

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Smokey Barn Coffee Roasters
Address of food business:	Unit 1, Abc Wharf, King Street, Norwich, NR1 1QH
Date of Inspection:	20/03/2017
Risk Rating Reference	17/00136/FOOD
Premises Reference	14/00048/FD_HS
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Type of Premises:	Restaurant or cafe
Areas Inspected:	Main Kitchen, Storeroom
Records Examined:	None
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Specialist coffee shop. Small menu serving cooked foods and baguettes made to order

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 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:

- split/fraying hessian sacks adhering to plastic containers used for storing raw coffee beans
- trayed shell eggs stored above ready to eat foods in main fridge.
- raw mushrooms in containers stored above ready to eat foods in main fridge.
- numerous items of loose stationary i.e. drawing pins on shelving in coffee grinding area. You need to tidy this area and remove any non-food business items i.e paint brushes
- dirty blue cleaning cloth in griddle area. This was disposed of.

Legal Requirement At all stages of production, processing and distribution, food must be protected from any contamination likely to render it unfit for human consumption, injurious

to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state.

Observation You bring a small pet dog onto the premises when trading. You must ensure it stays solely in the customers dining area only. It must never get access to behind the main kitchen area where you prepare open foods. As the main coffee grinding machine is located adjacent to your main kitchen and in the customers dining area you must also ensure the dog does not get access to open sacks of coffee, equipment and stock near this machine.

Recommendation You do not bring a pet dog into a food business.

Information You must carry out good personal hygiene after handling the dog. It is also important you change out of domestic clothing and into clean clothing when you start work. This will remove risk of any possible contaminants i.e. hairs being transferred to surfaces/areas where you will handle food or equipment.

Hand-washing

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

Personal Hygiene

Contravention The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- food handler was wearing outdoor clothing behind main counter (jeans and a woolly jersey)

Legal Requirement All persons in food handling areas must wear suitable, clean, and where appropriate protective clothing

Recommendation To further improve personal hygiene I suggest that staff wear hats.

Temperature Control

Contravention The following evidence indicated there was a risk of bacteria growing on food:

- I found open sauces and preserves stored on a shelf at ambient temperature when the label states "once opened to be refrigerated" (these also have a shelf life date once opened, so should be marked to indicate by when they must be used or discarded e.g. the date of opening/a use by date.)

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.

Recommendation That you purchase a probe thermometer and probe wipes to check core temperature of cooked foods are above 75 degree's celsius.

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:

- high level cleaning in staff WC as cobwebs could be seen.
- high level cleaning in main kitchen and dining area as cobwebs could be seen.
- above main entrance door frame into premises as cobwebs could be seen.
- wall/floor joints in main Kitchen and dining areas.
- behind, underneath and between units in main kitchen. Some of these area's were were difficult to access due to manner in which units had been sited in the kitchen.
- wall, flooring and ceiling in rear storage area. As you have freezers used to store food in this area it becomes a food room and must be kept clean.

Observation The premises was very cluttered with non food business related items i.e drills, paint brushes, ladders, pieces of melamine sheeting, wood off-cuts etc. You need to remove all non essential items to make cleaning easier and to check for signs of pests. I was unable to access many area's due these items. You also informed me you had a loft with large numbers of equipment/items. I was not able to access this area during my inspection. You informed me you do check for signs of pests and it is structurally sound.

Observation Remove the large dead potted plant from the staff toilet.

Observation I recognise that you are trying to achieve an eclectic/character appearance to your premises by using materials such as un-sawn wood cladding and hessian sacks as wall coverings in main kitchen, ground coffee area and dining area but they are not easily cleaned, create dust and can harbour bacteria and create gaps which are difficult to clean.

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:

- seals to freezer in rear storage area.

Maintenance

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

- the wood flooring in main kitchen was ill fitting and gaps were creating dirt traps.

- cracks to ceiling in staff WC.
- damaged wood boxing behind cistern in staff WC
- gaps to ceiling where it meets the wall in coffee grinding and dining area.
- flaking paint to walls in staff toilet.
- flaking paint and unsealed window frames in main dining area.
- bare/untreated brickwork in area behind coffee grinding machine

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. Some minor issues were identified relating to staff supervision and training. You are progressing towards a written food safety management system. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Type of Food Safety Management System Required

Contravention You currently do not have a food safety management system or what you have in place is not suitable given the food risks associated with your business. Provide a simple documented system such as 'Cook Safe' or Safer Food Better Business (SFBB):.

Information You can download a Safer Food Better Business pack and refill diary pages from the Food Standards Agency website: www.food.gov.uk/business-industry/caterers/sfbb

Training

Contravention The following evidence indicated there was a staff training need:

- raw eggs and open packs of mushroom stored above ready to eat foods
- sauces not being refrigerated after opening.

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.

Legal Requirement Those responsible for the development and maintenance of food safety management procedures (or for the operation of relevant guides) must receive adequate training in the application of HACCP principles.

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

Allergens

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 Allergen information could be written down on a chalk board or chart, or provided orally by a member of staff. Where the specific allergen information is not provided up-front, clear sign posting to where this information could be obtained must be provided.

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 Add allergy information to your menu.

Information: I was pleased to note you have a poster which contained the 14 allergens