



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Spicey Mama's At The Talk
Address of food business:	The Talk Oak Street Norwich NR3 3BP
Date of Inspection:	22/08/2016
Risk Rating Reference	16/00493/FOOD
Premises Reference	15/00069/FD_HS
Type of Premises:	Restaurant or cafe
Areas Inspected:	All
Records Examined:	SFBB, Cleaning schedule, Temperature control records, Pest control report, Training certificates / records
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Supplying food to nightclub users and delivery service using Just Eat website

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 . 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 staff 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, useful **Information, Recommendations** of good practice and reminders of **Legal Requirements** .

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:

The food safety section has been divided into the three areas which you are scored against for the hygiene rating: 1. food hygiene and safety procedures, 2. structural requirements and 3. 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.

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 4 - a good standard



1. Food Hygiene and Safety

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 0)**

2. Structure and Cleaning

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)**

Cleaning of Structure

Contravention The following structural items were dirty and require more frequent and thorough cleaning:

- high level clearing in the office off the main kitchen as cobwebs could be seen.

Contravention The following structural items could not be effectively cleaned and must be covered or made non-absorbent:

- wood shelving in the office off the main kitchen. As food and equipment is being stored in this room used as part of your business operation it must be kept clean and maintained as any other food room. You need to seal/treat the wood shelving to leave a smooth impervious surface that is easy to keep clean.

Maintenance

Contravention The following items had not been suitably maintained and must be repaired or replaced:

- hole in the wood boxing in main kitchen near large upright freezer.
- missing lino floor covering underneath the bulk fridge in main kitchen
- wall-floor joint coming away from wall in main kitchen wash up area.
- cracks to plaster in the main office. Food and cooking equipment is stored in this room so it needs to be maintained.
- flaking paint to wall in office used to store food and equipment.

3. Confidence in Management

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 Well

Contravention The following matters are needed in order to demonstrate your Food Safety management system is working as it should:

- according to your written food safety management system you maintain the premises. Given the maintenance issues found during my inspection this was not being followed.