



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Baby Buddha Tea House
Address of food business:	139 Ber Street Norwich NR1 3EY
Date of inspection:	07/11/2019
Risk rating reference:	19/00763/FOOD
Premises reference:	08/00335/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Chinese restaurant and take away

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 Hygiene Rating Re-Scoring Visit

Date 20th November 2019

Following the previous inspection a re-rating visit was requested. The revised score is indicated here. The results are listed below.

Your Food Hygiene Rating is 5 – a very good standard



Observation I was pleased to see the following:

You had completed and implemented Safer Food Better Business as your food safety management system, adopting a version in Chinese in addition to a version in English so that all staff can be trained appropriately.

Staff had been trained in Food safety matters relevant to their job role and records kept.

All other matters identified in the inspection report had been attended to.

If the window in the vegetable preparation room is to be left open it needs to be provided with an insect proof screen.

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 1 - major improvement is necessary



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)**

Personal Hygiene

Legal Requirement All persons in food handling areas must wear suitable, clean, and where appropriate protective clothing. Dirty chefs jackets and aprons were seen hanging up in the corridor. Ensure all staff have sufficient uniform available to have clean available every day. The uniforms being worn were in a similar condition to those hanging up.

Temperature Control

Recommendation In addition to the visual checks you undertake, use a probe thermometer to check the core temperature of cooked and reheated foods. The temperature should reach 75°C for 30 seconds or an equivalent time/temperature combination (e.g. 80°C for 10 seconds). Obtain antibacterial probe wipes to clean the probe thermometer.

Recommendation Get some independent fridge thermometers for each chilled food storage unit.

Poor Practices

Contravention The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration::

- red chopping boards are being used for both raw meat and vegetable preparation. Whilst these do go through a commercial dishwasher it is preferable to have green boards for vegetables.
- many foods in the fridges and freezers were not labelled/dated (no stock control system in place).
- shelves in the fridge were covered with foil which impedes air flow

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 (cobwebs and dust to high level surfaces particularly near open windows)
- mastic joints behind sinks
- eye level shelves in ground floor kitchen
- flooring in first floor kitchen and prep room under and behind equipment

Recommendation Improve your housekeeping. The vegetable prep room was cluttered with boxes of dried foods stored on the floor making cleaning difficult. It is recommended that you provide a weather and pest proof structure in the rear yard area to use as a store room and only bring into the preparation areas that which is currently in use and can be stored off the floor.

Cleaning Chemicals / Materials / Equipment and Methods

Recommendation Disinfect equipment and utensils after cleaning with a suitable sanitiser.

Maintenance

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

- worn and / or peeling paint to windows and reveals in all areas

Pest Control

Contravention Pest proofing is inadequate particularly in the following areas::

- no fly screens to the windows opened for ventilation.

3. Confidence in Management

There is major non-compliance with legal requirements. Your food safety management system was not written down. You were failing to apply your written food safety management system. The contraventions require your urgent attention. A revisit is planned and formal enforcement action is likely. **(Score 20)**

Type of Food Safety Management System Required

Contravention You do not have a food safety management system. Implement Safer Food Better Business or an equivalent food safety management system. You are using diary pages based on Safer Food Better Business but there is nothing to state what your opening and closing checks are or what procedures/safe systems you are following to ensure the food you serve is safe to eat.

Food Hazard Identification and Control

Contravention The following SAFE METHODS are missing from your Safer Food Better Business packs:

- Cross-contamination
- Cleaning
- Chilling
- Cooking

Information Before implementing a food safety management system such as Safer Food Better Business, basic good hygiene conditions and practices called prerequisites must be in place. Only then will your food safety management system be effective in ensuring the preparation of safe food.

Proving Your Arrangements are Working Well

Observation You have obtained copies of the Safer Food Better Business pack for chinese cooking in both English and Chinese so that all staff are able to read and understand what is expected of them. You need to complete each pack and train your staff on those parts that are relevant to their job role.

Training

Contravention The following evidence indicates there is a staff training need as food handlers:

- were using poor food storage practices
- were not aware of the food safety management system

Allergens

Contravention You are failing to manage allergens properly::

- You do not have a system for informing customers about the presence of allergens in the food you prepare

Observation You have a statement on your menu telling customers to let you know if they have an allergy or intolerance, but due to the front of house staff not being able to converse with the back of house staff this is not adequate. Provide an allergen matrix at least for the different sauces with which foods are served and train your front of house staff on this.