



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Food Cycle - Friday @ 7pm
Address of food business:	Friends Meeting House Upper Goat Lane Norwich NR2 1EW
Date of inspection:	08/11/2019
Risk rating reference:	19/00767/FOOD
Premises reference:	17/00043/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Main Kitchen
Records examined:	SFBB, Temperature control records, Pest control report
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Providing free vegetarian meals for those that need a meal

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.

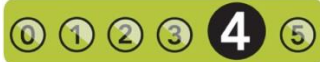
FOOD SAFETY

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

Your Food Hygiene Rating is 4 - a 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:

- flaking paint on freezer

Observation As there was no dishwasher you could not demonstrate effective heat disinfection of the following food equipment:

- chopping boards

Contravention You have provided separate equipment and utensils designated for use with either raw or ready-to-eat foods but need to ensure these are washed and stored separately.

Guidance The FSA (visit www.food.gov.uk for more information) has issued guidance on controlling *E.coli* 0157 through:

- the complete separation of raw and ready-to-eat food
- the correct use of wash-hand basins and thorough hand-washing
- having dedicated equipment (including complex equipment) for raw and ready-to-eat foods
- employing a 2-stage cleaning method and using sanitisers correctly
- and by controlling the risks posed by soily vegetables

Hand-washing

Recommendation Provide a 'for hand washing only' sign above the wash hand basin.

Recommendation The SFBB pack has information on Good hand washing technique which can be placed above the hand basin

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

Observation The wash-hand basin was well stocked with hand cleaning materials but only a towel was available for drying hands where disposable paper towels would be preferable.

Temperature Control

Legal Requirement Where food is to be held or served at chilled temperatures it must be cooled as quickly as possible following the heat-processing stage, to a temperature which does not result in a risk to health.

Observation Not all the food made that evening was served and much was left over. I understood this would be cooled and transported to another venue. You must ensure such left over food is cooled quickly and that transport times are kept to a minimum (see the section on Controlling food hazards).

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:

- Wash cutting boards used for ready to eat and raw foods separately and store them away from potentially contaminated surfaces like cutting boards used for raw foods.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are of a generally satisfactory standard but there are some 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 10)**

Cleaning

Observation The tables in the centre of the kitchen used for food preparation are rather too low to be used comfortably when standing and so all food preparation is done whilst seated at wooden chairs.

Recommendation Consider removing wooden chairs from the kitchen. Where possible wooden items should not be used in the kitchen as they must be sealed, are more difficult to clean, and if not in good condition may shed and contaminate open food.

Recommendation Where space allows consider dispensing with the central island of tables and instead preparing food on the work tops around the walls of the kitchen.

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- base of cutlery tray

Cleaning Chemicals / Materials / Equipment and Methods

Observation I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Recommendation In line with recent guidance on controlling *E.coli 0157* you should employ a two-stage cleaning method when cleaning and sanitising surfaces.

Pest Control

Contravention Pest proofing is inadequate particularly in the following areas:

- no fly screens to the windows

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

Type of Food Safety Management System Required

Observation Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to food.

Observation You had colour-coded equipment but needed to ensure raw cutting boards were washed separately and stored away from boards used for ready to eat foods.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers as well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

Food Hazard Identification and Control

Contravention You have not identified these food hazards or the methods of control at critical points in your operation:

- the cooling and transport of left over food to other venues

Allergens

Observation you had procedures in place for identifying the allergens in food and for informing your customers about the allergens present.

Contravention You are not informing customers about the potential cross contamination with allergens. Provide a warning sign where your customers will see it.