



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Norwich Pizza And Kebab
Address of food business:	6 Magdalen Street Norwich NR3 1HU
Date of inspection:	20/02/2019
Risk rating reference:	19/00134/FOOD
Premises reference:	15/00314/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	SFBB, Cleaning schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	kebab and pizza 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

Your Food Hygiene Rating is 3 - a generally satisfactory 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

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:

- worn chopping boards need replacing
- you need to remove all non business related items from shelving in rear preparation room i.e tools spanners etc as they create possible contamination risks to equipment and surfaces below

Observation I was pleased to see you were able to demonstrate effective controls to prevent cross-contamination.

Observation that you had clear divisions between canned drinks and covered meat on skewers

Hand-washing

Observation I was pleased to see hand washing was well managed.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are of a generally satisfactory standard but there are some repairs and/or improvements which are required in order for you to comply with the law. Pest control and waste disposal provisions are adequate. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Cleaning of Structure

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

- around equipment feet where it meets the floor
- main food counter and cold well
- light switches and sockets
- behind and under equipment
- ceiling
- mastic joints behind sinks
- wash hand basin
- pizza tray

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- fridge and freezer seals

Maintenance

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

- broken, chipped or missing wall tiles
- damaged seals to fridges and freezers
- damaged/missing handles to bulk freezers
- broken window to light-well in rear corridor to staff wc. I was informed this was used for ventilation when trading. If this is the case it must be adequately proofed to prevent access by pests i.e. flies

Facilities

Contravention The following facilities were absent and must be provided:

- Door to the wc lobby was open. A self closing device should be fitted to keep it closed.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. Your records are appropriate and generally maintained but some deficiencies were identified. Some minor issues were identified relating to staff supervision and training. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Proving Your Arrangements are Working Well

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

- Daily diary pages. It was also noted that you had completed opening and closing checks one week in advance. I took your verbal assurance that this was an error and you had incorrectly misread your calendar.
- training records/supplier lists
- SFBB pack needs tidying as it had loose pages and was difficult for staff to follow

Observation I was pleased to note that you had attended to the following matters raised in previous inspectors inspection report:

- Ceiling tiles have been replaced
- Wall tiles in main prep area replaced
- Soap dispenser provided to wash hand basin
- Fridge repaired
- Cans of drinks separated from raw meat in display chiller

Traceability

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

Allergens

Information The 14 allergens are:

- cereals containing gluten
- crustaceans, for example prawns, crabs, lobster and crayfish
- eggs
- fish
- peanuts
- soybeans
- milk

- nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (Queensland) nuts
- celery (and celeriac)
- mustard
- sesame
- sulphur dioxide, which is a preservative found in some dried fruit
- lupin
- molluscs, for example clams, mussels, whelks, oysters, snails and squid

Recommendation Make a chart listing all your meals together with the 14 allergens (if present). Bring the chart to the attention of your customers and your staff.

Recommendation Add allergy information to your menu

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

HEALTH AND SAFETY

Gas safety

Contravention As a matter of urgency arrange for an inspection to be carried out by a registered Gas Safe engineer who will ensure the gas appliance, installation pipework or flue is working safely.

Information The registered Gas Safe engineer will issue a certificate which you should keep to show your gas system is safe. It's important to get your appliances regularly serviced to make sure they are working safely and efficiently.