



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Pizza One And Sweet Tree
Address of food business:	5 St Johns Close Norwich NR1 2AD
Date of inspection:	03/02/2022
Risk rating reference:	22/00081/FOOD
Premises reference:	15550/0005/0/000
Type of premises:	Food takeaway premises
Areas inspected:	Other, Main Kitchen, Servery
Records examined:	FSMS, Training Certificates/records, Cleaning Schedule, SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Cafe serving a variety of cakes made on the premises

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

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 Equipment in contact with raw foods, such as your red cutting board, must be washed and stored separately from equipment used for ready to eat foods. Provide a separate rack for the red cutting board and store it away from the other cutting boards.

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

Hand-washing

Legal Requirement An adequate number of wash hand basins must be available for use, they must be suitably located and designated for cleaning hands.

Recommendation Although there is a wash hand basin just behind the kitchen door I would recommend you provide a wash hand basin in the servery too. A small dual-purpose sink and wash hand basin may be more useful to help clean up occasional spills etc..

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

- mdf or chipboard edges to the countertop in the servery
- unsealed wooden shelving in the kitchen

Recommendation Improve your housekeeping.

Recommendation Remove redundant items and equipment from food rooms.

Recommendation Remove the textured finish from the ceiling in the kitchen. Although there was no evidence to suggest this was the case here, textured finishes can shed plaster bits into the kitchen and can be difficult to keep clean as they collect dust. I note you repaint the ceiling regularly.

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- can opener

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.

Facilities and Structural provision

Recommendation The following facilities were inadequate and could be improved:

- insufficient or poorly sited wash hand basins

Pest Control

Contravention Pest proofing is inadequate particularly in the following areas:

- no pest proof door screen, required if you leave the external door open
- broken electric fly killer

Contravention The electric fly killer is sited over an area where food is stored/handled. Re-site the unit away from food.

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

Contravention Your documented Food Safety Management System or Safer Food Better Business pack was not available for inspection. As a consequence at the time of my inspection you could not demonstrate an effective system for managing food safety hazards.

Observation You made the SFBB pack available to me the following day and I was pleased to see the pack completed satisfactorily. In future keep the pack on site at all times.

Observation You had colour-coded equipment but need to separate the red cutting board from other boards used for ready-to-eat foods.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers and could demonstrate effective systems for controlling bacterial growth and survival.

Training

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.

Allergens

Observation You had identified the presence of allergens in your non-prepacked food and had brought this to the attention of your customers.

Observation You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.

Recommendation move the allergy poster to the front of the servery where it can be seen more easily.