

EAST DEVON DISTRICT COUNCIL - ENVIRONMENTAL HEALTH SECTION

Blackdown House, Border Road, Heathpark Industrial Estate, Honiton, Devon EX14 1EJ

Tel: 01395 517457

Email: environmentalhealth@eastdevon.gov.uk

FOOD PREMISES INSPECTION REPORT TO FOOD BUSINESS OPERATOR

Name of Business					
Address					
Food Bus. Operator			Business Type		
Registered Address					
Person Seen			Status		
Food Registration	Details Correct	New Business	Change of Proprietor	Form Left	
Date of Inspection	Time	Type of Visit		Official Control	
Official Control	Inspection	Audit	Sampling	Monitoring	
Other Intervention	Advice	Education	Coaching	Intell Gather	
Legislation	Food Safety Act 1990		Food Hygiene (England) Regulations 2013		
	Regulation (EC)	852/2004	853/2004	178/2002	2073/2004
Areas Inspected Whole / Part (Specify)					
Records/Documents Examined (specify)			Details of Sample Taken		

Gas Engineering details and registration number		Asbestos Management - awareness, action, plan	
Yes		Yes	
No		No	
Other persons interviewed. Key points discussed.			

Allergen awareness			
Signage	Allergen recording	Cross-contamination awareness	Staff Training
Summary of Officer's Assessment of Food Safety management Systems at the time of inspection (tick box)			
Assessment		Comments	

Fully documented system			
Partially documented system			
No documented system			

The following have been identified:		Food Hazards	Critical Controls
The following have been established & implemented:			
Critical limits	Monitoring procedures	Corrective actions	Verification procedures

FOOD SAFETY ASSESSMENT - INSPECTION RATING					
POTENTIAL HAZARD					
Types of Food	40	30	10	5	
Methods of Processing	20	0			
Customers at Risk	15	10	5	0	
Vulnerable Groups	22	0			

COMPLIANCE/CONFIDENCE/SIGNIFICANCE OF RISK							
Food Hygiene and Safety	25	20	15	10	5	0	
Structural	25	20	15	10	5	0	
Confidence in Management	30	20		10	5	0	
Significance of Risk	20					0	

Total Risk Rating:	Risk Category:
FOOD HYGIENE RATING (Compliance + Confidence)	

Contact Email Permission Granted for General Use	Yes	No
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Contact Email for General Use

Food Hygiene Scoring System

Part 1: Potential Hazard	
A. Type of Food and Method of Handling	
40	Manufacturers of high-risk food including Approved Establishments, wholesalers and packer who re-wrap of re-pack high risk foods
30	Preparation, cooking or handling of open high-risk foods by caterers & retailers except caterers preparing less than 20 meals a day(see below)
10	Handling pre-packed high-risk foods; Caterers preparing less than 20 meals per day; Other wholesaler/distributors not in categories above; Manufacture or packing food other than high risk; Establishments involved in filleting, salting, cold smoking fish for retail sale to final consumer
5	Retail handling foods other than high risk such as fruit, vegetables, canned and ambient shelf stable products. Any other business not included in the categories above
B. Method of Processing	
20	Thermal processing or aseptic packing of low acid food Vacuum & sous vide packing (except raw/unprocessed meat & dried fruits); Manufacture of cook/chill food (caterers not included) Small scale production cooked meat products in non-approved, e.g., retailers such as butchers
0	None of the above
C. Consumers at Risk	
15	Manufacturers of food which is distributed nationally or internationally
10	Substantial number of customers inc. outside local area, e.g., superstore, hypermarket, airport & motorway services Manufacturers not included in category above
5	Customers likely to live, stay or work in the local area e.g., high street or corner shop, supermarket or restaurant
0	Businesses supplying fewer than 20 consumers per day
PLUS: Vulnerable Group	
22	Additional score where more than 20 persons in a vulnerable group, e.g., elderly people (>65 years), young children (<5 years), the sick/immuno-compromised
0	Any other case not included above

Food Hygiene Intervention Frequencies		
Category	Inspection Rating	Minimum Inspection
A	92 to 196	At least every 6 months
B	72 to 91	At least every 12 months
C	52 to 71	At least every 18 months
D	31 to 51	At least every 24 months
E	0 to 30	A programme of alternative enforcement strategies or interventions every 3 years

Establishments rated as low-risk (30 or less) need not be included in the planned inspection programme, but must be subject to an alternative enforcement strategy at least once in every 3 years

Part 2: Level of Compliance	
Hygiene	
25	Almost total non-compliance
20	General failure to satisfy statutory obligations - standards generally low
15	Some major non-compliance with statutory obligations - more effort required to prevent fall in standards
10	Some non-compliance with statutory obligations and Industry codes of recommended practice. Standards are being maintained or improved
5	High standard of compliance with statutory obligations, Industry codes of practice and minor contraventions of food hygiene regulations. Minor non-compliance with statutory obligations and codes of practice
0	High standard of compliance with statutory obligations and Industry codes of practice
Structural	
25	Almost total non-compliance with statutory obligations
20	General failure to satisfy statutory obligations – standards generally low
15	Some major non-compliance with statutory obligations - more effort required to prevent fall in standards
10	Some non-compliance with statutory obligations and Industry codes of recommended practice. Standards are being maintained or improved
5	High standard of compliance with statutory obligations, Industry codes of practice and minor contraventions of food hygiene regulations. Minor non-compliance with statutory obligations and codes of practice
0	High standard of compliance with statutory obligations and Industry codes of practice
Part 3: Confidence in Management	
30	Poor track record of compliance. Little or no technical knowledge. Little or no appreciation of hazards or quality control. No food safety management procedures
20	Varying record of compliance. Poor appreciation of hazards and control measures. No food safety management system
10	Satisfactory record of compliance. Access to and use of technical advice. Understands significant hazards and has control measures in place. Making satisfactory progress towards documented food safety management system/procedures commensurate with type of business
5	Reasonable record of compliance. Access to and use of technical advice. Has satisfactory documented food safety management system. Audit by Food Authority confirms compliance with procedures
0	Good record of compliance. Has access to technical advice within organisation. Satisfactory documented HACCP procedures which may be subject to external audit. Audit by Food Authority confirms compliance with documented procedures with few/minor non-conformities not identified in the system as critical control points
PLUS: Significant Risk	
20	Significant risk of food being contaminated with Cl. botulinum, and organism surviving processing and multiplying; or significant risk of ready-to-eat food being contaminated with micro-organisms or toxins pathogenic to humans
0	Any other case not included above

