

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Kohlrabi
Address of food business:	Temple Bar, 2 Unthank Road, Norwich, NR2 2RA
Date of Inspection:	04/12/2016
Risk Rating Reference	16/00739/FOOD
Premises Reference	16/00350/FD_HS
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Type of Premises:	Catering
Areas Inspected:	Main Kitchen, Storeroom
Records Examined:	SFBB, Cleaning schedule
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Public house serving homemade Sunday lunches

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

Your Food Hygiene Rating is 3 - a generally satisfactory standard



1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.
(Score 10)

Contamination risks

Contravention The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt or foreign objects:

- raw foods i.e hake and plaice was being stored amongst ready-to-eat foods i.e prawns and mushy peas in the True fridge
- a coat was being stored on cardboard boxes on the potato rumbler, personal belongings should not be stored in a food room, a locker or a lidded plastic container would be a suitable means of storing these items
- uncovered foods i. e cooked vegetables and potatoes were being stored in the storeroom
- paper notes were seen to the wall above where the cooked vegetables were being

stored, this could cause a contamination issue

Hand-washing

Observation Hand washing was managed well and wash-hand basins were well stocked with hand cleaning material.

Personal Hygiene

Recommendation I recommend that you wear a beard snood to cover your beard

Temperature Control

Guidance It is essential to know that your probe thermometer is working properly. If the reading is outside these ranges you should replace your probe or return it to the manufacturer to be calibrated. A simple way to check a digital probe is to put it in iced water and boiling water:

- The readings in iced water should be between -1°C and 1°C.
- The readings in boiling water should be between 99°C and 101°C.

Recommendation Check the core temperature of cooked and reheated foods, particularly larger items such as joints of meat, to ensure that it reaches 75°C for 30 seconds (or equivalent). This can be helpful in addition to visual checks of the food to determine whether it is properly cooked.

Observation I was pleased to see you were able to limit bacterial growth and/or survival by applying appropriate temperature controls at points critical to food safety and that you were diligently monitoring temperatures.

Poor Practices

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

- cooked ribs were being stored in a container marked puree in the True fridge, please ensure old labels are removed from food containers
- there was no date labelling on open foods of when they had been opened i.e cheese,
- open sauces had no date on of when they were opened. Please date label all open, foods of when opened to enable good stock rotation

Information even though you state that food i.e Hake and plaice was for personal use, all food stored on the premises is considered to be available for use in the premises and is

considered to be available for use in the business and must comply with food safety requirements and be fit for purpose

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:

- the wall behind the chest freezer
- the flooring where the vegetables are prepared
- underneath the shelf where the radio is stored
- the wall behind the ice machine in the kitchen
- electric socket behind the potato rumbler
- the bottom of the stainless steel shelf to the table under the turbofan
- wall behind the potato rumbler

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

- the wall behind the ice machine was badly corroded and need to be repaired to leave a smooth impervious that can be easily cleaned

Recommendation I recommend that items such as mobs and buckets are stored in an area, room or cupboard separate from a food preparation or storage area so that the risk of food contamination is minimised

Cleaning of Equipment and Food Contact Surfaces

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

- the top of the towel dispenser
- water to the bottom of the interior fridge
- the lid to the sweet-corn relish container
- seals to the True fridge
- seals to the Whirlpool freezer
- handle to Norfrost freezer
- door to Norfrost freezer
- the crate on which the ice machine is sited
- the radio on the shelf

Maintenance

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

- flaking paint to the walls behind the chest freezer
- the diffuser is missing from the fluorescent light above the washing up sink
- light not working where the vegetables were being prepared
- the filters to the extraction canopy were missing
- wall behind ice machine is in a poor state of repair, repair or renew to leave a smooth surface that will prevent the accumulation of dirt

Facilities and Structural provision

Contravention The lighting was insufficient in the following areas::

- above the area where the sous chef works

3. Confidence in Management

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)**

Type of Food Safety Management System Required

Contravention Ensure that your food safety management system is available on site so your staff can refer to your procedures and so that daily records of checks can be completed.:

Proving Your Arrangements are Working Well

Recommendation Labelling perishable food with the date it must be used or discarded will help you rotate your stock and demonstrates you have effective controls in place.

Information you need to record all maintenance issues in your pack

Training

Information You can obtain a list of the training courses we provide on our website www.norwich.gov.uk

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

Recommendation Catering staff should refresh their food hygiene knowledge every 3 years so that they stay up to date with current legislation and good practice. Booking details for this course are on our website: www.norwich.gov.uk

Recommendation I recommend that you attend a level 3 training 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 until symptom-free for 48 hours.

Allergens

Contravention You have not yet identified the allergens present in the food you prepare.:

Contravention You have not properly informed your customers about the presence of allergens in the food you prepare.:

Contravention You have not warned your customers about the potential for cross-contamination with allergens.:

Legal Requirement Caterers must provide allergy information on all unpackaged food they sell. Catering businesses include restaurants, takeaways, deli counters, bakeries and sandwich bars etc. The potential for cross-contamination by allergens must also be made known to consumers. In addition food manufacturers must now label allergy causing ingredients on their pre-packed foods. You can obtain more information from the Trading Standards website www.norfolk.gov.uk/abc

Information The 14 allergens are:

- cereals containing gluten
- crustaceans, for example prawns, crabs, lobster and crayfish
- eggs
- fish
- peanuts
- soybeans
- milk
- nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (Queensland) nuts
- celery (and celeriac)
- mustard
- sesame

- sulphur dioxide, which is a preservative found in some dried fruit
- lupin
- molluscs, for example clams, mussels, whelks, oysters, snails and squid

Information The Food Information Regulations require that you know what allergens are in the food you provide. You can no longer claim you don't know what allergens are present. Neither can you simply state that all the foods you serve might contain an allergen.

Recommendation Make a chart listing all your meals together with the 14 allergens (if present). Bring the chart to the attention of your customers and your staff.