



Public Protection (food & safety)

Food Premises Inspection Report

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|----------------------------------|--|
| Name of business: | Ruth's Kitchen |
| Address of food business: | 39 Magdalen Street Norwich NR3 1LQ |
| Date of inspection: | 12/07/2018 |
| Risk rating reference: | 18/00791/FOOD |
| Premises reference: | 14/00151/FD_HS |
| Type of premises: | Restaurant or cafe |
| Areas inspected: | All |
| Records examined: | SFBB, Cleaning schedule, Temperature control records, Training certificates / records |
| Details of samples procured: | None |
| Summary of action taken: | Informal |
| General description of business: | Cafe serving Jerusalem Street Foods |

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 |

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

Contravention The following exposed food to the general risk of cross-contamination with bacteria or allergens::

- whilst you have colour coded lids to the food storage containers, the pots are not easily identifiable. It is recommended that you use a different size or shape of container for ready to eat foods than for raw meats.

Recommendation To further improve food hygiene safety I would suggest the following

- To ensure cross contamination issues are properly controlled it is recommended that the tubs used for raw meat are colour coded by affixing red tape to the pot.

It is noted that you do operate a colour coded system (red lids for raw meats, green

lids for prepared vegetables and have separate fridges). You have a procedure in place for the cleaning and sanitising of these items however there is still a risk of cross contamination.

Temperature control

Contravention The fridge in the storeroom used to store cakes, cooked chickpeas and other prepared foods was struggling to hold foods at less than 8°C due to an ill-fitting door.

Adjust the door/renew door seal and monitor the temperature to ensure foods are held at less than 8°C.

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)**

Maintenance

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

- small patch of melamine to kitchen cupboard door, needs repairing/sealing
- broken cover to display chiller
- patch of repaired plasterwork in storeroom needs decorating to provide a surface finish that is easy to clean.
- Door to storage fridge in store room is ill-fitting

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)**

Recommendation To further improve your record keeping from time to time you should record your findings for hot and chilled food monitoring to provide evidence that your systems work 'Prove it records'. These records can be written on the daily diary record sheet.