



**Public Protection (food)**  
**Food Premises Inspection Report**

Name of Business:	Silver Road Fish Bar
Address of food business:	142 Silver Road, Norwich, NR3 4TG
Date of Inspection:	6 December 2011
Inspection Reference	11/00953/FOOD

Type of Premises:	Takeaway
Areas Inspected:	All
Records Examined:	Safer Food Better Business
Details of Samples Procured:	None
Summary of Action Taken:	Informal

Introduction to the Report

The report has been divided into three sections representing the areas we score you against. Each section begins with a *summary* of what was observed. The score you have been given for each section is indicated. Details of how these scores relate to your overall food hygiene rating are shown in the table at the front of the report. You can use the table to see what factors have influenced your score; where you have done well and where improvements can still be made.

There may be an additional section covering health and safety concerns which fall outside the scope of the national food hygiene rating scheme.

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
<b>Your Total Score</b>	0 – 15	20	25 – 30	35 – 40	45 – 50	> 50
<b>Your Worst Score</b>	5	10	10	15	20	-
<b>Your Rating is</b>	5	4	3	2	1	0

Your Food Hygiene Rating is 3 – a generally satisfactory standard



## **Food Hygiene**

### Summary:

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

### Temperature Control

1. The following matters exposed food to the risk of bacterial growth or survival **(Contravention)**:
  - You need to check the temperature of high risk foods arriving at your premises are at the correct temperature by effective monitoring and/or checking of vehicle temperatures.
2. I was pleased to see that you had probe wipes and a thermometer and that you probe hot foods to ensure they are cooked thoroughly. **(Observation)**
3. I recommend that you record one cooked product's temperature in your daily diary sheet. **(Recommendation)**

### Contamination Risks

4. The following exposed food to the risk of cross-contamination with bacteria or allergens or its physical contamination with dirt, foreign objects or chemicals **(Contravention)**:
  - Pukka pies and cornish pasties were uncovered in the large stainless steel fridge.

### Personal Hygiene and Infection Control

5. 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)**:
  - You were wearing a jumper underneath your tabard. Washable over-cloths must cover normal clothes so you must either wear a long sleeved top over your jumper or ensure that you wear a long sleeved top at work only for food handling purposes.
6. I was pleased to see that you had anti-bacterial soap and paper towels at the dedicated hand wash sink in rear preparation room. **(Observation)**

## **Structure and Cleaning**

### Summary:

Cleaning and maintenance are generally satisfactory and being maintained. Some minor offences were seen and there is room for improvement. **(Score 10)**

### Cleaning

7. The following items were dirty and require more frequent and thorough cleaning **(Contravention)**:
- Windows in outside garage/food store were dirty.
  - High level cleaning in outside garage/food store as cobwebs were seen.
  - Light switches and electrical sockets in outside garage/food store.
  - The electronic fly killer as dead insects were seen adhering to the bars.
8. The following items could not be effectively cleaned and must be covered or made non-absorbent **(Contravention)**:
- The flooring in the outside garage/store room was constructed of untreated uneven concrete. You need to make good the uneven concrete flooring and seal to leave a smooth impervious surface that can be cleaned.

### Maintenance

9. The following items/areas had not been maintained in good repair and condition **(Contravention)**
- Flaking paint to both window sills in rear garage/store room.
  - There was a small section of flaking paint above the potato rumbling machine. You need to rub down the surface and re-seal to leave a smooth impervious surface that can be cleaned.

### Facilities and Structural Provision

10. The following facilities were inadequate or absent and must be provided or improved **(Contravention)**:
- Although you had replaced an ill fitting door since the last inspection you need to attach additional brush/strip to ensure the garage is vermin proof.

### 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 safe methods had not been written down in your SFBB pack / documented food safety management system. **(Contravention)**:
- Foods that need extra care had not been completed in your SFBB pack.
12. The following management sections in your SFBB pack / documented food safety management system were either missing or incomplete. **(Contravention)**:
- Staff training records were incomplete
  - Listing of chemicals on premises had not been completed
  - You need to complete your cleaning schedule