

## Public Protection (food & safety)

### Food Premises Inspection Report

Name of Business:	Magistrates Cafeteria
Address of food business:	The Law Courts, Bishopgate, Norwich, NR3 1UP
Date of Inspection:	5 October 2015
Risk Rating Reference	15/00577/FOOD
Inspection Reference	EH15/32316
Type of Premises:	Restaurant/Cafe/Canteen
Areas Inspected:	All
Records Examined:	Safer Food Better Business (SFBB)
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
<b>Your Total Score</b>	<b>0 – 15</b>	20	25 – 30	35 – 40	45 – 50	> 50
<b>Your Worst Score</b>	<b>5</b>	10	10	15	20	-
<b>Your Rating is</b>	<b>5</b>	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](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

Cafe serving light snacks and beverage to staff and members of the public

## **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 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)**:
  - Uncooked rice should be stored above raw meat in the refrigerator even if packaged to prevent the potential of cross contamination .
2. I was pleased to see that chopping boards are in good condition. **(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 bar apron is not considered adequate protective clothing. Provide something with more coverage. A sleeved overall is recommended.

### Temperature Control

4. I was pleased to see that temperatures were found to be adequate. **(Observation)**

## **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

5. I was pleased to see that cleaning was generally good at the time of this inspection. **(Observation)**
6. I recommend that you continue particular attention to cleaning the floor grouting and the fly screen to the window, both of which are regularly undertaken. **(Recommendation)**

#### Maintenance

7. I recommend that you monitor the condition of the shelf in the store room to facilitate cleaning. **(Recommendation)**

#### Facilities and Structural Provision

8. I was pleased to see that you have separate wash hand basin facilities suitably equipped. **(Observation)**

#### 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. **(Score 0)**

#### Documented Food Safety Management System

9. I was pleased to see that 'Safer Food Better Business' is working well and with an up to date diary. **(Observation)**

#### Proving Your Arrangements are Working Well

10. Your monitoring is well recorded with 'hot temperatures, 'cold' temperatures with fridge and freezer readings. You have thermometers in your display cabinet but check this periodically with your probe thermometer. **(Observation)**
11. I would recommend that you record this in your diary. **(Recommendation)**
12. Stock rotation with adequate labelling was seen and you are now also labelling meat in the freezer. **(Observation)**

#### 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](http://www.norfolk.gov.uk/abc) **(Information)**