

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Blue Joanna
Address of food business:	103 Unthank Road, Norwich, NR2 2PE
Date of Inspection:	01/08/2017
Risk Rating Reference	17/00452/FOOD
Premises Reference	12/00184/FD_HS
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Type of Premises:	Restaurant or cafe
Areas Inspected:	Main Kitchen, Cellar
Records Examined:	SFBB, Temperature control records, Pest control
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Tapas Bar serving 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
 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

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 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 I was pleased to see that contamination risks were controlled.

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 a bracelet. Food handlers should not wear jewellery that could present a risk of contamination

Temperature Control

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

- the fridge behind the bar storing milk temperature was reading 10.9°C

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:

- cooked rice was being kept for 3 days. Rice should be used within one day

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

- there was only one cling film dispenser for use in the kitchen
- eggs were being stored on the top shelf in the walk-in fridge above ready to eat foods
- cardboard was being used on the floor in front of the washing up sink
- the manager was in the kitchen not wearing protective clothing

Recommendation I recommend that another cling film is purchased dedicated to use for raw meat

Legal Requirement. Visitors to rooms where food is handled are required to achieve the same standard of hygiene as food handlers. Provide additional white coats/aprons for visitors

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:

- the bottom of the rear door
- stainless steel shelf next to the small freezer
- the ledge above the stainless steel shelf
- the flooring underneath the turbofan
- the wall near the rear door

Information Different sanitisers require different contact times to be effective. Ensure that you know what the contact time is and that all your staff are trained to use the sanitiser effectively

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 small freezer containing ice
- the seals to the ice cream freezer
- the lid to the small freezer
- the rim above the door to the dishwasher
- the spray arm to the interior of the dishwasher
- the side panel to the dishwasher
- the nozzle to the coffee machine behind the bar

Maintenance

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

- split seals to the walk-in fridge
- split seals to the ice cream freezer

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)**

Food Hazard Identification and Control

Contravention The following matters demonstrated that you have not identified hazards to food (such as bacteria growing on food, bacteria surviving in cooked food and cross-contamination) or the methods of control at critical points in your operation:

- storing rice for longer than 1 day

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:

- the cleaning schedule

Proving Your Arrangements are Working Well

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

- the cleaning schedule as more attention is needed to cleaning
- opening and closing checks as carrots were kept past their 'best before' date

Waste Food and other Refuse

Observation You had measures in place to dispose of waste food appropriately and were employing the services of a registered waste carrier.

Training

Information You can obtain a list of the training courses we provide on our website www.norwich.gov.uk

Recommendation A Level 3 Award for Supervising Food Safety in Catering would be appropriate for your supervisory staff and those with managerial responsibility. Booking details for this course are on our website: www.norwich.gov.uk

Infection Control / Sickness / Exclusion Policy

Observation i was pleased to see that you had back to work forms

Allergens

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