



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Siciliano
Address of food business:	43 Prince Of Wales Road Norwich NR1 1BL
Date of inspection:	07/02/2019
Risk rating reference:	19/00091/FOOD
Premises reference:	06/00432/FD_HS
Type of premises:	Food take away premises
Areas inspected:	Main Kitchen, Yard, Storeroom, Servery, Preparation room
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Formal
General description of business:	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
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Your Food Hygiene Rating is 1 - major improvement is necessary



1. Food Hygiene and Safety

Food hygiene standards are less than satisfactory and you are failing to comply with the law in many respects. 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)**

Contamination risks

Contravention The following exposed ready-to-eat food and or its packaging to the risk of cross-contamination with foodborne bacteria from raw meat or unwashed fruits and vegetables:

- No evidence of 2-stage cleaning
- Sporadic hot water supply
- No sanitiser in use
- Lack of hand washing

Contravention You could not demonstrate effective disinfection of equipment and utensils used for both raw and ready-to-eat foods, either by heat or an adequate dishwasher cycle. Separate equipment and utensils must be provided. Such equipment should be easily identifiable (e.g. colour coded) and must be stored and washed separately:
storage containers

Legal Requirement At all stages of production, processing and distribution, food must be protected from any contamination likely to render it unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state.

Guidance The FSA (visit www.food.gov.uk for more information) has issued guidance on controlling E.coli 0157 through:

- * the complete separation of raw and ready-to-eat food
- * the correct use of wash-hand basins and thorough handwashing
- * having dedicated equipment (including complex equipment) for raw and ready-to-eat foods
- * through 2-stage cleaning and the correct use of sanitisers
- * and by controlling the risks posed by soily vegetables.

Recommendation Provide separate equipment and utensils designated for use with either raw or ready-to-eat foods, which can be easily identified (e.g. colour coded) and stored and washed separately.

Hand-washing

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

- The wash hand basin was obstructed
- There was no hot water to the wash hand basin - the water upstairs required someone to switch it on and then it failed after 10 minutes. the basement WC wash hand basin had no hot water
- Both wash hand basins were dirty
- No means for hygienically drying hands was available in the basement WC

Personal Hygiene

Contravention The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- The wash-hand basin was not in regular use.

Temperature Control

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

- Defrosted chicken wings were found in the freezer, It was not clear why they were not frozen

Legal Requirement Food which has been cooked or reheated and is intended to be kept hot until it is sold, must either be held at or above 63°C or it can be kept for service or on display for sale for a single period of less than 2 hours; at the end of the 2 hour period the food should be cooled as quickly as possible and kept at or below 8°C or discarded.

Information Sauces were noted stored at room temperature. The manufacturer's recommendation is that such products are refrigerated once open

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. Improvements are needed in hand and/or equipment washing facilities. 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. **THERE WAS A PROBLEM WITH THE HOT WATER SUPPLY. THIS NEEDS TO BE ADDRESSED URGENTLY (Score 15)**

Cleaning of Structure

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

- Floor-wall junctions
- Walls
- Around equipment feet
- WC
- Wash hand basins

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

- Wooden shelving needs resealing
- Wooden panel inside display chiller
- Knife rack

Cleaning of Equipment and Food Contact Surfaces

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

- Fridges
- Freezers
- Mixer
- Knives
- Scissors
- Can Opener

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 between surfaces::

- Your sanitisers are not to BS EU 1276:1997 13697:2001 Standards
- You are not using the 2-stage cleaning technique
- you are not adequately heat disinfecting equipment after cleaning

Maintenance

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

- Broken floor tiles
- Damaged freezer handles
- Damaged freezer and fridge seals
- Floor Wall Coving
- Wall Tiles
- Exterior Window

Facilities and Structural provision

Contravention The following facilities were inadequate and must be improved::

- No wash hand basin in cellar preparation area

Pest Control

- **Contravention** There was no door to the services cupboard

Legal Requirement The layout, design, construction, siting and size of food premises must permit good food hygiene practices, including protection against pests.

3. Confidence in Management

There is major non-compliance with legal requirements. Your food safety management system was not written down. Some staff not suitably supervised instructed and/or trained in food hygiene. The contraventions require your urgent attention. A revisit is planned and formal enforcement action is likely. **(Score 20)**

Type of Food Safety Management System Required

Contravention You do not have a food safety management system. Implement Safer Food Better Business or an equivalent food safety management system:

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
- Staff hygiene and training is inadequate
- Services and facilities are inadequate
- The layout of the kitchen is poor and not conducive to good food hygiene practices and preventing cross contamination

Traceability

Contravention You could not reliably demonstrate the origin of the following foods because your records and/or labels were inadequate:

- No records were available

Waste Food and other Refuse

Contravention The following evidence indicated that waste food was not being disposed of appropriately::

- The bin was so full the lid could not be closed

Training

Contravention The following evidence indicates there is a staff training need::

- Staff were unaware of the need for sanitiser
- Staff were not washing their hands often enough
- Staff had poor cross contamination practices
- No understanding of allergy despite there being a poster in the kitchen
- No understanding of the need for a hot water supply

Allergens

Contravention You are failing to manage allergens properly::

- You have not identified the allergens present in the food you prepare
- You do not have a system for informing customers about the presence of allergens in the food you prepare
- You are not informing customers about the risk of cross contamination with allergens

Information The Food Information Regulations require that you know what allergens are in the food you provide. You can no longer claim you don't know what allergens are present. Neither can you simply state that all the foods you serve might contain an allergen:

- Be sure you know exactly what your allergens are
- Convey this information to your customers accurately and consistently

HEALTH, SAFETY AND WELFARE

Falls from Height / stairs / cellars

Contravention The following matters exposed staff and/or the public to the risk of injury as a consequence of a fall from height:

- Inadequate handrail on cellar stairs

Electrical Safety

Contravention The following matters indicated that the fixed electrical system had not been constructed and/or maintained so as to prevent, as far as reasonably practicable, danger.:

- Light in cellar toilet was in parts - exposing electric wires
- The water heater works sporadically. The unit appears to be missing a cover. Arrange for a competent electrician to inspect the unit to ensure that it is safe.