



**Public Protection (food & safety)**  
**Food Premises Inspection Report**

Name of Business:	Blue Cedar Lodge
Address of food business:	391 Earlham Road, Norwich, NR2 3RQ
Date of Inspection:	23 April 2014
Risk Rating Reference	14/00303/FOOD
Inspection Reference	EH14/14257
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Type of Premises:	Hotel/Guest House
Areas Inspected:	Main kitchen
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 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 and No 853/2004 applied by Regulation 19(1) of the Food Safety and Hygiene (England) Regulations 2013.

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

### How we calculate your new Food Hygiene Rating:

Compliance Area	You Score					
Food Hygiene and Safety	0	<b>5</b>	10	15	20	25
Structure and Cleaning	0	<b>5</b>	10	15	20	25
Confidence in management & control systems	0	5	<b>10</b>		20	30
<b>Your Total Score</b>	0 – 15	<b>20</b>	25 – 30	35 – 40	45 – 50	> 50
<b>Your Worst Score</b>	5	<b>10</b>	10	15	20	-
<b>Your Rating is</b>	5	<b>4</b>	3	2	1	0

Your Food Hygiene Rating is 4 – a good standard



#### This space is reserved for your Right of Reply

- You have a 'right to reply' in respect of this food hygiene rating. This allows you to explain what improvements you have made or to offer an explanation for the standards we found at the time of this inspection.
- Full details and the form can be downloaded: [www.norwich.gov.uk/foodhygieneratings](http://www.norwich.gov.uk/foodhygieneratings)

#### This space is reserved for the results of your Re-rating Inspection:

- You can request a re-visit to re-rate your business if you have rectified the contraventions identified in this letter.
- You can make one request for a re-visit per statutory inspection period. If we are satisfied with the evidence you provide we will make an unannounced revisit and give you a new food hygiene rating based on the level of compliance that is found at the time of the re-visit
- Your rating could go up, down or remain the same.
- Your new rating will be displayed here and on your website listing
- Full details and the form can be downloaded: [www.norwich.gov.uk/foodhygieneratings](http://www.norwich.gov.uk/foodhygieneratings)

## General description of the business

Bed and Breakfast serving a cooked breakfast

## Food Hygiene

### Summary:

Food hygiene standards are high. You demonstrated a very good standard of compliance with legal requirements. You have safe food handling practices and procedures and all the necessary control measures to prevent cross-contamination are in place. Some minor contraventions require your attention. **(Score 5)**

### Contamination Risks

1. 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):**

- Raw bacon was being stored next to an egg custard tart.
- Eggs were left in the outer cardboard box which could prove to be a source of contamination.
- Eggs stored above ready to eat foods.
- No probe wipes were available for use with the probe thermometer.

### Hand-washing

2. I was pleased to see that there was hot water and soap at the designated wash hand basin. However, the towel provided is unhygienic, disposable paper towels are recommended. **(Observation):**

### Temperature Control

3. I was pleased to see that **(Observation):**

- You had independent thermometers in the fridge.
- Your fridges and freezers were running at correct temperatures.

4. I recommend that you calibrate your probe thermometer monthly, this can be done through inserting the probe into water which is boiling. The temperature should be 100<sup>0</sup>C. Most probe thermometers have a variability allowance of +/-1<sup>0</sup>C which is acceptable. **(Recommendation)**

### Practices

5. I recommend that you label your own domestic foods stored in your fridge and freezer. There is a presumption in food law that all foods stored on a food business are part of that business and need to be stored and labelled accordingly to satisfy the inspecting officer it complies with legal requirements. **(Recommendation)**

## Structure and Cleaning

### Summary:

The structure, facilities, cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are satisfactory. The minor contraventions require your attention. **(Score 5)**

### Cleaning

6. I was pleased to see that the standard of cleanliness of the premises was to a high standard. **(Observation)**
7. I recommend that you use a sanitiser that conforms with British Standards. There are two officially recognised laboratory standards for assessing the effectiveness of disinfectants and range of micro-organisms these are: **(Recommendation)**
  - BSEN 1276:1997
  - BSEN 13697:2001

These standards demonstrate that a disinfectant is capable of reducing the levels of a range of bacteria, including *E.coli* under test at a particular temperature, dilution and contact time.

## Confidence in Management

### Summary:

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. Some minor issues were identified relating to staff supervision and training. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

### Documented Food Safety Management System

8. You had not written down the procedures you have in place to ensure your food is safe. Put in place a documented system (such as HACCP or SFBB) that identifies the hazards to food at every stage and the methods you use to control them at points which are critical to food safety. **(Contravention)**
9. I would strongly recommend you choose 'Safer Food Better Business' as your food safety management system. **(Recommendation)**
10. You can download a Safer Food Better Business pack and refill diary pages from the FSA website: [www.food.gov.uk/business-industry/caterers/sfbb](http://www.food.gov.uk/business-industry/caterers/sfbb)  
Contact us for details of our workshops on 01603 212747 **(Information)**

### Allergies

11. In 2014 new Food Information rules will require food businesses to provide allergy information on unpackaged food sold from all catering outlets including takeaways, deli counters, bakeries and sandwich bars etc. The potential for cross contamination by allergens must also be made known to consumers. There will also be changes to existing legislation on labelling allergy causing ingredients in pre-packed foods. You can obtain more information from the Food Standards Agency website.

<http://allergytraining.food.gov.uk/english/in-the-restaurant/>

It's best to be prepared. If you can, make these changes now. **(Information)**