



Public Protection (food & safety)

Food Premises Inspection Report

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|----------------------------------|--|
| Name of business: | Asda Express PFS Sweetbriar |
| Address of food business: | Service Station Sweet Briar Road NR6 5AL |
| Date of inspection: | 19/11/2025 |
| Risk rating reference: | 25/00838/FOOD |
| Premises reference: | 25/00234/FD_HS |
| Type of premises: | Petrol Station |
| Areas inspected: | All |
| Records examined: | Temperature Control Records, Cleaning Schedule |
| Details of samples procured: | None |
| Summary of action taken: | Informal |
| General description of business: | Petrol station shop |

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 excellent. You demonstrated full 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. **(0)**

Contamination risks

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

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.

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. (10)

Cleaning of Structure

Contravention The following items were dirty and require more frequent and thorough cleaning:

- high level cleaning
- hand contact surfaces such as light switches and door handles
- floor wall junctions
- ceiling
- behind and under equipment
- around equipment feet

Contravention The following items could not be effectively cleaned and must be covered, made non-absorbent or replaced:

- cardboard to shelves in store room
- the fridge shelves are rusting
- walls to back of house areas

Recommendation Improve your housekeeping.

Recommendation Your cleaning schedule is there to remind you to clean before an item becomes dirty. If an item is dirty when you go to clean it, increase the frequency of cleaning.

Maintenance

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

- some shelves to chiller rusting and/or damaged
- paint work worn or peeling
- holes to walls
- wall surfaces damaged
- floor surfaces damaged

Facilities and Structural provision

Contravention The following facilities were inadequate and must be improved::

- insufficient storage space

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. (5)

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met and this means that your food safety management system will be ineffective:

- maintenance is poor
- cleaning and sanitation are poor

Waste Food and other Refuse

Legal Requirement The Environmental Protection Act 1990 requires all commercial waste to be disposed of properly by authorised persons. Records should be available to show compliance.

Recommendation Ensure all exterior bins are kept closed