

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Ken Tong
Address of food business:	67 Borrowdale Drive Norwich,NR1 4NS
Date of inspection:	12/08/2026
Risk rating reference:	26/00603/FOOD
Premises reference:	15/00201/FD_HS
Type of premises:	Food take away premises
Areas inspected:	Back of House, Main Kitchen, Storeroom
Records examined:	SFBB Pack
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 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 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:

- food products stored around and underneath the worktops were not adequately covered, leaving them exposed to potential contamination
- a plastic tub had been stored inside a bag of rice
- raw prawns had been stored in the same container as cooked pork
- prawn crackers had been stored in cardboard boxes

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 Ensure all food products are appropriately covered or stored in suitable lidded containers to prevent the risk of contamination.

Temperature Control

Contravention The following evidence indicated there was a risk of bacteria growing on food:

- food products requiring temperature control had been left at room temperature
- foods were not being stored at the temperature directed by the manufacturer
- food temperatures were not being monitored
- tubs of cooked rice had been left at room temperature

Information All food products should be stored in accordance with the manufacturer instructions.

Guidance All food products should be stored in accordance with the manufacturer instructions.

Recommendation Rapid cooling can be achieved by reducing the portion size, either by cutting food into smaller pieces or by dividing into several smaller shallow containers

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 freezers had not been labelled
- tinned sauces stored in the walk-in fridge had not been decanted from their original tins into suitable food-grade containers
- food boxes and containers had been stored directly on the floor of the walk-in fridge, rather than being raised off the floor to facilitate effective cleaning and prevent potential contamination.

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:

- the floor of the walk-in fridge was dirty, with visible sauce stains and food residue present

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- can opener

Maintenance

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

- the sealant to the kitchen floor was in poor condition

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)**

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met and this means that your food safety management system will be ineffective:

- storage

Proving Your Arrangements are Working Well

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

- training records / supplier lists
- food allergies
- physical cross contamination
- chilling down hot food

Allergens

Contravention You are failing to manage allergens properly:

- raw prawns (crustaceans) were stored in the same container as the cooked pork, presenting a risk of allergen cross-contamination
- you have not adequately labelled the prawn crackers that you are pre-packing for direct sale to 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.

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.