



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Cosmo
Address of food business:	25 London Street Norwich NR2 1JE
Date of inspection:	19/12/2018
Risk rating reference:	18/01114/FOOD
Premises reference:	15/00222/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	FSMS, Cleaning schedule, Temperature control records, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Restaurant

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 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)**

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 of Structure

Contravention The following structural items were dirty and require more frequent and thorough cleaning:

- The floors under the equipment was not being swept at the end of the evening service

- The floor under the shelving in the dry store

Contravention The following structural items could not be effectively cleaned and must be covered or made non-absorbent:

- The shelving in the dry store

Recommendation Include cleaning of monitoring tablets in cleaning schedule

Cleaning of Equipment and Food Contact Surfaces

Contravention The following surfaces and equipment in contact with food were dirty and/or could not be cleaned and require cleaning or discarding:

- The bain-maries contained dirty water and food debris from the previous service.

Maintenance

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

- Fridge 5 and fridge 1 have split seals
- Protective plastic left on the bar ice machine

Facilities and Structural provision

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

- Missing wash hand basin in the servery (behind teppanyaki)
- There was a leak to the wash hand basin waste in kitchen

Pest Control

Recommendation do not site an electric fly killer directly above the sauce containers

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

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

Recommendation You temperature probes are calibrated yearly but there should also be a procedure to check they are working well - ideally monthly, and recorded

Proving Your Arrangements are Working Well

Observation Your system of checks had failed to identify that the bain- maries had not been properly cleaned the night before, however we note that our visit interrupted the checks that the manager would normally have completed in the morning

Allergens

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