



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Little Red Roaster
Address of food business:	81B Grove Road Norwich NR1 3RT
Date of inspection:	11/04/2018
Risk rating reference:	18/00589/FOOD
Premises reference:	07/00146/FD_HS
Type of premises:	Coffee shop
Areas inspected:	Main Kitchen, Servery
Records examined:	Cleaning schedule, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Coffee shop serving light snacks to 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
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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:

- Uncovered unprotected paninis and pastries on display on the counter. Foods must be protected from contamination at all times. (I therefore recommend that they are either covered or a sneeze guard should be used.)

Recommendation Do not wash salad which has been bought as 'washed and ready to eat', it is not necessary and could potentially introduces a risk of contamination.

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.

Unfit food

Recommendation Open foods are labelled with a day dot sticker showing the "day" and date of production. It is not therefore possible to carry out a quick observational check that foods are within their use by date. I recommend that the "day" should be selected to show when it should be used by and the date of opening recorded underneath it e.g. opened on Monday a day dot sticker for Thursday would be used. For items that are kept for longer than a week use a plain label with date of opening and the use by date in accordance with the manufacturer's advice.

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:

- spray arm to dishwasher

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:

- handle to dishwasher
- wall in area used to store cleaning chemicals is disintegrating

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 have a satisfactory track record. 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

Contravention Your Safer Food Better Business (SFBB) pack was not available for inspection. As a consequence you could not demonstrate an effective system for managing food safety hazards.

Observation I was informed that the SFBB pack had been taken home in order to update it and that you are working on a new cleaning schedule to include the methods of cleaning. Please ensure that this is brought back to site as soon as possible and that food handlers are advised regarding any changes to it.

Proving Your Arrangements are Working Well

Information As some foods have a different shelf life to your standard 3 day policy you should record this in your SFBB pack e.g. day of production plus 3 or in accordance with the manufacturer's instructions.

Recommendation Keep a list of products and their shelf life if it is beyond 3 days and you do not have the original packaging.

Observation Although you did not have your SFBB pack available you did have temperature monitoring records and diary sheets.

Infection Control / Sickness / Exclusion Policy

Guidance Public Health England recommends that food handlers known or suspected to be suffering from a food-borne infection or gastrointestinal illness stay away from work until symptom-free for 48 hours.

Allergens

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