



Public Protection (food)
Food Premises Inspection Report

Name of Business:	Kitchen
Address of food business:	Four Ways Community Centre, Stevenson Road, Norwich, NR5 8TN
Date of Inspection:	5 May 2011
Inspection Reference	11/00388/FOOD
Type of Premises:	Restaurant and Caterers - other
Areas Inspected:	Main kitchen
Records Examined:	None Available
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 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 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 SAFETY

Please note that this is not a formal Hygiene Improvement Notice that requires you to do work. Nevertheless, if you do not comply with this informal request, formal action will be considered. Any contraventions should be given priority. It is in your interests to act now to secure compliance.

How we calculate your Food Hygiene Rating

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 and Control Systems		0	5	10		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 4 – a good standard



Food Hygiene

Summary:

Food hygiene standards are high. Any offences are very minor and easily rectified. **(Score 5)**

1. The following matters relating to food hygiene were noted **(Contravention)**:

- Ensure that paint pots and glue sticks and other art materials are not stored in the kitchen area unless stored in the cupboard as this presents a risk of cross contamination.

2. I was pleased to see that the premises had generally good standards of food hygiene and food safety procedures. **(Observation)**

Structure and Cleaning

Summary:

The structure and facilities provided are of a good standard. Any offences are minor and easily rectified. **(Score 5)**

3. The following matters relating to structure and cleaning were noted **(Contravention)**:

- Repair the broken diffuser to the overhead light in the kitchen.

- Provide and fix fascia to the under counter freezer.
4. I was pleased to see that the premises had generally good structure and the premises were clean. **(Observation)**

Confidence in Management

Summary:

Food hazards are understood and control measures in place. You are progressing towards a written food safety management system. **(Score 10)**

Documented Food Safety Management System

5. There was no written food safety management system Your business is low risk and so your written procedures need not be elaborate. However, there must be some documentation and would suggest; rules of hygiene (including how and when staff wash their hands and your exclusion policy); cleaning schedule; date coding; pest reports **(Contravention)** During the visit I noted the following:
- Stock rotation not identified – a number of eggs were being stored beyond their use by date.
6. I would strongly recommend you choose 'Safer Food Better Business' as your food safety management system. **(Recommendation)**
7. You can obtain a safer Food Better Business pack and refill diary pages direct from the FSA order line: 0845 606 0667. Details of our workshops are enclosed. **(Information)**