

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Ali Andos
Address of food business:	105 Unthank Road Norwich NR2 2PE
Date of inspection:	14/02/2018
Risk rating reference:	18/00119/FOOD
Premises reference:	14/00336/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	SFBB, Cleaning schedule, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	take away serving mainly chicken dishes and pizzas

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 3 - a generally satisfactory

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 it physical contamination with dirt or foreign objects:

- the green chopping boards were stored behind the taps to the hand wash basin

Hand-washing

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

- the hand wash basin was being used for the cleaning of chopping boards and storage of knives (plug hole contained shreds of lettuce, basin contained 2 knives)
- no soap provided at hand wash basin

Personal Hygiene

Contravention The wash-hand basin was not in regular use. Regular hand washing is important for personal cleanliness. Remind all food handlers of the need to wash their hands before starting or returning to work, and specifically:

- After using the toilet;
- After handling rubbish;
- After smoking;
- After taking a break;
- After handling raw food

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. The fridges were found to maintain food temperatures at less than 8°C. You use visual checks by cutting into the meat to check the food has been properly cooked.

You have removed the display chiller from the front counter in the servery and are now keeping prepared salad items at room temperature. You must introduce/ have a system in place to ensure that these foods are not left out for more than 4 hours.

Recommendation You should regularly check foods have been properly cooked by using the probe thermometer and from time to time record the results of your findings on the 'Prove it' record sheet in your SFBB pack.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are of a generally satisfactory standard but there are some repairs and/or improvements which are required in order for you to comply with the law. Pest control and waste disposal provisions are adequate. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Cleaning of Structure

Contravention The following structural items were dirty and require more frequent and thorough cleaning:

- flooring throughout the premises particularly under and behind equipment
- hand contact surfaces such as taps to hand wash basin and sinks
- walls beneath the sink in preparation area
- extraction system (filters and canopy)

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

- wooden flooring in servery area.
- shelving beneath servery counter.

Recommendation: As you are altering the layout of the servery it is recommended that in order to remove a trip hazard the exposed wooden flooring should be removed to provide a level surface with the rest of the servery/cook area flooring.

Cleaning Chemicals / Materials / Equipment and Methods

Contravention The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria such as E.coli 0157 between surfaces:

- the 'Deepio' degreaser that you use throughout the premises is not a surface sanitiser. There were no other cleaning agents available on site.
- the broom and dust pan were dirty

Information Proper cleaning and disinfection is essential in preventing the spread of E.coli 0157 and other harmful bacteria onto food and food contact surfaces.

Information Ensure you use a surface sanitiser that conforms to BS EN 1276:1997 or BS EN 13697:2001. This information should be available on the label or by contacting the manufacturer of the product.

Recommendation I recommend that items such as mops, buckets and brooms are stored in an area, room or cupboard separate from a food preparation or storage area so that the risk of food contamination is minimised. Ensure that you maintain your equipment for cleaning in a clean condition or regularly replace it.

Maintenance

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

- split flooring in the preparation area
- split flooring in the cook area
- split flooring to step near dough mixer
- uneven flooring in the servery
- broken light fitting in basement and in staff toilet
- bowed plyboard shelf above dough mixer
- puddle of water under sink unit, ensure sink and pipes do not leak, source of water is identified and repairs carried out as necessary.
- defective sealant between wall cladding and sink unit

Pest Control

Contravention The door to the external vegetable store was ill fitting potentially allowing pests access to the premises. The door or frame must be adapted to prevent access. Keep the door fully closed at all times:

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. Your records are appropriate and generally maintained but some deficiencies were identified. 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 following pre-requisites have not been met and prove your food safety management system is ineffective:

- Maintenance is poor

Proving Your Arrangements are Working Well

Contravention You are not working to the following management sections in your SFBB pack:

- The daily diary and or four-weekly reviews have not been completed since August 2017
- No prove it records being kept since August 2017
- The cleaning schedule was not being followed
- Your Suppliers and/or Contacts lists was blank
- There were no Staff training records.

Stock control

Contravention You currently do not label prepared foods (e.g coleslaw, marinating meats, pizza toppings) stored in your fridges and freezers. Introduce a labelling system that identifies when the foods were prepared and when they have to be used by.

Waste Management

The bins supplied by your waste contractor were overflowing. You stated that this was because the contractor had not made his normal collection on Tuesday. Either increase the capacity of your bins or arrange more frequent waste collections.