

Food Business Establishment / Food Premises Intervention Report

North Devon Council
Environmental Health &
Housing



date of visit: 20 February 2018
name of business: East & West Bakery
address: East & West Bakery, 1 Butchers Row, Barnstaple, Devon, EX31 1BW

inspector: Mr Dean Davies
person(s) interviewed: Ricky Principe
areas inspected: bake house and shop
records examined: SFBB catering and retail
samples taken: none

priority rating

potential hazard

type of food and method of handling	30	Preparation of High Risk Foods
method of processing	20	High Potential Hazard
consumers at risk	5	Few
vulnerable groups	0	No Vulnerable Groups

level of current compliance

food hygiene and safety	5	Very Good
structural	5	High Standard
confidence in management/control systems	5	Moderate Confidence

significance of risk

0	No Significant Risk
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rating 70

band C

next inspection will be within: 18 months

food hygiene rating

total score 15

rating 5

description Very Good

introduction to report



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The report lists my findings and the actions that are needed to ensure that you are complying with food hygiene legislation.

The Law; the report relates to the following legislation:

Food Safety Act 1990, Food Safety and Hygiene (England) Regulations 2013, EC Regulations No. 178/2002, 852/2004, 853/2004, 854/2004 and 2073/2005.

This report can include matters that do not comply with the law (contraventions) and matters which are not required by the law but which we recommend as good practice (recommendations).

Contraventions

Each contravention is followed by a description of the law concerned. Abbreviations are used as follows:

Articles relates to a particular point of Regulation (EC) 852/2004

“Chapter” and “Paragraph” relate to the particular point of Annex II of those regulations .

“FSA '90 Section” is the numbered section of the Food Safety Act 1990.

Alternative Ways to Comply

Each contravention details measures that you could take to achieve compliance with the law. You are allowed to take other measures but they must also achieve full compliance. If you think that there is another equally effective way to achieve compliance, I strongly advise you to first discuss it with me.

Recommendations

Recommendations are based on good practice. They advise you how to achieve good practice, rather than how to comply with the minimum standard required by the law.

Further Information

If you would like more information about what inspections might involve and the action that inspectors can take if they find a problem in your business *the leaflet* “Food Law Inspections and Your Business” may help. It can be obtained on request from this office or on the Food standards Agency Website , www.food.gov.uk.