



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:	14/10/2021
Risk rating reference:	21/00256/FOOD
Premises reference:	15/00392/FD_HS
Type of premises:	Food take away premises
Areas inspected:	Main Kitchen, Prep Room
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Takeaway serving chinese cuisine in the local area

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 4 - a good standard



1. Food Hygiene and Safety

Food Hygiene standards are excellent. You demonstrated full 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. **(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:

- Dirty Can opener- to be cleaned after each use
- Damaged plastic containers/ids - replace any that are chipped and torn
- Plastic film on reusable black plastic tubs-remove all trace of film.
- dirty casing to probe thermometer

Observation I was pleased to see you were able to demonstrate effective controls to prevent cross-contamination.

Observation Rice was only kept for use on the day it had been prepared.

Hand-washing

Observation I was pleased to see hand washing was well managed.

Personal Hygiene

Observation Protective over clothing should be worn whenever you are on the premises preparing food for service or when open to customers. Not just put on during opening hours.

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). Record your findings on the diary page.

Observation I was pleased to see you were able to limit bacterial growth and/or survival by applying appropriate temperature controls at points critical to food safety and that you were monitoring temperatures.

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:

- Open cans of pineapple and coconut milk found in fridge. Decant all remaining contents into a clean lidded container.
- Cardboard boxes used to store wrapped prawn crackers cannot be effectively cleaned

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:

- behind and under equipment (hand wash basin)
- high level cleaning (duct to extraction system)
- Upright freezer badly iced

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

- mdf or chipboard shelves
- Cardboard forming shelves in rear preparation room
- Cardboard boxes used to store prawn crackers cannot be cleaned. Use plastic containers

Observation The kitchen had been well maintained and the standard of cleaning was good.

Cleaning of Equipment and Food Contact Surfaces

Observation You had dedicated equipment for the preparation of raw and ready-to-eat foods.

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.

Maintenance

Observation You are maintaining the premises in good condition.

Pest Control

Observation I was pleased to see that the premises was proofed against the entry of pests and that pest control procedures were in place.

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. **(Score 5)**

Type of Food Safety Management System Required

Observation You have adopted SFBB as your documented food safety management system.

Proving Your Arrangements are Working Well

Recommendation It would be better to use the diary sheets rather than loose pieces of paper to record the checks you carry out.

Observation Your SFBB pack is written in Chinese and appears to have completed appropriately. Your records were not sufficient. To help identify when a problem occurs it is recommended that you record the results of the hot food monitoring that you do.

Traceability

Observation Your records were such that food could easily be traced back to its supplier.