



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Street Cafe
Address of food business:	145 - 147 Magdalen Street Norwich NR3 1NF
Date of inspection:	14/06/2019
Risk rating reference:	19/00492/FOOD
Premises reference:	10560/0147/0/000
Type of premises:	Cuisine - 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:	CAFE SERVING LOCAL COMMUNITY

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 cross-contamination with bacteria or allergens or its physical contamination with dirt, foreign objects or chemicals:

- wrapped bread on floor beneath shelving

Hand-washing

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

- staff not turning off tap with paper towel

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:

- high level cleaning (pipe work at high level dusty)
- build up of scale to taps of wash hand basin

The cleaning chemicals (sanitizers) in use were appropriate for your business and complied with the relevant British Standards.

Maintenance

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

- cracked, chipped tiles above preparation bench
- blistered paint to some wall areas, notably in the cook area.

It was noted that you plan to redecorate later this year when these matters are to be addressed.

Pest Control

Observation: The rear door was left open during service to aid ventilation in the kitchen. The metal 'gate' to the opening is not pest proof.

Recommendation: Provided a pest proof screen to the opening

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)**

Staff Training records.

I was pleased to see that new staff are trained on your food safety management system and records of their training are kept. I recommend that if a person is no longer in your employment you strike through or remove their training record from the 'Safer Food Better Business' pack.

Allergens

I was pleased to see that you keep the labels from products used in your business and

refer to these when required by customers. The recipes for home made dishes are also available for reference.