



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Al Dente Pasta Bar And Kitchen
Address of food business:	25B St Giles Street Norwich NR2 1JN
Date of inspection:	04/12/2017
Risk rating reference:	17/00735/FOOD
Premises reference:	17/00301/FOOD
Type of premises:	Cuisine - Italian
Areas inspected:	Main Kitchen, Front of house, Dry store
Records examined:	SFBB, Temperature control records, Pest control report,
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Italian restaurant serving food to consumers from the local area

**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

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 food to the general risk of contamination:

- Pastries displayed on the counter at the entrance to the premises had not been covered or suitably protected e.g. a sneeze guard.

**Observation/Recommendation** To further improve food hygiene safety and prevent a risk of contamination I recommend the following:

- A packet of raw meat was stored next to packets of ready to eat meat. These should be physically separated e.g. by storing raw meat below ready-to-eat foods or fitting a divider so that raw meat and its packaging cannot come into contact with ready to eat foods.
- The red chopping board which is normally used for raw meat preparation was being used for salad vegetables. Utensils and equipment should be designated for use with only raw or ready-to-eat foods.

### Hand-washing

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

- The hot water to the wash hand basin was scalding hot and cannot be used in practice. Either reduce the temperature of the water on the boiler or provide a mixer tap or thermostatic mixing valve.
- Provide the sink behind the bar with soap and paper towels so that staff have direct access to hand washing facilities.

### 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:

- One of the chefs was wearing a bracelet.

### Temperature Control

**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:

- Foods are being reheated to 70°C, to ensure sufficient heat treatment they should be reheated to a minimum of 75°C for 30 seconds (the same temperature that you use to cook foods).

### 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:

- Few tubs of prepared tomato based sauce was past its given use by date. They had been produced on Thursday 30th November and should have been used within 4 days i.e. by Sunday.

**Recommendation** The day dot stickers are currently being used to show the day that the food was opened/prepared e.g. 'Thursday'. This can cause problems as it is not immediately obvious if something has passed its use by date. A better system is to use a sticker which represents the day when the food should be used by and write the date it was opened/prepared underneath e.g.

Sunday  
30/11/17

## **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 interior and seals to the milk fridge.

### **Pest Control**

**Observation** I was pleased to see that you have employed the services of a professional pest monitoring company and note that you are awaiting the installation of an electric fly killer.

## **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. 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:

- Cross-contamination
- Cleaning
- Chilling
- Cooking

### **Food safety management system that works**

**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 had not been completed:

- The daily diary
- Four-weekly reviews
- The cleaning schedule

- Your Suppliers
- Contacts lists
- Staff training records

**Contravention** The following matters are needed in order to demonstrate your Food Safety management system is working as it should:

- Opening and closing checks should be carried out to ensure that food which has past its use by date has been removed from use.

### Allergens

**Contravention** You have not yet identified the allergens present in the food you prepare.

**Legal Requirement** Caterers must provide allergy information on all unpackaged food they sell. The potential for cross-contamination by allergens must also be made known to consumers. You can no longer state that all the foods you serve might contain an allergen.

**Information** I have passed your details to Trading Standards so that they can provide you with further information and advice regarding allergens. They also have useful information available on their website [www.norfolk.gov.uk/abc](http://www.norfolk.gov.uk/abc)

## **HEALTH, SAFETY AND WELFARE**

### Matters of evident concern

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

- The hot water to the wash hand basin in the kitchen was scalding hot. Either reduce the temperature of the water on the boiler setting or install a thermostatic mixing valve or similar device to reduce the temperature to an acceptable level.