

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Dray Yard Smokehouse
Address of food business:	31 Exchange Street, Norwich, NR2 1DP
Date of Re-rating Inspection:	3 rd November 2015
Risk Rating Reference	15/00429/FOOD
Inspection Reference	EH15/23423
Type of Premises:	Takeaway
Areas Inspected:	All
Records Examined:	Cleaning schedule / temperature control records
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 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	5	10	15	20	25
Structure and Cleaning	0	5	10	15	20	25
Confidence in management & 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 1 – major improvement is necessary



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

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

- Cleaning in kitchen was greatly improved
- Light switches and hand contact surfaces hand been cleaned
- New glass fitted above kitchen range
- Grey duct tape removed from fridge
- Dirty dish cloths stored properly
- Safer Food Better Business pack now used as your written food safety management system and completed well.
- Separate cling film dispenser for covering raw and ready to eat foods.
- New chopping boards purchased
- Non-food business items removed from kitchen

Contraventions requiring attention

- Hoover obstructing dedicated wash hand wash basin in main kitchen
- Dirty piping behind dedicated wash hand basin in main kitchen
- A packet of prepared washed salads found passed 'Use By' date. (You believed it had been delivered passed its shelf life)
- Dirty/split cling film wrapped around large black bin containing spice.

Recommendations

- You purchase a probe thermometer to check foods are adequately cooked i.e. burgers or your slow cooked foods
- You look at re-siting or purchasing additional waste bins in your main kitchen. At present you have one large waste bin which is sited in your main food island workstation/preparation area. Cooks, waiting staff and Kitchen porters all use this one waste bin.

- 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

General description of the business

Independent restaurant serving mixed meat dishes including; burgers, salads and desserts. Speciality slow cooked/smoked meats. Serving the local community.

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)**:
 - The same cling film dispenser was used for both raw and ready to eat foods, ie covering prepared salad. You need to have separate dedicated dispensers.
 - Dirty dishcloths used for cleaning were spilling into an open drawer storage unit containing clean equipment, i.e. stainless steel whisks. This unit was also sited in front of the dedicated wash hand basin.
 - Chopping boards were badly scored and need replacing.
 - Uncovered corn-bread in refrigerator.
2. The following exposed ready-to-eat food or its packaging to the risk of cross-contamination with *E.coli* 0157 bacteria and/or other harmful pathogens from raw meat or unwashed raw vegetables **(Contravention)**:
 - Same cling film dispenser was used to cover raw meat and ready to eat foods, ie prepared salads in cold wells.

Hand-washing

3. I was pleased to see that your main chef carried out good hand washing practices, ie after handling/covering raw meat. **(Observation)**:

Personal Hygiene

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 dedicated wash hand basin was obstructed by a low level storage unit. Also, at the time I washed my hands, a large mass of dirty dishcloths were placed on top of this storage unit which further made hand washing difficult. (The pile of dirty cloths were then placed in a clean bin liner ready for taking to the dry cleaners by your KP)

Temperature Control

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

- you probe cooked foods to ensure 75°C;
- you monitor fridge temperatures and record the readings.

Unfit Food

6. The following food was unfit (and was seized or destroyed in my presence) because it was did not conform to food safety requirements **(Contravention)**:

- You were employing a day dot sticker system to aid stock rotation. However, I found 'Out of date' foods according to your written stock rotation system. Some prepared foods containers/packaging had old date stickers adhering to containers, i.e. marinara sauce

Structure and Cleaning

Summary:

The structure, facilities, cleaning and maintenance are of a generally satisfactory standard but there are some repairs and/or improvements which are required in order for you to comply with the law. Pest control and waste disposal provisions are adequate. The contraventions require your attention; although not critical to food safety they may become so if not addressed.

(Score 10)

Cleaning

7. The following items were dirty and require more frequent and thorough cleaning **(Contravention)**:

- On top of the paper towel dispenser to dedicated wash hand basin.
- The window above main cooking range was extremely greasy.
- Waste piping behind dedicated wash hand basin.
- Piping behind dishwasher.
- Power switch above dishwasher.
- Fire blanket in main kitchen.
- Around feet where they meet the floor to main cooking range.
- Beside and underneath large upright fridges.
- Gas piping where it goes through floor in front of the cooking range.
- Overhead ventilation grills in main kitchen.
- Pipework into drain cover next to dishwasher.
- Feet to moveable equipment were greasy and dirty, ie smoking ovens.
- Base of door into main dining area from kitchen.
- Wood broom heads were dirty.
- Interior surface of rear fire exit door was dirty.

8. A cardboard box sited on the floor containing bin liners was water damaged and had become very wet. It had started to deteriorate and fall apart. If you need to use bin liners stored in this way, they should be sited in another dry area, ideally in a storeroom . **(Contravention)**

Maintenance

9. The following items/areas had not been maintained in good repair and condition **(Contravention):**
- The glass to the window above cooking range was cracked.
 - Damaged free standing freezer beside salad make up preparation area. The fridge had grey duct tape placed over the damaged area. The tape had also started to fray and deteriorate.
10. I recommend that you remove all redundant, non food business related items and unused items i.e. crowbar underneath fridge and items stored above your refrigerators to facilitate easier cleaning and to check for signs of pests. (This was raised in previous inspector's inspection report.) **(Recommendation)**

Confidence in Management

Summary:

There is major non-compliance with legal requirements. Your food safety management system was not written down. You were failing to apply your written food safety management system. The contraventions require your urgent attention. A revisit is planned. **(Score 20)**

Documented Food Safety Management System

11. The following are examples of where your documented Food Safety Management System said one thing but you were doing another. Follow your plan or change it - but ensure hazards are adequately controlled if you do. **(Contravention):**
- Other than hand written sheets recording cooking and chilling temperatures and a written cleaning schedule, you did not have an adequate written food safety management system based on HACCP principles. (This matter was brought to your attention in last inspector's inspection report). As I discussed with you HACCP involves you identifying those things that could make the food unsafe for your customers. You need to think through and write down steps, (particularly things you do) in your food handling procedures. For example, cooking and chilling that are critical to food safety. These must then be properly controlled and checked with some simple records to show these 'critical points' have been monitored. The arrangements you put in place in your particular business and the need for them to work and be applied properly by staff are your responsibility as a food business operator. You are also responsible for keeping your system up to date and reviewing it from time to time, especially whenever your menu changes. Given you slow cook/smoke your meat in smokers at set time/temperature combinations (sometimes overnight) you must ensure you have a detailed system to ensure your cooking methods are followed and critical limits have been met and can produce written evidence it has been followed.

Proving Your Arrangements are Working Well

12. The following matters are needed in order to demonstrate your food safety management system is working as it should **(Contravention)**:
- You did not have an adequate written food safety management system based on HACCP principles.
13. I will return in approximately three weeks time to check you have started to implement a written food safety management system, ie SFBB. You later contacted me and informed me you had downloaded a copy of Safer Food Better Business and started to complete it. You had also started to attend to the cleaning issues I discussed with you during my inspection **(Information)**

Allergies

14. New legislation requires 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 Trading Standards website:
www.norfolk.gov.uk/abc
(Information)

HEALTH, SAFETY AND WELFARE

Uncontrolled Hazards

15. The following hazards had not been controlled and were of immediate concern. **(Contravention)**:
- Trip hazard: A crumpled rubber floor mat was sitting on the stairs to outside exit door access.