



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Moorish
Address of food business:	17 Lower Goat Lane Norwich NR2 1EL
Date of inspection:	09/05/2019
Risk rating reference:	19/00405/FOOD
Premises reference:	11/00308/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Main Kitchen, Storeroom, Servery
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	vegetarian cafe/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
<b>Your Total score</b>	<b>0 - 15</b>	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	<b>5</b>	10	10	15	20	-
<b>Your Rating is</b>	<b>5</b>	4	3	2	1	0

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 chopping boards were badly scored and stored with their sides touching. As you do not have a dishwasher you are unable to properly sterilise them.

**Recommendation** The colour coded chopping boards should be stored in a rack to allow air to circulate between them.

**Observation** The badly scored chopping boards were disposed of in my presence and replaced with new boards.

#### Hand-washing

**Observation** I was pleased to see hand washing was well managed. The hand basins were well stocked with liquid soap and paper towels.

### Personal Hygiene

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

### Temperature Control

**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 monitoring temperatures.

**Guidance** It is essential to know that your probe thermometer is working properly. A simple way to check a digital probe is to put it in iced water and boiling water:

- The readings in iced water should be between -1°C and 1°C.
- The readings in boiling water should be between 99°C and 101°C.
- If the reading is outside this range you should replace your probe or return it to the manufacturer to be calibrated.

## **2. Structure and Cleaning**

The structure facilities and standard of cleaning and maintenance are of a good standard but there are some minor 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 5)**

### Cleaning of Structure and equipment

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

- around equipment feet (wheels to equipment)
- extraction canopy in servery

### Cleaning Chemicals / Materials / Equipment and Methods

**Recommendation** maintain the cleaning equipment (mops brushes etc) in a clean condition.

### Maintenance

**Observation** It was noted that the premises are in the process of being refurbished and the painted plaster in the stairwell is to be repainted at the weekend.

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

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

#### **Food Safety management System**

**Observation** You have adopted Safer Food Better Business as your food safety management system and are currently training your new staff on those aspects that are relevant to their role in the business. Some supporting records are kept in electronic format.

#### **Food Hazard Identification and Control- due diligence**

**Observation** You have recently started new diary pages to record the results of your monitoring. Historical sheets were not available.

**Recommendation** Records be kept for a minimum of 6 months.

**Contravention** Regularly review your Food Safety Management System by completing the 4 weekly review sheets.

#### **Allergens**

**Observation** You have allergy information available for staff and customers to refer to on request.