

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Nosh & Natter Lunch Club (at WI)
Address of food business:	45 All Saints Green, Norwich, NR1 3LY
Date of Inspection:	2 October 2015
Risk Rating Reference	15/00562/FOOD
Inspection Reference	EH15/31668
Type of Premises:	Restaurant and Caterers - other
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 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 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

<u>General description of the business</u> Lunch club on the first Friday of every month serving hot lunches to the women's institute
--

Food HygieneSummary:

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. I was pleased to see that raw meat was prepared first followed by a 2 stage clean. **(Observation)**

Hand-washing

2. I was pleased to see that the wash hand basin was fully equipped with hot water, soap and hygienic hand drying facilities. **(Observation)**

Personal Hygiene

3. 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):**
 - A food handler was seen wearing jewellery i.e. stoned rings and a watch. Jewellery should not be worn that could present a risk of contamination.
4. I was pleased to see that :- **(Observation)**
 - Food handlers were wearing clean protective over-clothing and hats.
 - Staff were aware of the need to stay of work for at least 48 hours symptom free following any gastro-intestinal illness.

Temperature Control

5. I was pleased to see that fridge and freezer were running at correct temperatures. **(Observation)**
6. I recommend that you calibrate your probe thermometer monthly to ensure the effectiveness of temperature monitoring. This can be done through inserting the probe into boiling water. The temperature should be 100°C. Most probe thermometers have a variability allowance of +/- 1°C which is acceptable. **(Information / Recommendation)**

Practices

7. I recommend that :- **(Information / Recommendation)**

- Chopping boards are stored in a rack properly divided to stop cross contamination and to allow for aeration.
- Date label open foods, including cartons of milk in the fridge to aid good stock rotation.

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

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

- Interior bottom of under-counter larder fridge
- Seals to the under-counter larder fridge
- Interior door of the under-counter larder fridge
- Greenwood eco vent

9. I was pleased to see that your sanitiser conformed to British standards BS EN 1276:1997. **(Observation)**

Confidence in Management

Summary:

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Your records are appropriate and generally maintained. Your staff are suitably supervised and trained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Documented Food Safety Management System

10. The following management sections in your SFBB pack / documented food safety management system were either missing or incomplete. **(Contravention):**

- Your cleaning schedule needs to be more detailed to include how and what chemicals are used to clean equipment.

11. I was pleased to see that you have a food safety management system.
(Observation)

Training

12. I was pleased to see all food handlers had up-to-date food hygiene level 2 certificates. **(Information)**

Allergies

13. Legislation requires food businesses to provide allergy information on unpackaged food. This applies to food sold from all catering outlets including restaurants, takeaways, deli counters, bakeries and sandwich bars etc. The potential for cross contamination by allergens must also be made known to consumers. There has also been 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)