

# Soil Association Food For Life Catering Mark Inspection Report

General information			
Catering Company	Nottinghamshire County Council	Licence No.	FD204 [REDACTED]
Inspector	[REDACTED]	Inspection date	26/2/16

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

Annual Catering Mark inspection to gold award level. Nottinghamshire County Council license covers:

290 primary and 30 secondary

3 weekly menu cycle – changes twice per year (autumn/winter & spring/summer). There are 2 types of menu – choice and single menu (which is the same except the vegetarian). The choice menu consists of a main, vegetarian main and a dessert.

On roll [REDACTED] Primary School – 183

Meal uptake – 130 per day

Present at inspection is [REDACTED] and [REDACTED]

## 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>B&amp;I, Public, Hospitality, Healthcare and Universities:</b> which outlets/menus are covered by the Catering Mark?			NA
List the outlets/counters not covered by the Catering Mark award			NA
How many Catering Mark meals are served daily across the contract?			NA
How many days per year are meals served?			NA
<b>School contracts</b> – how many schools are covered by the Catering Mark award?			290 primary & 30 secondary
How many of these are Primary & how many Secondary schools?			290 primary & 30 secondary
How many Catering Mark meals are served daily across the contract?			65,000
How many meals are for Primary & how many for Secondary schools.			
If appropriate, what is the uptake of meals (as a percentage)?			81%
Has the uptake, or number of meals, increased since last inspection?			Yes due to UIFSM

# Soil Association Food For Life Catering Mark

## Inspection Report

### Suppliers, Products and Details of evidence available

Product	Supplier	Evidence to support Catering Mark 1	Evidence to support Catering Mark 2
Beef	Maloneys	Red Tractor FA Beef Standard – certificate of conformity membership number 34426 expires June 2016	Maloney invoice 5/2/16 code #2 [REDACTED] minced beef
Chicken	Maloneys	Red Tractor Certificate expires 31 <sup>st</sup> March 2016 – chicken (Banham Poultry Ltd and Cargill Meats Europe)	Not on winter menu. Would be turkey
Pork	Maloneys	Red Tractor Certificate of Conformity RB Elliot & Sons - pork	
Turkey	Maloneys	Red Tractor Licence Certificate expires March 2016 - turkey	Maloney invoice 22/2/16 boneless turkey breast joint Minced turkey NCCTUM
Sausages – venison & pork	Maloneys	Red Tractor Certificate of Conformity RB Elliot & Sons - pork	Maloneys invoice 5/2/16 #2 [REDACTED] NOTTS SAUSAGE 32G
Gammon joint	Maloneys	Red Tractor Certificate of Conformity RB Elliot & Sons - pork	
Burgers – venison & pork	Maloneys	Yorkshire game BRC Certificate	Invoice 22/2/16 minced venison & turkey. No mention of farm assurance
Ham	Maloneys	Red Tractor Certificate of Conformity RB Elliot & Sons - pork	
Other meat - venison	Maloneys	BRC Certificate of Conformity seen at inspection	Invoice 22/2/16 minced venison & turkey
Dairy	Millside Barrocliffe & Pailings		Invoice 25/2/16 organic semi skimmed milk
Eggs	Millside Barrocliffe & Pailings	Certificate of Registration GB-ORG-05 expires 28/2/17	
Fish	Brakes	MSC statement from Brakes declares all fish is MSC	Brakes invoice 23/2/16 code #2 [REDACTED] MSC tempura pollock

			goujons Fish fingers & breaded pollock products both MSC seen at inspection in freezer
Fruit and Veg	Millside Barrocliffe (South) Palings (North)	Organic Certificate for potatoes	Maloney invoice 5/2/16 code #2 [REDACTED] peeled potatoes  Millside Barrowcliffe invoice 25/2/16 organic potatoes
Dry ingredients			
<b>*Organic</b>			
Other – milk, eggs, potatoes, yogurt, gravy, bouillion, pasta	Millside – eggs, milk, pasta (South) Pailings – eggs, milk, pasta, potatoes (North)	Eggs, milk, pasta and potatoes all seen in store today - organic	
Other – freedom food/ outdoor reared pork	Maloneys		

*\*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 <http://www.sacert.org/catering/supplierscheme/suppliemembers>

