

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

Name of business:	Royal Dynasty
Address of food business:	57 Woodcock Road Norwich,NR3 3TH
Date of inspection:	12/08/2026
Risk rating reference:	26/00593/FOOD
Premises reference:	20/00029/FD_HS
Type of premises:	Food take away premises
Areas inspected:	Back of House, Storeroom, Main Kitchen
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Chinese takeaway

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 3 - a generally satisfactory 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 ready-to-eat food and or its packaging to the risk of cross-contamination with foodborne bacteria from raw meat or unwashed fruits and vegetables:

- two tubs of flour stored beneath the counter were not covered, leaving the contents unprotected from potential contamination
- food products stored on the side beneath the canopy were not adequately covered
- food products stored in the fridge were not adequately covered
- two spoons had been left in tubs of sauce from the previous day, presenting a risk of cross-contamination

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:

- food products stored in the chest freezer were not labelled
- open jars of sauces were not labelled
- sweet and sour sauce had been left in a container overnight and stored at room temperature in the kitchen

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are of a generally satisfactory standard but there are some repairs and/or improvements which are required in order for you to comply with the law. Pest control and waste disposal provisions are adequate. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(10)**

Cleaning of Structure

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

- extraction canopy

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- the interior of the microwave was dirty and required cleaning

Maintenance

Contravention The following had not been suitably maintained and must be repaired or replaced:

- floor tile damaged

Pest Control

Contravention Pest proofing is inadequate particularly in the following areas:

- no electric fly killer was provided in the kitchen

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(10)**

Type of Food Safety Management System Required

Contravention Your documented Food Safety Management System or Safer Food Better Business pack was not available for inspection. As a consequence you could not demonstrate an effective system for managing food safety hazards:

Legal Requirement Ensure that your food safety management system is available on site so you can refer to your procedures and so that daily records of checks can be completed.

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your SFBB pack:

- as the Safer Food Better Business pack was not available on site at the time of the inspection, it was difficult to establish whether you were following and implementing the procedures documented within your pack

Recommendation Your SFBB pack should be used as intended so as to guarantee you are fully complying with your legal obligation to have a documented food safety management system in place.

By using a normal diary you were failing to SIGN OFF at the end of each day; had nowhere to record that opening and closing checks had been done; were not reminded to record NON CONFORMATIES and to review your management system every 4-weeks.

Allergens

Contravention You are failing to manage allergens properly:

- you have not adequately labelled the prawn crackers that you are pre-packing for direct sale to your customers. The label must include the name of the food and a full ingredients list, with any of the 14 regulated allergens clearly emphasised within the ingredients list.
- you have not identified the allergens present in the food you prepare

Legal Requirement Caterers must provide allergen information for all un-packaged food they sell. This applies to food businesses such as restaurants, takeaways, deli counters, bakeries and sandwich bars. Consumers must also be informed where there is a potential risk of cross-contamination with allergens. In addition, food manufacturers must clearly declare any allergenic ingredients present in pre-packed food, with the relevant allergens emphasised within the ingredients list.

You can obtain more information from the Trading Standards website www.norfolk.gov.uk/abc

Legal Requirement Any business that produces PPDS 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

Guidance Pre-packed for direct sale or PPDS is food that is packaged at the same place it is offered or sold to consumers and is in this packaging before it is ordered or selected. It can include food that consumers select themselves, as well as products kept behind a counter and some food sold at mobile or temporary outlets.

Recommendation Add allergy information to your menu