



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	38 St Giles Boutique Bed And Breakfast
Address of food business:	38 St Giles Street Norwich NR2 1LL
Date of inspection:	27/11/2024
Risk rating reference:	24/00540/FOOD
Premises reference:	08/00030/FD_HS
Type of premises:	Bed and breakfast
Areas inspected:	All
Records examined:	Temperature Control Records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Bed and Breakfast

**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**

**Contravention** - You had not protected the articles and/or the equipment you use for ready-to-eat food from the contamination risk posed by raw food or its packaging

**Observation** - Raw chopping boards had been stored with ready-to-eat chopping boards.

**Recommendation** - Ensure raw and ready-to-eat boards are stored separately to prevent any risk of cross contamination.

#### **Personal Hygiene**

**Observation** - I was pleased to see that standards of personal hygiene were high.

### Temperature Controls

**Observation** - Cooked food temperatures were not being recorded or monitored.

**Recommendation** - Ensure cooked food temperatures are being recorded.

**Guidance** - You cannot rely on taking chilled food temperatures in your fridge/freezers by reading the temperature display on the units. You need an independent method that is clearly related to the actual food temperature.

**Recommendation** - Put a fridge thermometer in each of your fridge/freezers. These will give you an independent reading of the air temperature inside the unit.

### Unfit food

You should have a system to identify when open or prepared foods need to be used by or discarded, to ensure the food is fit for consumption.

I recommend you apply labels which give a date that is 2 days after the day of production e.g. if food is opened on Monday it should be used by the end of Wednesday (an exception is cooked rice which should not be kept longer than 24 hours).

**Recommendation** - Ensure all open food and sauce products are labelled. Ensure manufacturer's information guidance is being followed.

## **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:

- Food debris was found inside the cupboards

### Maintenance

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

- Kitchen worktop was damaged and found in poor repair

## Pest Control

**Recommendation** - Employ the services of a pest controller.

### **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. **(Score 5)**

#### Type of Food Safety Management System Required

**Contravention** - Your food safety management system must be improved to implement Safer Food Better Business or an equivalent food safety management system:

- Ensure temperatures are being recorded for cooked foods
- Ensure cleaning schedules are in place and being recorded
- Ensure probe calibrations are being recorded and monitored

**Information** - You can download a Safer Food Better Business pack and refill diary pages from the FSA website: [www.food.gov.uk/business-industry/caterers/sfbb](http://www.food.gov.uk/business-industry/caterers/sfbb).

If you want to keep everything on your computer or tablet an electronic version of the Safer Food Better Business pack is also available on the FSA website [www.food.gov.uk/business-industry/caterers/sfbb](http://www.food.gov.uk/business-industry/caterers/sfbb) However, do make sure staff have access to it at all times when working.

**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)

#### Proving Your Arrangements are Working Well

**Contravention** - The following matters are needed in order to demonstrate your food safety management system is working as it should:

- Cleaning schedules
- Probe calibration records
- Cooked temperature records
- Open food products to be labelled