



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Amaretto Delicatessen
Address of food business:	Emily House 16 St Georges Street Norwich NR3 1BA
Date of inspection:	09/05/2018
Risk rating reference:	18/00668/FOOD
Premises reference:	15460/0016/0/000
Type of premises:	Delicatessen
Areas inspected:	All
Records examined:	SFBB, Cleaning schedule, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	delicatessen with homemade sandwiches pizza, hot dish of the day and cakes etc

**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>	<b>0 - 15</b>	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	<b>5</b>	10	10	15	20	-
<b>Your Rating is</b>	<b>5</b>	4	3	2	1	0

Your Food Hygiene Rating is 5 - a very 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

**Observation** Contamination risks were controlled

### Personal Hygiene

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

### Temperature control

**Observation** I was pleased to see that you regularly monitor and record the temperature of foods in chilled storage and on completion of cook ensuring that the foods are held at less than 8°C in storage and achieve a minimum of 75°C during cooking. I was pleased to note that you also apply the 4 hour rule to the sandwiches that are displayed for sale with records kept to support this practice.

## **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:

- Pizza Room
- wash hand basin and taps
- plugs and sockets
- fly screens at openable windows
- expelair vents in windows

**Recommendation** Your cleaning schedule is there to remind you to clean before an item becomes visibly dirty. If an item is dirty when you go to clean it, increase the frequency of cleaning. This way items will stay looking clean.

**Observation** The staff are responsible for the cleaning in the area that they work. The cleanliness of the main kitchen and the deli was found to be good, but the Pizza room was poor.

### Maintenance

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

- door seal to cake fridge in first floor kitchen
- walls behind shelving in first floor kitchen (chipped paint surface)

### **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)**

### Food Hazard Identification and Control

**Contravention** The Safe Methods in your Safer Food Better Business (SFBB) pack are intended to show you have identified the hazards to food and what you must do to control them. The following Safe Methods had not been fully completed:

- Cross-contamination
- Cleaning

### Training

**Contravention** The following evidence indicated there was a staff training need:

- The standard of cleaning in the pizza room was poor

**Observation** I was pleased to see that your records are well maintained and a review of your SFBB pack was due to be carried out.