

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	That Cafe
Address of food business:	27 St Augustines Street Norwich NR3 3BY
Date of inspection:	20/02/2020
Risk rating reference:	20/00054/FOOD
Premises reference:	17/00312/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	SFBB, Temperature Control Records, Training Certificates/records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Cafe serving the 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)**

Temperature Control

Contravention The following evidence indicated there was a risk of bacteria growing on food: you are not monitoring the temperature of foods held hot in the bain marie nor of foods that have been reheated.

Guidance All food products should be stored in accordance with the manufacturer instructions. Remember to read the label and follow the instructions particularly once the packet has been opened. (e.g. refrigerate once opened/store below 5°C/use within 4 weeks etc)

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::

- Opened packets of bacon and cheese in the fridge. Not being dated when opened 3 day shelf life allegedly applied. Bacon packet states use within 24 hours of opening.
- Foods that have been defrosted for later use had not been re-dated with date of defrost (once defrosted you should ensure that the product is used within 24 hours)
- Damp tea towels were being used under equipment stored on the shelf below the sink unit

It is recommended that you split the packet of bacon into smaller portions and only defrost the quantity you anticipate using within 24hours.

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 Equipment and Food Contact Surfaces

Observation A good standard of cleaning was observed, staff knew how and when to clean._

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 It was noted that your sanitizer has a 5 minute contact time. This is therefore only suitable for use on final clean down. For a clean as you go product you should look for one with a much shorter contact time.

Maintenance

Observation You are maintaining the premises in good condition.

Facilities and Structural provision

Observation I was pleased to see the premises had been well maintained and that adequate facilities had been provided.

3. Confidence in Management

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. You have a good track record. There are some minor contraventions which require your attention. Your records are appropriate and generally maintained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Food Hazard Identification and Control

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

- bacteria growing on food

Recommendation Review the manufacturers instructions for shelf life once a product is opened.

Observation Your SFBB says that you keep open high risk products for up to 3 days however thawed bubble and squeak was found without a new date applied and an open packet of bacon was seen with a date of 9 March.

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your SFBB pack::

- Your records for hot holding of foods were incomplete. Remember to monitor the temperature of foods held in the Bain Marie and soup kettle.

Training

Recommendation Catering staff should refresh their food hygiene knowledge every 3 years so that they stay up to date with current legislation and good practice. Booking details for this course are on our website: www.norwich.gov.uk

Information Ensure all staff are trained on those aspects of the fsms relevant to their role, stock rotation, temperature monitoring