



Public Protection (food)
Food Premises Inspection Report

Name of Business:	Cleverdicks Hair Salon
Address of food business:	14 All Saints Green, Norwich, NR1 3NA
Date of Inspection:	12 January 2012
Inspection Reference	12/00034/FOOD
Type of Premises:	Café
Areas Inspected:	Kitchen, servery
Records Examined:	None Available
Details of Samples Procured:	None
Summary of Action Taken:	Informal

Introduction to the Report

The report has been divided into three sections representing the areas we score you against. Each section begins with a *summary* of what was observed. The score you have been given for each section is indicated. Details of how these scores relate to your overall food hygiene rating are shown in the table at the front of the report. You can use the table to see what factors have influenced your score; where you have done well and where improvements can still be made.

There may be an additional section covering health and safety concerns which fall outside the scope of the national food hygiene rating scheme.

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)**

Contamination Risks

- The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt, foreign objects or chemicals
(Contravention):
 - Unwashed cups, coffee templates and cutlery stored next to clean equipment.

Temperature Control

- I recommend that you follow manufacturer's guidance and store milk below 5°C in the fridge. **(Recommendation)**
- I recommend that you purchase a probe thermometer and probe wipes to monitor temperatures of high risk food. **(Recommendation)**

Personal Hygiene and Infection Control

4. The following items were examples of poor personal hygiene or where it was made difficult for food handlers to maintain high levels of personal cleanliness
(Contravention):
- The wash hand basin was some distance away from the front servery. Provide a bowl, hot water, soap (preferably anti-bacterial) and towels/sanitising gel in the servery for hand washing.
5. I recommend that you wear clean washable over clothing when preparing food.
(Recommendation)

Structure and Cleaning

Summary:

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

Cleaning

6. The following items were dirty and require more frequent and thorough cleaning
(Contravention):
- The top of the fridge.
 - Inside the fridge.
7. I recommend that you set up a cleaning schedule to identify periodic cleaning e.g. high level cleaning. **(Recommendation)**
8. I recommend that you provide anti-bacterial spray for use in servery area.
(Recommendation)

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

9. 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)**