



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Little Gems Bar & Function Room
Address of food business:	12 Millers Lane Norwich NR3 3LU
Date of inspection:	29/04/2019
Risk rating reference:	19/00385/FOOD
Premises reference:	14/00243/FD_HS
Type of premises:	Events caterer
Areas inspected:	Main Kitchen, Servery
Records examined:	SFBB, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Function with bar and occasional buffet

**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
<b>Your Total score</b>	<b>0 - 15</b>	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	15	20	-
<b>Your Rating is</b>	5	<b>4</b>	3	2	1	0

Your Food Hygiene Rating is 4 - a good standard



### 1. Food Hygiene and Safety

Food Hygiene standards are excellent. You demonstrated full 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. **(Score 0)**

#### Hand-washing

**Observation** I was pleased to see hand washing was well managed.

#### Personal Hygiene

**Observation** I was pleased to see that standards of personal hygiene were high.

#### Temperature Control

**Recommendation** Food in the fridge was 7°C when checked. The legal limit for chilled foods is 8°C. I recommend that you adjust the temperature control to ensure that the limit is not exceeded.

**Information** You must ensure that ready to eat chilled foods are only left out for the buffet for a single period of up to four hours. After that time the food should either be placed under refrigeration or thrown away. Hot foods should only be displayed for up to 2 hours or maintained at a temperature at or above 63°C.

### Unfit food

**Observation** Food is purchased for functions on the day of the event and disposed of at the end of the event.

## **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 of Structure

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

### Cleaning Chemicals / Materials / Equipment and Methods

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

### Maintenance

**Recommendation** The independent thermometer in the fridge was reading a higher temperature than measured. I recommend that you replace the thermometer with a new one.

### Pest Control

**Observation** I was pleased to see that the premises was proofed against the entry of pests and that pest control procedures were in place.

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

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. You are progressing towards a written food safety management system. The contraventions require your attention. **(Score 10)**

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

**Contravention** Your Safer Food Better Business pack had some of the safe method pages missing and those available had not been filled in. Ensure that you have all the relevant sections of the Safer Food Better Business catering pack and have filled it in.

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

**Contravention** You are not using the daily diary in your SFBB pack. You should complete the diary on the days that you operate and tick the opening/closing checks to confirm that you have followed the relevant checks listed in the SFBB pack.

**Recommendation** Check and write down the temperature of the fridge(s) used to store food and the times food is placed on/removed from the buffet.

#### **Traceability**

**Recommendation** Record in your SFBB diary whether food was provided in house or brought in by the customer.

#### **Training**

**Observation** I was pleased to see that food handlers had been trained to an appropriate level and evidence of their training was made available.

#### **Infection Control / Sickness / Exclusion Policy**

**Observation** Policies were in place to prevent any infected food handler from contaminating food.

#### **Allergens**

**Contravention** You are failing to manage allergens properly:

- You have not identified the allergens present in the food you prepare

**Recommendation** Keep all of the food packaging until after the event so that you can refer to the labels to confirm the allergens in the foods you serve.

**Recommendation** When you provide food, label each of the foods on the buffet with the allergen ingredients.

**Information** The 14 allergens are:

- cereals containing gluten
- crustaceans, for example prawns, crabs, lobster and crayfish
- eggs
- fish
- peanuts
- soybeans
- milk
- nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (Queensland) nuts
- celery (and celeriac)
- mustard
- sesame
- sulphur dioxide, which is a preservative found in some dried fruit
- lupin
- molluscs, for example clams, mussels, whelks, oysters, snails and squid