for the work they do.

**Recommendation** Use sanitisers with a lower contact time.