

**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Asda
Address of food business:	11 The Lastings Sandy Lane Norwich NR4 6EF
Date of inspection:	22/11/2024
Risk rating reference:	24/00514/FOOD
Premises reference:	15/00291/FD_HS
Type of premises:	Grocery/Supermarket with catering
Areas inspected:	All
Records examined:	Third Party Audit, Temperature Control Records, FSMS, Training Certificates/records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Large supermarket - part of national chain.

**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 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)**

#### **Contamination risks**

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

#### **Hand-washing**

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

- no means for hygienically drying hands was available at the dedicated wash hand basin in the meat cooking kitchen

**Information** Proper hand-washing is essential to prevent cross-contamination of E.coli 0157 and other harmful bacteria onto food and food contact surfaces. Handwashing should include the following steps:

- wet hands before applying soap
- good hand rubbing technique
- rinsing of hands
- hygienic drying

**Information** Handwashing is required:

- \* before handling ready-to-eat food
- \* after touching raw food and its packaging, including unwashed fruit and vegetables
- \* after a break/smoking
- \* after going to the toilet
- \* after cleaning
- \* after removing waste
- \* after blowing your nose

**Information** lack of means to dry hands at dedicated wash hand basins was raised at the last inspection.

### 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.

### Unfit food

**Contravention** The following food was removed/destroyed in my presence because:

- two high risk chicken sandwiches had no shelf life information printed on their packaging. This was likely due to a manufacturing fault. However, I believe that this issue should have been picked up by staff as part of your stock rotation system

**Legal Requirement** Any food which is found at your food premises is presumed to be intended for sale and must comply with the law.

## **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:

- around equipment feet
- behind and under equipment

- floor/wall junctions
- mastic joints behind sinks
- do not keep cleaning equipment i.e. brooms and mops in the area between the pizza makeup and cake concession locations

### Pest Control

**Contravention** Pest proofing is inadequate particularly in the following areas:

- the external doors

**Legal Requirement** The layout, design, construction, siting and size of food premises must permit good food hygiene practices, including protection against pests.

**Information/observation** I note that food and drink deliveries are unloaded and stored temporarily in the main rear covered goods-in area prior to being taken into the main shop floor. Staff are aware to report any pest sightings in this area i.e. rodents. However, you must ensure that when you are closed for business all external doors in the warehouse area are closed to prevent access by pests. This is particularly important for the roller shutter doors from the internal part of the store into the warehouse.

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

**Information** You informed me that you have requested large plastic strip sheets be installed where large articulated vehicles back-up onto the loading ramp. Also, that other doors in the loading bay area are fitted with additional pest proofing.

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

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. You have a good track record. There are some minor contraventions which require your attention. Your records are appropriate and generally maintained. Your staff are suitably supervised and trained. **(Score 5)**

### 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

### Traceability

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

#### Waste Food and other Refuse

**Observation** You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.

#### Training

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

- given that two high risk products were found with no proper 'Use By' date indicates your stock rotation system was not being followed. These products were both removed and disposed of when this was brought to your attention.
- a staff member handling high risk foods was unsure of what temperature your chilled foods should be stored at according to your HACCP procedures.

**Recommendation** Consider regular refresher training on allergen information and foods packaged and labelled by your staff

#### Allergens

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

**Observation** You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.