

## **Public Protection (food & safety)**

### **Food Premises Inspection Report**

Name of Business:	Ruth's Kitchen
Address of food business:	39 Magdalen Street Norwich NR3 1LQ
Date of Inspection:	20/01/2017
Risk Rating Reference	17/00029/FOOD
Premises Reference	14/00151/FD_HS
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Type of Premises:	Restaurant or cafe
Areas Inspected:	Whole premises
Records Examined:	SFBB,daily record sheets, 4 weekly review sheets
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Family run cafe serving middle eastern foods to the local community

### **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**

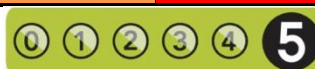
### **How we calculate your Food Hygiene Rating:**

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 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**

**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:

- Open packets of dry ingredients in the food store were stored amongst cleaning products and other miscellaneous items

**Recommendation** the store room be reorganised to provide complete separation of food ingredients from cleaning materials and open packets of dry ingredients be stored in clean lidded containers.

**Recommendation** I was pleased to observe sound food hygiene practices, the correct use of colour coded equipment

#### **Hand-washing**

**Legal Requirement** Suitable hygienic hand drying equipment should be readily available at the hand wash basin. Install a paper towel dispenser at the hand wash basin in the servery.

Whilst 'blue roll' paper towel is available in the kitchen it has multiple uses and moves around. Provide an additional blue roll preferably mounted in a dispenser close to the hand wash basin.

### Temperature Control

**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.

It was noted that the small quantities of foods in the upper refrigerated display which was failing to hold chill temperatures were not high risk, and you had called the engineer to repair the unit.

## **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:

- The plaster finish to the wall surface in the storeroom
- The wooden shelves in the storeroom

### Cleaning of Equipment and Food Contact Surfaces

**Observation** You had dedicated equipment for the preparation of raw and ready-to-eat foods. Hand contact surfaces were clean.

### Cleaning Chemicals / Materials / Equipment and Methods

**Observation** I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

### Maintenance

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

- the kick plate beneath the cookers
- the door to the unit beneath the sink
- the ceiling in the dining area

**Observation** It was noted that you are closing for 4 days from 22nd Jan 2017 to enable the above programmed remedial works to be carried out.

### **3. Confidence in Management**

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. You have a good track record. **(Score 5)**

#### Maintenance issues

**Observation** It was noted that the maintenance issues had been recorded in the diary sheets.

#### Traceability

**Observation** Your records were such that food could easily be traced back to its supplier.

#### Infection Control / Sickness / Exclusion Policy

**Observation** Policies were in place to prevent any infected food handler from contaminating food.

#### Allergens

**Observation** You had identified the presence of allergens in your open food and had brought this to the attention of your customers.

### **Health and Safety**

#### Matters of evident concern

**Information** The floor in front of the sink units become wet during use causing a slip hazard if not immediately dried. The use of non slip mats in this area is recommended.