



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Papa Johns
Address of food business:	Basement And Ground Floor 207 Plumstead Road Norwich NR1 4AB
Date of inspection:	28/11/2018
Risk rating reference:	18/01038/FOOD
Premises reference:	13/00245/FD_HS
Type of premises:	Food take away premises
Areas inspected:	Main Kitchen, Preparation room
Records examined:	Pest control report, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Pizza takeaway

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.

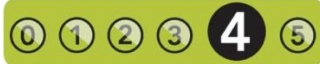
FOOD SAFETY

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 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)**

Hand-washing

Contravention The following evidence indicated hand-washing was not suitably managed:

- the hand wash basin in the kitchen was not in use due to defective drainage - this must be addressed immediately.

Temperature Control

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

- sauces which needed to be kept chilled (according to the label) were being kept at ambient

Unfit food

Recommendation Record the use by date on opened bottled of sauces. The use by date should be in accordance with the instructions on the label, these varied between 4 days and 21 days

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 Chemicals / Materials / Equipment and Methods

Contravention The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria such as E.coli 0157 between surfaces:

- the sanitiser solution was not being made in accordance with the manufacturer's instructions, it is important to use the correct dilution rate to ensure it is effective. Too high a concentration could also lead to food becoming contaminated.
- the sanitiser solution was not being used in accordance with the manufacturer's instructions, once sprayed onto the surface it should be left to air dry for 5 minutes not wiped off

Facilities and Structural provision

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

- drainage to the hand wash basin was blocked preventing it from being used
- the toilet opens directly into a room where food is stored and prepared, a lobby should be constructed to stop this
- the door to the toilet was left ajar, a self closing device should be fitted to ensure the toilet door is kept closed at all times

Pest Control

Observation I was pleased to see that premises was proofed against the entry of pests and that pest control procedures were in place.

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. 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

Contravention You currently do not have a food safety management system or what you have in place is not suitable given the food risks associated with your business. Implement Safer Food Better Business (SFBB) or an equivalent food safety management system.:

- Although you had a diary for recording temperature monitoring and it identified your critical limits, you did not have any other documentation available relevant to your food safety management system e.g. staff personal hygiene, stock control, maintenance etc. This should be available on site at all times so that it can be referred to.

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met:

- hand washing facilities not operational
- structural requirements for the toilet not legally compliant

Waste Food and other Refuse

Observation You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.