Food Hygiene Rating (Compliance + Confidence)						
Compliance	>50	45 - 50	25 - 40	25 - 30	20	0 – 15
Additional scoring factor	-	No score >20	No score >15	No score >10	No score >10	No score >5
Hygiene Rating	0	1	2	3	4	5

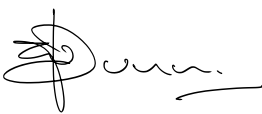

FHRS	MATTERS CONSIDERED LEGAL REQUIREMENTS	Time Limit
Compliance Section	(Will be noted in the column on the left as Hygiene (H), Structure (S) or Management (M) to indicate which element of the Food Hygiene Rating Scheme the matter affects)	

RECOMMENDATIONS AND OBSERVATIONS (ADVISORY)		

SUMMARY OF ACTION TO BE TAKEN BY LOCAL AUTHORITY (Tick box)

<input type="checkbox"/> No further action/advice given	<input type="checkbox"/> Improvement Notice (normally sent within 2 working days)
<input type="checkbox"/> Letter/informal Notice (normally sent within 14 days)	<input type="checkbox"/> Prohibition Notice
<input type="checkbox"/> Remedial Action Notice	<input type="checkbox"/> Detention Notice

If matters are considered legal requirements they will be noted in the "Matters Considered Legal Requirements" section, and should be done in the time given. If you do not comply with the Act or Regulations you will be committing an offence which may result in formal action. If you need any help, or are unable to do the work needed in the time given, contact the inspecting officer. The officer's name is at the end of this report. This report covers those areas seen at the time of the inspection. It does not indicate full compliance with the Food Safety Act 1990 or any other Regulations. This is not a formal notice, written confirmation will be sent to you if indicated.

SIGNED:  Environmental Health/Technical Officer	NAME IN CAPITALS: _____
SIGNED:  Representative for the business	DATE: _____

What you should do now?

1. Read the whole report and identify what actions you need to take, if any.
2. If there is anything you can sort out immediately please do so.
3. If the inspector has asked for information from you please supply it as soon as possible. If there will be a delay, let the officer know.
4. If you disagree with anything in the report, or need clarification, phone the officer, or their manager (details below), to discuss it. Details of specific regulations are not included with on-site reports but are available on request.
5. For any matters that cannot be dealt with immediately, you need a plan of action:
 -) What is to be done
 -) Who is to do it
 -) When it is to be done
6. Make sure the action plan addresses all the issues raised by the officer.
7. You may wish to discuss your action plan with the officer so that they have feedback on what you are doing.
8. If your timetable needs to be revised let the officer know.
9. When all actions are complete you might wish to let the officer know. The officer will be pleased to hear what you are doing in response to the report.

Email Permission

During the inspection the officer explained that we may be providing short training courses and guidance information on relevant food hygiene matters and you have indicated if you would, or would not, permit us to send you emails on this topic. If you would like to change your preference on this please let us know.

Food Hygiene Rating Scheme

The report shows the FHRs score you have been allocated, if applicable, at the bottom of the first page. Ratings of 0-4 will normally be published 35 days after the date of inspection, ratings of 5 will be published approximately a week after the inspection. If you disagree with the rating you should discuss this with the inspecting officer. If you still disagree, you can appeal within 21 days of receiving your official rating notification. The appeal must be in writing or e-mail, to the Principal Environmental Health Officer - Commercial at East Devon District Council. Forms are provided under the safeguarding section at:

www.food.gov.uk/business-industry/caterers/hygieneratings/fhrsguideforbusiness

The appeal will be resolved within 21 days

You have the right to have a response published with the rating, as a "Right of Reply". Please ask for the procedure to do this.

IMPORTANT NOTICE – Enforcement Policy

Failure to respond to an inspection report may lead to formal enforcement action without further warning.

If at subsequent visits, either to follow up this inspection or the next routine inspection, it is found that significant food safety issues identified in this report have not been properly addressed, then action up to and including prosecution will be considered, in accordance with our enforcement policy. The enforcement policy can be read at:

eastdevon.gov.uk/council-and-democracy/council-business/our-key-policies/enforcement-policies/regulatory-enforcement-and-prosecution-policy/

If you are in any doubt about what you need to do please contact the officer to discuss.

If you need assistance and do not wish to speak to an officer, you may wish to contact your trade association or food safety consultant.

In case of dispute please contact the Principal Environmental Health Officer - Commercial on 01395 517546/7 or email: environmentalhealth@eastdevon.gov.uk or write to the address at the head of this report.