



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Phoenix Gym
Address of food business:	2 St Marys Works Oak Street Norwich NR3 3AQ
Date of inspection:	15/03/2019
Risk rating reference:	19/00235/FOOD
Premises reference:	13/00260/FD_HS
Type of premises:	Confectionary/Sweets/Snacks
Areas inspected:	All
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Gym and food supplements

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

Your Food Hygiene Rating is 4 - a 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)**

Hand and equipment washing

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

- there was no hot water to the staff kitchen sink and you were relying on boiling a kettle for your hot water (see facilities section below).

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)**

Maintenance

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

- base unit and cupboards under sink in staff kitchen

Facilities and Structural provision

Contravention The following facilities were inadequate and must be improved:

- there was no running hot water to sinks for equipment or hand washing. You were currently using a kettle to heat water. Provide an instantaneous water heater above the sink

Pest Control

Contravention There was a large gap around the double door to the rear of the premises through which vermin could enter. Repair or replace the brush strip to these doors.

3. Confidence in Management

A documented food safety management system is not in place but you were able to demonstrate suitable procedures for ensuring the safety of food. Food hazards are understood properly controlled managed and reviewed. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Proving Your Arrangements Are Effective

Contravention Ensure any matters that might compromise the safety of food, such as the lack of hot water to sinks, are dealt with quickly and that maintenance issues, such as the defective base unit, are scheduled for repair and not left.

Recommendation You would benefit from having some documentation available such as 'rules of hygiene', a cleaning schedule, hand-over diary and any pest control report.

Recommendation Although the volume of food you sell is low, you are nevertheless preparing shakes for your customers. You should therefore consider using the 'Safer Food Better Business - Retail Pack' as your documented food safety management system. This can be downloaded for free from www.food.gov.uk