



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of Business:	Moorish
Address of food business:	17 Lower Goat Lane
	Norwich
	NR2 1EL
Date of Inspection:	23/10/2017
Risk Rating Reference:	17/00665/FOOD
Premises Reference:	11/00308/FD_HS
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Type of Premises:	Restaurant or cafe
Areas Inspected:	Main Kitchen, Storeroom, Dry store, Servery
Records Examined:	SFBB, Cleaning schedule, Temperature control records, Pest control report, Training
certificates / records	
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business:	Vegetarian eat in or take-away snack bar

**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 excellent. You demonstrated full 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. **(Score 0)**

#### **Contamination risks**

**Guidance** If heat disinfection or a dishwasher is not possible, separate equipment and utensils should be used for handling raw and RTE foods. Such equipment should be easily identifiable (colour coded) must be stored and washed separately.

**Observation** Contamination risks were controlled.

#### **Hand-washing**

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

**Observation** Remove unwanted or un-used equipment away from around the hand wash basin behind the till to make it easier to access.

#### **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.

#### Unfit food

**Observation** I am pleased to see you are using a date labelling system. Day of production +2 days, ensure foods are used within this time.

## **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 could not be effectively cleaned and must be covered or made non-absorbent:

- Bare plaster in strips where works have been undertaken but not yet complete in the kitchen.
- Paint and seal the plaster to prevent debris entering the food - it is noted the exposed plaster is not near food preparation surface but is in a food preparation room.
- White rock walls have been installed.

#### Cleaning of Equipment and Food Contact Surfaces

**Observation** You had colour-coded equipment on which to prepare food.

#### 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.

**Observation** I was pleased to see you have a separate cupboard to store your cleaning equipment and chemicals.

#### Maintenance

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

**Observation** Works are not yet complete, I was pleased to see you have been undertaking works on a Sunday when there is no food production, this has led to the works being completed in stages and is not yet fully complete.

#### Facilities and Structural provision

**Observation** I was pleased to see the premises had been well maintained and that adequate facilities had been provided.

#### Pest Control

**Observation** You employ an external pest control contractor.

### **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 staff are suitably supervised and trained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

#### Type of Food Safety Management System Required

**Information** If you want to keep everything on your computer or tablet an electronic version of the Safer Food Better Business pack is also available on the FSA website [www.food.gov.uk/business-industry/caterers/sfbb](http://www.food.gov.uk/business-industry/caterers/sfbb) However, do make sure staff have access to it at all times when working.

**Observation** You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

**Observation** You were monitoring (and recording) the temperatures of your fridges and freezers well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

**Information** You downloaded and completed the SFBB pack whilst I was onsite.

You were already using a daily diary and recording temperatures.

You have your own cleaning schedule in place.

#### Waste Food and other Refuse

**Observation** You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.

#### Training

**Observation** I was pleased to see that food handlers and/or managers had been trained to an appropriate level and evidence of their training was made available.

## Infection Control / Sickness / Exclusion Policy

**Observation** Policies were in place to prevent any infected food handler from contaminating food.

## Allergens

**Observation** You had identified the presence of allergens in your open food and had brought this to the attention of your customers.

**Observation** You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.

**Information** Food Standards Agency [www.food.gov.uk](http://www.food.gov.uk) are offering a free online food allergy training course, staff can complete this and download a certificate following successful completion of the course.

## **Health and Safety**

### Matters of evident concern

**Contravention** The following matters were of immediate concern:

- Stairs and location of store room for stock.

**Observation** Steep stairs and the delivery store room is on the third floor.

### Health and Safety Training

**Recommendation** Complete the free online training about safe use of stairs on the HSE website.

### Falls from Height / stairs / cellars

**Information** The HSE has guidance on the controlling the risk of falls [www.hse.gov.uk](http://www.hse.gov.uk)

**Information** HSE website is offering free online training on safe use of steps and stairs. All staff could complete this training and will receive a certificate for successful completion.

**Recommendation** Keep the stairs well lit, ensure sufficient lighting to reduce the risk of falls.

### Manual Handling

**Observation** Staff are required to carry deliveries up 2 flights of stairs - ensure the correct manual handling techniques are being used and people only carry a safe weight, keep in mind the risk of falling on the stairs and not being able to use the hand rail.