Public Protection (food & safety)
Food Premises Inspection Report

Name of Business: The Alley Cafe
Address of food business: 20 Bridewell Alley, Norwich, NR2 1AQ
Date of Inspection: 25 January 2016
Risk Rating Reference 16/00131/FOOD
Inspection Reference EH16/1810
Type of Premises: Restaurant/Cafe/Canteen
Areas Inspected: Main Kitchen
Records Examined: Safer Food Better Business
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)

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:

<table>
<thead>
<tr>
<th>Compliance Area</th>
<th>You Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Hygiene and Safety</td>
<td>0</td>
</tr>
<tr>
<td>Structure and Cleaning</td>
<td>0</td>
</tr>
<tr>
<td>Confidence in management &amp; control systems</td>
<td>0</td>
</tr>
<tr>
<td>Your Total Score</td>
<td>0 – 15</td>
</tr>
<tr>
<td>Your Worst Score</td>
<td>5</td>
</tr>
<tr>
<td>Your Rating is</td>
<td>5</td>
</tr>
</tbody>
</table>

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 attached to Art gallery currently serving drink and intend to serve sandwiches in the future

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)

Hand-washing
1. Ensure that nothing else is stored in the wash hand basin bowl. (Observation)

Personal Hygiene
2. It is your responsibility to ensure that any person known or suspected to be suffering from, or to be a carrier of food-borne disease or infection, including vomiting, diarrhoea, skin infection, sores and open wounds is excluded from working in any food handling areas, until they have been free of symptoms for 48 hours, or medical clearance has been obtained. (Information)

Temperature Control
3. We discussed the future intention of serving sandwiches bought in and not prepared at the premises. These foods are high risk and will support the growth of food poisoning bacteria and/or their toxins and must be kept at or below 8°C. As discussed if you wish to display at room temperature you are reminded that high risk foods intended to be served cold such as sandwiches can only be kept for service or on display for sale for up to 4 hours if the temperature of the food is above 8°C. After 4 hours the food must be refrigerated until it is sold, served or thrown away. The food must not be displayed again at room temperature. If you display food at room temperature you must introduce a system which will identify how long foods have been on display for sale.

We also discussed the possibility of you using 'Chihuahua Burritos' registered at 35 Duke Street, Norwich. I can confirm he is registered with us and has a 'five' star rating. He will need to plan how he transfers the food safely and how he re-heats and hot holds at your premises. (Observation/Information)

Structure and Cleaning
Summary:

The structure, facilities and standard of cleaning and maintenance are all excellent and you demonstrated full compliance with the law. You have effective pest control. Procedures are in place to rectify any problems as they arise. There is good provision for waste disposal. (Score 0)

Cleaning

4. I was pleased to see that general cleanliness was good at the time of this inspection. (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. (Score 0)

Documented Food Safety Management System

5. I was pleased to see that you are using SFBB (Safer Food Better Business) for your Food Safety Management system. We discussed the possibility of using a normal diary for the 'diary' section which is acceptable but you must ensure there is an 'opening' and 'closing' section that is signed as having been done and you must still complete a '4 weekly' review. (Observation)

Allergies

6. 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)