



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Greenhouse
Address of food business:	42 - 46 Bethel Street Norwich NR2 1NR
Date of inspection:	06/04/2018
Risk rating reference:	18/00583/FOOD
Premises reference:	01530/0042/0/000
Type of premises:	Restaurant or cafe
Areas inspected:	Main Kitchen, Storeroom, Front of house
Records examined:	Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	cafe in retail shop serving local community

**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
<b>Your Total score</b>	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	15	20	-
<b>Your Rating is</b>	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)**

**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:

- wooden knife blocks being used to store knives.

**Recommendation** Wooden knife blocks are difficult to clean, there is a risk of contamination by dirt and possibly bacteria due to the inability to clean the sheaths within the blocks. It is recommended that these are replaced with a magnetic strip attached to the wall.

**Observation** I was pleased to see staff wash their hands on entering the kitchen.

## **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:

- woodwork to window above the sink
- towel dispenser

## **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. You are progressing towards a written food safety management system. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Whilst I am confident you know what you are doing and have good systems in place to produce safe food, the lack of a documented food safety management system means that your Food hygiene rating score has been marked down.

## Type of Food Safety Management System Required

**Contravention** You currently do not have a food safety management system or what you have in place is not suitable given the food risks associated with your business. Implement Safer Food Better Business (SFBB) or an equivalent food safety management system.

**Information** You may write down your own rules for the kitchen covering personal hygiene (how staff should present themselves, when to wash hands etc), dating labelling of food in fridges and freezers (stock rotation rules), temperature monitoring of foods whilst in chilled storage, on completion of cook/reheating, maintenance and servicing of equipment etc. The SFBB pack contains useful information that can be used to write your own food safety management system.

At the next inspection it will be expected to find a documented system in place.

**Contravention** Ensure that your food safety management system is available on site so your staff can refer to your procedures and so that daily records of checks can be completed.

## Allergens

**Contravention** You have not properly informed your customers about the presence of allergens in the food you prepare.:  
It is recommended that you display a notice which informs customers with allergies or an intolerance to speak to staff prior to ordering food.

**Contravention** You have not warned your customers about the potential for cross-contamination with allergens.:  
You use nuts, soya, lentils, wheat in your recipes so there is a risk of cross contamination with these known allergens.

## HEALTH, SAFETY AND WELFARE

### Gas Safety

**Recommendation** As you have a gas hob and the extraction system is not interlocked you should arrange for an inspection to be carried out by a registered Gas Safe engineer who will ensure the gas appliance, installation pipework or flue is working safely.