



Name of Business:	Sassa's
Address:	136 Thorpe Road, Norwich, NR1 1RH
Date of Inspection:	3 June 2010
Inspection Reference	10/00466/FOOD

Introduction to the Report

The report begins with a *summary* of what was observed. This has been divided into three sections representing the areas we score you against. The score you have been given for each section is indicated. Details of how this score relates to your star rating will be included with your Safer Food Award. Items in the body of the report refer back to this summary so you can see what factors have influenced your score.

There may be an additional section covering health and safety concerns which fall outside the scope of the Safer Food Award.

Timescale for Compliance

All Notices must be complied with by the date on the Notice. If no Notice is served you must still deal with contraventions within a reasonable time. As a guide to compliance, contraventions to do with cleaning, temperature control and poor practice should be dealt with straight away. Those items which relate to structural repairs, training and the provision/review of your food safety management system should be completed with within the next 2 months.

Health and safety contraventions should be dealt with within 3 months unless otherwise indicated. Urgent matters must be dealt with straight away.

The Law

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 853/2004 applied by Regulation 17(1) of the Food Hygiene (England) Regulations 2006.

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

This report may include matters which do not comply with the law (**Contravention = C**) matters which are not required by the law but which we recommend as good practice (**Recommendation = R**) guidance on best practice (**Information = I**) and, to balance the report, observations of current practice (**Observation = O**).

You may carry out alternative works to those in the report, but only if they are equally effective in securing full compliance with the law. Before undertaking alternative works, you are strongly advised to discuss the matter with me.

Please Note

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.

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, facilities and standard of cleaning are all excellent. You demonstrated full compliance with the law in this regard.						
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	45 +
= 5 stars	= 4 stars	= 3 stars	= 2 stars	= 1 star	= 0 stars

Your compliance score is 10 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)

Inspection Schedule (transcribed from on-site schedule)

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
1	O	<u>Food Hygiene and Safety</u> I was pleased to find the business has good food safety procedures.
2	R	I recommend you have a bowl of warm water available for hand washing when the kitchen is used for the business.
3	O	<u>Structure and Cleanliness</u> The structure of the kitchen was good and the kitchen was clean.
4	C	<u>Confidence in Management</u> I was pleased to hear that the business has downloaded Safer Food Better Business from the internet. Please complete relevant sections:- <ul style="list-style-type: none">• Cross contamination.• Chilling.• Cleaning.• Management.• Diary with opening and closing checks and any matters relating to food safety on the days when you are catering.
5	I	During the inspection the labelling of cupcakes supplied to retail premises was discussed, which you may start in the future. Please note labelling should state (as a minimum): <ul style="list-style-type: none">• Name of the food.• List of ingredients.• Any allergens present.• Name of the business.• Contact telephone no and/or address of business. For further advice on labelling please contact Norfolk Trading Standards Department.