



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Cinema City -The Dining Room
Address of food business:	Cinema City St Andrews Street Norwich NR2 4AD
Date of inspection:	18/12/2018
Risk rating reference:	18/01122/FOOD
Premises reference:	07/00389/HASAWA
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	FSMS, Cleaning schedule, Temperature control records, Pest control report
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Restaurant serving food and drink

**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)**

#### Contamination risks

**Recommendation** Chopping/cutting boards were being stored directly touching. Chopping/cutting boards must be stored in a rack properly divided to stop cross-contamination and to allow air circulation

#### Hand-washing

**Recommendation** For extra protection against cross contamination use a liquid soap with disinfectant properties conforming to the European standard BS EN 1499: 1997. This information should be available on the product label or may be obtained from the supplier or manufacturer.

## 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.

## Poor Practices

**Contravention** The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration

- rice was stored for up to 3 days after cooking

It is important to handle rice safely to make sure it is safe to eat. If you chill rice, do this as quickly as possible, ideally within one hour. When you have chilled down rice, keep it in the fridge until it is used and use within one day.

## **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:

- floor edges (e.g. floor wall junctions)

### Cleaning of Equipment and Food Contact Surfaces

**Contravention** The following surfaces and equipment were dirty and/or could not be cleaned and require cleaning or discarding:

- blue hand towel dispenser was dirty

## 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. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

**Contravention** Your Food Safety Management System says that the shelf life of rice is 3 days. Ensure that this is changed. Rice is a high risk food and should be kept for use, refrigerated, for no longer than 1 day. For more information on rice cooking and storing please visit Food Standard Agency website [www.food.gov.uk](http://www.food.gov.uk)

**Recommendation** I would strongly recommend to include safe cooking procedures for high risk foods on your menu such as pate/parfaits in your Food Safety Management System and ensure that the recipe and method for producing Pate identify the critical controls required to eliminate the key hazards (bacterial contamination e.g. campylobacter) and therefore ensure that the final product is safe for consumption.

#### **Health and Safety**

**Observation** Gas Cylinders were stored unchained behind the bar. Ensure that you store gas cylinders chained, in an upright position in a safe, secure and dry place away from heat sources.