

Public Protection (food & safety)**Food Premises Inspection Report**

Name of Business:	Norwich Pizza And Fish Bar
Address of food business:	71 Knowland Grove, Norwich, NR5 8YD
Date of Inspection:	28/03/2017
Risk Rating Reference	17/00156/FOOD
Premises Reference	17/00025/FD_HS
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Type of Premises:	Food take away premises
Areas Inspected:	Main kitchen and preparation area
Records Examined:	SFBB
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Takeaway

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 ready-to-eat food and/or its packaging to the risk of cross-contamination with E.coli 0157 and/or other pathogenic bacteria from raw meat or unwashed raw vegetables :

- the same tongs were being used for cooking the raw chicken on the griddle and to serve the chicken when cooked. Tongs or other utensils can protect food from contamination but it is essential that equipment used to handle raw food is kept separate from that used for ready-to-eat food. It is recommended that these are colour coded if possible. Hand hygiene is also relevant where tongs are used in order to prevent the spread of contamination on handles

Recommendation To further improve food hygiene safety I would suggest the following: food containers used for raw meat are kept completely separate from food containers used for ready-to-eat foods i.e cooked foods, cheese, salads

Observation I was pleased to see that colour coded chopping boards were stored in a rack

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:

- a food handler was seen wearing nail varnish on their fingernails. This poses a risk of contamination. Fingernails should be kept short, clean and free from nail varnish
- a food handler was not wearing suitable and clean over-clothing. You must ensure that all persons working in food handling area wear suitable clean and where appropriate protective clothing.
- non food handlers were seen in the kitchen in their outdoor clothes. Visitors to the premises must achieve the same standard of hygiene and wear protective clean overclothing

Recommendation I recommend that hats are worn in the kitchen

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.

Observation I was pleased to see that you have a probe thermometer and wipes and that you calibrate this regularly. However I recommend that you record this in your 'Safer Food Better Business' pack

Unfit food

Recommendation You should have a system to identify when open or prepared foods need to be used by or discarded, to ensure the food is fit for consumption. I recommend you apply labels which give a day or date that is 2 days after the day of production e.g. if food is opened on Monday it should be used by the end of Wednesday.

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

- an open can of baked beans was being stored in the 2 door upright fridge
- an open can of mushy peas was being stored in the 2 door upright fridge
- an open packet of cheese slices was being stored in the 2 door upright fridge
- cardboard boxes were being used to store salad vegetables in the 2 door upright fridge
- grated cheese was being stored directly under the hand towel dispenser, this could cause a cross contamination problem as water from wet hands could drip onto the cheese

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:

- window sill in the potato store
- electrical box and sockets in the potato store
- window sill in wc lobby
- flooring between the glass top chest freezer and the upright Williams freezer

Observation I was pleased to see that slip mats were in place

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:

- the seals to the Gram fridge
- the seals to the small freezer
- interior rim around the top of the glass top freezer

Observation You had colour-coded equipment on which to prepare food.

Maintenance

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

- grill missing to the upright Williams freezer
- grill missing to the side of the chest freezer
- paint was badly chipped to the door surround of the wc lobby

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. There are some minor contraventions which require your attention. **(Score 5)**

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your SFBB pack:

- The daily diary and or four-weekly reviews as the diary had not been filled in since 15.3.17. You must start your diary again immediately as this is an essential part of your food safety system

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