



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Court Britannia
Address of food business:	Norwich Crown Court The Law Courts Bishopgate Norwich NR3 1UR
Date of inspection:	27/03/2019
Risk rating reference:	19/00294/FOOD
Premises reference:	19/00102/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Storeroom, Main Kitchen, Front of house
Records examined:	Temperature control records, SFBB, Pest control report
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Staff canteen/restaurant

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 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:

- Keys hung up above deep fat fryers
- Peeling stickers above food prep area
- Cardboard cling film dispenser used for raw meat

Hand-washing

I was pleased to see that hand washing was well managed

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:

- Were wearing jewellery/watches
- Wearing pullovers
- Were not wearing snoods to cover their beards
- Not tying hair back

Temperature Control

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

- Hot foods, for service, were found to be at temperatures below 63°C in the hot cabinet
- Sandwiches in the chiller units were at temperatures above 8°C

Recommendation Regularly monitor the temperatures of the food in the display cabinets, adjust the temperatures as found necessary to ensure the safety of the food. Introduce a system for the application of the 2 hour rule for foods intended to be served hot and the 4 hour rule for foods. Keep a record of the time they are put out on display.

Unfit food

Contravention The following foods were past the USE BY date and were thrown away:

- An unopened bag of salad leaves dated 24.03.19 was found in the store fridge.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are adequate. The minor contraventions require your attention. **(Score 5)**

Cleaning of Structure

Observation The kitchen had been well maintained and the standard of cleaning was good.

Cleaning of Equipment and Food Contact Surfaces

Observation Ensure that the plastic protective film on equipment (microwave oven) is removed to facilitate cleaning.

Maintenance

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

- Loose coving at wall floor junction
- Indicator cap to tap at wash hand basin missing
- Flaking wall paint in storeroom
- Door to hot holding cabinet (Juror's cafe) handle missing

3. Confidence in Management

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

Proving Your Arrangements are Working Well

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

- Jewellery rules, watches and jewelry were being worn.
- SFBB not kept up to date- it says you are 'not displaying chilled food'

Review your safer food better business pack to reflect your practices

Training

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

- Were not aware of the food safety management system
- The new member of staff had not yet been shown the food safety management system

Allergens

Observation You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.

Recommendation A purple chopping board is obtained for the preparation of gluten free sandwiches