

Soil Association Food For Life Catering Mark Inspection Report

General information			
Catering Company	Nottinghamshire County Council	Licence No.	FD204 [REDACTED]
Inspector	[REDACTED]	Inspection date	19/5/17

Company contact and position	[REDACTED], Food Development Manager		
Other company contact and position			
Site visited	[REDACTED] Primary		
Kitchen Manager	[REDACTED]		

Type of inspection	application <input type="checkbox"/> annual <input checked="" type="checkbox"/> additional site visit <input type="checkbox"/>		
Inspection level	Bronze <input type="checkbox"/>	Silver <input type="checkbox"/>	Gold <input checked="" type="checkbox"/>

Introduction - Overview of Operation
<p>Annual inspection to Gold level completed with [REDACTED] School visited – [REDACTED] Primary (500 on role including nursery, serving 200-230 meals daily)</p> <p>Currently working on a 3 week menu cycle changed twice yearly. Classic, Choice and Select menus</p> <p>From September a new menu is being introduced – this gives choice of a starter (up to 3x week) and a Single main (choice of 4), or main course and dessert (2 fruit based choices offered plus yoghurt). Menus are chosen by schools and will be checked against SFP. School chefs will meet with heads, Snag, school food ambassadors to put together the menu for that individual school</p>

Reporting

What meals does the caterer serve:	Breakfast <input type="checkbox"/>	Lunch <input checked="" type="checkbox"/>	Evening meal <input type="checkbox"/>
The Catering Mark applies to:	Breakfast <input type="checkbox"/>	Lunch <input checked="" type="checkbox"/>	Evening meal <input type="checkbox"/>
B&I, Public, Hospitality, Healthcare and Universities: which outlets/menus are covered by the Catering Mark?			
List the outlets/counters not covered by the Catering Mark award			
How many Catering Mark meals are served daily or weekly or annually across the contract?			
How many days per year are meals served?			
School contracts – how many schools are covered by the Catering Mark award?			285 primary, 24 secondaries
How many of these are Primary & how many Secondary schools?			
How many Catering Mark meals are served daily across the contract?			57000 approx
How many meals are for Primary & how many for Secondary schools.			45k primary, 12k secondary
If appropriate, what is the uptake of meals (as a percentage)?			78%

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Suppliers, Products and Details of evidence available			
Product	Supplier	Evidence to support Catering Mark 1	Evidence to support Catering Mark 2
Beef	Maloneys	product code list	Invoices state RT/product code
Beef (Halal)			
Lamb	Maloneys		
Lamb (Halal)			
Chicken	Maloneys		
Chicken (Halal)			
Pork	Maloneys		
Turkey	Maloneys		
Duck			
Sausages	Maloneys		
Gammon	Maloneys		
Burgers	Maloneys		
Charcuterie			
Cooked meat	Maloneys		
Ham	Maloneys		
Bacon	Maloneys		
Meat pies, sausage rolls, Scotch eggs ... (Meat content)			
<i>Other meat</i>			
Dairy	Palin, Millside		
Eggs	Palin, Millside	Free range/organic	
Fish	Brakes	state MSC	
Fruit and Veg	Palin, Millside		
Dry ingredients	Brakes		
*Organic	Palin, Millside	Organic certificates	
Other			
Other			

**Note: the direct supplier must be organically certified.*

**Looking for products compliant with Food for Life Catering Mark?
Members of the Catering Mark Suppliers Scheme may be able to help you.**

For details visit <https://www.soilassociation.org/certification/the-food-for-life-catering-mark/the-catering-mark-supplier-scheme/find-a-supplier/>

Bronze standards

Standard 1.0 Applies to: <i>Schools, academies, early years, residential care settings and hospitals (Retail and patient feeding).</i>	Complies
Caterers can demonstrate their compliance with national standards or guidelines on food and nutrition	
Menus are checked against SFT guidelines at menu development	
Verifications from current menu: Bread is offered daily Min 3 different fruits and veg per week	
Standard 1.1 75% of dishes are freshly prepared from unprocessed ingredients	Complies
Non FP <75% on 3 days Choice menu – 80% Select menu – 83% Classic menu – 80%	
<i>Q. Sausages/burgers – what percentage is the meat content? 64%</i>	
Standard 1.2 All meat is from farms which satisfy UK welfare standards	Complies
Meat and meat products are supplied by Maloneys. CM declaration on file linked to product list. Invoices – reviewed as part of spend calculation and examples in school visited. Inv #2, 9/5/17 Is NZ lamb used at any point during the year? No	
Standard 1.3 No fish are served from the Marine Conservation Society ‘fish to avoid’ list	Complies
All fish used is MSC. Reviewed as part of spend calculation Brakes inv #2, 1/2/17 – M&J Msc White Fish Fingers supplied, MSC licence 50678	
Standard 1.4 Eggs are from free range hens	Complies
All eggs free range – Eg Inv #2 from J Plain 9/5/17 – 2 doz organic eggs supplied	
Standard 1.5 No undesirable additives or artificial trans fats	Complies
Standard 1.6 No GM ingredients	

