



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Plantation Garden
Address of food business:	4 Earlham Road Norwich NR1 2DA
Date of inspection:	19/03/2019
Risk rating reference:	19/00362/FOOD
Premises reference:	11/00270/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Main Kitchen
Records examined:	FSMS
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Tea, coffee, cake

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)**

Contamination risks

Contravention Cakes which are advertised as gluten free must be protected from cross contamination with other gluten containing foods. Clean equipment e.g. display stands, knives etc must be used and should not be used with other food stuffs. Colour coded equipment can help you to keep them separate.

Hand-washing

Observation I was pleased to see handwashing was well managed.

Temperature Control

Recommendation Keep an independent thermometer in the fridge so that the temperature can be monitored.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are all excellent and you demonstrated full compliance with the law. There is evidence of effective pest control and procedures are in place to rectify any problems as they arise. There is good provision for waste disposal. **(Score 0)**

Cleaning Chemicals / Materials / Equipment and Methods

Observation I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Maintenance

Observation You are maintaining the premises in good condition.

Observation The kitchen is undergoing refurbishment and is due to be fully painted and sealed.

3. Confidence in Management

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

Food Hazard Identification and Control

Contravention Your food safety management system should be expanded to include the following matters:

- Personal hygiene rules
- Temperature monitoring (chilled foods)
- Information about identifying allergens and their control

Recommendation Produce a training record and ask volunteers to sign/date it to confirm they have read or been informed of your documented food safety management system.

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.

Infection Control / Sickness / Exclusion Policy

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

Training

Contravention Volunteers who prepare or handle open food should be given training in allergen identification and controls.

Information Free online allergen training is available from www.allergytraining.food.gov.uk/english/

Allergens

Contravention You are failing to manage allergens properly:

- You have not identified the allergens present in the foods your volunteers prepare
- You do not have a system for informing customers about the presence of allergens in the open food you sell
- You are not informing customers about the risk of cross contamination with allergens

Information Further information about identifying and controlling allergens is available from the Food Standards Agency
www.food.gov.uk/business-guidance/allergen-guidance-for-food-businesses