



Public Protection (food)
Food Premises Inspection Report

Name of Business:	Artorio's Mediterranean Taverna
Address of food business:	Artorio's Taverna, Unit 3C, Wherry Road, Norwich, NR1 1WX
Date of Inspection:	30 March 2011
Inspection Reference	11/002876/FOOD
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Type of Premises:	Restaurant
Areas Inspected:	Kitchen
Records Examined:	Temperature readings, cleaning schedule, opening and closing checks, weekly calibration probe
Details of Samples Procured:	None
Summary of Action Taken:	Informal

Introduction to the Report

The report begins with a *summary* of what was observed. This has been divided into three sections representing the areas we score you against. The score you have been given for each section is indicated. Details of how this score relates to your star rating will be included with your Safer Food Award. Items in the body of the report refer back to this summary so you can see what factors have influenced your score.

There may be an additional section covering health and safety concerns which fall outside the scope of the Safer Food Award.

Timescale for Compliance

All Notices must be complied with by the date on the Notice. If no Notice is served you must still deal with contraventions within a reasonable time. As a guide to compliance, contraventions to do with cleaning, temperature control and poor practice should be dealt with straight away. Those items which relate to structural repairs, training and the provision/review of your food safety management system should be completed within the next 2 months.

Health and safety contraventions should be dealt with within 3 months unless otherwise indicated. Urgent matters must be dealt with straight away.

The Law

The report relates to the following legislation:

Food Safety Act 1990 (as amended)

Regulation (EC) No 178/2002 applied by The General Food Regulations 2004 (as amended)

Regulation (EC) No 852/2004 applied by Regulation 17(1) of the Food Hygiene (England) Regulations 2006.

Health and Safety at Work Etc. Act 1974 and related regulations.

This report may include matters which do not comply with the law (**Contravention**) matters which are not required by the law but which we recommend as good practice (**Recommendation**) guidance on best practice (**Information**) and, to balance the report, observations of current practice (**Observation**).

You may carry out alternative works to those in the report, but only if they are equally effective in securing full compliance with the law. Before undertaking alternative works, you are strongly advised to discuss the matter with me.

Please Note

My inspection was not intended to identify every contravention of the law and only covers those areas, practices and procedures examined at the time. The report concentrates on the principle risks. If it fails to mention a particular item this does not mean you have necessarily complied with the law.

FOOD SAFETY

Please note that this is not a formal Hygiene Improvement Notice that requires you to do work. Nevertheless, if you do not comply with this informal request, formal action will be considered. Any contraventions should be given priority. It is in your interests to act now to secure compliance.

How we calculate your Food Hygiene Rating

Compliance Area		You Score				
Food Hygiene and Safety	0	5	10	15	20	25
Structure and Cleaning	0	5	10	15	20	25
Confidence in Management and Control Systems	0	5	10		20	30
Your Total Score	0 – 15	20	25 – 30	35 – 40	45 – 50	> 50
Your Worst Score	5	10	10	15	20	-
Your Rating is	5	4	3	2	1	0

Your Food Hygiene Rating is 4 – a good standard



Food Hygiene

Summary:

Food hygiene standards are high. Any offences are very minor and easily rectified. **(Score 5)**

Temperature Control

1. I was pleased to see that you normally took and recorded temperature readings of ingredients using a probe thermometer and disinfected with probe wipes.
(Observation)

Contamination Risks

2. The following exposed food to the risk of cross-contamination with bacteria or allergens or its physical contamination with dirt or foreign objects **(Contravention):**
 - There was a wooden box left on the work surface.
 - A delivery driver entered the kitchen wearing outdoor clothing.
3. I noted that there were a large sink full of olives being soaked to remove the brine. I recommend that these are covered to prevent a risk of cross contamination.
(Recommendation)

Personal Hygiene and Infection Control

4. The following items were examples of poor personal hygiene or where it was made difficult for food handlers to maintain high levels of personal cleanliness
(Contravention):
 - Food handler was wearing bandage to cover a burn. This was not fully covered and protected by the disposable glove he was wearing on top.
5. It is your responsibility to ensure that any person known or suspected to be suffering from, or to be a carrier of , food-borne disease or infection, including vomiting, diarrhoea, skin infection, sores and open wounds is excluded from working in any food handling areas, until they have been free of symptoms for 48 hours, or medical clearance is obtained **(Information)**

Poor Practices

6. The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration **(Observation):**
 - The positioning of the waste oil container made it difficult to access the knee operated wash hand basin.
 - A dirty knife bag was touching the rack of chopping boards.
 - Ensure you have a bin to keep dirty used tea towels and cloths.

Structure and Cleaning

Summary:

The structure and facilities provided are of a good standard. Any offences are minor and easily rectified. **(Score 5)**

Cleaning

7. The following items were dirty and require more frequent and thorough cleaning **(Contravention)**:
- The underside of both of the wall mounted soap dispensers above the wash hand basin.
 - The underside of both of the wall mounted towel dispensers.
 - The cladding and power sockets above pizza preparation area.
 - The cable to telephone line defective as it was damaged.
 - The external surfaces of the plastic dough trays had ingrained dirt.
 - The electric fly killer was full with flies.
 - The seals and grill to under work surface ingredients fridge.
 - The wall mounted fire extinguisher.
 - The front fascia to the wall in freezer and associated handle.

Maintenance

8. The following items had not been maintained in good repair and condition. **(Contravention)**
- The painted woodwork to the entrance and exit doors to the kitchen from the restaurant area
9. I recommend that you extend the kick plate to the door as there are a number of dirty scuff marks. **(Recommendation)**

Facilities and Structural Provision

10. The following facilities were inadequate or absent and must be provided or improved **(Contravention)**:
- There was a chipped edge to a brown crockery dish.

Confidence in Management

Summary:

Food hazards are understood and control measures in place. You are progressing towards a written food safety management system. **(Score 10)**

Documented Food Safety Management System

11. The following management sections in your SFBB pack / documented food safety management system were either missing or incomplete. **(Contravention)**:
- The daily temperature checks were not signed off by head chef to verify their accuracy.

- Glove policy not adhered to – identified in HACCP as single use only.
- The probe thermometer was broken and although this had been identified in your calibration checks on the 13th March it had not been replaced. You need to ensure that management checks requiring actions are identified and complied with.

Training

12. The following evidence indicated there was a staff training need (**Contravention**):
- It was stated that the chefs went through food training on induction. This was equivalent of food awareness. However the chef who had been working in the kitchen for 6 months claimed that he had not gone through any training. Records need to be kept of the type of training undergone by food handlers.