



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Ossi's Eat In & Take Away
Address of food business:	68 Prince Of Wales Road Norwich NR1 1LT
Date of inspection:	08/12/2021
Risk rating reference:	21/00402/FOOD
Premises reference:	11/00220/FD_HS
Type of premises:	Cuisine - Turkish
Areas inspected:	Storeroom, Main Kitchen
Records examined:	Training Certificates/records, Cleaning Schedule, Pest Control Report, SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Kebab pizza and burger eat in and 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 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

You have a good track record. There are some minor contraventions which require your attention. Your records are appropriate and generally maintained. Your staff are suitably supervised and trained. **(Score 5)**

#### Contamination risks

**Observation** I was pleased you had a separate area for the preparation of raw meat.

**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:

- protective film is peeling off equipment. Remove
- fridge shelving worn in many of the fridges
- pizza topping stored in plastic bags directly on fridge shelves. Use lidded food containers

#### Personal hygiene

**Contravention** Food handlers were not wearing protective clothing to cover their every day clothes during service.

**Contravention** Food handlers were not wearing protective clothing when preparing raw meat.

**Recommendation** When preparing raw meat ensure food handlers wear disposable protective clothing or a single use apron which can be cleaned and disinfected or can be washed at a high temperature between uses.

## 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.

## **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:

- around equipment feet
- behind and under equipment
- fridge shelving

**Observation** I was pleased to see that the premises was kept reasonably clean and that your cleaning methods and equipment were able to minimise the spread of harmful bacteria between surfaces. You must however pay more attention to cleaning under, behind and between units.

### 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:

- the sanitisers are not to BS EN 1276:1997 or 13697:2001 Standards

**Observation** You were able to demonstrate two-stage cleaning but were using several different brands of sanitiser each with their own contact time. Stick with one brand which conforms to the BS standard above.

### Kitchen equipment

**Contravention** The following kitchen equipment was dirty, damaged or could not be cleaned:

- some fridge door seals were split and dirty. Clean and replace as necessary
- The low-level right hand front panel to the vegetable fridge had become detached (or was broken) exposing internal wiring. Repair.

### Maintenance

**Observation** You are maintaining the premises in a reasonably good condition.

**Recommendation** The wooden counter tops and units were showing signs of age and should be replaced or renovated soon.

## **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. Your staff are suitably supervised and trained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

### Proving Your Arrangements are Working Well

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

- cleaning / clear and clean as you go (as demonstrated by the build up of dirt under and between some units).

### Training

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

### Allergens

**Contravention** You are failing to manage allergens properly:

- You have not adequately identified all the allergens present in the food you prepare

**Information** The Food Information Regulations require that you know what allergens are in the food you provide. You can no longer claim you don't know what allergens are present. Neither can you simply state that all the foods you serve might contain an allergen:

- Be sure you know exactly what your allergens are
- Convey this information to your customers accurately and consistently

**Recommendation** Make a chart listing all your meals together with the 14 allergens (if present). Bring the chart to the attention of your customers and your staff.

**Recommendation** Add allergy information to your menu.

**Recommendation** Obtain an up-to-date Safer Food Better Business pack. This has new Safe Methods on allergens and acrylamide.