

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Vine Leaves
Address of food business:	55 Prince Of Wales Road Norwich NR1 1BL
Date of inspection:	27/03/2018
Risk rating reference:	18/00544/FOOD
Premises reference:	14/00171/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
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:	Takeaway premises serving pizza and kebabs

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 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

Contravention The following exposed food to the general risk of physical contamination with dirt or foreign objects::

- plastic protective film was still adhering to difficult to reach areas on the pizza base roller
- many of your microfibre cleaning cloths were frayed and should be replaced

Recommendation Chopping/cutting boards were held stable with tea towels/cloths and could contaminate the board. Use silicone board mats to stabilise your cutting boards. These can be placed in the dishwasher and /or can be sterilised

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

Recommendation because you do not have a dish washer and cannot therefore demonstrate complete disinfection of articles and equipment used for raw food it is good practice to separate any raw food containers and cutting boards from those used for ready to eat food.

Observation You were able to demonstrate you used two different styles of lidded container for raw meat and ready to eat foods.

Hand-washing

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

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.

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:

- small accumulation of food debris behind units - consider increasing the cleaning frequency

Observation Although the premises is old you have made good efforts to keep it clean.

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:

- the old table mounted can opener (not used) was very rusted and must be discarded

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

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

- the numerous holes in walls where old fixtures had been removed need filling
- the floor covering in the passage to the rear of the premises was holed and broken
- replace the door to the meter cupboard
- repair the leading edge of the floor to the meter cupboard

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)**

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:

- the four-weekly reviews

Observation I was pleased to see you using the SFBB pack well. However, make sure you complete the 4 weekly reviews as these are integral to complying with the law on reviewing your HACCP system.

Training

Information You can obtain a list of the training courses we provide on our website www.norwich.gov.uk

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.

Allergens

Legal Requirement You must warn your customers of the potential for cross contamination with allergens.

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

Recommendation Place a sign warning of the potential for cross contamination with allergens where your customers will see it.

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

Observation I was pleased you had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.