

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Chihuahua Burritos
Address of food business:	35 Duke Street, Norwich, NR3 3AP
Date of Inspection:	28 July 2015
Risk Rating Reference	15/00450/FOOD
Inspection Reference	EH15/23917
Type of Premises:	Restaurant and Caterers - other
Areas Inspected:	All
Records Examined:	Safer Food Better Business and Cleaning Schedule
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	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 5 – a very 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

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

General description of the business

New take-away food business offering mexican style food to consumers in the local area. The premises was not trading at the time of inspection. Possible use as a 'pop-up' restaurant was discussed.

Food HygieneSummary:

Food hygiene standards are excellent. You demonstrated full 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. **(Score 0)**

Contamination Risks

1. I was pleased to see :- **(Observation)**
 - Open/prepared foods stored in sealed containers.
 - Separate equipment and utensils for raw and ready-to eat foods.
2. I recommend that you wash foods in a clean bowl in the sink. **(Recommendation)**

Hand-washing

3. I was pleased to see that hand wash facilities were well equipped. **(Observation)**

Personal Hygiene

4. I was pleased to note that food handlers will wear clean clothes, protective aprons and hats. **(Observation)**

Temperature Control

5. I note no freezing or defrosting is undertaken. **(Observation)**
6. I was pleased to see that :- **(Observation)**
 - Cooked foods are cooled down as quickly as possible.
 - Chilled, cooked and reheated temperatures are monitored.
 - Independent and probe thermometers are available.
7. I recommend that cooled foods are refrigerated within 90 minutes. **(Recommendation)**
8. Cooked/reheated food which is to be kept longer than 2 hours must either be cooled down and kept below 8°C or hot held above 63°C. **(Information)**

Practices

9. The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration. **(Observation)**
- Open/prepared foods had not been labelled with a use by date, however, I note your intention to do so.
10. I was pleased to see that food will be purchased as needed, limiting the amount of stock requiring control and ensuring fresh produce. **(Observation)**
11. I recommend that food for personal consumption is stored separately from commercial food or labelled as such. **(Recommendation)**

Structure and Cleaning

Summary:

The structure, facilities and standard of cleaning and maintenance are all excellent and you demonstrated full compliance with the law. You have effective pest control. Procedures are in place to rectify any problems as they arise. There is good provision for waste disposal.

(Score 0)

Cleaning

12. I was pleased to see that the premises appeared clean. **(Observation)**
13. A two stage cleaning process is followed (detergent then anti-bacterial) with disposable cloths. **(Observation)**
14. I recommend that you purchase an anti-bacterial spray that conforms to BS EN 1276: 1997 and BS EN 13697: 2001. The current one (ASDA spray) does not conform. **(Information / Recommendation)**

Facilities and Structural Provision

15. I recommend that :- **(Recommendation)**
- Kitchen windows are kept closed during commercial use or a fly screen is fitted. If you undertake 'pop up' catering you must ensure that you have hand wash facilities. I recommend you purchase a stand alone hand wash unit.
16. If you undertake 'pop-up' catering you must ensure that you have appropriate hand wash facilities. I recommend you purchase a mobile hand wash unit to achieve this. **(Information / Recommendation)**

Confidence in Management

Summary:

A food safety management system is in place and you comply fully with the law. Hazards to food are understood, properly controlled, managed and reviewed. Your records are appropriate and being maintained. All your staff are suitably supervised and trained. **(Score 0)**

Documented Food Safety Management System

17. I was pleased to see that an electronic copy of SFBB had been completed. Monitoring record sheets and records of checks made will be completed. Comprehensive cleaning schedule available. **(Observation)**
18. I recommend that if undertaking food sales as a 'pop up' restaurant you must have your written food safety management system (SFBB) with you when you are trading outside/or at other venues. You must also consider whether your procedures will alter as a 'pop up' and record them as necessary e.g. temperature checks and time logs if hot/chilled foods transported, additional hand wash facilities, check list for equipment need on site etc. **(Information)**

Training

19. I was pleased to see you had completed a level 2 food hygiene qualification. **(Observation)**
20. Food Hygiene Level 3 training or its equivalent (a 6-hour course leading to the award of a recognised certificate in food hygiene) would be appropriate for you. **(Recommendation)**
21. If you take on additional staff they must be suitably supervised, instructed and trained in your SFBB and general food hygiene. A record must be kept of their training. **(Information)**
22. www.cieh-coursefinder.com provides a list of accredited trainers **(Information)**

Allergies

23. 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)