All kitchens work with an approved product list – checked centrally for GM, prohibited additives and hydrogenated fats. Oil used is rapeseed No non compliant products seen at inspection	
Standard 1.7	Free drinking water is prominently available
Complies	
Water jugs at food service or on tables	
Standard 1.8	Menus are seasonal & use in-season produce
Complies	
Seasonal vegetables, fruit and salads used where possible. The menu highlights this and is changed twice per year	
Standard 1.9	Information is on display about food provenance
Complies	
The menu and website show information on suppliers used – food map highlights where main raw ingredients are sourced from	
Standard 1.10	Menus provide for all dietary and cultural needs
Complies	
Vegetarian options available daily. Allergens monitored through Relish. Regular surveys of pupils and parents – feedback used at menu development	
Standard 1.11	Suppliers have been verified to ensure they apply appropriate food safety standards
Complies	
BRC/NTS certificates on file for suppliers procurement process.	
Standard 1.12	Catering staff are supported with skills in fresh food preparation and the Catering Mark
Complies	
Catering Mark Briefings	
Training records held for food hygiene, food safety, catering mark, cooks meetings	
Standard 1.12.1 (Schools & academies only)	Catering staff involvement with school on food issues
Complies	
SNAG, food forums. Children as food ambassadors in schools Catering staff involvement at parents evenings/induction events	
Meal Quality - observations	Meal service seen in school – food well-presented and colourful. Family service used for older children
Q Which menus were collected at inspection?	Spring/Summer
Q How is the CM logo displayed?	

Q *Is the caterer signed up Wrap's Courtauld commitment 2025?*

www.wrap.org.uk/courtauld2025

Silver and Gold Standards

Spend Analysis		
	Spend (£)	Period assessed
Overall spend on all Catering Mark ingredients	639,849.62	March 2017
Overall spend only on Raw ingredients (for assessing std.2.2.2) <i>Raw ingredients are defined as: Meat, fish, eggs, dairy products, fruit & veg, oil, sugar and flour.</i>	NOT CALCULATED	

Standard 2.1 Sourcing Environmentally Friendly and Ethical Food

Standard	Spend (£)	% of total spend	Points achieved	Qualifying products and suppliers	Supporting evidence
2.1.1 <u>Organic</u> 5% spend for Silver 15% spend for Gold* <i>(to include an animal product)</i> NB *5% spend on FR pork & poultry also required for Gold	12303 2.06	19.2	<i>5 points per %</i> 96	Eggs, pasta, milk, veg, yoghurts, veg & beef boillion, soya milk	Invoice summaries reviewed for period (Brakes, Palins, Millside) – organic stated Organic certificates on file for Palins, Millside
2.1.2 <u>Free Range</u> Pork and Poultry meat (Organic poultry meat and pork & organic eggs count twice – under both FR + organic)	70538. 24	11	<i>4 points per %</i> 44	Organic eggs, pork & pork products	Invoice summaries reviewed for period – organic stated CM dec from Palins states that pork is outdoor reared
2.1.3 <u>MSC</u> Certified Fish/ MCS 'fish to eat'	48682. 00	7.6	<i>4 points per %</i> 30.4	MSC fish portions, goujons, fish fingers	Invoices from Brakes state MSC and Msc licence number. Spend summary seen

2.1.4 <u>RSPCA Assured</u>	1086.5 5	0.2	3 points per % 0,6	pork	
2.1.5 <u>Fairtrade</u>	695.86	0.1	3 points per %		
2.1.6 <u>LEAF</u>			2 points per		
Total points for Section 2.1			171		

Standard 2.2 – Making Healthy Eating Easy Options

SECTORS

**C = cafes, restaurants, workplaces & events H = Hospitals EY – Early years
FE = Further & Higher Education R = Residential care & Community meals
S = Schools & Academies**

Standard <i>(refer to Handbooks for exact detail)</i>	Points achieved	Applicable sector	Actions to achieve points
<u>Menu cycles</u> - meat-free day or 20% of main dishes healthier plant-based options (not including usual vegetarian option)	20	H, S, EY, R	Meat free
<u>Non Menu Cycles</u> - 25% (or more) meat-based dishes are replaced by healthier plant-based main options	Choose from list.	C, FE	
Steps to serve meat in moderation	20	ALL	Addition of lentils/beans to dishes. Meat free Monday
Steps to minimise salt	20	ALL	No salt added to any dishes during cooking, no access to salt at service
Actions to cut plate waste	20	ALL	Portion sizes appropriate to age groups served

