



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	O' Yes Kebab
Address of food business:	560B Dereham Road Norwich NR5 8TU
Date of inspection:	26/02/2020
Risk rating reference:	20/00069/FOOD
Premises reference:	04910/0560/B/000
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	SFBB, Training Certificates/records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Pizza take-away with delivery service serving 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 3 - a generally satisfactory 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:

- fraying selo-tape on end of pizza make up preparation table

Unfit food

Contravention The following food was past its use by date:

- packaged meatballs were found passed their indicated 'Use by' date in both the pizza make up table and frozen within in bulk freezer in your rear outside storage area. Under food safety law all food found passed its 'Use by' is an offence for each item. If you have frozen products down with a 'Use by' date they must be clearly labelled with a frozen date and defrost date. This issue was raised at the

last inspection.

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 Structure

Contravention The following items were dirty and require more frequent and thorough cleaning:

- floor/wall junctions
- around equipment feet
- behind and under equipment
- high level cleaning
- ceiling
- hand contact surfaces such as light switches and door handles

Contravention The following items could not be effectively cleaned and must be covered or made non-absorbent:

- bare plaster to wall in washing machine room
- walls
- rawplugs and drill holes in wall

Maintenance

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

- floor surfaces
- splits or holes in flooring
- worn and / or peeling paint

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. Your records are appropriate and generally maintained but some deficiencies were identified. Some minor issues were identified relating to staff supervision and training. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Proving Your Arrangements are Working Well

Contravention The following are needed in order to demonstrate your food safety management system is working:

- you were advised on labeling foods frozen down with a 'Use By' date at last inspection and have not implemented a robust labeling system for this practise
- you have 3 separate semi-completed copies of Safer Food Better Business packs (SFBB) and these were all difficult to follow as pages were loose and out of order. You must have one fully completed SFBB pack which is easy for staff to follow. The SFBB pack must also be made available at all times for staff to access. Staff must also have been trained on your food safety practise as written in pack and a record made of their training on the staff training record sheets.
- daily diary
- 4-weekly checks
- training records / supplier lists

Allergens

Contravention You are failing to manage allergens properly:

- you have not identified the allergens present in the food you prepare