

Public Protection (food & safety)
Food Premises Inspection Report

Name of Business:	China Garden Takeaway
Address of food business:	142 Colman Road Norwich NR4 7AA
Date of Inspection:	05/04/2016
Risk Rating Reference	16/00278/FOOD
Inspection Reference	EH16/4543
<hr/>	
Type of Premises:	Food take away premises
Areas Inspected:	Main kitchen
Records Examined:	SFBB, 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

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

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

Chinese takeaway serving Chinese food to the local community

FOOD SAFETY

1. 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 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)**

- A saucepan of raw foods ie pork ribs was being stored on the floor in the store room. Foods must be stored off the floor where it might be at risk of contamination. I was pleased to see that this was moved in my presence

Personal Hygiene

The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness.

(Contravention)

- A food handler was seen not wearing any clean suitable overclothing in the kitchen. You must ensure that all persons working in food handling areas wear suitable clean, and where appropriate, protective clothing
- An apron was being worn by the chef that didn't cover his jumper, these fibres could fall into food, a chefs jacket would be more appropriate to wear when preparing foods

You must ensure that any member of staff that you know or suspect has (or is a carrier of) a food-borne disease or infection (including vomiting, diarrhoea, skin infection, sores and open wounds) is excluded from working in any food handling area until they have been symptom free for 48 hours or until medical clearance has been obtained.

Poor Practices

The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration **(Observation)**

Recommendations

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

- To ensure the effectiveness of temperature monitoring, probe thermometers should be calibrated at least monthly. This can be done through inserting the probe into boiling water. The temperature should be 100° most probe thermometers have a variability allowance of +/- 1° which is acceptable I recommend that you record this in your 'Safer Food Better Business' pack
- That you label your food ,when it was taken out of the freezer

Good Practice

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

- Raw foods ie meat was prepared on a separate surface to other foods
- Silicone mats were being used underneath chopping boards
- Foods were covered in fridges and freezers
- Other than in the upright 2 door fridge all foods were date labelled
- The wash hand basin was fully equipped with hot water, soap and hygienic hand drying facilities. However there was no hot water to the wash hand basin in the toilet
- All fridges and freezers were running at correct temperatures
-

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)

Maintenance

The following items had not been suitably maintained and must be repaired (or replaced)**(Contravention)**

- The handle to the chest freezer was broken
- A cracked tile behind the stainless steel work surface
- Split seal to fridge numbered 2

Good Practice

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

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

3. Confidence in Management

Summary:

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Your records are appropriate and generally maintained. You have a good track record. There are some minor contraventions which require your attention.(Score 5)

Proving Your Arrangements are Working Well

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

- The cleaning schedule needs to include all equipment and work surfaces on how they are cleaned and which cleaning products are used
- Training records