

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Churros And Chorizo
Address of food business:	20 Provision, Market Gentlemans Walk, NR2 1ND
Date of Inspection:	21/09/2017
Risk Rating Reference	17/00583/FOOD
Premises Reference	17/00211/FD_HS
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Type of Premises:	Food take away premises
Areas Inspected:	Main Kitchen
Records Examined:	Temperature control records, Training certificates / records
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
 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

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 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 separate equipment preferably colour coded e.g. knives or storage containers, for use specifically with either raw or ready to eat foods.

Hand-washing

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

Recommendation The use of gloves does not replace the need for hand washing at appropriate times. You must ensure that the gloved hand is also used as you would clean hands e.g. either not used to handle or touch potentially contaminated items such as money before food, or it is washed.

Temperature Control

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

- Ready to eat chilled food in the display counter was 9°C when checked with my infrared thermometer. Chilled food must be kept at or below 8°C or in accordance with the manufacturer's instructions
- You did not have a system for monitoring hot held food. When hot holding food you must have a system in place to either hot hold it for a maximum of 2 hours after which time it is either quickly chilled and refrigerated or disposed of, or it continuously maintained at a temperature of at least 63°C after cooking.

Recommendation Keep a fridge thermometer in the display fridge and monitor it closely. If the temperature of the food does not reduce to 8°C or below you must take action to move the food to a chilled environment until it can be rectified.

Contravention The following evidence indicated there was a risk of harmful bacteria remaining in cooked food because cooking time/temperatures were insufficient to kill them:

- food reheated to 65°C. Reheated food should reach a minimum of 75°C for 30 seconds or an equally effective time and temperature combination for example 80°C for 5 seconds.

Recommendation Your SFBB pack contains details of how to calibrate your probe thermometer so you can be sure it is giving the correct reading. Discard the probe if it deviates by more than +/- 1°C

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:

- Plate of covered ready to eat food (spanish omelette) had been stored in the raw meat fridge on top of a packet of raw food (chorizo - raw according to label). If you want to use the same fridge to store raw and ready to eat food you should keep them apart and store raw food below the ready to eat food.

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 Structure

Contravention The following structural items could not be effectively cleaned and must be covered or made non-absorbent:

- seal wooden shelves above the door

Cleaning Chemicals / Materials / Equipment and Methods

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

Maintenance

Observation I was pleased to see the kitchen had recently been refurbished.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. You are progressing towards a written food safety management system. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Type of Food Safety Management System Required

Contravention You currently do not have a food safety management system or what you have in place is not suitable given the food risks associated with your business. Implement Safer Food Better Business (SFBB) or an equivalent food safety management system.

Information You can download a Safer Food Better Business pack and refill diary pages online. Visit www.norwich.gov.uk/sfbb for more information

Information As you are a new business you have been given the benefit of the doubt despite your food safety management system not fully complying with the law. You must act on this now or your food hygiene rating will be reduced to a 1 at your next inspection.

Proving Your Arrangements are Working Well

Observation I was pleased to see you have record books for recording temperature checks of chilled, cooked and reheated food.

Recommendation Keep a record of your hot holding times or temperature checks and make a note of what you did with the food at the end of service e.g. chilled and refrigerated or disposed.

Allergens

Contravention The following evidence indicated that you are failing to properly inform your customers of the allergens in the food you sell:

- the allergen chart you have completed did not include all of the allergens which could be identified in the foods you sell e.g. chorizo labelled ingredients included milk but this was not on your chart.
- Some foods had not been assessed and included on the chart e.g. dressed salad

Legal requirement You must ensure that you have identified the 14 known allergens in all of the foods you sell. You must not make any assumptions about the presence or absence of allergens in food and should always check the ingredients on the label including products such as sauces, condiments, mixed spices, stock etc.