

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Shiki Japanese Restaurant
Address of food business:	6 Tombland Norwich NR3 1HE
Date of inspection:	01/12/2021
Risk rating reference:	21/00381/FOOD
Premises reference:	04/00130/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	FSMS, Temperature Control Records, SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Japanese restaurant 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 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 ready-to-eat food and or its packaging to the risk of cross-contamination with foodborne bacteria:

- Your young child was in the Kitchen.(This is also a Health and Safety risk)
- A food handler went straight from handling raw meat on the slicer to other Kitchen activities.

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

Observation I was pleased to note the meat slicer is used for raw meat only. You have separate preparation and storage areas for raw meat, and use colour coded boards.

Hand-washing

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

Personal Hygiene

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

Observation Staff wear gloves and these are generally changed between tasks.

Temperature Control

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.

Unfit food

Observation Food was dated and you had a clear policy on stock rotation, and length of time to keep food.

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::

- Cooked Udon noodles were being defrosted at room temperature. It is best to do this in the fridge.

Observation A pack of potato noodles splits into 4. The other parts, now discarded contained the use by, so you had labelled the product. Try to retain the original use by until the last part is used.

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:

- Servery cupboards inside
- Underside wall shelves in kitchen above preparation surfaces.

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

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- hand contact surfaces to fridge handles.

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

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

- Worn mastic around wash up sink
- Broken plastic casing to under worktop fridge shelves
- High level wall plaster damaged and requires making good.
- Electric Fly Killer bulb not working.

Facilities and Structural provision

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

Observation You have a dishwasher and glass washer.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Type of Food Safety Management System Required

Contravention The food safety management system you have in place is not fully suitable given the specific food risks associated with your business, such as Sushi. You are using SFBB but with many additional monitoring records and a simple Haccp for Sushi. Implement a bespoke HACCP system covering higher risk activities not covered in simpler systems such as Safer Food Better Business:

- The Haccp document you sent to me regarding Sushi rice production requires expansion to cover all associated risks, hazards, controls and necessary monitoring. Please see my comments under Food Hazard Identification and Control. Please email this to me within a week.
- Please also send me the specific Haccp for use of raw fish.

Observation I have made reference to a useful document regarding safe Sushi production, and necessary controls. I am happy that you refer to this document too. Please follow the link:

https://ww3.brighton-hove.gov.uk/sites/brighton-hove.gov.uk/files/downloads/food_safety_team/Fguide54_-_Safe_Production_of_Sushi_and_Sashimi.pdf

Observation You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

Observation You had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

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 The control methods you have put in place at the following critical control points are not sufficient:

- As you make up your own vinegar mix you should test the pH of the batch, and ideally record this
- You only test a single sample of the cooked rice with vinegar mixed in for pH. Any checking must be representative of the batch, and I would suggest you probe and check in several places.
- Sometimes you cook 2 batches of rice for Sushi a day. Your records for pH have not always recorded this.
- Ambient holding of Sushi rice is reliant upon the pH remaining below 4.5 to control bacterial growth. If this cannot be proved then you should try and implement other controls such as moulding the rice immediately, and chilling, or

cooking fewer smaller batches that are used quickly. I am concerned that although you check and record pH when mixed, the rice may remain at ambient temperature for nearly 12 hours, and no subsequent checks are made. The product may be exposed to contamination during this period too. Please commence increased monitoring, and you are advised to record this.

- It is for you to prove the safety of high risk products. Therefore you may wish to arrange sampling of the Sushi rice. I will also arrange sampling too.
- You are not freezing the salmon used for Sushi. In line with the guidance, there are exemptions where this need not be done- see guidance sheet. However please can you therefore email me the proof of the origin of the salmon. Also other fish products used, and whether frozen on site or before.

Traceability

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

Waste Food and other Refuse

Observation You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.

Training

Recommendation A Level 2 Award in Food Safety in Catering or its equivalent (a 6-hour course leading to the award of a recognised certificate in food hygiene) would be appropriate for your food handlers. Booking details for the equivalent CIEH course are on our website: www.norwich.gov.uk

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

Observation I was pleased to see that food handlers had been trained to an appropriate level and evidence of their training was made available.

Infection Control / Sickness / Exclusion Policy

Observation Policies were in place to prevent any infected food handler from contaminating food.

Allergens

Contravention You are offering or selling prepacked for direct sale (PPDS) food which does not have the correct allergen labelling. This will apply to takeaway items prepared and packed before the order is placed. Please see the attached information leaflet.