

## Public Protection (food & safety)

### Food Premises Inspection Report

Name of Business:	Karma Kafe
Address of food business:	18 Bedford Street, Norwich, NR2 1AG
Date of Inspection:	6 November 2015
Risk Rating Reference	15/00709/FOOD
Inspection Reference	EH15/35676
Type of Premises:	Pub/Club
Areas Inspected:	Cellar, bars, mens toilets
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 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	<b>10</b>	15	20	25
Structure and Cleaning	0	5	<b>10</b>	15	20	25
Confidence in management & control systems	0	5	<b>10</b>		20	30
<b>Your Total Score</b>	0 – 15	20	<b>25 – 30</b>	35 – 40	45 – 50	> 50
<b>Your Worst Score</b>	5	10	<b>10</b>	15	20	-
<b>Your Rating is</b>	5	4	<b>3</b>	2	1	0

Your Food Hygiene Rating is 3 – a generally satisfactory 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)

<u>General description of the business</u> Late night bar and disco open during the evening mostly at weekends
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**Food Hygiene**Summary:

Food hygiene standards are generally satisfactory and being maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

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 ice machine was badly mildewed. Empty the contents of the machine, clean thoroughly and keep clean.
- The ice bucket in the top bar should be higher or taller to prevent contamination from the bar surface above.
- Cover the ice well behind the bottom bar to prevent spilt liquids dripping into it from the bar surface above.
- Do not leave the scoop in the ice machine - the handle can contaminate the ice.
- There was a cigarette butt on the top of the ice machine. It is an offence to smoke or allow people to smoke on the premises (see Health and safety - Uncontrolled Hazards below).

**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

2. The following items were dirty and require more frequent and thorough cleaning.

**(Contravention):**

- The interior of the ice machine
- The top of the ice machine

3. The following items could not be effectively cleaned and must be covered or made non-absorbent. **(Contravention):**

- The floor behind the upstairs bar was bare wood. Provide a floor covering which enables the surface to be easily cleaned.

### Maintenance

4. The following items/areas had not been maintained in good repair and condition. **(Contravention):**
- There was no lock to the door of the men's wc in the basement

### Facilities and Structural Provision

5. I was pleased to see that adequate facilities had been provided. **(Observation)**

### Confidence in Management

#### Summary:

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. You are progressing towards a written food safety management system. You have a satisfactory track record. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

### Type of Food Safety Management System Needed

6. The food hazards associated with your business would indicate that the following documented system would be appropriate.
- A minimum amount of documentation but possibly to include rules of hygiene, pest control reports, staff illness exclusion policy, cleaning schedule, date coding, handover diary etc.
7. There was no food safety management system in operation. Implement the system indicated above. **(Contravention)**

### Infection Control, Sickness and Exclusion Policy

8. The following evidence suggested that there was insufficient control over the contamination of food from handlers known or suspected to be suffering from a food-borne disease or gastro-intestinal illness. **(Contravention)**
- Have in place a policy on staff illness and infection control and bring this to the attention of staff.
9. Public Health England recommends that food handlers known or suspected to be suffering from a food-borne infection or gastro-intestinal illness stay away from work until symptom-free for 48 hours **(Recommendation):**

## HEALTH, SAFETY AND WELFARE

### Uncontrolled Hazards

**10.** The following were matters of evident concern (**Contravention**):

- There were unchained gas cylinders in the cellar.
- Housekeeping in the cellar behind the ground floor bar was poor and stock was all over the floor leaving little room to pass and posing a tripping hazard. Keep stock off the floor and form defined traffic routes.
- The presence of a cigarette butt indicated that smoking was allowed on the premises. Smoking on the premises is prohibited. Ensure staff and others who use the premises are made aware of the law. Ensure that No-smoking signs are prominently displayed near the entrance to the building.