



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Rooftop Gardens
Address of food business:	Level 6 Union Building 51 - 59 Rose Lane Norwich NR1 1BY
Date of inspection:	01/05/2019
Risk rating reference:	19/00391/FOOD
Premises reference:	16/00335/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	SFBB, Cleaning schedule, Temperature control records, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	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 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 The following exposed food to the general risk of physical contamination with dirt or foreign objects:

- spare chopping boards were stored flat on a shelf with containers of miscellaneous items on top

Recommendation Chopping/cutting boards must be stored in a rack properly divided to stop cross-contamination and to allow aeration

Recommendation Chopping/cutting boards were held stable with damp paper towel and could contaminate the board. Use silicone board mats to stabilise your cutting boards. These can be placed in the dishwasher and /or can be sterilised

Temperature control

Recommendation. Provide plastic curtain to the walk in freezer to minimise loss of cold air from the unit. This should help reduce the build up of ice within the freezer.

Observation I was pleased to see you were able to limit bacterial growth and/or survival by applying appropriate temperature controls at points critical to food safety and that you were diligently monitoring temperatures.

Hand-washing

Contravention The following indicated that hand-washing was not suitably managed::

- taps to wash hand basins were dirty
- staff not following the good hand washing technique, not using paper towel to turn off the taps

Personal Hygiene

Observation I was pleased to see that staff were wearing clean protective over-clothing and non kitchen staff were required to put on a disposable apron when entering the kitchen.

Unfit food

Observation A bag of shredded cabbage and several packets of unwashed salad leaves found in the walk in chiller were not dated.

Recommendation To aid stock control it is recommended that you extend your labelling system to these products providing at least the date of receipt to each packet/bag.

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 adjacent to rational oven
- high level cleaning above panini machine

- ceiling in main kitchen
- taps to hand wash basins

Maintenance of Structure

Contravention The following items were found to be in poor repair and in need of replacement:

- wooden weather strip to external door to the 'High Tea preparation room'
- missing feet to bench unit alongside deep fat fryers

Pest Control

Recommendation insect proof screens are provided to the open doorways to the 'High Tea prep Room' and the external dried good store.

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. Your staff are suitably supervised and trained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

- Update your cleaning schedule to include the areas identified above. Ensure you keep a record of when the high level clean is carried out so that you can review the frequency as found necessary to prevent the build up of grease and dust in those areas.

HEALTH, SAFETY AND WELFARE

Matters of evident concern

Observation The electrical socket cover on the wall alongside the Rational Oven was broken/missing.

Repair or replace the broken sockets.