

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

Name of business:	Cafe 193
Address of food business:	193A Plumstead Road Norwich NR1 4AB
Date of inspection:	11/08/2026
Risk rating reference:	26/00584/FOOD
Premises reference:	22/00313/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Main Kitchen, Back of House, Servery
Records examined:	Temperature Control Records, Cleaning Schedule, SFBB
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 4 - a good standard



1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.
(10)

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:

- the red and blue chopping boards designated for raw food preparation and the white and yellow boards designated for dairy/cooked food preparation had been stored together and were found in contact with one another, presenting a risk of cross-contamination
- the ice scoop was stored directly within the ice
- the lemons had been stored in close proximity to the raw sausage rolls and eggs, presenting a risk of cross-contamination
- the oven glove was found to be in poor condition and required replacement

Legal Requirement At all stages of production, processing and distribution, food must be protected from any contamination likely to render it unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state.

Recommendation Chopping/cutting boards must be stored in a rack properly divided to stop cross-contamination and to allow aeration

Recommendation Regularly check equipment for deterioration. For example, the plastic coating on food tongs splits and cracks over time and risks plastic contaminating food and makes cleaning difficult.

Hand washing

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

- no suitable means of hygienically drying hands was provided at the front-of-house counter

Recommendation After washing hands food handlers should turn the taps off using paper towel to prevent them from re-contaminating their hands

Poor Practices

Contravention The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration:

- open tubs of mayonnaise, tomato sauce and brown sauce had not been appropriately labelled with the date of opening or use-by date

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)**

Cleaning of Structure

Contravention The following items were dirty and require more frequent and thorough cleaning:

- behind and underneath the kitchen equipment

Contravention The following items could not be effectively cleaned and must be covered, made non-absorbent or replaced:

- the front of house fridge
- the front-of-house shelving

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- fridge and freezer door seals

Cleaning Chemicals / Materials / Equipment and Methods

Contravention The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria between surfaces:

- the mop in the kitchen had been stored directly on the floor

Recommendation Store items such as mops, buckets and rooms in an area, room or cupboard separate from a food areas.

Pest Control

Contravention Pest proofing is inadequate particularly in the following areas:

- no fly screen was provided to the kitchen door
- the external areas surrounding the premises were overgrown with weeds and required attention
- the electric fly-killer unit in the kitchen had been placed on the worktop. The unit should be securely wall-mounted in a suitable position away from exposed food and food preparation areas

Guidance Keep the outside of the building clear of anything that might attract pests or provide shelter such as rubbish and overgrown vegetation.

Recommendation Provide fly screens to openable windows and doors in rooms in which food is prepared and handled

Recommendation Install the Electric Fly Killer in a suitable position away from natural light sources and food and food preparation surfaces and keep it clean

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.

Allergens

Contravention You are failing to manage allergens properly:

- the sandwiches pre-packed for direct sale had not been adequately labelled. The labelling must include the name of the food and a full ingredients list, with the 14 legally recognised allergens clearly emphasised.

Legal Requirement Any business that produces pre-packed for direct sale food is required to label it with the name of the food and a full ingredients list, with allergenic ingredients emphasised within the list. www.food.gov.uk/business-guidance/introduction-to-allergen-labelling-changes-ppds

HEALTH & SAFETY

Slips Trips and Falls

Contravention The following matters exposed staff and/or the public to the risk of injury as a consequence of a slip, trip or fall:

- no contrasting colour marking had been applied to the edges of the external steps to clearly identify the change in level and reduce the risk of trips and falls

Electrical and Fire Safety

Contravention The following matters indicated that a portable electrical appliance had not been maintained so as to prevent, as far as reasonably practicable, danger:

- plugs and extension leads had been stored in close proximity to the fryer, presenting a potential fire and electrical safety risk.
- a large number of electrical appliances were connected to a single extension socket, presenting a potential risk of overloading and electrical failure

Recommendation Socket doublers and extension leads

It is not good practice to use extension leads and socket doubling adapters on a permanent basis, due to the increased risk of fire and tripping hazards. Appliances should be re-sited and/or additional socket outlets provided by a competent person. Alternatively, appliances may be fitted with longer flexes that are secured to the wall, floor or furniture in a way that avoids tripping hazards or damage to the cables. Note especially that coiled extension leads must be fully unwound before use with high current appliances to avoid the coil overheating and starting a fire