



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of Business:	Ihsan Islamic Centre Mosque
Address of food business:	Ihsan Islamic Centre, 17 Chapel Field East Norwich NR21SF
Date of Inspection:	22/11/2016
Risk Rating Reference	16/00719/FOOD
Premises Reference	16/00300/FD_HS
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Type of Premises:	Religious establishment
Areas Inspected:	Main Kitchen
Records Examined:	SFBB
Details of Samples Procured:	None
Summary of Action Taken:	Informal Letter
General Description of business:	Occasional Communal Eating

**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
<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

Your Food Hygiene Rating is 5 – a very good standard



## **1. Food Hygiene and Safety**

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

**Recommendation** To further improve food hygiene safety I would suggest the following

- Provide a rack for the coloured chopping boards to be stored separately in.

**Observation** It was good that you have agreed and implemented a marked designated area where raw meat should be handled.

### Hand-washing

**Recommendation** You have ordered a Paper Towel dispenser for the wash hand basin. I would also recommend anti bacterial soap be provided.

### Personal Hygiene

**Recommendation** I understand people bring their own protective clothing for when they are in the kitchen. As agreed, you are to purchase some long sleeved protective clothing for the kitchen incase people forget or bring inadequate protective clothing.

## **2. Structure and Cleaning**

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

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

- Platform the Dishwasher is standing on needs to be suitably covered so it can be effectively cleaned. I understand this is to been done soon.

### Cleaning Chemicals / Materials / Equipment and Methods

**Information** Ensure you use a surface sanitiser that conforms to BS EN 1276:1997 or BS EN 13697:2001. This information should be available on the label or by contacting the manufacturer.

### Facilities and Structural provision

**Observation** There are plans to upgrade the Toilet Facilities. Ensure they are kept clean and well equipped at the moment. Food Handlers are recommended to wash their hands at the wash hand basin and again in the kitchen while you are waiting for the hot water heater to be connected. Hot water is essential for effective hand washing.

### **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)**

#### Type of Food Safety Management System Required

**Information** You have no track record yet and this inspection could not take place when food was being prepared, therefore you have been scored favourably. Ensure all food handlers in the kitchen have read the 'Safe Methods' and understood the requirements. The diary should be used only when the kitchen is in use.

#### Training

**Recommendation** A Level 3 Award for Supervising Food Safety in Catering would be appropriate for your supervisory staff and those with managerial responsibility. Booking details for this course are on our website: [www.norwich.gov.uk](http://www.norwich.gov.uk) .I would recommend your manager undertake this course.

#### Infection Control / Sickness / Exclusion Policy

**Guidance** Public Health England recommends that food handlers known or suspected to be suffering from a food-borne infection or gastrointestinal illness stay away from work, or in this case food handlers in the kitchen until symptom-free for 48 hours.

#### Allergens

**Information** Allergen information could be written down on a chalk board or chart, or provided orally by a member of staff. Where the specific allergen information is not provided, clear sign posting to where this information could be obtained must be provided.

#### Matters of evident concern

**Legal Requirement** Gas Cooker Ventilation Canopy should be connected by a competent Gas Safe engineer.