

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Food Cycle
Address of food business:	Friends Meeting House, Upper Goat lane, Norwich NR2 1EW
Date of Inspection:	13/10/2017
Risk Rating Reference	17/00647/FOOD
Premises Reference	17/00043/FD_HS
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Type of Premises:	Restaurant or cafe
Areas Inspected:	Main Kitchen
Records Examined:	SFBB, Cleaning schedule
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Providing free vegetarian meals for those that need a meal

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 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 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:

- a tray of raw vegetables (cleaned but not completely free of soil) had been left in the middle of the island preparation area next to a prepared salad vegetable.

Observation I was pleased to see head covering being worn

Hand-washing

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

- No hand drying towel by wash-hand basin

Personal Hygiene

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

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 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:

- some cutting boards were very badly stained and must be cleaned or discarded

Facilities and Structural provision

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

- there was a pile of personal items in the kitchen. Provide a room or lockers where personal items such as bags and everyday clothing can be stored (securely) outside the food preparation area.

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. You are progressing towards a written food safety management system. 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)**

Proving Your Arrangements are Working Well

Legal Requirement Food business operators must put in place, implement and maintain a permanent procedure or procedures based on HACCP principles:

- Identify hazards to food and the critical points which must be controlled
- Identify the critical limits (what is acceptable and unacceptable).
- Monitor critical control points to ensure critical limits are met.
- Keep appropriate records to demonstrate control measures are effective.
- Review your procedures from time to time taking account of changes to such things as staff, equipment and menus.

Observation You were using the Safe methods from Safer Food Better Business but not the management sections from the pack. Although I witnessed suitable

practices, there was little to suggest you were monitoring critical control points or keeping appropriate records to demonstrate your controls were effective. Neither did there appear to be any regular review made of your system.

Information Safer Food Better Business (SFBB) is deemed to comply with the law but only when operated in its entirety. If you deviate from the pack you must demonstrate your alternative procedures are at least equivalent to SFBB.

Information The missing Management sections in your SFBB pack are intended to demonstrate you are in day-to-day control of the hazards to food. The following Management sections were missing:

- the daily diary
- the four-weekly reviews
- your suppliers and contacts lists
- extra checks
- prove it records
- staff training records in the use of the SFBB pack (see below)

Recommendation It may be you can use your hand-over book as:

- your daily diary
- a place to record food hygiene problems and
- a place to 'sign-off' that the safe methods in the SFBB pack have been followed that day

Contravention Put the following measures in place:

- Monitor critical control points to ensure critical limits are met.
- Keep appropriate records to demonstrate control measures are effective.
- Review your procedures from time to time.

Training

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

- staff, although trained to a basic standard in food hygiene, were not generally aware of the existence of your Food Safety Management System or of its specific requirements. There was no interaction with this document (i.e. signing off that the safe methods had been followed that day or keeping a daily diary).

Information I note that some of your staff have e-learning food hygiene training. You may like to know that we offer Level 2 Award in Food Safety in Catering, a course on Safer Food better Business and a number of other courses. Booking details are on our website: www.norwich.gov.uk

Allergens

Observation I was pleased to see you took steps to identify the presence of allergens in foods and were bringing this information to the attention of your customers.