

# Inspection Report

Food Safety Act 1990  
 Food Safety & Hygiene (England)  
 Regulations 2013  
 Regulation (EC) 852/2004 & 853/2004  
 Health & Safety at Work etc. Act 1974

Food, Health & Safety Team  
 Aquila House, Breeds Place  
 Hastings. TN34 3UY  
 01424 451078



**Name & Address of Premises**  
 Nicer Local  
 1-5 Parkstone Parade  
 Hastings  
 TN34 2PS

**Business Operator**  
 VJN Groceries Ltd.

**Person Interviewed + Designation**

**Tel No** [Redacted]

**Work Sheet No** [Redacted]

**Reason for Inspection**

- Food Hygiene (Primary)
- Health & Safety
- Compliance Revisit
- FHRS Revisit
- Other (i.e. Complaint)
- New Business Advice Visit
- Revisit Required
- Timescale \_\_\_\_\_

The following items summarise the matters discussed at the time of inspection - Legal Requirement (L) and Recommended Practice (R). The letters in column 2 refer to the sections that make up the Food Hygiene Rating Score. Food Hygiene (F), Structure & Cleaning (S) & Confidence in Management (M)

L/R	F/S/M	MATTERS DISCUSSED / ACTION REQUIRED / SAMPLES	TIMESCALE																																
L	S	Improve general house keeping to the store rooms	Immediate																																
L	S	pest proofing is required to the rear external door.	4 weeks																																
L	S	Refurbish the ceiling to the rear food storage area.	3 months																																
L	S	Renew the floor surface to the rear food storage area.																																	
L	S	Remove unused equipment & clear & clean both store rooms.	4 weeks																																
L	F	Out of date foods must be labelled and removed from point of sale.	Immediate																																
-	-	Further investigation to be undertaken regarding sandwiches and chicken products that do not comply with labelling regulations.	-																																
L	S	WC was inaccessible, Hot water boiler was out of use.																																	
L	M	Complete & return the food registration form as discussed																																	
<table border="1"> <tr> <th colspan="5">FOOD HYGIENE COMPLIANCE (F)</th> <th colspan="5">STRUCTURAL COMPLIANCE (S)</th> <th colspan="5">CONFIDENCE IN MANAGEMENT (M)</th> </tr> <tr> <td>0</td><td>5</td><td>10</td><td>15</td><td>20</td><td>25</td> <td>0</td><td>5</td><td>10</td><td>15</td><td>20</td><td>25</td> <td>0</td><td>5</td><td>10</td><td>20</td><td>30</td> </tr> </table>			FOOD HYGIENE COMPLIANCE (F)					STRUCTURAL COMPLIANCE (S)					CONFIDENCE IN MANAGEMENT (M)					0	5	10	15	20	25	0	5	10	15	20	25	0	5	10	20	30	
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**PROVISIONAL FOOD HYGIENE RATING\*** **15** THIS SCORE MAY GO UP OR DOWN

\* SEE BACK SHEET

This report covers only those areas inspected at the time of the visit and does not necessarily extend to the whole premises. It was not possible to observe all the practices undertaken. As discussed, day to day monitoring of good working practices must be a clear responsibility of the line manager(s). It does not indicate compliance with any provision of the above legislation. This report is not a legal notice requiring work to be carried out. However, failure to act on those items that are legal requirements may lead to formal action. Other means of achieving the same effect may be chosen. For further information or to clarify any matters contained in this report please phone the inspecting officer. If you feel the action required by this report is not reasonable then you may, within the next fourteen days, contact my principal officer on 01424 451078.

**Authorised Officer (BLOCK CAPITALS):** [Redacted] .. **Signed:** [Redacted]

**Designation:** [Redacted] .. **Tel:** [Redacted] .. **Date:** 19/4/2016

**I acknowledge receipt of this report: Signed:** [Redacted]

Proprietor or person interviewed

### Enforcement Type

- 1. Voluntary Closure
- 2. Seizure, detention
- 3. Suspension / revocation of approval
- 4. Emergency Prohibition notice
- 5. Prohibition Order
- 6. Simple Caution
- 7. Improvement Notice
- 8. Remedial action & detention notices
- 9. Written Warning
- 10. Prosecutions

Food H&S

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### Enforcement Reasons

- 1. Hygiene (eg. HACCP + Training)
- 2. General Hygiene (eg. Personal hygiene, Structures + Equipment)
- 3. Contamination
- 4. Other (eg. Imported Food)
- 5. Food Quality under other legislation

INSPECTION

AUDIT

PARTIAL

VERIFICATION

MONITORING

SAMPLING

OTHER

Food Hygiene Rating Scheme Sticker issued?  NO

Sticker Displayed?

Previous Rating  1

Type of food & method of handling  10

Method of Processing

Consumers at risk  5

+22

Significant risk

### FOOD HYGIENE & SAFETY

SCORE	JUSTIFICATION
10	Evidence of some non Compliance - not critical to food safety but may become so if not addressed. No delivery checks made. Adequate Control measures to prevent cross contamination.

### STRUCTURE, CLEANLINESS, LAYOUT, CONDITION, LIGHTING, VENTILATION, FACILITIES ETC.

SCORE	JUSTIFICATION
15	No evidence of pest activity minor proofing required Follow up action - letter to send regarding the repairs required, cleaning requires improvements. & clearing of unused equipments. No we hot water. Poor structure poor cleaning.

