



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of Business:	Kam Hon Take Away
Address of food business:	107 Shipfield, Norwich, NR3 4DT
Date of Inspection:	31/05/2017
Risk Rating Reference	17/00328/FOOD
Premises Reference	14740/0107/0/000
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Type of Premises:	Food take away premises
Areas Inspected:	All
Records Examined:	SFBB, Cleaning schedule, Temperature control records, Training certificates / records
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Typical independent Chinese Take-away. Serving 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

Food Information Regulations 2014

**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

  

<b>Your Total score</b>	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	15	20	-

  

<b>Your Rating is</b>	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:

- uncovered foods in upright fridge
- uncovered foods in freezer
- worn chopping boards
- tray of raw mushrooms stored above uncovered cooked rice in fridge

**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 :

- you were using the same plastic containers for raw and ready to eat products.

**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:

- Use dedicated equipment and tools for raw and ready to eat foods i.e. colour coded equipment designated for a particular food i.e. red for raw meat, green for salads etc.

**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.

### Hand-washing

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

### Unfit food

**Contravention** The following food was unfit (and was seized or destroyed in my presence) because it was either; past its use by date; did not conform to food safety requirements; was not produced, prepared or processed in accordance with the regulations; or, in the case of fresh meat, its origin could not be determined:

- milk was found passed the indicated 'Use by' date. You informed me it was for staff only but in food safety law all foods on the premises are deemed to be part of your business operation unless clearly indicated to the contrary

**Poor practise/Observation** The following food was of a reduced quality and if sold may not be of the standard demanded by the consumer:

- leaks and wrapped cucumbers were found passed the indicated 'Best before' date.

## **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:

- wall/floor joints
- food debris under a domestic chair in the main kitchen
- seals to upright fridge freezer.
- surfaces of tall fridge and freezer were sticky to touch.

- on top of fridge in main kitchen was dirty and sticky to touch,
- paper towel dispenser in lobby of WC.
- rear lobby area-malamine shelving
- dirty ladder in bulk freezer store room
- touch surfaces such as light switches and sockets.
- malamine shelving was dirty and sticky to touch in main kitchen.
- feet to equipment where it meets the floor in main kitchen was dirty
- lids to bins were dirty.
- metal sheets fixed to floor in main kitchen supporting cooking equipment had ingrained dirt at its edges

### Maintenance

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

- damaged/missing handles to bulk freezers in main kitchen.
- worn lids to bulk freezers used as preparation surfaces in main kitchen
- damaged silicone seal to large wash up sink. You need to rack out the damaged mastic and replace to leave a smooth surface that is easy to keep clean

### Facilities and Structural provision

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

- although you had a fly screened door to rear door it was ill fitting with a gap around the door. the gap was large enough for pests to still gain entry to your premises.

## **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. Your records are appropriate and generally maintained but some deficiencies were identified. Some minor issues were identified relating to staff supervision and training. You have a satisfactory track record. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

### 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:

- checking your menu
- handling of eggs.
- handling of rice

## 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 pages were not completed for last two days.
- four-weekly reviews
- staff training records

## Training

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

- cleaning needs improving.

## 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.:

**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 dont know what allergens are present. Neither can you simply state that all the foods you serve might contain an allergen.