

Your ref  
Our ref  
Ask for  
E-mail

## Notes about this inspection report

The inspection report outlines my findings at the time of the visit and highlights the priority actions and improvements that are needed to ensure that you are complying with the Food Hygiene (England) Regulations and associated legislation. These are listed under three areas:

- **Compliance with food hygiene and safety procedures** (how hygienically the food is handled – how it is prepared, cooked, cooled, stored, and what measures are taken to prevent food being contaminated)
- **Compliance with structural requirements** (the condition of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities)
- **Confidence in management/control procedures** (how you manage food safety, previous compliance history and what records you keep to make sure food is safe using a systems like Safer Food Better Business)

**Schedule A** outlines the work needed to comply with the law.

**Schedule B** lists recommendations of good practice that I hope you will implement.

### Items in bold require your immediate attention

- You may do works other than those specified in the report but these must achieve the same minimum standard or objective.
- This report only covers the areas inspected as they were found at the time of the inspection, however it should be noted that this is not an exhaustive report covering all legislation relevant to the company's undertakings as this would not be possible given the time period spent on the premises.
- After the inspection an assessment will be made of the risks associated with your business using a standard format set out by the Food Standards Agency. This assessment will be used to decide when the next inspection should be carried out.
- Under the Freedom of Information Act 2000, a copy of this and any previous report relevant to this premises, may be requested by any person or organisation.

**If you are unclear about anything in the report, please get in touch with me – my contact details are given in this letter.**



Name of Business:	Nimble's Cakery
Address:	*****
Date of Inspection:	24 March 17
Type of Premises:	Home Baking – Celebration Cakes
Areas Inspected:	Home Kitchen Facilities
Records/Documents Inspected:	Training in Food Hygiene Matters Level 2 – Online Safer Food Better Business Food Policy Catering Duty Of Care Regarding Waste Allergens Control Business insurance
Samples Taken:	None taken at the time of the inspection

**Purpose of Inspection**

<p>The purpose of the inspection was to help you comply with the following legislation:-</p> <ul style="list-style-type: none"> <li>• Food Safety and Hygiene (England) Regulations 2013</li> <li>• Regulation (EC) No. 852/2004 Hygiene of Foodstuffs</li> <li>• Food Safety Act 1990</li> <li>• The General Food Regulations 2004</li> </ul>
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**Overview of Criteria Assessed**

	Annex 5 score
<b>Compliance with food hygiene and safety procedures:</b> High Standards With Statutory Obligations	<b>5</b>
<b>Compliance with structural requirements:</b> Very High Standards With Statutory Obligations	<b>0</b>
<b>Confidence in management/control procedures:</b> Good Record With Statutory Obligations	<b>5</b>
<b>Total score</b>	<b>10</b>
<b>Food hygiene rating</b>	



**Schedule A – Legal Requirements**

**Points in bold require your immediate attention**

<b>No.</b>	<b>Compliance with Food Hygiene and Safety Procedures</b> (how hygienically the food is handled – how it is prepared, cooked, cooled, stored, and what measures are taken to prevent food being contaminated)	✓
1.	<p>Sanitisers:</p> <p>Disinfectants and sanitisers including hand sanitisers used in the business must meet (British Standard) - BS EN 1276 or BS EN 13697, or other standards that meet the same conditions. Sanitiser sprays should be left on the clean surface for the minimum time specified on the container after cleaning with detergent to meet the requirement to reduce surface bacteria to a safe level.</p>	
	<b>Compliance with Structural Requirements</b> (the condition of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities)	
	No Issues.	
	<b>Confidence in Management/Control Procedures</b> (how you manage food safety, previous compliance history and what records you keep to make sure food is safe using a systems like Safer Food Better Business)	
2.	<p>Allergens Control:</p> <p>As discussed, more work is required regarding allergen control in your business, you may benefit by completing the online course provided by the (FSA) Food Standards Agency, concerning allergens for catering businesses, and details of the new requirements regarding allergen labelling can be found in the news section at the end of this letter.</p>	
3.	<p>Food Labelling:</p> <p>As discussed, there is also an online food labelling course that can be completed sponsored by the (FSA) Food Standards Agency for food businesses that will help with your labelling requirements.</p>	
4.	<p>SFBB (Food Policy)</p> <p>Finish the Methods Statements, and Training Record in your downloaded FSA catering policy.</p>	



