

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

Name of Business:	City College - Cafe Debut, Inspirations & Teaching Kitchens
Address of food business:	Norwich City College 5 Ipswich Road Norwich NR2 2LJ
Date of Inspection:	04/04/2016
Risk Rating Reference	16/00287/FOOD
Inspection Reference	EH16/1998
Type of Premises:	College/University
Areas Inspected:	All
Records Examined:	FSMS, Cleaning schedule, Temperature control records, Pest control report, Training certificates / records, Supplier audits
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>	<b>0 - 15</b>	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	<b>5</b>	10	10	15	20	-

<b>Your Rating is</b>	<b>5</b>	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)

<u>General description of the business</u>
Training kitchens serving a restaurant for the local community

## **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)**

#### **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)**

- raw eggs were being stored above ready-to-eat foods ie fruit puree in the walk-in fridge, however these were moved in my presence
- a box of tomato sauce sachets were being stored next to raw bacon in the walk-in fridge in the main store room
- raw bacon was being stored above margarine in the walk-fridge in the main store room
- food containers which were covered in loose cling film were being stored directly on top of one another in fridge numbered 43. You need to replace the shelves to this fridge to allow food to be stored correctly.

#### **Poor Practice**

The following items are poor practices and could lead to food becoming deteriorated or contaminated **(Observation)**

- there were no date labels on the mustard, salad dressing, curry paste or sauces which had been opened and were stored in the fridge
- different coloured chopping boards were stored directly touching each other

#### **Recommendations**

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

- store the red chopping boards in the area where raw meat is prepared
- provide extra racks for the colour coded chopping boards in kitchen D10
- store chopping boards individually in the rack to allow for aeration and to prevent potential cross contamination
- date label jars of open foods stored in the fridges, to ensure foods are used within the time recommended by the manufacturer and to enable good stock rotation

## Good Practice

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

- you monitor and record temperatures of the fridges and freezers
- you have separate, vac packers one for raw foods and one for ready-to-eat foods
- the wash hand basins were knee operated and fully equipped with hot water, soap and hygienic hand drying facilities
- the flour bins were labelled
- all food handlers were wearing clean protective overclothing and hats
- all foods (except the sauces and jars) were covered and date labelled in the fridges and freezers
- you had colour coded boards stored in racks
- you were aware of the need to stay off work for at least 48hrs symptom free following any gastro-intestinal illness

## **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 structural items were dirty and require more frequent and thorough cleaning **(Contravention)**

- floor/wall junction to kitchen D11
- grout to tiles behind washing up sink in kitchen D9

### Cleaning of Equipment and Food Contact Surfaces

The following surfaces and equipment in contact with food were dirty and/or could not be cleaned and require cleaning or discarding **(Contravention)**

- interior of vac packer
- Hobart breadcrumb making machine in kitchen D12
- shelf to wall behind cookers in kitchen D12
- ledge to wall in kitchen D12
- table top can opener in kitchen D8
- seals to freezer numbered 53 in kitchen D7
- seals to freezer numbered 29 in the main storeroom

## Maintenance

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

- a light was missing from the extractor hood in kitchen D15
- holes to tiles on the right hand side of 4 deck bread oven in kitchen D9
- tile behind bakery store cupboard in kitchen numbered D9
- door to wall cupboard in kitchen D8
- shelves were missing to the fridge numbered 43

## **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. 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)**

### **Good Practice**

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

- you review your HACCP yearly
- you audit your suppliers every 18 months
- you have a contract for your waste
- you have separate bins for food, cardboard and bottles
- you have good information on allergens for your customers