



Public Protection (food & safety)
Food Premises Inspection Report

Name of Business:	Silver Road Community Centre
Address of food business:	Silver Road Community CenNR3 4TB
Date of Inspection:	06/04/2016
Risk Rating Reference	16/00262/FOOD
Inspection Reference	EH16/1754
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Type of Premises:	Community centre
Areas Inspected:	Main kitchen, Servery
Records Examined:	SFBB
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

Your Food Hygiene Rating is 3 - a generally satisfactory 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

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

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

General description of the business

Community centre with a day cafe serving cakes, biscuits and drinks.
Also used for functions

FOOD SAFETY

1. 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)

Hand-washing

The following evidence indicated hand-washing was not suitably managed.

(Contravention)

- There was no hot water to the designated hand wash basin. Ensure that there is a supply of hot and cold, or appropriately mixed, running water provided at the wash hand basin

Recommendations

To further improve standards I recommend the following **(Recommendation):**

- That foods are date labelled for good stock rotation
- Foods are date labelled of when open
- You purchase probe wipes to use with your probe thermometer

Good Practice

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

- That you have provided plastic disposable aprons
- Cloths are taken home and laundered on a hot wash
- You calibrated your probe thermometer regularly, however I would recommend that you record this in your 'Safer Food Better Business' pack

2. Structure and Cleaning

Summary:

The structure facilities and standard of 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)

Facilities and Structural provision

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

- The level of ventilation in the kitchen was insufficient. All food preparation and storage areas must have adequate ventilation either by natural or mechanical means, this is to reduce high humidity, room temperatures, cooking odours and airborne particles.
- No hot water to the wash hand basin

Good Practice

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

- Generally the kitchen was very clean
- Your sanitiser conformed to British Standards BS:EN 1276:1997

3. Confidence in Management

Summary:

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

Proving Your Arrangements are Working Well

The following management sections in your SFBB pack were not being used or the records were missing **(Contravention)**

- Cleaning schedule

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

Allergens

The following evidence indicated that you have not identified all the allergens in the food you sell**(Contravention)**

Legislation requires food businesses to provide allergy information on unpackaged food sold from all catering outlets including takeaways, deli counters, bakeries and sandwich bars etc. The potential for cross-contamination by allergens must be made known to consumers. There are also 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

Recommendations

To further improve standards I recommend the following **(Recommendation)**:

- That the 4 weekly reviews are filled in

Good Practice

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

- You were using 'Safer Food Better Business' as your food safety management system which was up to date