**Schedule B – Recommendations**

<b>No.</b>	<b>Compliance with Food Hygiene and Safety Procedures</b> (how hygienically the food is handled – how it is prepared, cooked, cooled, stored, and what measures are taken to prevent food being contaminated)	✓
	No recommendations.	
	<b>Compliance with Structural Requirements</b> (the condition of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities)	
	No recommendations.	
	<b>Confidence in Management/Control Procedures</b> (how you manage food safety, previous compliance history and what records you keep to make sure food is safe using a systems like Safer Food Better Business)	
	No recommendations.	



## Further Information

Current News and advice on good practice can be found on the Food Standards Agency website here: [www.food.gov.uk](http://www.food.gov.uk)

### Food Hygiene Training For Food Handlers

For more information on our 1 day **Food Handler training course - Level 2 Award in Food Safety in Catering** - please contact the Commercial Team on 01543 308729. This course gives candidates a background knowledge of the basic principles of good food hygiene and gives successful candidates a nationally recognised qualification, accredited by the Chartered Institute of Environmental Health.

### E.coli 0157: control of cross contamination Guidance

Clarifies the steps that food businesses need to take to control the risk of food becoming contaminated by E.coli 0157 and what businesses should be doing to protect their customers. The requirements contained in the guidance will be discussed during inspections where appropriate. Copies of the guidance and further information can be found at

<http://food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide>

### The National Food Hygiene Rating Scheme

#### How your score has been calculated & your food hygiene rating:-

The rating given depends on how well the business does overall – the total score. It also reflects on the area(s) that need improving the most - the business may do better in some areas and less well in others.

To get the top rating, you must score no more than 5 in each of the three areas. All businesses should be able to get the top rating. You will automatically get a new rating at each planned inspection.

Total score	0 – 15	20	25 – 30	35 – 40	45 – 50	> 50
Highest individual score	5	10	10	15	20	-
Rating						

#### Improving your food hygiene rating:-

The Food Standards Agency has a range of tools, such as Safer food, better business, that can help you manage food hygiene and keep your customers. Check these out at [www.food.gov.uk/goodbusiness](http://www.food.gov.uk/goodbusiness)

To get the best possible rating, here's what you can do now:

- Look at your last food hygiene inspection report to check that you've taken all of the actions needed to ensure that you meet legal requirements. If you can't find your last report, contact us and we will be able to give you a copy.
- At your next inspection, if you don't get the top rating and you have queries about the improvements you need to make to get a better rating, then the food safety officer should be able to give you advice.
- Make sure that you and your staff continue to comply fully with all aspects of food hygiene law.

#### Waste- Your Duty Of Care

Lichfield District Council had over 600 incidents of fly-tipping in the last year. We are trying to reduce these incidents by cutting out the waste available to fly-tippers. As a business you have a duty to ensure that any waste you produce is handled safely and within the law. This is your 'duty of care'. Duty of care is a chain of responsibility for waste from the point of production to the point of disposal or recycling; this chain is recorded and is traceable in the event of an investigation.

Under your duty of care you must:

- store waste safely and securely;
- ensure your waste is only handled or dealt with by people or businesses that are authorised to do so;
- fill in and sign a transfer note for your waste; and
- keep waste transfer notes for all waste that you transfer or receive for at least **two** years.

Environmental Health will be undertaking inspections, stop and searches and investigations into incidents of fly-tipping to ensure that all businesses comply with their duty of care. I thank you in anticipation of your co-operation. If you would like any further information or advice please contact Environmental Health on **01543 308999**.

#### Safer Food Better Business

The Food Standards Agency is no longer producing printed versions of the 'Safer Food Better Business' food safety management packs and associated 'Diary Sheet' refill packs. You can now download print friendly versions of all the material at [www.food.gov.uk/business-industry/caterers/sfbb/](http://www.food.gov.uk/business-industry/caterers/sfbb/) These print friendly versions also allow you to complete and store them electronically directly to your computer. Should you decide to keep your records electronically they must be available for officers to review during any inspection.

