



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Kings Kebabs
Address of food business:	121 Mile Cross Lane Norwich NR6 6RQ
Date of inspection:	11/04/2019
Risk rating reference:	19/00353/FOOD
Premises reference:	06/00122/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	SFBB, Cleaning schedule, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Kebab and Pizza Takeaway

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:

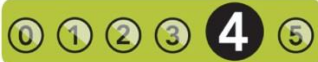
The food safety section has been divided into the three areas which you are scored against for the hygiene rating: 1. food hygiene and safety procedures, 2. structural requirements and 3. confidence in management/control procedures. Each section begins with a summary of what was observed and the score 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)**

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:

- plastic jug left inside flour bin- keep on top of bin
- green and white chopping boards stored touching
- broken lids to plastic storage containers.

Temperature Control

Contravention You were not monitoring the temperature of food in chilled storage. The independent thermometers located in each unit were broken. Replace these thermometers or use your probe thermometer to regularly check the food is stored at less than 8°C.

Personal Hygiene

I was pleased to see that:

- staff were wearing clean uniform t-shirts and sweat shirts
- the hand wash basin was stocked with liquid soap and paper towels for hand drying
- staff were regularly washing their hands.

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 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:

- Your sanitiser was not to B S E U 1276:1997 13697:2001 Standards.

Recommendation Your sanitiser has a contact time of 5 minutes and is therefore not suitable as a clean as you go product. Replace with one that conforms to the above

standard with a short contact time of 30 seconds or less. Follow the manufacturers instructions on the label.

Maintenance

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

- floor surfaces, damaged floor tiles
- damaged floor tiles.

Cleaning

Contravention The following items were found to be dirty and in need of a thorough clean:

- the extract system (canopy, ductwork and chimney)
- inside the display chiller
- deep fat fryer
- the floor beneath equipment/ products stored on the floor in rear wash-up area.

Facilities

Contravention You do not have suitable and sufficient mechanical ventilation above the cooking equipment. The extraction system was not provided with filters to remove grease from the air. Provide suitable filters in the canopy above the cooking equipment.

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:

- cleaning schedule .

Recommendation Keep a record of the temperatures monitored for food in chilled storage and on completion of cook.

Waste Food and other Refuse

Observation You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.

Health and Safety

Matters of evident concern

The extraction system was thick with grease and poses a risk of a fire. Thoroughly clean the extract system to minimise the risk of fire.