

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

Name of Business:	Sari Shop
Address of food business:	40 Cowgate Norwich NR3 1SY
Date of Inspection:	11/04/2016
Risk Rating Reference	16/00276/FOOD
Inspection Reference	EH16/2827
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Type of Premises:	Retail shop
Areas Inspected:	Storeroom, Shop floor
Records Examined:	None
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

<b>Your Total score</b>	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	15	20	-

<b>Your Rating is</b>	5	4	3	2	1	0
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Your Food Hygiene Rating is 4 - a 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

Retail shop serving hungarian foods to the local community

## **1. 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)**

#### **Recommendations**

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

- hygienic paper towels should be available for use in the toilet
- the hot water heater must be kept turned on so there is hot water available at all times
- there was no 'use by' or 'best before' date on the pickled cabbage you must ensure that all foods are date labelled in your premises
- you monitor and record temperatures of the fridges
- there was no English information on your products

#### **Good Practice**

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

- you use blue towel and a kitchen cleanser to clean the shelves
- All foods are covered
- All food are wrapped

## **2. 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)**

### Cleaning of Structure

The following items could not be effectively cleaned and must be covered or made non-absorbent(**Contravention**)

- shelves were constructed of bare wood. You need to seal/treat/paint the wood to leave a smooth impervious surface that can be easily cleaned
- wooden frame to the doors to the display fridge displaying meats needs to be sealed or painted to leave a smooth surface that is easy to clean

### Cleaning Chemicals / Materials / Equipment and Methods

The following evidence demonstrated that cleaning materials equipment and methods were not sufficient to control the spread of harmful bacteria such as E.coli 0157 between surfaces(**Contravention**)

- you need to purchase a sanitiser that conforms to British standards there are two official recognised sanitisers these are:
  - BSEN 1276:1997 and
  - BS EN 13697:2001

This information can be found on the label of the product along with the contact time and storage.

Proper cleaning and disinfection is essential in preventing the spread of E.coli 0157 and other harmful bacteria onto food and food contact surfaces. Please refer to the enclosed catering and retail guide 'E.coli - What you must do to keep surfaces clean' for practical advice on keeping you and your customers safe

### Recommendations

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

- that you install an electric insect killer. It should be situated in an area away from main light sources and food preparation surfaces.

## **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)**

#### Type of Food Safety Management System Required

You had not written down the procedures you have in place to ensure your food is safe. Put in place a documented system. **(Contravention)**

- You need to put in place and implement a food safety management system

The food hygiene risks associated with this business would warrant the minimum amount of documentation which might include; rules of hygiene or pest control reports or a staff illness exclusion policy or a cleaning schedule or date coding on perishable food and a handover diary

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