Actions to support eating well	20	S, EY, H –patient feeding only, R	Parent & pupil surveys, taster sessions in schools, parents evenings etc
Actions to promote meal take-up	20	S - only	Parent & pupil surveys, taster sessions in schools, parents evenings. Snag groups, school food ambassadors
Main meals accompanied by at least one portion of vegetables or salad	Choose from list.	C, FE	
Dish of the day/Meal deals, include at least one portion of vegetables or salad	Choose from list.	C, H – retail only, FE	
'Healthy' vending machines	Choose from list.	C, FE, H – retail only	
Real Bread	Choose from list.	C, H, S, FE, R	
More than 50% wholemeal bread	10	ALL	Use 50/50 bread
Fruit cheaper than desserts	10	C, FE, H – retail only, S –not Primaries	In secondaries
Fruit not confectionery etc, at till points	Choose from list.	C, FE, H – retail only	
Total points for Section 2.2	140		

Standard 2.3 - Championing Local Food

Standard	Spend (£)	% of total ingredient spend	Points	Qualifying products	Supporting evidence
2.3.1 <u>Regional</u> Produce			<i>3 points per %</i>		
Standard	Spend (£)	% of total spent on 'raw' ingredients	Points	Qualifying products	Supporting evidence
2.3.2 <u>UK produced</u> <u>'raw'</u> <u>ingredients</u>			<i>2 points for each percent</i>		

<i>Raw ingredients are defined as: Meat, fish, eggs, dairy products, fruit & veg, oil, sugar and flour.</i>			<i>above 59%</i>		
Total points for Section 2.3					

Summary – Silver and Gold	
Total points achieved overall	311
Award Level Recommended	Gold

Inspector Comments
<p>Spend on raw ingredients not calculated – figures should be able be obtained from suppliers for regional/uk spend in future</p> <p>Very good range of organic ingredients used.</p> <p>Licensees hope that new menus from Septrember will help meal uptake and encourage more involvement from schools</p>

Soil Association Food for Life Catering Mark Action Summary Form



Catering Company	Nottinghamshire County Council	Licence No.	FD204
Inspector		Inspection date	19/5/17

Please note: Your Catering Mark cannot be issued or renewed, until responses to any actions raised below have been received & approved.

Bronze

Standard	Compliance	Action required to achieve Bronze
	Choose Compliance Category	
	Choose Compliance Category	
	Choose Compliance Category	
	Choose Compliance Category	
	Choose Compliance Category	

Silver

Standard	Compliance	Action required to achieve Silver
	Choose Compliance Category	
	Choose Compliance Category	

Gold

Standard	Compliance	Action required to achieve Gold
	Choose Compliance Category	
	Choose Compliance Category	

Please respond to this Action Summary Form within 30 days of your inspection.

By email to proc.cert@soilassociation.org or send to Soil Association Certification, South Plaza, Marlborough St, Bristol, BS1 3NX. If you require assistance your Certification Officer will be happy to help.



Soil Association Food for Life Catering Mark
Inspection report declaration

I confirm that the information I have supplied is to the best of my knowledge complete and accurate.

I understand that:

- The inspector is able to make additional comments after the inspection, which are recorded separately, but will not alter any of the non-conformances identified after I have signed this declaration.
- The inspection report is based on the information supplied during the visit. The absence of non-conformance does not infer that none exist.
- Additional correspondence issued from the office may contain additional requests to those made in the inspection report.

To be signed by the person responsible on the unit:

Signature	
Name & position	
Date	
I have completed this form electronically and am in agreement <input type="checkbox"/>	

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What happens after your Soil Association Food for Life Catering Mark inspection?

Thank you for your time at your inspection.

Your inspector will complete a report - either leaving it with you at the inspection or emailing soon afterwards.

Any issues identified at the inspection which require attention to ensure compliance with the Catering Mark standards, are summarised at the end of your report in the Action Summary Form (ASF).

Terms used in the ASF are explained in the table below:

ASF terms explained

Comment	General information regarding the standards
Certification committee (CC) issue	An issue that could not be resolved at the inspection, which needs further consideration by the Catering Mark certification committee. The outcome may result in further actions.
Minor non-compliance	Where the requirement of a standard has not been fully met, but the risk to the integrity of the Catering Mark is perceived as low
Major non-compliance	The requirement of a standard has not been met and the integrity of the Catering Mark is, or might be, compromised. Can also result from not correcting a previous minor non-compliance NB. Where four or more Major non-compliances are raised, an additional inspection at the licence-holder's expense will be required.

What happens next?

Your Certification officer (CO) will contact you shortly after your inspection. She/he will outline the information &/or documentation that's needed to complete the certification process for your licence.

The requested information &/or documentation must be sent to SA Certification within 30 days.

Your CO is your point of contact from this point onwards.

It's important to note that your Catering Mark certificate cannot be issued/renewed, until we've received & approved the responses to the actions raised on your ASF.

If you have any questions, or need any further guidance, please don't hesitate to contact your Certification Officer on 0117 914 2411

How to contact us:

Email: proc.cert@soilassociation.org (processor certification)

Post: Soil Association Certification, South Plaza, Marlborough Street, Bristol, BS1 3NX

Fax: 0117 314 5046