



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Grow Organisation
Address of food business:	Bowthorpe Community Hub Bowthorpe Hall Road Norwich NR5 9AA
Date of inspection:	01/03/2018
Risk rating reference:	18/00165/FOOD
Premises reference:	14/00254/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Main Kitchen
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Community centre offering cooked snacks and refreshments

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 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

Recommendation Provide a rack to store chopping boards. This will allow the air to circulate around them to aid drying and reduce the risk of cross contamination.

Hand-washing

Recommendation Use disposable paper towels for hand drying to prevent the potential for re-contaminating hands

Temperature Control

Contravention The following evidence indicated there was a risk of bacteria growing on food:

- No means to check the temperature of chilled food. Provide an independent thermometer or probe thermometer and carry out daily checks to ensure foods are kept at or below 8°C

Recommendation Check the core temperature of cooked and reheated foods to ensure that it reaches 75°C for 30 seconds (or equivalent). This can be helpful in addition to visual checks of the food to determine whether it is properly cooked.

Unfit food

Recommendation Label all open or prepared foods with a use by date. We recommend open or prepared foods are kept for a maximum of 3 days from the day of production or in accordance with the manufacturer's instructions.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are all excellent and you demonstrated full compliance with the law. There is evidence of effective pest control and procedures are in place to rectify any problems as they arise. There is good provision for waste disposal. **(Score 0)**

Cleaning of Structure

Observation The kitchen had been well maintained and the standard of cleaning was exceptionally high.

Cleaning Chemicals / Materials / Equipment and Methods

Recommendation Ensure you follow a 2 stage cleaning process for worktops and food contact surfaces. Wash with hot soapy water to provide a visually clean surface then apply anti-bacterial spray or sanitiser in accordance with the manufacturer's instructions. Use disposable cloths to prevent spreading contamination.

Facilities and Structural provision

Recommendation Either remove the lid to the bin during service or replace with a pedal bin to prevent contaminating hands

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. 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)**

Type of Food Safety Management System Required

Contravention You currently do not have a food safety management system. Implement Safer Food Better Business (SFBB) or an equivalent food safety management system.

Information You can download a Safer Food Better Business pack and refill diary pages from the Food Standards Agency website www.food.gov.uk/sfbb or it can be purchased from online retailers. We also offer Safer Food Better Business workshops for further information visit www.norwich.gov.uk/sfbb

Allergens

Contravention You have not yet identified the allergens present in the food you prepare and informed your customers of how this information can be obtained.

Recommendation Display a sign advising customers to ask a member of staff about allergens and complete and use an allergen chart to record the allergens that are present in the foods that you prepare. A sign and allergen chart can be downloaded from www.norwich.gov.uk/foodallergens

Information The 14 allergens are:

- cereals containing gluten
- crustaceans, for example prawns, crabs, lobster and crayfish
- eggs
- fish
- peanuts
- soybeans
- milk
- nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (Queensland) nuts
- celery (and celeriac)
- mustard
- sesame
- sulphur dioxide, which is a preservative found in some dried fruit
- lupin
- molluscs, for example clams, mussels, whelks, oysters, snails and squid