

**Food Team
Premises Inspection Report**



NORWICH
City Council

Name of Business:	Ronaldo's Barrow
Address:	London Street, Norwich
Date of Inspection:	4 November 2010
Inspection Reference	10/00942/FOOD
Type of Premises:	Mobile Food
Areas Inspected:	Stall
Records Examined:	Food safety management system
Details of Samples Procured:	None
Summary of Action Taken:	Informal

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 rating will be included with your Food Hygiene Rating. 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 Food Hygiene Rating.

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 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.

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

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

My inspection was not intended to identify every contravention of the law and only covers those areas, practices and procedures examined at the time. The report concentrates on the principle risks. If it fails to mention a particular item this does not mean you have necessarily complied with the law.

Food Hygiene Rating

Compliance Area	Scores					
Food Hygiene and Safety	0	5	10	15	20	25
Structure and Cleaning	0	5	10	15	20	25
Confidence in Management and Control Systems	0	5	10		20	30

Your Total Score is	Your Worst Score is
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Total Score	0 – 15	20	25 – 30	35 – 40	45 – 50	> 50
No Score more than	5	10	10	15	20	-

Your Rating is	5	4	3	2	1	0
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5 rating = very good

FOOD SAFETY

Food Hygiene

Temperature Control

1. I was pleased to see that you kept the nuts and chestnuts at a high temperature before serving. **(Observation)**

Contamination Risks

2. The following exposed food to the risk of cross-contamination with bacteria or allergens or its physical contamination with dirt or foreign objects **(Contravention)**:
 - The knife used to cut the chestnuts was visibly dirty and should be cleaned regularly.

Personal Hygiene and Poor Practices

3. I was pleased to see that you wore washable overclothing. You had an anti-bactericide on the stall. You had hand washing facilities. **(Observation)**

Structure and Cleaning

Cleaning

4. The following items were dirty and require more frequent and thorough cleaning **(Contravention)**:
 - The wooden container which was used to store cloths had crumbs and dust in it and should be cleaned regularly.

Confidence in Management

Documented Food Safety Management System

5. I was pleased to see that you had a full HACCP system which was generally adhered to. **(Observation)**