



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Benedicts
Address of food business:	9 St Benedicts Street Norwich NR2 4PE
Date of inspection:	17/10/2019
Risk rating reference:	19/00732/FOOD
Premises reference:	15/00119/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	SFBB, Temperature control records, Pest control report, Supplier audits
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 cross-contamination with bacteria or allergens or its physical contamination with dirt, foreign objects or chemicals::

- damaged equipment is in use that could shed particles (small sieve)
- fraying chefs cloths
- chopping boards badly scored
- loose roll of cling film used for all purposes
- raw meat hanging in chiller in contact with the shelf used for cooked meats

Recommendation As you have two rolls of cling film in dispensers I recommend you labelled one for raw and one for ready to eat foods. It is recommended that the spare

roll which is used when 'busy' be similarly identified to control the risk of cross contamination - ensure that the spare roll is also only used for either raw or ready to eat.

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.

Recommendation The chain mail curtain to the chiller door be replaced with a plastic strip curtain to help maintain temperature within the chiller, when the door is open

Unfit food

Recommendation to ensure food is of good quality, you should have a system to identify when open or decanted dried food needs to be discarded, . I recommend you apply labels which contain the 'best before' information from the original packet to the container.

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 could not be effectively cleaned and must be covered or made non-absorbent:

- bare brick walls in basement

Observation It was noted that the ground floor (basement) is soon to be subdivided to create a food prep area and separate storage for miscellaneous items

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned::

- 'clean' blue chopping board in raw food area

3. Confidence in Management

A food safety management system is in place and you comply fully with the law. Hazards to food are understood properly controlled managed and reviewed. Your records are appropriate and being maintained. All your staff are suitably supervised and trained. You have a very good track record. **(Score 0)**

Food Safety Management System

I was pleased to see that you had a food safety management system that had been fully implemented and was supplemented by additional monitoring records.

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.