



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Evergreen Chinese Takeaway
Address of food business:	315 Aylsham Road Norwich NR3 2AB
Date of inspection:	12/12/2019
Risk rating reference:	19/00844/FOOD
Premises reference:	15/00392/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Chinese 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 Hygiene Rating Re-Scoring Visit

Date: 6<sup>th</sup> February 2020

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

Your revised Food Hygiene Rating is 5 – a very good standard



**Observation** I was pleased to see the following:

- Broken and redundant equipment has been removed from the premises
- Chopping boards are being stored in a rack
- Clean overclothing is available
- The premises are being maintained in a clean condition
- Sanitiser has been obtained and is being correctly used
- You have obtained SFBB for Chinese Cuisine (in Chinese) and this has been completed and fully implemented.

### Recommendation

Whilst you have obtained the SFBB for Chinese Cuisine the pages need to be sorted into the correct sections. All pages relating to Cross contamination together, all pages for Chilling together etc.

### Contravention

The 'Iceline' freezer is still awaiting repair. If a new door seal cannot be found a new door or replacement freezer needs to be provided.

## 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>	0 - 15	20	25 - 30	<b>35 - 40</b>	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	15	<b>20</b>	-

<b>Your Rating is</b>	5	4	3	2	<b>1</b>	0
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Your Food Hygiene Rating is 1 - major improvement is necessary



## 1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.  
**(Score 10)**

### 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 broken particles
- chopping boards touching
- dirty can opener
- broken dirty plastic containers used for food storage
- open tin of pineapple

**Information** Once a tin has been opened the contents should be transferred to a clean lidded container until used to prevent metal contamination of the product.

**Recommendation** Place clean chopping boards in a rack so that the sides are not touching and air can circulate around them.

### Personal Hygiene

**Contravention** The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- staff were not wearing suitable protective clothing. Only an apron was being worn over outdoor clothing

**Recommendation** Obtain chefs jackets or similar of a size that can be worn over outdoor clothing

## 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 of Equipment and Food Contact Surfaces

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

- hand contact surfaces (electrical plugs and sockets, taps to hand wash basins)
- food storage containers including large bins in rear preparation room
- external surfaces of deep fat fryer (gap between fryer and wok range)
- upright freezer has dirty seals and requires defrosting

#### Cleaning Chemicals / Materials / Equipment and Methods

**Contravention** The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria between surfaces:

- you did not have any sanitiser available
- there was a mixture of cleaning chemicals from different manufacturers and no clear instructions about how to use each one. The containers were dirty.

**Recommendation** Disinfect equipment and utensils after cleaning with a suitable sanitiser. The sanitizer should comply with BS EN 1276: 1996 or BS EN 13697:2001 and have a short contact time. Follow the manufacturers instructions for use.

#### Maintenance and Cleaning

**Observation** You are maintaining the premises in good condition and the standard of cleaning was generally good. There were several items of redundant equipment and utensils found in the rear store

**Contravention** The following were found to be defective and in need of repair or replacement:

- broken seals to 'Iceline' upright freezer door
- broken plastic containers used for food storage

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

There is major non-compliance with legal requirements. Your food safety management system was not written down. 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.

**Information** You were told at the time of your last inspection to obtain Safer Food Better Business for Chinese Cuisine and use this as the basis of your food safety management system. As you have not obtained a copy to date your Food Hygiene Rating Score has been adversely affected.

**Information** a SFBB for Chinese Cuisine pack can be downloaded from the Food Standards Agency website using the following link [food.gov.uk/business-guidance](https://www.food.gov.uk/business-guidance). or on ebay or by contacting [www.coventry.gov.uk](http://www.coventry.gov.uk)