



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Benedicts
Address of food business:	9 St Benedicts Street Norwich NR2 4PE
Date of inspection:	21/03/2018
Risk rating reference:	18/00370/FOOD
Premises reference:	15/00119/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Main Kitchen, Dining room, Dry store
Records examined:	SFBB, Cleaning schedule, Temperature control records, Pest control report, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Restaurant employing standard catering practices

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 5 - a very good standard



1. Food Hygiene and Safety

Food Hygiene standards are excellent. You demonstrated full 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. **(Score 0)**

Contamination risks

Observation I was pleased you could demonstrate effective E.coli 0157 control through the complete separation of raw and ready-to-eat food, the correct use of wash-hand basins and thorough hand-washing, having dedicated equipment (including complex equipment) for raw and ready-to-eat foods, through 2-stage cleaning and the correct use of sanitisers, and by controlling the risks posed by soiled vegetables.

Observation Observation I was pleased to see that you had dedicated work surfaces/areas for different food preparation i.e raw meat

Recommendation It is now considered good practice to store cutting boards used for raw foods away from those used for ready to eat foods.

Hand-washing

Observation Hand washing was managed well and wash-hand basins were well stocked with hand cleaning material.

Personal Hygiene

Observation I was pleased to see that standards of personal hygiene were high.

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.

Poor Practices

Recommendation Use silicon mats for stabilising your cutting boards rather than tea cloths.

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. The kitchen had been recently refitted.

Recommendation Add 'how something is to be cleaned' to your cleaning schedule.

Cleaning of Equipment and Food Contact Surfaces

Observation You had dedicated equipment for the preparation of raw and ready-to-eat foods.

Observation You had colour-coded equipment on which to prepare food.

Cleaning Chemicals / Materials / Equipment and Methods

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

Maintenance

Observation I was pleased to see that since our last inspection the kitchen had been refitted to an exceptionally high standard.

Facilities and Structural provision

Observation I was pleased to see the premises had been well maintained and that adequate facilities had been provided.

3. Confidence in Management

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

Your Food Safety Management System

Observation Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to food.

Observation You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

Observation You had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

Proving Your Arrangements are Working Well

Observation Remember to tick the check box in your daily diary as the check is done at the beginning and end of the day.

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 Make sure all food handlers' training in the SFBB pack is being recorded

Allergens

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

Contravention You have not warned your customers about the potential for cross-contamination with allergens.:

HEALTH, SAFETY AND WELFARE

Matters of evident concern

Contravention The following matters were of immediate concern:

- Use of the bowl mixer
Although not often in use, your bowl mixer did not conform to current CEN standards. There was no emergency stop button and no guard. Any guard must also be interlocked so if opened the machine stops automatically.

HSE guidance has this to say about the use of machines that do not conform to current safeguards:

Old pre-CEN Standard machines (typically made before 2000-2005) are subject to the Provision and Use of Work Equipment Regulations (PUWER) 1998. This requires machinery to be suitable for its purpose, properly maintained, and safe to clean and use.

The CEN standards referred to above should be used as a benchmark for these older machines. Where the standard of safeguarding on an old machine is lower than that for a new machine (as is usually the case), a risk assessment to determine the 'risk gap' should be carried out. If it is reasonably practicable to upgrade the safeguarding to the modern standard taking into account the technical challenges, frequency of use, cost etc. then this should be done. If upgrading is not reasonably practicable, then consideration should be given to replacing the machine within a reasonable timescale taking into account any increased risk of injury from using the machine, frequency of use, safe systems of work etc.

The Provision and Use of Work Equipment Regulations 1998, Regulation 11 (2) applies a hierarchy of controls depending on what is practicable:

11.—(1) Every employer shall ensure that measures are taken in accordance with paragraph (2) which are effective—

- (a) to prevent access to any dangerous part of machinery or to any rotating stock-bar; or
- (b) to stop the movement of any dangerous part of machinery or rotating stock-bar before any part of a person enters a danger zone.

(2) The measures required by paragraph (1) shall consist of—

- (a) the provision of fixed guards enclosing every dangerous part or rotating stock-bar where and to the extent that it is practicable to do so, but where or to the extent that it is not, then
- (b) the provision of other guards or protection devices where and to the extent that it is practicable to do so, but where or to the extent that it is not, then
- (c) the provision of jigs, holders, push-sticks or similar protection appliances used in conjunction with the machinery where and to the extent that it is practicable to do so, but where or to the extent that it is not, then
- (d) the provision of information, instruction, training and supervision.

I must ask that the bowl mixer is either removed from the kitchen and replaced with a machine conforming to modern standards or retrofitted with an interlocked guard and emergency stop button. If retrofitting is not practicable and you intend to keep the machine in use you must undertake the measures specified above to prevent access to any dangerous part of the machinery.

Note, my assessment of risk is based on your description of the frequency of use of the bowl mixer and that it is only you that uses it. Should the manner in which the mixer is used lead to an increase in the risk the machine poses I would expect greater controls to be applied. Enforcement action to secure compliance would be considered at this point.

Solid Fuel

Contravention The following matters exposed staff and/or the public to the risk of carbon monoxide poisoning from the use of solid fuel appliances:

- The Carbon monoxide above the indoor barbecue needs to be replaced

Information The HSE has guidance on the controlling the risk of carbon monoxide poisoning and the use of solid fuel www.hse.gov.uk

PUBLIC HEALTH

I would recommend you consider applying on line for the following Business Merits:

HONOR

Information The HONor Business Merit promotes those businesses that offer at least one healthier option on their menu

Breast-feeding Friendly

Information The Breast-feeding Friendly Business Merit promotes those businesses that support breast-feeding mothers in their premises

Locally Sourced Food

Information The Locally Sourced Food Business Merit promotes those businesses that have at least 5 foods on their menu that come from East Anglia

Apply for your Business merits here: <https://www.norwich.gov.uk/businessmerits>