Bronze standards	
<b>Standard 1.0 (Schools, academies, early years, residential care settings and hospitals only).</b>	<b>Complies</b>
<b>Caterers can demonstrate their compliance with national standards or guidelines on food and nutrition</b>	
<b><i>Q. How are menus verified against nutritional standards/guidelines?</i></b>	
School Food Standards – checklist Relish nutritional database	
<b><i>Verifications from current menu:</i></b>	

<i>Oily fish – anchovy puree added to various dishes</i>	
<i>Non diary protein option – complies</i>	
<i>50% wholemeal bread - complies</i>	
<b>Standard 1.1 75% of dishes are freshly prepared from unprocessed ingredients</b>	<b>Complies</b>
<p>Over 75% freshly prepared menu.  All sauces made from scratch  Curries made from pastes</p> <p>Non FP items include: veg sausage roll, veg bake, fish fingers, pancake, jelly, fish goujons, cheese and onion roll, fish portion</p> <p>45 dishes over the 3 week cycle, 8 non FP = 83%</p>	
<b>Q. Sausages/burgers – what percentage is the meat content?</b> 85%	
<b>Standard 1.2 All meat is from farms which satisfy UK welfare standards</b>	<b>Information required</b>
<p>All Farm Assurance certificates seen at inspection for chicken, turkey, pork, beef.</p> <p>Farm Assured pepperoni has been sourced.</p> <p>A sausage roll is on the menu but this is home made and uses FA 85% sausage meat.</p> <p>Further information is requested to verify the venison being used on the menu is Farm Assured.</p>	
<i>Is NZ lamb used at any point during the year?</i>	NA
<b>Standard 1.3 No fish are served from the Marine Conservation Society ‘fish to avoid’ list</b>	<b>Complies</b>
<p>All fish is MSC and written into council policy/tenders.</p> <p>Pollock goujons  Anchovy puree – used in various recipes (Feed your imagination) product – omega 3  Breaded fish – Pollock  Fish fingers – pollock  Tuna</p> <p>Seen in store today: MSC tempura Pollock goujons, breaded fish portions and MSC fish fingers</p>	

<b>Standard 1.4 Eggs are from free range hens</b>	<b>Complies</b>
<p>All organic – Brakes predominately  Organic eggs seen in store today 0UK14125  Organic Certificates seen: Millside Barrowcliffe  Certificate of Compliance GB-ORG-02 expires 29/2/16  Organic Certificate Pailings –eggs GB-ORG-05 expires 31<sup>st</sup> Oct 2016</p>	
<b>Standard 1.5 No undesirable additives or artificial trans fats</b>	<b>Complies</b>
<b>Standard 1.6 No GM ingredients</b>	
<p>All kitchens have to work with an approved product list – of which are checked for GM, prohibited additives and hydrogenated fats.</p> <p>Oil used is rapeseed</p> <p>All items in store were compliant today</p>	
<b>Standard 1.7 Free drinking water is prominently available</b>	<b>Complies</b>
<p>Water freely available on tables.</p> <p>Family Service – children help themselves to water</p> <p>Written into tender and food policy</p>	
<b>Standard 1.8 Menus are seasonal &amp; use in-season produce</b>	<b>Complies</b>
<p>Seasonal veg is used where possible. The menu highlights this and is changed twice per year to compliment seasonality.</p> <p>A very good range of seasonal veg was seen in store today and on invoices.</p>	
<b>Standard 1.9 Information is on display about food provenance</b>	<b>Complies</b>
<p>The menu and website clearly demonstrates food provenance. This is very important to Nottingham County Council and they have a good rapport with local suppliers.</p>	
<b>Standard 1.10 Menus provide for all dietary and cultural needs</b>	<b>Complies</b>
<p>Allergens are monitored through Relish – additional tab for all products used on PLOF.</p> <p>A vegetarian option is available each day</p> <p>Dietary needs displayed for staff in kitchens for all children.</p>	

