

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Nania Poulson Catering
Address of food business:	77 Earlham Road, Norwich, NR2 3RE
Date of Inspection:	26 November 2015
Risk Rating Reference	15/00772/FOOD
Inspection Reference	EH15/37084
Type of Premises:	Restaurant and Caterers - Other
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
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

General description of the business

Home caterer offering consumers in the local area cakes, food platters/dishes for events and cook-chill meals.

Food Hygiene

Summary:

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 that raw and ready to eat foods are prepared at different times and you clean down between activities. **(Observation)**
2. I recommend that probe wipes are used to clean the temperature probe. **(Recommendation)**
3. If you do not have a dishwasher, and decide to proceed with preparing chicken liver pate, you should designate separate utensils (e.g. containers, sieves etc) and equipment (e.g. blender) which is only used for the preparation of raw meat. **(Information)**

Hand-washing

4. I recommend that **(Recommendation):**
 - Disposable paper towels are used as a hygienic means to dry your hands.

Personal Hygiene

5. I recommend that you change your apron between preparation/ handling of raw and ready to eat foods, or a disposable apron is worn for raw food preparation. **(Recommendation)**

Temperature Control

6. I recommend that **(Recommendation):**
 - Frozen food is defrosted in the refrigerator in sealed containers. This will ensure the food is kept below 8°C once it has defrosted.
 - Probe thermometer is calibrated by using it to measure boiling water and iced water. It should read 100°C and 0°C respectively or within +/-1°C.
7. We discussed the preparation of chicken liver pate, which you are currently considering. I have sought further advice and best practice on this and recommend that you follow the cooking instructions given in Appendix 2 of the report 'A method for the preparation of chicken liver pate that reliably destroys campylobacter', produced for the Food Standards Agency and freely available online.

This method involves creating a blended pate mix made from previously frozen chicken livers which are then cooked in a bain marie. This method achieves consistent cooking throughout the product compared to pan fried livers and is therefore far better at reducing campylobacter numbers. **(Recommendation)**

Practices

8. I recommend that if any chilled food is to be kept longer than 24 hours it is labelled with a use by date. **(Recommendation)**

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

9. The following items could not be effectively cleaned and must be covered or made non-absorbent: **(Contravention)**
- The wooden cupboard doors. I note you advised that this is already due to be completed in the near future.
10. I recommend that if preparing chicken liver pate you take extreme care to thoroughly wash and disinfect surfaces and equipment including sinks, immediately after use. **(Recommendation)**

Facilities and Structural Provision

11. I was pleased to see that a separate sink is allocated for hand washing. **(Observation)**
12. I recommend that if you require ventilation by opening windows/doors, you erect temporary netting/curtains to prevent pests from entering the kitchen. **(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. There are some minor contraventions which require your attention. **(Score 5)**

Documented Food Safety Management System

13. I was pleased to see that **(Observation):**

- SFBB on site and completed
 - Diary and 4 week review completed
14. The following management sections in your SFBB pack / documented food safety management system were either missing or incomplete. **(Contravention)**:
- List of suppliers
15. Due to the well documented association between preparation of chicken liver pate and food-borne illness from campylobacter, you will need to record your method statement for the safe production of chicken liver pate, taking into account the Food Standards Agency recommendations. **(Information)**

Proving Your Arrangements are Working Well

16. The following matters are needed in order to demonstrate your food safety management system is working as it should: **(Contravention)**
- Temperature monitoring records for chilled and cooked food (particularly poultry and poultry based products e.g. chicken liver pate)
 - Cleaning schedule

Labelling

17. For information about labelling I recommend you refer to Norfolk County Council's 'The ABCs of the Food Information Regulation' freely available online. For further advice please contact Norfolk County Council's trading standards department. **(Information)**