



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Prince Of India Restaurant
Address of food business:	19 Prince Of Wales Road Norwich NR1 1BD
Date of inspection:	07/02/2019
Risk rating reference:	19/00100/FOOD
Premises reference:	13330/0019/0/000
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	SFBB, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Typical Indian restaurant/take away serving local community

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 2 - improvement is necessary



1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.
(Score 10)

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:

- numerous uncovered foods in main kitchen
- a fly was seen circulating in the kitchen.
- chopping boards were badly scored and need replacing

Contravention You could not demonstrate effective heat disinfection of the food equipment and utensils you use for handling both raw and ready-to-eat foods.:

- you did not have dedicated containers for raw and ready to eat foods i.e. salad items and raw meat

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:

- there was no hot water supply to the wash hand basin and large washing up sinks. I was informed it was an issue with the boiler which keeps tripping.
- there was food debris in the wash hand basin. This would indicate staff are not using this sink solely to wash hands

Legal Requirement Wash hand basins must be provided with hot and cold running water and suitable drainage; soap and a hygienic way to dry hands.

Information Proper hand-washing is essential to prevent cross-contamination of E.coli 0157 and other harmful bacteria onto food and food contact surfaces. Hand-washing should include the following steps:

- wet hands before applying soap
- good hand rubbing technique
- rinsing of hands
- hygienic drying

Information Guidance Hand-washing is required:

- before handling ready-to-eat food
- after touching raw food and its packaging, including unwashed fruit and vegetables
- after a break/smoking
- after going to the toilet
- after cleaning
- after removing waste
- after blowing your nose

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. 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. **(Score 15)**

Cleaning of Structure

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

- wall/floor joints
- walls had splattered fluid on them in places
- on top of paper roll dispenser
- door threshold from kitchen into dry store
- shelf under micro wave
- inside pre-formed gap to metal shelving in rear store room
- handles to bulk freezers dirty
- around broken display panel to bulk freezer
- pipework to large washing up sink
- high level cleaning as cobwebs were seen
- walls were greasy to touch in rear wash up area.
- dirty plastic bag covering cabling in rear wash up area
- base of cooking range where it meets the floor
- light switches and power sockets throughout kitchen
- floor around feet to equipment in main kitchen.

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

- shelving in rear wash up area.

Cleaning of Equipment and Food Contact Surfaces

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

- chopping boards
- microwave plate

Maintenance

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

- brick wall exposed in rear wash up area
- damaged 'white roc' wall covering in rear wash up area
- plasterwork behind micro wave in main kitchen
- handles to bulk freezers in rear store room
- damaged/missing floor tiles in rear wash up area
- dented wall behind bulk freezers
- broken hinges to bulk freezers

Facilities and Structural provision

Contravention The following facilities were inadequate and must be improved:

- no adequate hot water supply to wash hand basin and washing up sink due to faulty hot water boiler.

Legal Requirement The facilities for washing food must be separate from the hand-washing facility.

Legal Requirement An adequate number of washbasins must be available, suitably located and designated for cleaning hands. Wash-hand basins must be provided with hot and cold (or suitably mixed) running water.

Legal Requirement All areas where food is stored or handled must have lighting of sufficient intensity to allow safe food preparation and thorough cleaning.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. You have a satisfactory track record. 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:

- services and facilities are inadequate. You voluntarily closed the premises until the faulty boiler had been fixed by an approved/competent boiler engineer. Hot water is now available. to wash hand basins and washing up sinks

Information Before implementing a food safety management system such as Safer Food Better Business, basic good hygiene conditions and practices called prerequisites must be in place. Only then will your food safety management system be effective in ensuring the preparation of safe food.

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your SFBB pack::

- 4 WEEKLY reviews not completed
- The CLEANING SCHEDULE does not detail the cleaning methods.
- your Suppliers lists
- staff training records

Traceability

Observation Your records were such that food could easily be traced back to its supplier.

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