

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Donnellis Pizzeria
Address of food business:	17 Timberhill Norwich NR1 3JZ
Date of inspection:	05/03/2018
Risk rating reference:	18/00187/FOOD
Premises reference:	14/00327/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Main Kitchen, Storeroom
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Pizzeria

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 3 - a generally satisfactory

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 packaged salad did not state on the label that it had been washed and was ready to eat, it should therefore be washed before use.

Hand-washing

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

- Equipment sink used for hand washing. The designated wash hand basin must be used for hand washing.
- No hot water to the wash hand basin in the kitchen.

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

Contravention The following food was unfit and was destroyed in my presence because it did not conform to food safety requirements:

- Mouldy lemon in the fridge
- Tub of ready to eat meat which appeared to have spoiled

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

- Open/prepared foods are not being dated with a preparation or use by date, it is not therefore possible to determine whether these foods are fit for consumption.
- Food e.g. packets of mozzarella had been piled up together and the packets had different use by dates. You should store foods in such a way that you ensure that the oldest food is used first (as long as it is within date) and stock is rotated properly when you have deliveries.

Recommendation Label all open/prepared foods, which are kept for more than one day, with a use by date or day dot sticker. Open/prepared foods should ideally be kept for a maximum of 3 days from the date of production or in accordance with the manufacturer's instructions on the label.

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 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:

- Interior of fridge 1 (particularly the side and the back of the fridge at the bottom)

Cleaning Chemicals / Materials / Equipment and Methods

Observation I was pleased to see that the premises was generally kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Maintenance

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

- Side of the pizza oven exposed breeze block should be sealed or covered to create a smooth, non absorbent, washable surface
- Shelf in fridge 1 had plastic coating peeling and exposed metal rusting

Facilities and Structural provision

Contravention The following facilities were inadequate or absent and must be provided or improved:

- No hot water the the wash hand basin

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. Your records are appropriate and generally maintained but some deficiencies were identified. 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 not working effectively:

- No hot water to the wash hand basin
- Unfit food
- Open/prepared foods are not given a use by date

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:

- Chilled storage

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:

- Staff training record was not up to date
- Suppliers list not up to date
- Cleaning schedule does not include the methods to be used e.g. the chemicals to be used, personal protective equipment to be worn, stages of cleaning to be followed etc.

Training

Contravention The following evidence indicated there is a staff training need:

- Fitness of chilled food not checked thoroughly
- Poor stock rotation
- Use by dates not applied

Recommendation All food handlers and managers should complete at least a basic level food hygiene training course (previously called Level 2). The course is available online, alternatively we offer taught courses. For information and to book visit www.norwich.gov.uk/foodsafetytraining