



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Jasiek
Address of food business:	55 - 57 Hall Road Norwich NR1 3HL
Date of inspection:	13/11/2024
Risk rating reference:	24/00496/FOOD
Premises reference:	12/00116/FD_HS
Type of premises:	Retail shop
Areas inspected:	All
Records examined:	FSMS, Temperature Control Records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Mini-market convenience store selling Polish foods

**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

**Information** Plastic screens to the rear of the refrigeration display units were seen to cracked and in need of replacing - I was advised these had been ordered and were due to be replaced later that day.

**Contravention** You had leeks (vegetables) for sale which were stored directly on the shop floor - all food should be stored off the floor to ensure they do not become contaminated.

#### 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.

## Unfit food

**Information** High risk items have a use by date. After this date you must not sell, use or intend to provide these foods. I noted you have regular checks in place to remove out of date items and keep packaging and date information with the cakes etc. you sell. Out of date food is discarded.

## **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 issues require your attention. **(Score 5)**

### Cleaning of Structure

#### Cleaning Chemicals / Materials / Equipment and Methods

**Observation** I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

**Observation** You had some debris under the shelving (plastic bottles) - please ensure more thorough cleaning on the shop floor.

### Maintenance

**Observation** You are maintaining the premises in good condition.

- Issues identified at the last inspection had been addressed.
- New plastic slides had been ordered to replace the chipped and broken ones in the refrigeration display.
- please check the wooden shelving behind the refrigeration unit has been sealed with a food grade oil or varnish - it must not be left untreated but must be impervious to moisture and easy to clean

## **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 issues which require your attention. **(Score 5)**

### Traceability

**Information** Food is imported directly from Poland. I was unable to observe your supplier list at the time of inspection. This may have been more of a communication error than the list being unavailable. Your assistant though, was very helpful and tried her best to provide the information I requested.

## Allergens

**Observation** You had identified the presence of allergens in your non-prepacked food and had brought this to the attention of your customers. You kept the ingredient list and use by dates etc for each of the cakes and sweet treats on display, being able to produce these when requested.