



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Fish Inn Colman Road
Address of food business:	144 Colman Road Norwich NR4 7AA
<b>Date of re-rating inspection:</b>	09/01/2025
Risk rating reference:	24/00515/FOOD
Premises reference:	23/00125/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Fish and chip shop serving 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.

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

### Food Hygiene Rating Re-Scoring Visit

Date: 8<sup>th</sup> January 2025

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 4 - a good standard



**Observation** I was pleased to see that most of the contraventions outlined in your food hygiene inspection had been addressed particular in relation to the following matters-

- fully implemented HACCP with detailed up to date supporting written documentation (Safer Food Better Business)
- you had undertaken a very thorough deep clean of the premises. Standard of cleanliness was very much improved.
- purchased new insectocutor
- replaced worn chopping boards

**Contravention** the following items require attention:

- gaps to door frames at both front entrance and back exit to rear. These need to be properly pest proofed.

- extraction pipework in rear kitchen
- damaged bulk freezers
- cleaning on top of freezer in servery counter
- general internal maintenance.

Your Food Hygiene Rating is 1 - major improvement is necessary



## 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

**Contravention** The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt, foreign objects or chemicals:

- worn chopping boards

### Hand-washing

**Observation** I was pleased to see handwashing was well managed.

### Personal Hygiene

**Contravention** The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- staff not wearing suitable protective clothing

**Legal requirement** All persons in food handling areas must wear suitable, clean, and where appropriate protective clothing

## 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
- extraction canopy
- floor/wall junctions
- high level cleaning
- tin opener mounted on the table
- front of house windows and doors

#### Cleaning of Equipment and Food Contact Surfaces

**Contravention** The following items are dirty and must be cleaned:

- fridge and freezer seals
- exterior surfaces of fridges and freezers

#### Maintenance

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

- tiles are broken, holed, chipped ungrouted or missing
- floor surfaces damaged
- coving loose at wall floor junction
- silicon sealant damaged
- freezer lids
- rust to feet of moveable equipment

#### Pest Control

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

- the external doors

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

There is major non-compliance with legal requirements. The contraventions require your urgent attention. A revisit is planned and formal enforcement action is likely. **(Score 20)**

#### 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

**Legal Requirement** Ensure that your food safety management system is available on site so your staff can refer to your procedures and so that daily records of checks can be completed.

### Proving Your Arrangements are Working Well

**Contravention** You are not working to the following safe methods in your SFBB pack:

- 4-weekly checks. These checks are written evidence that you have reviewed the information within your SFBB pack to produce safe food are up to date.
- cleaning / clear and clean as you go. I acknowledge your reason for this being due to recent temporary staff shortages at the time of my visit.
- cleaning schedule
- daily diary. The last completed daily diary pages within your SFBB pack available to review were dated from May 2023. Completing the daily diary pages are an integral part to supporting your HACCP plan and other food safety procedures. Without completed daily diary pages or other alternative electronic/written documentation you will not be fully compliant with HACCP principles as stipulated above.
- maintenance / pest control

### Traceability

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

### Training

**Observation** I was pleased to see that food handlers had been trained to an appropriate level and evidence of their training was made available.