

Public Protection (food & safety)**Food Premises Inspection Report**

Name of business:	Karishma
Address of food business:	15 Prince Of Wales Road Norwich NR1 1BD
Date of inspection:	28/03/2019
Risk rating reference:	19/00310/FOOD
Premises reference:	18/00219/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	All
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Nightclub

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 5 - a very 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 soap was available behind the bar (liquid hand soap was provided before I left the premises)

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

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

- floor wall junctions and around legs to units and shelving
- the floor behind the bar was covered in a sticky residue

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

Maintenance

Observation I was pleased to see repairs had been made to the premises including providing a fire door at the head of the cellar stairs, repairing the floor to the first floor dance area and fitting limiters to first floor windows.

Facilities and Structural provision

Observation I was pleased to see adequate facilities had been provided.

3. Confidence in Management

Food hazards are understood properly controlled managed and reviewed. You have a good track record. There are some minor contraventions which require your attention.
(Score 5)

Your Food Safety Management System

Contravention You do not have a documented food safety management system. Even though you are a low risk business you should still have a minimum amount of documentation to ensure hazards are managed properly. This might include your hygiene rules, pest control reports, a staff illness and exclusion policy, a cleaning schedule, date coding and hand-over diary.

Legal Requirement Ensure that your food safety management system is available on site so your staff can refer to your procedures and so that daily records of checks can be completed.

Infection Control / Sickness / Exclusion Policy

Contravention There was insufficient control over the contamination of food from food handlers known or suspected to be suffering from a food-borne disease or gastro-intestinal illness.

Guidance Public Health England recommends that food handlers known or suspected to be suffering from a food-borne infection or gastro-intestinal illness stay away from work until symptom-free for 48 hours.

HEALTH, SAFETY AND WELFARE

Matters of evident concern

Contravention The following matters were of immediate concern:

- provide lighting to the stairs to the cellar
- fix the lighting circuit in the basement so areas can be lit easily (you were relying on a plugged in lamp)
- adequately secure both full and empty gas cylinders using straps or chains
- highlight nosing on the public stairs to the first floor
- provide a handrail at the top of the stairs on the second floor (accessed by staff only)