



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Master Chef
Address of food business:	87 Prince Of Wales Road Norwich NR1 1DG
Date of inspection:	28/03/2018
Risk rating reference:	18/00582/FOOD
Premises reference:	13330/0087/0/000
Type of premises:	Cuisine - Pizza Delivery & Takeaway
Areas inspected:	Main Kitchen, Storeroom, Preparation room
Records examined:	SFBB, Cleaning schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Fast food takeaway serving consumers in the local area

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 cross-contamination with bacteria or allergens or its physical contamination with dirt or foreign objects:

- Open tinned foods were stored in the fridge, once opened tinned food should be decanted into food grade containers. This is necessary as the metal interior can dissolve into the food when it is exposed to the air - this was noted on your previous inspection report.

Personal Hygiene

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

Temperature Control

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

- You are not monitoring the temperature of chilled and frozen foods.
- The infra-red thermometer was not working.

Legal Requirement Chilled foods should be kept at or below 8°C.

Recommendation Frozen foods should be kept at or below -18°C

Unfit food

Observation You are not date labelling open prepared foods. It is not therefore possible to determine whether foods are suitable for use.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are adequate. The minor contraventions require your attention. **(Score 5)**

Cleaning of Structure

Contravention The following structural items were dirty and require more frequent and thorough cleaning:

- hand contact points e.g. fridge door frames
- wall next to where the used oil is stored
- inside upright (Gram) fridge

Maintenance

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

- several of the fridges have rusty shelves
- inside of the door to upright freezer in the servery area is damaged

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. Some minor issues were identified relating to staff supervision and training. 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

Observation The Safer Food Better Business pack had been completed and was available on site.

Proving Your Arrangements are Working Well

Contravention The following are examples of where the documented Safe Methods in your SFBB pack said one thing but you were doing another. Follow your plan or change it - but ensure hazards are adequately controlled if you do::

- Open foods are not labelled with a use by date - this was noted on your previous inspection report
- Failing to monitor and record the temperature of chilled and frozen foods

Legal Requirement You should keep records of chilled and frozen food temperatures to demonstrate that you are carrying out monitoring activities and that the foods are kept within safe temperature limits

Allergens

Legal Requirement Caterers must provide allergy information on all unpackaged food they sell. You must also inform your customers of how they can obtain allergen information, for example by displaying a sign informing them to ask a member of staff.

Recommendation Use an allergen matrix to record the different foods that you sell and their allergen containing ingredients. Visit www.norwich.gov.uk/foodallergens to download a form. Allergen ingredients are listed on the label of packaged foods in bold.

Information The 14 allergens are:

- cereals containing gluten (e.g. wheat, rye, barley and oats)
- crustaceans (e.g. prawns, crabs, lobster, crayfish, langoustine)
- eggs
- fish
- peanuts
- soybeans (e.g. tofu, edamame)
- milk
- nuts (e.g. almond, hazelnut, walnut, pecan nut, Brazil nut, pistachio nut, cashew and Macadamia (Queensland) nut)
- celery (e.g. celeriac)
- mustard
- sesame
- sulphites and/ sulphur dioxide
- lupin
- molluscs (e.g. clams, mussels, scallops, winkles, oysters, snails, squid)