



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Saporita
Address of food business:	3A St Andrews Hill, Norwich NR2 1AD
Date of Inspection:	14/03/2017
Risk Rating Reference	17/00108/FOOD
Premises Reference	16/00317/FD_HS
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Type of Premises:	Restaurant or cafe
Areas Inspected:	All
Records Examined:	Cleaning schedule, Temperature control records, SFBB, Training certificates / records
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Pizza and Paninni 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 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)**

Hand-washing

Guidance The paper towel dispenser over the wash-hand basin behind the servery was nearly empty. Remember that ensuring your wash-hand basins are well stocked with hand washing materials are part of your 'opening checks' in your SFBB pack. Check at the start of the day to ensure you never run out during the day.

Observation Your wash-hand basins were well designed with a knee-operated taps and basins located appropriately.

Personal Hygiene

Recommendation To further improve personal hygiene I suggest you wear hats while preparing and serving open food.

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

Guidance You are allowed a single period of up to four hours to display high risk food for sale after which the food must be refrigerated or discarded. You must be able to demonstrate you have a system in place that ensures food is not displayed for longer than this.

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:

- Wooden shelving beneath the pizza display needs to be sealed so it is easy to clean

Observation The kitchen had been well maintained and the standard of cleaning was exceptionally high.

Facilities and Structural provision

Observation I was pleased to see the premises had recently been refurbished to a very high standard.

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)**

Food Hazard Identification and Control

Contravention The Safe Methods in your Safer Food Better Business (SFBB) pack are intended to show you have identified the hazards to food and what you must do to control them. The following Safe Methods were either missing from your SFBB pack or had not been completed appropriately:

- Complete the missing pest control section in your SFBB pack
- The ready to eat food section needs completing

Proving Your Arrangements Are Working Well

Observation Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to food.

Observation You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

Observation I was pleased to see you were monitoring (and recording) the temperatures of your fridges and display chillers.

Training

Recommendation Arrange for the untrained food handler to receive training to an appropriate level as soon as their language skills enable them to do so. Although I noted this person had been trained in the use of your food safety management system (SFBB) I would recommend they also attend a six-hour course leading to a recognised qualification in Food Safety in Catering.

Legal Requirement Food business operators must ensure that food handlers are supervised and instructed and/or trained in food hygiene matters to an appropriate level for the work they do.

Allergens

Guidance I was pleased you had identified the allergens present in the food you serve but you should do more to make this information obvious to your customers:

- improve the visibility of signage advising on the presence of allergens
- make the allergen chart you have created visible to your customers
- consider improving the allergen labelling on foods
- warn customers about the possibility of cross-contamination with allergens