



**Environmental Health Food Team  
Food Premises Inspection Report**

Name of Business:	Scrum-Diddly-Umptions
Address:	104 Marlborough Road, Norwich, NR3 4PJ
Date of Inspection:	26 May 2009
Inspection Reference	09/00991/FOOD

Introduction to the Report

Since only a small number of items were noted during the inspection, a hand-written, on-site schedule was left at the premises. The following inspection schedule is a transcript from that document. The report is not intended to identify every contravention of the law but instead concentrates on the principle risks that were apparent at the time. For a summary of the report see the Safer Food Award summary sheet at the end of this report.

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.

**Inspection Schedule**

This note details matters that should be dealt with in order to comply with the law. Contraventions are indicated by the letter C. Recommendations for good practice are indicated by the letter R. Observations are indicated by the letter O and information by the letter I.

Item No.	C/R/O/I	Item Details
		<u>Food Hygiene and Safety</u>
1	O	I was pleased to find the premises clean, tidy and well ordered.
2	R	I recommend the kitchen is reserved exclusively for cake making when the business operates.
		<u>Structure and Cleanliness</u>
3	C	Please provide a bowl for hand washing when using the kitchen to allow the main sink to be used for ingredient preparation.
		<u>Confidence in Management</u>
4	C	Please complete your Safer Food Better Business pack to provide the business with a food safety management system.

# 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 excellent. You demonstrated full compliance with the law in this regard.

## Structure and cleaning

0

5

10

15

20

25

The structure and facilities provided are of a good standard. Any offences are minor and easily rectified.

## Confidence in management

0

5

10

20

30

Food hazards are understood and control measures in place. However, your written food safety management system has yet to be completed or there is evidence your system is not being followed.

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

0 to 5

5 to 15

20 to 25

30 to 35

40 to 45

45 +

= 5 stars

= 4 stars

= 3 stars

= 2 stars

= 1 star

= 0 stars

Your compliance score is 15 and you have earned four stars – a very good standard

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)