



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Vegeland
Address of food business:	28 Cattle Market Street Norwich NR1 3DY
Date of inspection:	08/10/2018
Risk rating reference:	18/00931/FOOD
Premises reference:	05/00173/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Vegetarian chinese take-away

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 1 - major improvement is necessary



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:

- a fly was seen circulating in main kitchen. This was likely due to the rear door being open in main kitchen and/or damaged fly screen to an open window also in the main kitchen.
- uncovered cooked chips in main kitchen

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:

- walls, floor and ceiling in staff wc
- wall/floor joints in main kitchen.
- light switches and power sockets in main kitchen
- wood surfaces to counter in front of shop
- metal trim to floor to lobby area into main kitchen
- base of kitchen unit where they meet the floor in main kitchen
- rear door in main kitchen

Maintenance

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

- damaged fly-screen to window in main kitchen

Facilities and Structural provision

Contravention The following facilities were inadequate or absent and must be provided or improved:

- open door in rear kitchen. If you require the rear door to be open for ventilation then you need to fit an easily removable and cleanable fly screen or metal chain to prevent access by pests i.e. flies

3. Confidence in Management

There is major non-compliance with legal requirements. You were failing to apply your written food safety management system. Some staff not suitably supervised instructed and/or trained in food hygiene. You have a varying track record. The contraventions require your urgent attention. A revisit is planned and formal enforcement action is likely. **(Score 20)**

Type of Food Safety Management System Required

Legal Requirement Food business operators must put in place, implement and maintain a permanent procedure or procedures based on HACCP principles:

- Identify hazards to food.
- Identify the critical limits (what is acceptable and unacceptable).

- Monitor critical control points to ensure critical limits are met.
- Keep appropriate records to demonstrate control measures are effective.

Proving Your Arrangements are Working Well

Contravention The Management sections in your Safer food Better Business (SFBB) pack are intended to demonstrate you are in day-to-day control of the hazards to food. The following Management sections were either missing, incomplete or not up-to-date:

- the daily diary and or four-weekly reviews
- the cleaning schedule
- your suppliers and/or contacts lists
- staff training records

Contravention You had not completed the following safe methods in your Safer Food Better Business Pack (SFBB):

- checking your menu
- hot holding
- ready to eat foods
- foods require extra care

Information The absence of having completed many sections of your SFBB pack has resulted in a poor score for confidence in management and this, in turn, has had an adverse effect on your Food Hygiene Rating.

Observation I discussed with you what options there were with implementing a food safety management systems based on HACCP principles. You currently have a SFBB pack in Chinese but you informed me that it may be easier for your staff to use a completely new SFBB pack that is not in Chinese. You informed me that you will download a new SFBB at your earliest opportunity and complete it within the next 4/5 weeks.

Information You can download a Safer Food Better Business pack and refill diary pages from the FSA website: www.food.gov.uk/business-industry/caterers/sfbb.

Information You can also purchase a copy via our website at www.norwich.gov.uk under Safer Food, Better Business

Information I intend to return in approximately 6 weeks time to check that you have a fully working food safety management system in place. Formal action may be taken if these matters have not been complied with

Observation I was pleased to note you had drawn up a list of all the 14 allergens used in the production of your dishes.