

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Cantonese Kitchen
Address of food business:	97 Unthank Road Norwich NR2 2PE
Date of inspection:	06/12/2017
Risk rating reference:	17/00739/FOOD
Premises reference:	17400/0097/0/000
Type of premises:	Food take away premises
Areas inspected:	Main Kitchen
Records examined:	SFBB, Cleaning schedule, Temperature control records, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Chinese 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 The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt or foreign objects:

- foods were left uncovered (e.g. cooked ribs stored on the chest freezer raw pork next to the wash hand basin and chicken portions stored in freezer No. 5)
- cooked foods were being stored next to raw foods at the bottom of the fridge No. 3 (e.g. cooked prawns next to raw pork) These were moved in my presence
- food was stored next to the wash hand basin (e.g. uncovered raw pork). This could cause a contamination problem from splashes of water whilst hands are being washed
- food was stored in direct contact with the floor (e.g. melons and onions)

Contravention You do not have a dishwasher and could not demonstrate effective heat disinfection of food equipment and utensils which are used for both raw and ready-to-eat food. You should provide separate equipment and utensils for raw and ready-to-eat foods which are easily identifiable e.g. different sizes or colour.

Legal Requirement At all stages of production, processing and distribution, food must be protected from any contamination likely to render it unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state.

Personal Hygiene

Observation The delivery driver came into the kitchen without wearing protective over clothing.

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.

Temperature Control

Contravention Ready-to-eat food was stored at room temperature (i.e. cooked ribs on top of the chest freezer). Ready-to-eat foods must be kept chilled at or below 8°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:

- food was stored in black bin bags (e.g. chicken in the freezer). Only food grade bags should be used to store food.

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 pan in the WC
- cobwebs were seen to the wall in the WC
- the shelf to the stainless steel unit above where the dried goods were stored i.e salt, sugar, MSG

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:

- seals to the freezers numbered 2 and 5
- the blade to the table top tin opener

Maintenance

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

- split seals to freezer numbered 6
- split lid to the food containers in the fridge numbered 3
- handles missing to freezers numbered 5 and 6
- the wall was damaged behind the freezer numbered 1

3. Confidence in Management

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Your records are appropriate and generally maintained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Type of Food Safety Management System Required

Observation You were using Safer Food Better Business as your food safety management system.

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:

- several contamination risks
- ready-to-eat food stored at room temperature

Proving Your Arrangements are Working Well

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 were either missing, incomplete or not up-to-date:

- The daily diary and or four-weekly reviews
- Your Suppliers and/or Contacts lists
- Staff training records

Recommendation I recommend that you add the table top can opened to your cleaning schedule

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

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.

Recommendation Food handlers should be given refresher training in how to prevent the contamination risks identified in this report.

Allergens

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