



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Soyokaze Japanese Restaurant
Address of food business:	13 St Giles Street Norwich NR2 1JL
Date of Inspection:	08/02/2017
Risk Rating Reference	17/00071/FOOD
Premises Reference	17/00014/FD_HS
<hr/>	
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	Local Sushi Restaurant

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 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)**

Personal Hygiene

Observation I was pleased to see that standards of personal hygiene were high.

Poor Practices

Recommendation discussed wrapping of raw fish to prevent freezer burn, advised changing method to use of bags instead,

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 could not be effectively cleaned and must be covered or made non-absorbent:

- wall surfaces in food storage area
- wood block under extractor in the kitchen
- sushi bar sink adjacent connection to wall
- wall in food storage area upstairs

Maintenance

Legal Requirement

- Piping was observed to be loose in the doorway to the rear of kitchen food storage area, these need securing to the wall
- Unsealed wall surface in food storage area off from kitchen, main kitchen generally ok

Facilities and Structural provision

Observation I was pleased to see the premises had been well maintained and that adequate facilities had been provided.

Legal Requirement there are some outstanding maintenance issues in the kitchen, i.e block of wood under extraction system for the fryer needs sealing, in order that it can be adequately cleaned.

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

Legal Requirement incomplete cleaning schedule , needs review and completing

Traceability

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

Information more information is required to be documented regarding suppliers used in your SFBB i.e an extensive list of who you use as your suppliers as limited detail was recorded.

Waste Food and other Refuse

Observation You had measures in place to dispose of waste food appropriately and were employing the services of a registered waste carrier.

Training

Information I was pleased to see that some staff had level II food hygiene training.

Allergens

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

Matters of evident concern

Contravention The following matters were of immediate concern:

- electricity supply in the upstairs wash-up area, plugs extension plug into another extension i.e dish washer , advice given at the time of inspection.