<b>Standard 1.11 Suppliers have been verified to ensure they apply appropriate food safety standards</b>	<b>Complies</b>
<p>Maloneys Salsa certificate seen at inspection today</p> <p>Certificate of Conformity – pork expires 31<sup>st</sup> March 2016</p> <p>Freedom Food 2 sisters food group expires 1<sup>st</sup> April 2016</p> <p>Suppliers provide all details of their HACCPs and safety procedures.</p> <p>Organic certificate Tomlinson Dairy expires 31/5/16 GB-ORG-05  Organic Certificate The Organic Pantry expires 30/6/16 GB-ORG-05  Organic Certification Brakes 31/10/16 GB-ORG-05  Freedom food 0401.0000X  Organic Certification Yeo valley 31 July 2016 GB-ORG-05</p>	
<b>Standard 1.12 Catering staff are supported with skills in fresh food preparation and the Catering Mark</b>	<b>Complies</b>
<p>Catering Mark Briefings– cooks supervisor meetings March and September. Includes Catering Mark – gold, suppliers, organic</p> <p>Training records are kept and monitored for food hygiene, food safety, catering mark, cooks meetings</p>	
<b>Standard 1.12.1 (Schools &amp; academies only) Catering staff involvement with school on food issues</b>	<b>Complies</b>
<p>SNAG  Food forums  Food ambassador badges made for children that have had a positive response. Children and staff have a good relationship in the dining hall.</p>	
<b>Meal Quality</b> - observations	<p>High quality – fish goujons, homemade potato wedges were crispy. Peas and corn were colourful and appealing.</p> <p>Fresh fruit was fresh, colourful and crisp</p>
<b>Q</b> Which menus were collected at inspection?	<p>Autumn/winter</p>
<b>Q</b> How is the CM logo displayed?	<p>Menus, website, newsletters</p>
<b>Q</b> Is the caterer signed up to the Wrap: Hospitality and food services agreement? <a href="http://www.wrap.org.uk/content/hospitality-and-food-service-agreement-3">http://www.wrap.org.uk/content/hospitality-and-food-service-agreement-3</a>	<p>NA</p>

## Silver and Gold Standards

### Spend Analysis

	Spend (£)	Period assessed
<b>Overall spend on all Catering Mark ingredients</b>	3.3 million	1 year
<b>Overall spend on just Raw ingredients (for assessing std.2.2.2)</b> <i>Raw ingredients are defined as: Meat, fish, eggs, dairy products, fruit &amp; veg, oil, sugar and flour.</i>		

### Standard 2.1 Sourcing Environmentally Friendly and Ethical Food

Standard	Spend (£)	% of total spend	Points achieved	Qualifying products and suppliers	Supporting evidence
<b>2.1.1 <u>Organic</u></b>  <b>5% spend for Silver</b>  <b>15% spend for Gold*</b> <i>(to include an animal product)</i>  <b>NB *5% spend on FR pork &amp; poultry also required for Gold</b>	589,919	17.8	<i>5 points per %</i>  89	<b>Pasta</b> <b>Milk</b> <b>Gravy</b> <b>Potatoes</b> <b>Eggs</b> <b>UHT milk</b>	Products invoices
<b>2.1.2 <u>Free Range</u></b> Pork and Poultry meat  <b>(Organic poultry meat and pork &amp; organic eggs count twice – under both FR + organic)</b>			<i>4 points per %</i>		
<b>2.1.3 <u>MSC</u> Certified Fish/ MCS 'fish to eat'</b>	421,898	12.7	<i>4 points per %</i> 50.8	All fish	Invoices Products seen at inspection today
<b>2.1.4 <u>RSPCA Assured</u></b>			<i>3 points per %</i>		



2.1.5 <b>Fairtrade</b>			3 points per %		
2.1.6 <b>LEAF</b>			2 points per		
<b>Total points for Section 2.1</b>					

## Standard 2.2 – Making Healthy Eating Easy Options

### SECTORS

**C = cafes, restaurants, workplaces & events   H = Hospitals   EY – Early years  
U = Universities   R = Residential care & Community meals   S = Schools & Academies**

