

## Public Protection (food & safety)

### Food Premises Inspection Report

Name of Business:	La Petite-Caffe
Address of food business:	Sackville Place, 44-48 Magdalen Street, Norwich, NR3 1JU
Date of Inspection:	12 November 2015
Risk Rating Reference	15/00715/FOOD
Inspection Reference	EH15/36426
Type of Premises:	Restaurant and Caterers - Other
Areas Inspected:	All
Records Examined:	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>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)

<u>General description of the business</u> Small family run cafe serving the local community.
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**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)**:
  - Open cakes and pastries displayed in the cafe were not protected from risk of physical contamination/flies etc.
  - Wooden chopping boards being used for preparation of breads and salad items.
2. I recommend that you provide covers to the cakes on display and obtain chopping boards that are easy to clean and sanitise. **(Recommendation)**

Hand-washing

3. I was pleased to see that you have a hand wash basin in the kitchen which was provided with hot and cold water, anti-bacterial soap and disposable paper towel for drying hands. **(Observation)**

Temperature Control

4. I was pleased to see that your fridges all held food at or below 8°C. **(Observation)**
5. I recommend that **(Recommendation)**:
  - You ask your landlord to disconnect the radiator in your food store. The excessively high temperatures in the room are not conducive to food safety.
  - You obtain a probe thermometer for the checking of food temperatures on completion of cook and during chilled storage.

Practices

6. The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration **(Observation)**:
  - It is not considered to be good practice to make the cooked stuffing for your sausage rolls in an unregistered kitchen (ie your domestic kitchen).

7. Following our discussion regarding this matter you stated that you would purchase the ingredients for this stuffing as required and prepare it on the cafe premises. **(Information)**

### **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):**

- Low level shelving alongside the cooker.
- Flooring beneath preparation bench (flour).
- Hand contact surfaces (sockets rear cooker).

#### **Maintenance**

9. I was pleased to see that the premises were in a good state of repair. **(Observation)**

### **Facilities and Structural Provision**

10. I recommend that you obtain an electric fly killer and provide a fly screen at the window in the kitchen if you are going to open it during warm weather. **(Recommendation)**

### **Confidence in Management**

#### **Summary:**

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Food hazards are understood, properly controlled, managed and reviewed. Your records are appropriate and generally maintained. Your staff are suitably supervised and trained. There are some minor contraventions which require your attention. **(Score 5)**

#### **Documented Food Safety Management System**

11. The following safe methods had not been written down in your SFBB pack / documented food safety management system. **(Contravention):**
- Chilling of foods. (As you will be preparing a batch of stuffing for your sausage rolls here on the premises - these sheets are now required to be completed).
12. The following management sections in your SFBB pack / documented food safety management system were either missing or incomplete. **(Contravention):**

- Extra checks list.
- 4 weekly review sheets.

13. I was pleased to see that you are using the Safer Food Better Business pack.  
**(Observation)**

#### Allergies

14. 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)**