



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Taj Mahal
Address of food business:	319 Aylsham Road Norwich NR3 2AB
Date of inspection:	05/12/2018
Risk rating reference:	18/01073/FOOD
Premises reference:	15/00255/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	SFBB, Temperature control records, Cleaning schedule, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Indian 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 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**

**Observation** Contamination risks were controlled

**Observation** Observation I was pleased to see that you had dedicated work surfaces/areas for different food preparation i.e raw meat and raw vegetables. You have different easily identifiable bowls for the prepared salads.

### **Personal Hygiene**

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

### **Temperature Control**

**Observation** I was pleased to see you were able to limit bacterial growth and/or survival by applying appropriate temperature controls at points critical to food safety and that you were diligently monitoring temperatures.

**Guidance** It is essential to know that your probe thermometer is working properly. A simple way to check a digital probe is to put it in iced water and boiling water:

- The readings in iced water should be between -1°C and 1°C.
  - The readings in boiling water should be between 99°C and 101°C.
- If the reading is outside this range you should replace your probe or return it to the manufacturer to be calibrated.
- It is recommended that you carry out this check at least monthly.

### **Stock Control**

**Observation** You are using a day dot system for the prepared foods

**Recommendation** Extend your labelling system to include prepared foods in the freezer

## **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)**

### **Cleaning Chemicals / Materials / Equipment and Methods**

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

**Recommendation** It was noted that you currently use hot water and blue paper towel to clean your probe thermometer. You are recommended to use anti-bacterial wipes for this purpose.

### Maintenance

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

- The light fitting in the onion store area.

### **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)**

### 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.

### 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.

**Observation** It was noted that all staff are due to receive refresher training for their Level II qualifications in 2019.

### Allergens

**Observation** I was pleased to see that allergen information has been added to your in house menu and is also included on the menu on the 'Just eat' website.