



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	The Vine Thai Cuisine
Address of food business:	7 Dove Street Norwich NR2 1DE
Date of inspection:	24/09/2018
Risk rating reference:	18/00899/FOOD
Premises reference:	06/00061/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Main Kitchen
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:	Thai restaurant and public house

**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 3 - a generally satisfactory standard



### **1. Food Hygiene and Safety**

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.  
**(Score 10)**

#### **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:

- Spring rolls were in contact with the sides of the freezer (make sure the drawer is disinfected as well as cleaned or line it with a grease-proof paper which is replaced frequently)
- small feather on sauce bottle
- feather on underside of shelf above open food

**Observation** I was pleased you had dedicated containers for raw and ready-to-eat (RTE) foods. Raw and RTE foods were stored appropriately. You were able to demonstrate 2-stage cleaning and the correct use of sanitisers.

**Recommendation** As you did not have a dishwasher and you should separate the cutting boards used for raw and RTE foods. Store these in different racks.

### Hand-washing

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

### Personal Hygiene

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

### Temperature Control

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

- Sriracha hot chilli sauce not refrigerated after opening
- you could not show when the above sauce had been opened. It had to be consumed within a limited period after opening but this date had not been written on any label

**Observation** I was pleased your fridges were operating below 5°C and that your rice cooker could maintain temperatures above 63°C. You were monitoring the temperatures of both.

## **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:

- interior of fridges
- miscellaneous dusty objects
- smoke alarm dusty
- unknown dirty box & full bin bag above food preparation
- pipes not particularly clean
- cobwebs behind microwave oven

### Cleaning of Equipment and Food Contact Surfaces

**Observation** You had colour-coded equipment on which to prepare food.

### Cleaning Chemicals / Materials / Equipment and Methods

**Observation** I was pleased that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

### Pest Control

**Contravention** There was a problem with pigeons outside the building and feathers were entering the kitchen through the air vent. Take care to clean the air vent more thoroughly and more frequently.

**Recommendation** Consider installing pigeon deterrents such as netting over windows etc to prevent pigeons from perching on nearby ledges.

## **3. Confidence in Management**

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Your records are appropriate and generally maintained. Your staff are suitably supervised and trained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

### Type of Food Safety Management System Required

**Observation** Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to food.

**Observation** You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

### Proving Your Arrangements are Working Well

**Recommendation** Increase the frequency you calibrate your probe thermometer from once every six months to once a month.

### Waste Food and other Refuse

**Contravention** You could not produce a Waste transfer note detailing what your waste is and where it goes.

**Legal Requirement** If you have waste you have a duty of care to:

- Ensure that the person who takes control of your waste is licensed to do so.
- Take steps to prevent it from escaping from your control.
- Store it safely and securely.
- Prevent it from causing environmental pollution or harming anyone.

- Describe the waste in writing and prepare a transfer note if you intend to pass the waste on to someone else.

**Legal Requirement** The Environmental Protection Act 1990 requires all commercial waste to be disposed of properly by authorised persons. Records should be available to show compliance.

### 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.

### Allergens

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

**Observation** You had clearly shown the presence of allergens in your food on your menu.

**Observation** You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.