Standard (refer to Handbooks for exact detail)	Points achieved	Applicable sector	Actions to achieve points
<b>Menu cycles - meat-free day or 20% of main dishes healthier plant-based options</b> (not including usual vegetarian option )	Choose from list.	<b>ALL</b>	
<b>Non Menu Cycles - 25% (or more) meat-based dishes are replaced by healthier plant-based main options</b>	Choose from list.	<b>ALL</b>	
<b>Steps to serve meat in moderation</b>	Choose from list.	<b>ALL</b>	
<b>Steps to minimise salt</b>	Choose from list.	<b>ALL</b>	
<b>Actions to cut plate waste</b>	Choose from list.	<b>ALL</b>	
<b>Actions to support eating well</b>	Choose from list.	<b>S, EY, H – Retail + patient feeding, R</b>	
<b>Actions to promote meal take-up</b>	Choose from list.	<b>S - only</b>	
<b>Main meals accompanied by at least one portion of vegetables or salad</b>	Choose from list.	<b>C, H – retail only, S–not Primaries, U</b>	
<b>Dish of the day/Meal deals, include at least one portion of vegetables or salad</b>	Choose from list.	<b>C, H – retail only, S–not Primaries, U</b>	
<b>‘Healthy’ vending machines</b>	Choose from list.	<b>C, U, H – retail only, S – not Primaries</b>	

<b>Real Bread</b>	<b>Choose from list.</b>	<b>ALL</b>	
<b>More than 50% wholemeal bread</b>	<b>Choose from list.</b>	<b>ALL</b>	
<b>Fruit cheaper than desserts</b>	<b>Choose from list.</b>	<b>C, U, H</b> – retail only, <b>S</b> –not Primaries	
<b>Fruit not confectionery etc, at till points</b>	<b>Choose from list.</b>	<b>C, U, H</b> – retail only, <b>S</b> – not Primaries	
<b>Total points for Section 2.2</b>			

<b>Standard 2.3 - Championing Local Food</b>					
<b>Standard</b>	<b>Spend (£)</b>	<b>% of total ingredient spend</b>	<b>Points</b>	<b>Qualifying products</b>	<b>Supporting evidence</b>
2.3.1 <b><u>Regional</u></b> Produce			<i>3 points per %</i>		
<b>Standard</b>	<b>Spend (£)</b>	<b>% of total spent on 'raw' ingredients</b>	<b>Points</b>	<b>Qualifying products</b>	<b>Supporting evidence</b>
2.3.2 <b><u>UK produced 'raw' ingredients</u></b> <i>Raw ingredients are defined as: Meat, fish, eggs, dairy products, fruit &amp; veg, oil, sugar and flour.</i>			<i>2 points for each percent above 59%</i>		
<b>Total points for Section 2.3</b>					

## Summary – Silver and Gold

<b>Total points achieved overall</b>	
<b>Award Level Recommended</b>	<b>Gold</b>

## Inspector Comments

A very well organised inspection visit. Licensee had the relevant information to hand and was extremely passionate about good quality food. Nottingham County Council have embedded good quality/local food within their service and have great working relationships with their local suppliers, in particular Maloneys.

The staff were extremely engaging and were knowledgeable about the Catering Mark and this passion shone through in conversation with the cooks.

Although the certification is in place for the Farm Assured meat, we discussed the need to have Farm Assured (FA) written into the product list and also onto the invoices from Maloneys as there is no reference of this to complete the audit trail.

The quality of the food served today was of a high standard and the staff took pride in this.

It was lovely to see family service in action with knives and forks already set, water jugs, bread and ketchup already on the tables before the children came in for lunch.

## Soil Association Food for Life Catering Mark Action Summary Sheet



Catering Company	Nottinghamshire County Council	Licence No.	FD204 [REDACTED]
Inspector	[REDACTED]	Inspection date	26/2/16

### Bronze

Standard	Compliance	Action required to achieve Bronze
1.2	Information required	Please provide further information to demonstrate how products will be labelled as Farm Assured on the approved product lists and on the meat invoices.
1.2	Information required	Please provide information which verifies the venison being served in the sausages and burgers is Farm Assured.
	Choose Compliance Category	
	Choose Compliance Category	
	Choose Compliance Category	
	Choose Compliance Category	

### Gold

Standard	Compliance	Action required to achieve Gold
2.1	Information required	Please complete spend analysis spreadsheet for gold with current spend figures
	Choose Compliance Category	
	Choose Compliance Category	

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

By email to [proc.cert@soilassociation.org](mailto:proc.cert@soilassociation.org) or send to Soil Association Certification, South Plaza, Marlborough St, Bristol, BS1 3NX. Thank you.

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"/>	

Catering Company	Nottinghamshire County Council	Licence No.	FD204 [REDACTED]
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