

**FULCHESTER  
COUNCIL**

Appleyard House, Leopold Road  
Fulchester PG4 1UN  
www.Fulchester.gov.uk

**Food business establishment/food premises  
intervention report**

**Business details**

Name of the food business operator/food business proprietor	Mr Luigi Benito
Trading name	Papa's Pizza & Burger
Business/Branch and Head Office addresses	34 Hampton Street Fulchester PG3 4LX
Registered address(if different)	NA
Type of business	Mobile food vendor

**Intervention details**

Date, time and intervention type (to be specified)	30 <sup>th</sup> September 2015
Specific food law under which intervention conducted	FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013 EC REGULATION 852/2004
Areas inspected/audited (to be specified)	Van
Name(s) of person(s) seen and/or interviewed	Luigi Benito
Documents and/or other records examined (to be specified)	SFBB pack
Samples taken (to be specified)	NA
Key points discussed during the visit (to be specified)	<p><b>1. HACCP – Food Safety Management:</b> You are currently using the “Safer Food, Better Business” pack as your documented food safety management system. All safe methods were completed in the pack. A number of staff were interviewed and showed good awareness of the safe methods and food hygiene in general. However, you were not trading at the time of my visit and so I was unable to verify that the safe</p>

	<p>methods were being complied with in practice.</p> <p><b>2. Temperature Control:</b> All staff demonstrated a good knowledge of correct cooking and chilling temperatures. No food was present at the time of my inspection to permit verification of temperature control.</p> <p><b>3. Contamination Prevention:</b> All staff demonstrated a good knowledge of measures to prevent cross contamination and no concerns were identified.</p> <p><b>4. Cleaning/Cleanliness:</b> The vehicle is new and all equipment and fixtures were seen to be in mint condition. Staff demonstrated a good knowledge of cleaning and disinfection procedures.</p> <p><b>5. Personal Hygiene:</b> There were no issues identified.</p> <p><b>6. Food Hygiene Training:</b> Satisfactory at the time of the inspection. All staff demonstrated a good understanding of food hygiene issues.</p> <p><b>7. Stock Control/Food Protection:</b> No issues.</p> <p><b>8. Pest Control:</b> Satisfactory at the time of the inspection.</p> <p><b>9. Structure/Maintenance/Waste Control:</b> No problems identified.</p> <p><b>Other:</b> The vehicle was seen to be in a good condition, staff well versed in food hygiene matters and the Safer Food Better Business pack had been fully completed.</p>
Action to be taken by the Food authority (to be specified)	No action

**Priority actions/improvements necessary**

**Note** – Actions that are required to ensure compliance with legal requirements and those that relate to recommendations of good practice are identified separately.

Compliance with food hygiene and safety procedures	NA
Compliance with structural requirements	NA
Confidence in management/control procedures	Unable to verify procedures but good knowledge and attitude

**Food hygiene rating**

Criteria assessed	Intervention rating score
Compliance with food hygiene and safety procedures	0
Compliance with structural requirements	0
Confidence in management/control procedures	5
<b>Food hygiene rating</b>	<b>5</b>

#### Notes for food business operator

- If you consider that the rating given is unjust, you may appeal this with the Council within 21 days from notification of the rating. See contact details below.
- More information on the scheme including template forms for lodging an appeal or 'right to reply' or for making a request for a re-inspection for re-rating purposes is available on the Council's website or at [food.gov.uk/ratings](http://food.gov.uk/ratings). Paper copies will be provided on request.
- Ratings of 5 will be published on [food.gov.uk/ratings](http://food.gov.uk/ratings) at the next upload of data by the Council, normally within 14 days.
- Ratings less than 5 will be published on [food.gov.uk/ratings](http://food.gov.uk/ratings) after the notification period (14 days) and appeal period (21 days) have elapsed normally within 35 days.

#### Local authority and inspecting officer details

Signed	<i>G McCraw</i>
Name in capitals	GRETA MCCRAW
Designation of inspecting officer	Environmental Health Officer
Contact details of inspecting officer	01229 253252 g.mccraw@fulchesterc.gov.uk
Contact details of senior officer in case of dispute	Michael Fitzhubert 01229 253203 m.fitzhubert@fulchesterc.gov.uk
Date	30.9.2015

Food Premises Risk Rating Sheet

Premises Name: Papa's Pizza and Burger

Food Business Operator: Luigi Benito

Address: 34 Hampton Street Fulchester

Date: 30.9.2015

	Score (Please circle)	Comments
<b>Potential Hazard</b>		
Type of food method of handling	40 <input checked="" type="radio"/> 30 <input type="radio"/> 10 <input type="radio"/> 5	
Method of Processing	20 <input checked="" type="radio"/> 0	
Consumers at Risk	15 <input type="radio"/> 10 <input checked="" type="radio"/> 5 <input type="radio"/> 0	
Additional score	22 <input checked="" type="radio"/> 0	
<b>Level of Compliance</b>		
Hygiene	25 <input type="radio"/> 20 <input type="radio"/> 15 <input type="radio"/> 10 <input type="radio"/> 5 <input checked="" type="radio"/> 0	
Structure	25 <input type="radio"/> 20 <input type="radio"/> 15 <input type="radio"/> 10 <input type="radio"/> 5 <input checked="" type="radio"/> 0	
<b>Confidence in Management/control procedures</b>	30 <input type="radio"/> 20 <input type="radio"/> 10 <input checked="" type="radio"/> 5 <input type="radio"/> 0	Unable to verify procedures but good knowledge and attitude
Significant risk	20 <input checked="" type="radio"/> 0	
<b>Total Score</b>		<b>40</b>
<b>Category</b>		<b>D</b>
<b>FHRS</b>	<b>Total score</b>	<b>5</b>
	<b>Worst score</b>	<b>5</b>
	<b>FHRS Rating</b>	<b>5</b>