

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Silver Triangle Pizza Co
Address of food business:	43 Cowgate Norwich NR3 1SZ
Date of inspection:	21/03/2018
Risk rating reference:	18/00503/FOOD
Premises reference:	17/00233/FD_HS
Type of premises:	Cuisine - Pizzeria
Areas inspected:	Main Kitchen
Records examined:	Cleaning schedule, Temperature control records, SFBB, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Premises serving consumers in the local area pizza and snacks

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

Recommendation Purchase probe wipes to clean and disinfect the probe between uses. This is also important to prevent the cross contamination of allergens as well as bacteria etc.

Observation I was informed raw meat is stored at the bottom of one of the fridges. Although there was no raw meat on site at the time of the inspection, this area was being used to store ready to eat food (pastrami). To prevent confusion and potential cross contamination this area should be reserved for raw meat at all times.

Hand-washing

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

- As the washbasin has hand operated taps paper towel blue roll should be used to turn the taps off to prevent contaminating clean hands.
- The hand washbasin had not been provided with means to hygienically dry hands e.g. blue roll. It is not sufficient to have the blue roll located in a random location on the other side of the kitchen, it should be sited next to the washbasin at all times.

Personal Hygiene

Contravention The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- A food handler entered the kitchen at the end of the inspection and began preparing foods. They were not wearing an apron or clean protective clothing and had long hair that was not adequately tied back.

Temperature Control

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

- Foods in fridge 5 were 11/12°C when checked. The independent thermometer in the door was also reading 12°C. Chilled foods must be stored at or below 8°C.

Unfit food

Contravention It was not possible to determine if the following food was fit for consumption:

- A lot of open foods (particularly vegan) had been decanted from its original packaging into tubs but had not been given a use by date. You must ensure that a use by date is applied so that only food that is fit for consumption is used.

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:

- hand washbasin (small bits of fluff)
- top of the door frame under the sink
- taps to equipment sink
- walls behind Lincat griddle
- wall below the washbasin
- lower part of the exterior doors to the fridges
- slow cooker

Cleaning Chemicals / Materials / Equipment and Methods

Observation There was no antibacterial spray immediately to hand in the kitchen. As the kitchen was in operation I would expect this to be easily accessible so that surfaces can be "cleaned as you go". I note that I was able to locate a bottle of antibacterial spray at the back of the cupboard under the sink.

Maintenance

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

- Fridge 5 is not operating at the correct temperature. I note that it appears to be a domestic fridge and that it had been stocked to its maximum capacity. You may wish to try adjusting the temperature and reducing the amount stored in it to allow adequate airflow, however if this does not work it will need to be replaced.

Facilities and Structural provision

Recommendation Provide a hand towel dispenser to the hand washbasin to help maintain the availability of hygienic hand drying materials.

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)**

Type of Food Safety Management System Required

Recommendation Two separate folders containing SFBB packs were produced for inspection. As one of these is no longer in use (black folder) it should be removed from site to prevent confusion.

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met and prove your food safety management system is ineffective:

- Open foods had not been given a use by date

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your SFBB pack:

- Cleaning schedule - I note that the records are being signed off including weekly deep clean items e.g. doors walls however the cleaning issues identified in this report contradicted this.
- Date labelling system
- Cooked temperature records had lapsed since February

Recommendation Managers supervisors should carry out additional spot checks to ensure that tasks are being carried out to an acceptable level e.g. opening closing checks, cleaning etc.

Training

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

- cleaning issues

- missing use by dates
- not following opening closing checks i.e. to check food is in date

Allergens

Contravention The menu has recently been expanded but the allergen chart has not yet been updated to reflect the changes