



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Revelation Cafe/Tea Room
Address of food business:	St Michael At Plea Church Redwell Street Norwich NR2 4SN
Date of inspection:	27/06/2018
Risk rating reference:	18/00757/FOOD
Premises reference:	13770/4000/0/000
Type of premises:	Restaurant or cafe
Areas inspected:	Main Kitchen
Records examined:	FSMS, Temperature control records, Training certificates / records
Details of samples procured:	None
Summary of action taken:	
General description of business:	Cafe

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 Hygiene Rating Re-Scoring Visit

Date: 21st May 2019

Following the previous inspection a re-rating visit was requested. The revised score is indicated here. The results of the original inspection are listed below.

Your revised Food Hygiene Rating is 5 – a very good standard



Observation I was pleased to see that the contraventions in your previous report had been addressed.

Recommendation I recommend that a towel dispenser is put up on the wall near the wash hand basin and a plug is available as the hot water is very hot

Poor practices there was no date of when opened on cheese stored in the fridge

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

- cobwebs were seen above the cooker
- food debris was seen underneath the stainless steel table
- ice was seen to the rear of the fridge
- bottom interior to fridge
- exterior to water softner

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 3 - a generally satisfactory 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 or chemical contamination::

- raw foods i.e eggs were being stored above ready-to-eat foods i.e fruit juices and cooked potatoes in the top of the fridge

Personal Hygiene

Contravention The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- food handlers were seen wearing watches. Staff should not wear jewellery i.e watches that could present a risk of contamination
- a food handler was seen with long fingernails. This poses a risk of contamination. Fingernails should be kept short, clean and free from nail varnish

Temperature Control

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

- the temperature of the cooked sausage rolls was reading 9.9°C in the display cabinet. You informed me that they had been there since 9.30am.
- bacon was left to thaw at ambient temperatures (See photo below) This practice encourages the growth of food poisoning bacteria. Please thaw food in covered containers in the fridge



Raw bacon was being defrosted at ambient temperatures

Legal Requirement The cold chain is not to be interrupted. However, limited periods outside temperature control are permitted, to accommodate

Legal Requirement Where food is to be held or served at chilled temperatures it must be cooled as quickly as possible following the heat-processing stage, or final preparation stage if no heat process is applied, to a temperature which does not result in a risk to health.

Legal Requirement If you rely on selling cold food (displayed over 8°C) within four hours you must be able to demonstrate your system for ensuring food is either sold, placed under refrigeration, or discarded, before the four hours have elapsed.

Poor Practices

Observation The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration

- open cheese stored in the fridge was not covered and did not have a date label of when it had been opened
- storing foods in cardboard boxes in the fridge numbered 4 (See photo below) Food should be stored in clean lidded plastic containers as cardboard cannot be cleaned
- personal belongings i.e a handbag was being stored in the kitchen. Please store personal belongings away from food handling areas. A plastic lidded container

would be appropriate to store personal belongings



Food stored in cardboard boxes

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:

- wall behind the coffee station
- cobwebs were seen to high areas i.e the wall above the cooker and the wall near the dishwasher (See photo below)
- debris to the flooring underneath the stainless steel table where the toaster is sited



Cobwebs to walls

Cleaning of Equipment and Food Contact Surfaces

Contravention The following surfaces and equipment in contact with food were dirty and/or could not be cleaned and require cleaning or discarding:

- seals to the chest freezer in the backroom
- interior to a plastic box in the fridge numbered 4
- interior to the bottom of the fridge numbered 4
- interior to the bottom rear of the fridge was iced up (See photo below)
- seals to the display fridge
- water softener (See photo below)



Ice to the rear of the fridge



Water softener

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:

- wall behind coffee station was in a bad state of repair (See photo below)
- bare wood to the shelving unit in the kitchen. You need to seal/paint the shelves to leave a smooth surface that is easy to clean
- mastic to the washing up sink and to the wall above the dishwasher



Wall behind the coffee station

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. Your records are appropriate and generally maintained but some deficiencies were identified. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Food Hazard Identification and Control

Observation I was pleased to see that you were monitoring and recording fridge and freezer temperatures and some hot food temperatures. However there was no cleaning schedule onsite. Please put in place and implement a cleaning schedule to include all equipment and structure items to be cleaned and the frequency of cleaning

Proving Your Arrangements are Working Well

Contravention The following matters are needed in order to demonstrate you Food Safety management system is working as it should:

Training

Observation I was pleased to see that food handlers and/or managers had been trained to an appropriate level and evidence of their training was made available. However a food handler was unaware of the temperatures that the fridges should be operating at

Allergens

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