

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Jive Kitchen
Address of food business:	2A Exchange Street, Norwich, NR2 1AT
Date of Inspection:	07/02/2017
Risk Rating Reference	17/00048/FOOD
Premises Reference	16/00302/FD_HS
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Type of Premises:	Restaurant or cafe
Areas Inspected:	Main Kitchen, Storeroom, Servery
Records Examined:	SFBB, Cleaning schedule, Temperature control records
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Mexican cafe/bar serving 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

Your Food Hygiene Rating is 4 - a good 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:

- a tea towel was being used to steady the yellow chopping board, please use silicone board mats as these can be placed in the dishwasher and/or sterilised
- raw foods i.e eggs were being stored above ready-to-eat foods i.e tomatoes and avocados

Observation I was pleased you could demonstrate effective E.coli 0157 control through the complete separation of raw and ready-to-eat food, the correct use of wash-hand basins and thorough hand-washing, having dedicated equipment (including complex equipment) for raw and ready-to-eat foods, through 2-stage cleaning. the correct use of sanitisers and by controlling the risks posed by earth soiled vegetables.

Personal Hygiene

Recommendation To further improve personal hygiene I suggest: that the kitchen porter (kp) wears protective clothing in the kitchen, as they are in and out of the kitchen regularly.

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.

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

- rice was being frozen with no date indicating when it was frozen. You must ensure that when you freeze food you put a date stating when it has been frozen and again regarding when it is taken out of the freezer to be defrosted
- food i.e avocados and tomatoes were being stored in cardboard boxes, Absorbent containers e.g cardboard boxes, must not be used for the storage of foods in the fridges as they are not capable of being effectively cleaned, please use clean plastic containers
- there were no dates on open cheese & mayonnaise stating when they were opened, please ensure that open foods have a date stating when they were opened to aid good stock rotation

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 were dirty and require more frequent and thorough cleaning:

- flooring under equipment in the kitchen needs more attention, there was dirty cutlery seen under the stainless steel tables

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

- there was a build up of ice to the inside of the 3door stainless steel fridge

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:

- hand contact areas i.e handles to the fridges

Maintenance

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

- the hinge to the 2 door stainless steel fridge was broken
- hole in the ceiling in the washing up area

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. 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 Management sections in your Safer food Better Business (SFBB) pack are intended to demonstrate you are in day-to-day control of the hazards to food. The following Management sections were either missing, incomplete or not up-to-date:

- The cleaning schedule
add all equipment to your cleaning schedule i.e microwave, dishwasher, lift, filters to the extraction canopy
- add glass washer to the bar speck