

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

|                                  |                                                                                     |
|----------------------------------|-------------------------------------------------------------------------------------|
| Name of business:                | Bean To Flourish                                                                    |
| Address of food business:        | 56D Sandy Lane Norwich, NR1 2NR                                                     |
| Date of inspection:              | 06/07/2026                                                                          |
| Risk rating reference:           | 26/00495/FOOD                                                                       |
| Premises reference:              | 26/00112/FD_HS                                                                      |
| Type of premises:                | Restaurant or cafe                                                                  |
| Areas inspected:                 | Back of House, Servery                                                              |
| Records examined:                | Cleaning Schedule, FSMS, Temperature Control Records, Training Certificates/records |
| Details of samples procured:     | None                                                                                |
| Summary of action taken:         | Informal                                                                            |
| General description of business: | Cafe                                                                                |

**Relevant 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 and No 853/2004 applied by Regulation 19 (1) of the Food Safety and Hygiene (England) Regulations 2013

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

Food Information Regulations 2014

**What you must do to comply with the law**

The report may include **Contraventions** - matters which do not comply with the law. You must address all of the contraventions identified; failure to do so could result in legal action being taken against you.

As a guide, contraventions relating to cleaning, temperature control and poor practice, should be dealt with straight away.

Contraventions relating to structural repairs, your food safety management system and staff training, should be completed within the next 2 months.

Health and safety contraventions should be dealt with within 3 months unless otherwise stated.

To assist you the report may also include **Observations** of current practice, useful **Information, Recommendations** of good practice and reminders of **Legal Requirements**.

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

## FOOD SAFETY

### How we calculate your Food Hygiene Rating:

The food safety section has been divided into the three areas which you are scored against for the hygiene rating: 1. food hygiene and safety procedures, 2. structural requirements and 3. confidence in management/control procedures. Each section begins with a summary of what was observed and the score you have been given. Details of how these scores combine to produce your overall food hygiene rating are shown in the table.

| 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 & control systems | 0         | 5  | 10      | 15      | 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 5 - a very good standard



### 1. Food Hygiene and Safety

Food hygiene standards are high. You demonstrated a very good standard of compliance with legal requirements. You have safe food handling practices and procedures and all the necessary control measures to prevent cross-contamination are in place. Some minor contraventions require your attention. **(5)**

#### Contamination risks

**Contravention** The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt, foreign objects or chemicals:

- two plastic ice scoops were stored directly on top of the ice machine

#### Hand washing

**Contravention** The following indicated that hand washing was not suitably managed:

- no hygienic means of drying hands was available at the hand wash basin in the back of house area

## **2. Structure and Cleaning**

The structure facilities and standard of cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are adequate. The minor contraventions require your attention. **(5)**

### **Pest Control**

**Contravention** Pest proofing is inadequate particularly in the following areas:

- the unused end of the extraction unit had not been suitably covered

## **3. Confidence in Management**

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. You have a good track record. There are some minor contraventions which require your attention. **(5)**

### **Traceability**

**Observation** Your records were such that food could easily be traced back to its supplier.

### **Training**

**Observation** I was pleased to see that food handlers had been trained to an appropriate level and evidence of their training was made available.

### **Allergens**

**Guidance** pre-packed for direct sale refers to food that is packaged at the same premises where it is offered or sold to consumers and remains in its packaging until it is selected or purchased. This includes food that customers select themselves, products displayed behind a counter, and certain foods sold from mobile or temporary food outlets.

**Observation** You had clearly shown the presence of allergens in your food on your menu.