### CONFIDENCE IN MANAGEMENT

SCORE	JUSTIFICATION
20	Pre requisites only issued with daily check sheets to demonstrate compliance. Not acting on previous legal requirements Failed to register, using non reputable suppliers Poor trace record

TOTAL SCORE  60

NEW CATEGORY  C

Principal Officer Approval

Category D & E Inspection Form – Retail/Other .....

Worksheet No: 201600801

Date: 19/4/2016

Business Name: Nisa local

Business Address: 1-5 Parkstone Parade Hastings TN34 2PS



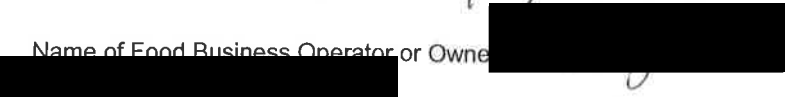
Registered / Head Office Name & Address : (where applicable)

Date of previous risk Rating 25/2/15

By Visit

By Questionnaire

Name of Food Business Operator or Owner



Name of person interviewed:



Position:



Tel No:



Email:

Opening Times: 7 AM - 8 PM Mon-Sat 8-6 Sun Seasonal Yes  No

What is the main food activity? (e.g, sweets, groceries, childminder):

Convenience store

Handling of open high risk foods :  Retail handling of pre-packed high risk foods :  Retail handling of low risk foods:

What type of high risk foods are sold / handled:

wrapped high risk foods  
wrapped ambient foods

Supplier details

NO open high risk food.

Infrared . temp check

What controls are in place:

NO pest control contract

camelot - High risk

Consumers at risk: less than 20  Local :  Regional :

Records kept: NONE : ISSUED with daily checks sheet

SFBB Required

Pre-Requisites only  + See above .

**Food Hygiene:**

Temperature Control:

Satisfactory  Unsatisfactory

6.1°C 2.3°C  
-30°C -26°C  
-19°C

Cross Contamination:

Satisfactory  Unsatisfactory

Storage/Stock Rotation:

Satisfactory  Unsatisfactory

**Structure:**

Physical Structure:

Satisfactory  Unsatisfactory

Pest control:

Satisfactory  Unsatisfactory

No contract.  
Pest proofing issue.

Cleaning:

Satisfactory  Unsatisfactory

Hot Water supply:

Satisfactory  Unsatisfactory

Equipment:

Satisfactory  Unsatisfactory

Facilities:

Satisfactory  Unsatisfactory

Lighting /Ventilation:

Satisfactory  Unsatisfactory

**Confidence in Management:**

Training/Experience:

Satisfactory  Unsatisfactory

Management Attitude:

Satisfactory  Unsatisfactory

Failed to act on previous legal requirements

FHRS Displayed:

Yes  No

Contractor: Biffa

Frequency: 1 week collection

**Refuse disposal Smoking:**

Sign Displayed:

Yes  No

Evidence of Smoking:

Yes  No

Type of food and method of handling

Method of processing

Consumers at risk

	Score	Justification
Food Hygiene		
Structure		
Confidence in Management		

Significant Risk	<input type="text"/>
Total score:	Officer Name
	Date

Milk + Bread - [REDACTED]

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Camelot chilled foods.

Camelot Business Centre.

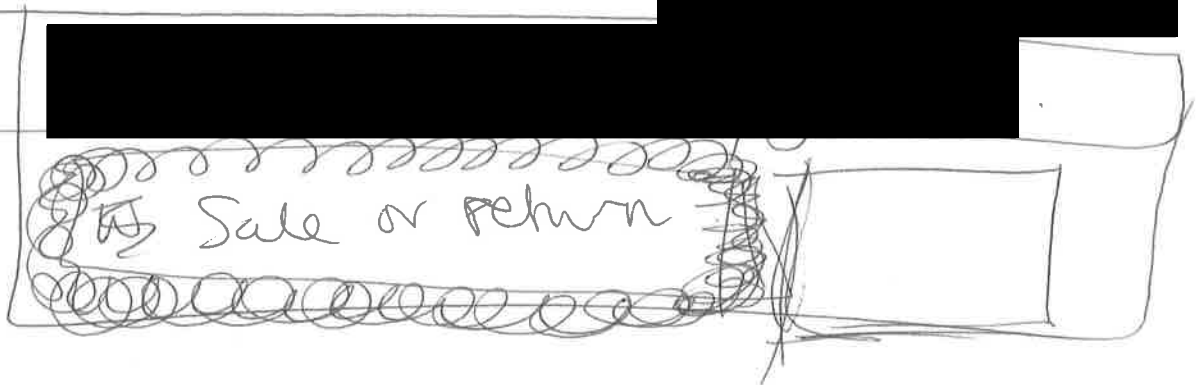
Unit 1-S Whitworth Road.

West Sussex.

RH11 7RY [REDACTED]

~~High~~ HighRisk Foods

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Best way Brighton [REDACTED]

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Sandwiches → 6 H H Limited.

35 Monmouth Road Hayes

Middlesex, UB3 4JH

[REDACTED]

[REDACTED]

Caller states a local shop is buying refrigerated products out of a non refrigerated dirty vehicle. Caller states that there was a power cut that lasted at least 12 hours in the shop and no products were disposed off. Caller states that he merely wants to report this issue. Number plate for one of the vehicles is [REDACTED]

Complaint: Staff cleanliness and handling of food - not washing hands, raw / cooked handling

Details: Customer has seen owner remove sandwiches and rustlers burgers from an ambient van. States that packaging is often ballooned from air due to poor state of goods. Believes several power cuts have happened and no waste has ever been discarded

Delivery procedures.

Waste collection.

Pest Control.

Temperature records.

Overall cleaning.

Biffa.  
0800601601

