



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Norwich Smokehouse
Address of food business:	6 Aylsham Crescent Norwich NR3 2RZ
Date of inspection:	17/12/2021
Risk rating reference:	21/00425/FOOD
Premises reference:	21/00344/FD_HS
Type of premises:	Takeaway
Areas inspected:	All
Records examined:	Food Safety Management System/Haccp
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	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 is divided into three areas which you are scored against for the hygiene rating:

1. Food hygiene and safety procedures
2. Structural requirements
3. Confidence in management/control procedures

Your Food Hygiene Rating is 5 - a very good standard



1. Food Hygiene and Safety

There are some minor contraventions which require your attention. Your staff are suitably supervised and trained. Your records are appropriate and generally maintained. **(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:

- Open dry goods
- Staff drink in fridge
- Washed up clean equipment drying on tea towel
- No probe wipes

Contravention You had not protected the articles and/or the equipment you use for ready-to-eat food from the contamination risk posed by raw food or its packaging:

- crockery stored on open shelves under worktop where raw food is handled.

Information Equipment, utensils, dishes and wrapping materials used for ready-to-eat foods must not to be stored in open storage where there is a risk of contamination (i.e. underneath a worktop where raw foods are prepared).

Guidance The FSA (visit www.food.gov.uk for more information) has issued guidance on controlling E.coli 0157 through:

- * the complete separation of raw and ready-to-eat food
- * the correct use of wash-hand basins and thorough handwashing
- * having dedicated equipment (including complex equipment) for raw and ready-to-eat foods
- * through 2-stage cleaning and the correct use of sanitisers
- * and by controlling the risks posed by soily vegetables.

Guidance Equipment, utensils, dishes and wrapping materials used for RTE foods are not to be stored in open storage (i.e. a storage area that cannot be closed) underneath a worktop where preparation of raw foods is undertaken as this could lead to cross-contamination.

Recommendation Provide separate equipment and utensils designated for use with either raw or ready-to-eat foods, which can be easily identified (e.g. colour coded) and stored and washed separately.
Ideally designate a raw meat only handling worktop, and ensure that other ready to eat foods are not handled there.

Recommendation Complex equipment (e.g. vacuum packers, slicers, mincers) should be labelled or colour coded so all staff are aware of its designated use for either raw or ready-to-eat foods.

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

Hand-washing

Information Proper hand-washing is essential to prevent cross-contamination of E.coli 0157 and other harmful bacteria onto food and food contact surfaces. Hand washing should include the following steps:

- wet hands before applying soap
- good hand rubbing technique
- rinsing of hands
- hygienic drying

Information Hand washing is required:

- * before handling ready-to-eat food
- * after touching raw food and its packaging, including unwashed fruit and vegetables
- * after a break/smoking
- * after going to the toilet
- * after cleaning
- * after removing waste
- * after blowing your nose

Recommendation Provide non-hand operated taps for hand washing e.g. knee operated or motion sensors.

Recommendation After washing hands food handlers should turn the taps off using paper towel to prevent them from re contaminating their hands

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.

Temperature Control

Observation You are maintaining various temperature records for sous vide, fridges and freezers. Sous vide meat is cooked off in the oven. You calibrate the probe and record this.

You were aware of, and monitoring food delivery temperatures, cook and hot hold.

You are hoping to install a walk in chiller. This will permit separation of raw and ready to eat foods.

Recommendation Use thermometers to monitor fridge and freezer temperatures rather than the digital readout.

Sauces such as ketchup were opened and not in fridge. Please follow manufacturer label instruction for storage.

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::

- Two date coding systems were in use, one dating when prepared, the other when to dispose. Ensure one system is used to prevent confusion.
- Ensure you always date when items are defrosted, in line with your systems.
- BBQ sauce, bought online had no English label. You took this up with your supplier whilst I was on site.

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 could not be effectively cleaned and must be covered or made non-absorbent:

- mdf or chipboard shelves
- bare plaster to store /corridor walls

Maintenance

Observation I was pleased to see the kitchen had recently been refurbished.

Pest Control

Observation You have a pest control contract in place and there is no evidence of pest activity on the premises.

3. Confidence in Management

There are some minor contraventions which require your attention. Your staff are suitably supervised and trained. **(Score 5)**

Type of Food Safety Management System Required

Contravention The food safety management system you have in place is not suitable given the food risks associated with your business. Implement a bespoke HACCP system covering higher risk activities not covered in simpler systems such as Safer Food Better Business.

Food Hazard Identification and Control

Observation You were using SFBB, but also showed me a bespoke Haccp, which you completed, and forwarded to me. This covered the activities such as sous vide etc You have several monitoring documents which were generally completed well.

We discussed some amendments to the Haccp such as the time stated for cooling joints, 8-10 hours, being more specific about monitoring using a sanitised probe.

With specific regard to Sous vide it is a time temperature combination for adequate cooking. Your Haccp referred to 75degrees to achieve when your records show this isn't happening. Please review.

I also suggest a special sous vide probe be used to probe inside the bag which then reseals.

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

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

Contravention Ensure staff all know the sanitiser contact time.

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 relates to food pre packed, before the order is placed.

Observation You were generally aware and had identified allergens.

HEALTH, SAFETY AND WELFARE

Solid Fuel

This type of means of cooking comes with additional Health and Safety risks regarding Carbon Monoxide. You need a specific risk assessment regarding this. Please refer to this guidance: www.hse.gov.uk/foi/internalops/og/og-00078.htm