

**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Chef Rons Kitchen
Address of food business:	19 Lower Goat Lane Norwich NR2 1EL
Date of inspection:	12/11/2018
Risk rating reference:	18/01000/FOOD
Premises reference:	17/00001/FD_HS
Type of premises:	Food take away premises
Areas inspected:	Main Kitchen, Served
Records examined:	SFBB, Training certificates / records, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Juice bar and street food

**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	<b>5</b>	10	15	20	25
Structure and Cleaning	0	5	<b>10</b>	15	20	25
Confidence in management & control systems	0	<b>5</b>	10	15	20	30

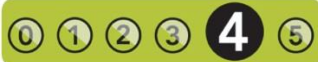
  

<b>Your Total score</b>	0 - 15	<b>20</b>	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	<b>10</b>	10	15	20	-

<b>Your Rating is</b>	5	<b>4</b>	3	2	1	0
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Your Food Hygiene Rating is 4 - a 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 practices exposed food to the general risk of physical contamination with dirt or foreign objects::

- Fly paper left in situ covered in dead insects, dust and dirt.

**Observation** There were a large number of fruit flies on the premises (see pest control section).

### **Hand-washing**

**Legal Requirement** Wash hand basins must be provided with soap and hygienic hand drying facilities.

**Recommendation** Provide a wall mounted paper towel dispenser (mentioned at the previous visit).

### **Personal Hygiene**

**Recommendation** Wear a hat when serving food.

### **Temperature Control**

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

- better demonstrate your system for displaying food out of temperature control (you have a two hour limit for hot food and a four hour limit for cold).

**Legal Requirement** If you rely on selling hot food (displayed under 63°) within two hours you must be able to demonstrate your system for ensuring food is either sold, placed under refrigeration, or discarded, before the two hours have elapsed.

**Legal Requirement** If you rely on selling cold food (displayed over 8°) 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

- use silicon board mats instead of paper and jay cloths
- place bags of refrigerated raw meat into clean containers rather than lay bags directly at the bottom of the fridge where liquid from the bag might contaminate interior surfaces of the fridge. Make sure the containers you use for raw meat can be distinguished from those used for ready to eat foods (because you don't have a dishwasher and cannot disinfect containers sufficiently).

## **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:

- The floor underneath and behind units.

### Pest Control

**Contravention** There is evidence of pest activity (fruit flies) on the premises.

**Recommendation** The provision of a moving air curtain at the entrance of the shop may be effective at preventing the entry of flying insect pests. If possible mount the unit above the entrance door on the outside of the building so odourless air is used to create the barrier. Air curtains with an adjustable blade that can angle the air away from the door by 20 degrees are considered optimal.

## **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.

**Observation** You were monitoring (and recording) the temperatures of your fridges and freezers well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

### Food Hazard Identification and Control

**Recommendation** You had an older Safer Food Better Business pack. Download updated information about allergens from the FSA website [www.food.gov.uk](http://www.food.gov.uk), complete the chart and insert it into the relevant section in your existing pack.

### Waste Food and other Refuse

**Contravention** The following evidence indicated that waste food was not being disposed of appropriately:

- No waste transfer note was available.

### 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

**Contravention** You have not yet identified the allergens present in the food you prepare.

**Contravention** You have not properly informed your customers about the presence of allergens in the food you prepare.

**Contravention** You have not warned your customers about the potential for cross-contamination with allergens.

**Legal Requirement** Caterers must provide allergy information on all unpackaged food they sell. Catering businesses include restaurants, takeaways, deli counters, bakeries and sandwich bars etc. The potential for cross-contamination by allergens must also be made known to consumers. In addition food manufacturers must now label allergy causing ingredients on their pre-packed foods. You can obtain more information from the Trading Standards website [www.norfolk.gov.uk/abc](http://www.norfolk.gov.uk/abc)

**Information** Allergen information could be written down on a chalk board or chart, or provided orally by a member of staff. Where the specific allergen information is not

provided upfront, clear signposting to where this information could be obtained must be provided.

**Recommendation** Add allergy information to your menu.