



Public Protection (food & safety)
Food Premises Inspection Report

Name of Business:	Kimlina Cakes and Craft
Address of food business:	410 Hall Road, Norwich, NR4 6NF
Date of Inspection:	31 May 2012
Inspection Reference	12/00397/FOOD
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Type of Premises:	Caterers – Home Baker
Areas Inspected:	Main kitchen
Records Examined:	Food safety management system
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 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 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
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Your Food Hygiene Rating is 5 – a very good standard



Food Hygiene

Summary:

Standards of food hygiene are excellent. You demonstrated full compliance with food hygiene legislation and codes of recommended practice. **(Score 0)**

Contamination Risks

1. I recommend that you reserve the kitchen for business use only when catering. **(Recommendation)**

Hand-washing

2. I was pleased to see that you have provided a bowl for hand washing and reserve the sink for equipment washing. **(Observation)**

Personal Hygiene

3. It is your responsibility to ensure that any person known or suspected to be suffering from, or to be a carrier of food-borne disease or infection, including vomiting, diarrhoea, skin infection, sores and open wounds is excluded from working in any food handling areas, until they have been free of symptoms for 48 hours, or medical clearance has been obtained. **(Information)**

Temperature Control

4. I recommend that you obtain an independent thermometer in order to monitor the refrigerator temperature. **(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

5. I was pleased to see that the kitchen was clean. **(Observation)**

Maintenance

6. I was pleased to see that the kitchen was structurally sound. **(Observation)**

Facilities and Structural Provision

7. The following facilities were inadequate or absent and must be provided or improved **(Contravention)**:
- The kitchen has only a single bowl sink and domestic fittings. Please note that if the business expands or the type of food prepared changes, improved and dedicated facilities would be required.
8. I was pleased to see that the facilities were adequate for the current use. Please notify this department if the type of catering carried out changes. **(Observation)**

Confidence in Management

Summary:

There is a HACCP- based food safety management system that works well and you have an excellent track record. **(Score 0)**

Documented Food Safety Management System

9. I was pleased to see that you have your own comprehensive food safety management system based on SFBB. **(Observation)**