



Environmental Health Food Team
Food Premises Inspection Report

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Name of Business:	Café 91(at Adlards)
Address:	79 Upper St. Giles Norwich NR2 1AB
Date of Inspection:	14 May 2009
Inspection Reference	09/00954/FOOD
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Type of Premises:	Cafe
Areas Inspected:	Kitchen, Bar and storage area
Records Examined:	FSM, Daily record sheets
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 with 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.

Safer food award summary



NORWICH
City Council

compliance areas	←stars awarded→					←no stars→
Food hygiene and safety	0	5	10	15	20	25
Standards of food hygiene are generally satisfactory and being maintained. Some minor offences were seen and there is room for improvement. (Score 10)						
Structure and cleaning	0	5	10	15	20	25
Cleaning and maintenance are generally poor and/or a structural problem has risked food safety. A hygiene improvement notice or a revisit is planned. (Score 20)						
Confidence in management	0	5	10	20	30	
You have a varying track record, a food safety management system exists but there is evidence that your system is not being followed. (Score 20)						

we add the scores above to determine the number of stars you get:

0 to 5	10 to 15	20 to 25	30 to 35	40	45 +
= 5 stars	= 4 stars	= 3 stars	= 2 stars	= 1 star	= 0 stars

You have a score in the red zone, this indicates a serious safety issue and no stars have been awarded.

Notes: During this visit we rated food safety at your food business using the three compliance scores shown above. The lower the score you got the better your business is complying with the law. We totalled these three compliance scores and used the total to calculate the star rating for your business.

(A score in the red zone indicates a serious safety issue and no stars are awarded)

Food Safety

Food Hygiene and Safety

1. It was noted that you use the colour coded day-dot system for the date-coding of food. Some containers had more than one coloured label affixed. Ensure that the old labels are properly removed before the containers are reused to avoid any confusion as to the use by date of the food. **(Contravention)**
2. Hand contact surfaces such as the handles to the microwave oven and fridges/freezers were visibly dirty. Clean these items more thoroughly and more frequently in the future. In a recent survey of food establishments 90% of telephones 50% of taps, 44% of non-pedal bins and nearly 20% of fridge and microwave handles showed unsatisfactory levels of bacteria. Disinfect these surfaces on at least a daily basis. **(Contravention)**
3. Most surface sanitizers require a certain "Contact time" in order to kill bacteria. Read the instructions on the label or enquire of the manufacturer to find out how long the sanitizer you use needs to be in contact with the surface to be effective. **(Recommendation)**

Structure and cleaning:

4. The kitchen bar area and storage facilities were found to be in a very dirty and cluttered condition. The standard of cleaning to the structure of the kitchen including the work surfaces was generally poor. All areas where food is prepared and stored must be clean and capable of being kept clean. Remove all unnecessary clutter to enable surfaces to be properly cleaned. A thorough deep clean (and disinfection) is required. All areas must be maintained in a clean condition. **(Contravention)**
5. The painted plaster ceiling above the cooking range was damaged and in a poor condition. Repair or renew the ceiling to leave a surface in a sound condition and easy to clean. **(Contravention)**
6. There were a number of broken glazed wall tiles throughout the kitchen. Repair or replace the damaged wall covering providing a surface finish that is easy to clean and is maintained in a clean condition. **(Contravention)**
7. Cardboard was observed on the floor of the kitchen near the external door. Remove the cardboard and maintain the flooring in a clean condition. **(Contravention)**
8. In the bar area there was bare wood providing a barrier between the wash basin and the coffee machines, damaged plaster to the wall beneath the wash basin, missing edging strips to the melamine bench tops. Repair or replace these surfaces and leave in a sound easy to clean condition. **(Contravention)**
9. The extraction system above the cookers was not working properly. The filters were thick with dirt/dust. Thoroughly clean the filters. Take appropriate action to ensure the system operates effectively. **(Contravention)**

10. Replace the torn defective door seals to the bench refrigerator in the sandwich area of the kitchen. **(Contravention)**
11. The rear yard area was dirty and cluttered. Remove all unnecessary disused equipment, cardboard, plastic trays etc to remove possible harbourage for pests, thoroughly clean and maintain in a clean condition. **(Contravention)**

Food Safety Management and Control Systems:

12. You had a very comprehensive food safety management system but it was not being properly implemented. Staff were completing daily record sheets stating that the premises were clean and there were no problems when clearly it was not. You must take steps to ensure that your systems are working properly and the safety of the food is not compromised. You must make sure that staff are properly trained and are aware of the controls they need to carry out. Staff must also be supervised and checked as necessary, so you are sure that the controls that are critical to food safety are being properly implemented and maintained. **(Contravention)**

Workplace Health and Safety

13. I am considering serving an Improvement Notice regarding the defective extraction system in the kitchen unless you are able to provide evidence that you, if competent to do so, or a Gas Safe Registered gas installer, have carried out an assessment of the installation as per HSE Information Sheet CAIS23(Rev1). Please supply this evidence within 7 days of receipt of this letter. I enclose a copy of CAIS 23(Rev1) for your information and use.