

## **Public Protection (food & safety)**

### **Food Premises Inspection Report**

Name of business:	Happy Chicken and Pizza
Address of food business:	141 Aylsham Road Norwich NR3 2AD
Date of inspection:	27/04/2018
Risk rating reference:	18/00643/FOOD
Premises reference:	17/00281/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	SFBB, Cleaning schedule, daily records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Takeaway serving local community with kebabs pizzas chicken and burgers

### **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)**

### **Hand-washing**

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

### **Temperature Control**

**Observation:** Containers of salad ingredients were left uncovered and at ambient temperatures during service. It is not good practice to leave such items out of temperature control. The 4 hour rule is applied.

Pieces of chicken in the display cabinet should be held above 63°C, some chicken breast portions were found to be at 55°C. Your procedure is to only prepare small quantities and reheat in the deep fat fryer at point of service.

It was noted that you are acquiring a new bench top fridge in which all prepared salad ingredients are to be stored during service and this should be in use by next week.

## **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:

- floor/ wall corners etc
- the floor behind/beneath counter top

**Contravention** The following structural items could not be effectively cleaned and must be covered or made non-absorbent:

- bare wood to counter in servery

**Observation** It was noted that you are currently reorganising the servery area and improvements to surface finishes are in progress

### Maintenance

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

- sealant to sink unit
- damaged plaster to wall surface at skirting level near rear room
- damaged wood to external door between servery and passageway
- broken glazed panel to rear external door.
- enclose the passageway (used as food store) at the garden end to fully enclose the passageway and prevent access by pests

**Observation** It was noted that works are already in progress to attend to these matters.

### **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. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

### Allergens

**Contravention** You have not properly informed your customers about the presence of allergens in the food you prepare.:

**Information** Allergen information could be written down on a chalk board or chart, or provided orally by a member of staff. Where the specific allergen information is not provided up front, clear sign-posting to where this information could be obtained must be provided.