

## **Public Protection (food & safety)**

### **Food Premises Inspection Report**

Name of Business:	Byron Hamburgers
Address of food business:	406 Chapelfield Plain, NR2 1SZ
Date of Inspection:	16/05/2017
Risk Rating Reference	17/00284/FOOD
Premises Reference	16/00189/FD_HS
<hr/>	
Type of Premises:	Restaurant or cafe
Areas Inspected:	All
Records Examined:	FSMS, Temperature control records, Training certificates/ records, Supplier audits.
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Restaurant - serving 'posh' burgers and craft beers.

### **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)**

### Contamination risks

**Observation** Contamination risks were well controlled, I was pleased to see that you had dedicated work surfaces and utensils for different food preparation i.e raw meat

**Recommendation** Ensure cling film is in the labelled dispensers at start of shifts. At the time of inspection the clingfilm roll was loose and sitting on the shelf next to the dispenser.

### Hand-washing

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

### Personal Hygiene

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

### 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.

### Poor Practices

**Observation** Storage of food in boxes on floor of freezer - I note these were stored correctly on the shelves at the time of the inspection.

## **2. Structure and Cleaning**

The structure facilities and standard of cleaning and maintenance are all excellent and you demonstrated full compliance with the law. There is evidence of effective pest control and procedures are in place to rectify any problems as they arise. There is good provision for waste disposal. **(Score 0)**

### Cleaning of Equipment and Food Contact Surfaces

**Observation** You had dedicated equipment for the preparation of raw and ready-to-eat foods.

## Cleaning Chemicals / Materials / Equipment and Methods

**Observation** I was pleased to see that the premises were being kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

**Observation** The contact area of the tin opener was in need of cleaning.

### **3. Confidence in Management**

A food safety management system is in place and you comply fully with the law. Hazards to food are understood properly controlled managed and reviewed. Your records are appropriate and being maintained. All your staff are suitably supervised and trained. You have a very good track record. **(Score 0)**

#### Type of Food Safety Management System Required

**Information** Own computerised food management system - company policy to store raw burgers in temperatures no higher than 3 degrees. You have 'Food Alert' as your food auditors.

#### Proving Your Arrangements are Working Well

**Observation** You probe burgers periodically and record the cooked temperatures. You adhere to strict times and temperatures in order to ensure the food is cooked as required.

#### Allergens

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

**Recommendation** Although you had identified the presence of allergens in food on your menu, this was observed to be small in script and area in contrast to the rest of the menu and could easily be overlooked. I would recommend that you improve sign-posting of your food allergens on the menu.

#### Matters of evident concern

**Guidance** The area at the top of the stairs was found to be slippery at the time of inspection. This is a general route/foot fall for the chefs to use as well as customers/members of the public using the conveniences. In order to ensure this area is kept free from potential slip/fall issues, please ensure the surface is as slip resistant as possible. This may mean changing your cleaning products to one which does not leave a residue or by applying a slip resistant surface.