



Public Protection (food & safety)

Food Premises Inspection Report

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|----------------------------------|--|
| Name of business: | Thai Kittu |
| Address of food business: | 4 Opie Street Norwich NR1 3DN |
| Date of inspection: | 14/01/2019 |
| Risk rating reference: | 19/00051/FOOD |
| Premises reference: | 15/00278/FD_HS |
| Type of premises: | Restaurant or cafe |
| Areas inspected: | All |
| Records examined: | Cleaning schedule, SFBB, Temperature control records, Training certificates / records |
| Details of samples procured: | None |
| Summary of action taken: | Informal |
| General description of business: | Restaurant serving Thai 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 | 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 2 - improvement is necessary



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 exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt, foreign objects or chemicals:

- food was left uncovered in the freezer

Personal Hygiene

Information Regular hand washing is important for personal cleanliness. Remind all food handlers of the need to wash their hands before starting or returning to work, and specifically:

- * After using the toilet;

- * After handling rubbish;
- * After smoking;
- * After taking a break;
- * After handling raw food

Temperature Control

Information If you intend to keep cooked rice, you must cool it down as quickly as possible (ideally within 90 minutes) and place it under refrigeration. This can be achieved by cooling it quickly under cold running potable water. Cooked rice should not be kept for more than 24 hours.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are less than satisfactory and you are failing to comply with the law in many respects. Significant improvements are needed in the standard of structure and equipment cleaning and/or maintenance of the premises. Contraventions require your immediate attention as some are critical to food safety. We may revisit your business and if standards have not improved take formal enforcement action. **(Score 15)**

Cleaning of Structure

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

- kitchen stairs and handrail
- walls, floor and ceiling
- wash hand basin upstairs
- pipes
- hand contact points e.g. light switches, telephones, door handles, taps and handles etc

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

- paper notes on the walls in the kitchen
- cardboard boxes stored in the kitchen. The stock needs to be removed from the cardboard box and stored in the designated area such as shelves in the store room
- wooden stool in the kitchen
- ceiling lamp shade
- the plastic bag covering the light fitting above the cooker

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:

- food lift
- microwave
- bamboo cups
- re-used ice cream containers
- grill. Ensure that you remove aluminium foil and clean the grill.
- steel cupboard that is being used to store clean plates
- broken utensils
- bottom fridge in the bar area
- plastic large container that was used to store ready to eat products (poppadoms) was cracked

Maintenance

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

- damaged walls in the kitchen
- concrete floor by the main sink
- drawer in the freezer cracked
- staff toilet was not connected and a plastic bag had been used to cover the access to the foul waste pipe
- light fitting was missing
- ventilation system at the back of the walk-in freezer was left hanging
- light above the cooker was missing

Facilities and Structural provision

Contravention The layout and design of the premises as currently operated does not allow proper and easy maintenance or cleaning and there is limited working space for staff to carry out food preparation.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met and this means that your food safety management system will be ineffective:

- cleaning and sanitation are poor
- maintenance is poor
- the layout of the kitchen is poor and not conducive to good food hygiene practices and preventing cross contamination

Contravention The following evidence is needed to prove your food safety management system is working effectively:

- You informed me that you leave cooked rice in the rice cooker for 9 hours. Cooked food which is to be held for more than 2 hours should be cooked to 75°C for 30 seconds (or equivalent) and must then be maintained at or above 63°C until it is sold or discarded. You therefore need to check the temperature of the rice every two hours to ensure it is at or above 63°C. Ideally these temperature checks should be recorded.

HEALTH AND SAFETY

Matters of evident concern

Contravention At the time of inspection it was noted that your wash hand basin in the kitchen was located very close to the deep fat fryer. There is a risk that water could come into contact with hot oil which will react causing the hot oil to 'bubble' and spray outwards, which could result in burns. The fryer needs to be relocated away from any water source.

Electrical Safety

Contravention Electrical unit hanging by its wires outside the walk-in freezer. This will cause stress/strain on the cable which could result in damage or exposure of electrical parts. Arrange for the unit to be safely secured.

Gas Safety

Information The gas appliances, installation pipe works and flues must be maintained in a safe condition. They should therefore be regularly tested and examined, ideally annually, by a competent person i.e. a Gas Safe Registered

engineer. Visit www.gassaferegister.co.uk

Contravention I did not see your gas safety certificate at the time of the inspection. Please send me a copy of your most recent gas safety certificate within 1 week.

Recommendation If you do not have a gas safety certificate or your certificate is older than one year, you should arrange for a Gas Safe Registered engineer to test the system, they will then provide you with a new certificate. Please contact me and provide details of the engineer and appointment date within 1 week, if applicable.

Welfare

Contravention Suitable toilet and washing facilities have not been provided for workers. You must connect the toilet to the drainage system and have effective means for flushing with water. The hand wash basin should have clean hot and cold or warm running water, soap and hygienic means to dry hands e.g. disposable paper towels. The facilities should be clean and have adequate ventilation and lighting.