



**Public Protection (food & safety)**  
**Food Premises Inspection Report**

Name of Business:	Dominos Pizza
Address of food business:	88 Colman Road Norwich NR4 7EH
Date of Inspection:	19/02/2016
Risk Rating Reference	16/00153/FOOD
Inspection Reference	EH16/2271
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Type of Premises:	Food take away premises
Areas Inspected:	All
Records Examined:	FSMS, Cleaning schedule, Temperature control records
Details of Samples Procured:	None
Summary of Action Taken:	Informal

**Introduction**

The report has been divided into the three areas which you are scored against: food hygiene and safety procedures, structural requirements and confidence in management/control procedures. Each section begins with a summary of what was observed and the score you have been given. Details of how these scores combine to produce your overall food hygiene rating are shown in the table on the next page. You can use the table to see where you have done well and where improvements can be made.

Sections identifying health and safety and public health concerns may be included at the end of the report, these do not form part of your food hygiene rating.

**Relevant 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

**What you must do to comply with the law**

The report may include contraventions - matters which do not comply with the law **(Contraventions)**. You must address all of the contraventions identified; failure to do so could result in legal action being taken against you.

As a guide, contraventions relating to cleaning, temperature control and poor practice, should be dealt with straight away. Contraventions relating to structural repairs, your food safety management system and training, should be completed within the next 2 months. Health and safety contraventions should be dealt with within 3 months unless otherwise stated.

To assist you the report may also include observations of current practice **(Observation)**, useful information **(Information)** and recommend good practice **(Recommendation)**.

**Disclaimer**

My inspection was not intended to identify every contravention of the law and only covers those areas, practices and procedures examined at the time of the inspection. If the report fails to

mention a particular matter this does not mean you have necessarily complied with the law.

## FOOD SAFETY

### How we calculate your 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	15	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
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Your Food Hygiene Rating is 5 - a very good standard



### Appealing your rating

- Discuss the rating with the inspector
- Enter your appeal within 14 days of this notification
- For full details and the form visit [www.norwich.gov.uk/foodhygieneratings](http://www.norwich.gov.uk/foodhygieneratings)

### This space is reserved for your **Right of Reply**

- You have a 'right to reply'. This allows you to explain what improvements you have made or to explain the standards we found at the time of this inspection.
- For full details and the form visit [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.
- For full details and the form visit [www.norwich.gov.uk/foodhygieneratings](http://www.norwich.gov.uk/foodhygieneratings)

### General description of the business

Pizza take-away and delivery service. Part of national chain. Serving local community.

## FOOD SAFETY

### 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

The following items exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt or foreign objects. **(Contravention)**

- Packaging for wrapping prepared foods was located very close to the dedicated wash hand basin sited on a low level stainless steel table. Dirty water when staff wash their hands could splash on the clean food packaging.

### Structure and Cleaning

#### Summary:

**The structure facilities and standard of 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 adequate. The minor contraventions require your attention. (Score 5)**

### Facilities and Structural provision

The following facilities were inadequate or absent and must be provided or improved. **(Contravention)**

- You have recently fitted a much larger pizza oven into your main preparation kitchen. Given the larger size of the new oven shelving had to be moved and placed closer to the dedicated wash hand basin. This has created an issue of reduced access to the dedicated wash hand basin used by pizza make up staff. Also, a table

which stored food packaging away from the wash hand basin has had to be placed closer to the dedicated wash hand basin and now causes a contamination risk.

#### Good Practice

I was pleased to see that :

- Fridges and freezers were working correctly.

#### 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. You have a good track record. There are some minor contraventions which require your attention.(Score 5)**

#### Proving Your Arrangements are Working

The following matters are needed in order to demonstrate your Food Safety Management System is working as it should. **(Contravention)**

- You had not identified the risk of physical contamination and easy access to the dedicated wash hand basin located in the corner of the main food preparation area when you installed the new much larger pizza oven. The area is now quite cramped around the dedicated wash hand basin for pizza make up table staff to use. I recognise you have another dedicated wash hand basin in the side corridor

## **HEALTH, SAFETY AND WELFARE**

#### Uncontrolled Hazards

The following hazards had not been controlled and were of immediate concern **(Contravention):**

I later returned to the premises with a health and safety officer to check for any health and safety hazards i.e. burning or touching hot surfaces and easy access to new larger pizza oven. No issues were identified during that visit.