



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Voodoo Daddy's Pizza (formerly Rocky Mountain)
Address of food business:	Basement And Ground Floor 33 Prince Of Wales Road Norwich NR1 1BG
Date of inspection:	07/03/2019
Risk rating reference:	19/00189/FOOD
Premises reference:	16/00282/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Main Kitchen, Preparation room, Basement
Records examined:	FSMS, Cleaning schedule, Temperature control records, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Takeaway/delivery Pizza

**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 4 - a 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)**

#### **Hand-washing**

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

- no wash hand basin in the dough prep room downstairs. If you are going to handle open foods in this room you will need to install a wash hand basin

#### **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 monitoring temperatures.

## **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:

- floor wall junctions (rear prep room)
- behind and under equipment (rear prep room)
- all surfaces in pizza dough prep room (basement)
- food containers in dry store

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

- unsealed mdf/wooden shelves

### **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:

- not following contact time

**Observation** There were a number of disused items of equipment and miscellaneous items in the pizza dough prep room. These should be removed to facilitate easier cleaning.

### **Maintenance**

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

- missing wall tiles
- floor covering lifting neat threshold

### **Facilities and Structural provision**

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

- no wash hand basin in pizza dough prep room

### **3. Confidence in Management**

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Your records are appropriate and generally maintained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

#### **Type of Food Safety Management System Required**

**Observation** Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to food.

**Observation** You were monitoring (and recording) the temperatures of your fridges and freezers well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

#### **Food Hazard Identification and Control**

**Contravention** The following Safer Food Better Business SAFE METHODS are incomplete:

- Your system of date coding foods for stock control. You must determine how long you intend to keep open foods and stick to this. I recommend that cooked meats are ideally kept for up to 3 days or a maximum of 5 days.

#### **Proving Your Arrangements are Working Well**

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

- Stock management is ineffective as the shelf life of products is being extended beyond the original use by date.

**Recommendation** When applying day dot stickers it would also be helpful for you to record on it the date of production.

**Information** If you have batch cooked meat and do not think you will use all of it within the given shelf life it can be frozen down and defrosted as needed.

**Contravention** Your training records were not up to date

#### **Allergens**

**Observation** I did not check your allergen documentation. If you have not already done so you must inform your customers of how they can find out about allergens e.g. by displaying a sign at the counter. You should also produce a table listing all of your foods and the allergen ingredients.

