



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	The Chapel Cafe
Address of food business:	Chapel Community Rooms, The Pavilion, St Stephens Road, Norwich NR1 3SG
Date of Inspection:	10 may 2017
Risk Rating Reference	17/00272/FOOD
Premises Reference	17/00071/FD_HS
<hr/>	
Type of Premises:	Restaurant or cafe
Areas Inspected:	Main Kitchen, Dry store
Records Examined:	SFBB, Cleaning schedule, Temperature control records
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Cafe serving teas, coffees, cakes, paninis and traditional breakfasts of bacon sausage and egg to 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 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)**

Contamination risks

Contravention You could not demonstrate effective heat disinfection of food equipment and utensils used for both raw and ready-to-eat (RTE) foods and did not have a dishwasher. Undertake the following work:

- provide dedicated and identifiable containers for storing raw sausages

Recommendation Consider separating cutting boards used for ready to eat foods like salad from boards used for raw food like raw meat. I noted you were currently not preparing raw meat using these boards.

Recommendation I recommend providing a tab grabber in order to do away with the need to use blu-tack on wall surfaces

Temperature Control

Recommendation The Chief medical officer for health recommends that all shell eggs are refrigerated to suppress the growth of harmful bacteria whilst in storage.

Hand-washing

Contravention The following evidence indicated hand-washing was not suitably managed:

- there was no dedicated wash-hand basin in the kitchen. Consider providing a stand-alone unit until a wash-hand basin can be installed.

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)**

Facilities and Structural provision

Contravention The following facilities were inadequate or absent and must be provided or improved:

- there was no dedicated wash-hand basin in the kitchen. Install a wash-hand basin and provide the basin with suitable hand-washing materials
- there was insufficient worktop space on which to prepare food and, in the event of you expanding the business, you must ensure adequate separation between raw and ready to eat foods

Recommendation Provide the kitchen with more shelving units on which to store food and to help clear clutter from worktops used for food preparation.

Recommendation Provide the counter-top griddle with a washable splash-back to ease cleaning.

Recommendation Rather than the counter-top griddle, consider inseting an electric hob or griddle into the worktop so as to make cleaning around it easier.

Recommendation Consider providing local extraction over the griddle for when you get busier.

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)**

Type of Food Safety Management System Required

Contravention When fully completed and implemented the Safer Food Better Business pack is deemed to comply with the law. Where you have departed from the pack you must be able to demonstrate your procedures offer at an least equal level of compliance to that provided by SFBB. In my estimation the following are areas where your system is lacking in detail (see 'proving your arrangements are working well' below):

- you need somewhere to record daily non-conformities and what you did about them
- somewhere to record the fact you have done a periodic review of your system.
- somewhere to record the extra checks you do to verify your procedures are working well

Observation Despite my reservations above your SFBB management system was in place and working well. I was confident you had effective control over hazards to food.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers.

Recommendation You should periodically probe the core temperature of your sausages and record this check in the "extra checks" box in the Safer Food Better Business diary. Such checks provide verification your cooking time is correct

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 daily diary (and extra checks record at the bottom of the page) and or four-weekly review sheets

Allergens

Observation You had identified the presence of allergens in your non-prepacked food and had brought this to the attention of your customers.

HEALTH AND SAFETY

Matters of evident concern - Protection from falling - Working at height

Contravention The following matters were of immediate concern:

- The skylight above the kitchen did not appear to be protected. Please ensure anyone working on the roof is protected from falling through the glazing (or the glazing and frame giving away underneath them should they inadvertently step onto it or fall against it).

Guidance Protection against falls is required wherever anyone works on or near fragile materials. Suitable protection will normally include a combination of coverings, guard rails, safety nets, and safety harnesses. Simply walking across the roof sheets should NEVER be allowed.

Further guidance can be found in HSE booklet INDG284 "working on roofs" available here: <http://www.hse.gov.uk/pubns/indg284.pdf>