



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Antep Kitchen Turkish Restaurant
Address of food business:	47 Dereham Road Norwich NR2 4HZ
Date of inspection:	28/07/2022
Risk rating reference:	22/00414/FOOD
Premises reference:	22/00120/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Turkish Restaurant and takeaway serving the 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

Your Food Hygiene Rating is 2 - improvement is necessary



1. Food Hygiene and Safety

Food hygiene standards are less than satisfactory and you are failing to comply with the law in many respects. Contraventions require your immediate attention as some are critical to food safety. We may revisit your business and if standards have not improved take formal enforcement action. You are failing to apply some of the controls needed to prevent cross-contamination. There are significant lapses in safe food handling practices and procedures. Contraventions require your immediate attention as some are critical to food safety. We may revisit your business and if standards have not improved take formal enforcement action. **(Score 15)**

Contamination risks

Contravention The following exposed ready-to-eat food and or its packaging to the risk of cross-contamination with foodborne bacteria from raw meat or unwashed fruits and vegetables:

- raw foods were stored above and next to ready to eat foods in the main larder fridge

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.:

- Red handled tongs were being used for ready to eat foods, prepared salads, and

- for handling raw meat on the charcoal grill.
- plastic trays originally used for raw meat were being used to hold prepared salads

Contravention Food was not protected from general sources of contamination:

- open packets of spice etc in the store room
- lids loosely fitting to containers of ice cream stored in freezer alongside raw meats

Legal Requirement At all stages of production, processing and distribution, food must be protected from any contamination likely to render it unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state.

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.

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.

Hand-washing

Contravention The following indicated that hand-washing was not suitably managed::

- no means for hygienically drying hands was available at the hand wash basin in the kitchen

Personal Hygiene

Observation I was pleased to see that staff were wearing clean uniform t shirts and aprons..

Temperature Control

Contravention The following evidence indicated there was a risk of bacteria growing on food::

- cooked rice was left out at room temperature for more that 90 minutes

- food temperatures were not being monitored you do not have/use a thermometer to check.
- hot foods, for service, were kept below 63°C for over 2 hours (the bain-marie was not holding foods above 63°C)

Contravention The following evidence indicated there was a risk of harmful bacteria remaining in cooked food or reheated food::

- food is not hot held at a high enough temperature
- Cooked rice was being prepared in the morning for use that day. Some was transferred to the Bain marie which failed to keep it above 63°C the rest was left at room temperature to cool.

Legal Requirement Raw materials, ingredients, intermediate products and finished products likely to support the reproduction of pathogenic micro-organisms or the formation of toxins must not be kept at temperatures that might result in a risk to health.

Guidance You cannot rely on taking chilled food temperatures by reading the temperature on the fridge display. You need an independent method that is clearly related to the actual food temperature. Either place an independent thermometer in each fridge/freezer or use a probe thermometer to check the core temperature of the food.

Recommendation Infrared thermometers can be used as a simple and speedy way of checking the surface temperatures of hot and cold food. When using them you need to remember that they measure the surface temperature of the food or wrapping rather than the core temperature.

Unfit food

Information Cooked rice was being kept for longer than 24 hours. Cooked rice must be refrigerated to below 8°C as soon as practicable and used or thrown away within 24 hours.:

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::

- Rice in the bain marie was held at 38°C
- Rice 'cooling' in the store room was at 28°C
- There were a number of pieces of redundant kitchen equipment in the store room that had not been cleaned before being removed from the kitchen and await disposal. The lid of the chest freezer located next to these was being used for food preparation.

Ensure rice is cooled as quickly as possible and stored refrigerated until required and any that has not been used within 24 hours thrown away. When reheating rice ensure it is heated throughout as quickly as possible to at least 70°C. Rice which is to be held hot must maintain a temperature of at least 63°C. Always reheat the rice before it is placed in the bain marie.

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::

- pipes and flooring under the sink
- wooden threshold in door way
- plugs and sockets
- grills at back of bench fridge and microwaves
- runners and internal surfaces of cupboard beneath serving bench
- store room

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

Observation. The store room was cluttered and disorganised and dirty.

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned::

- chopping boards
- food storage containers and the lids
- fridge and freezer seals
- ice machine
- cloths used as board stabilisers

Information A ready-to-eat food is any food that can safely be eaten without the need for further processing

Cleaning Chemicals / Materials / Equipment and Methods

Information You must ensure that the sanitisers you use are effective against bacteria. Ensure that they meet the following standards BS EN 1276:1997 and 13697:2001.

Guidance Even when using a surface sanitiser you should be following the 'two-stage' cleaning method. Apply the sanitiser once to remove visible dirt and food debris and then a second time to ensure effective disinfection. Make sure you follow the correct contact time for the product.

Maintenance

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

- worn and / or peeling paint to the wooden threshold and architraves, door between kitchen and store room
- Ceiling in main kitchen

Facilities and Structural provision

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

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 generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. You are progressing towards a written food safety management system. 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 You do not have a food safety management system. Implement Safer Food Better Business or an equivalent food safety management system.:

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

The inspector was shown diary records for opening and closing checks, temperature monitoring of a fridge and a freezer (multiple unnumbered fridges and freezers exist) and the weekly deep clean. There was no information as to what the opening and closing checks were, how the temperatures are being monitored nor how the cleaning was to be done (no cleaning schedule)

Legal Requirement Ensure that your food safety management system is available on site so your staff can refer to your procedures and so that daily records of checks can be completed.

Information As you are a new business you have been given the benefit of the doubt despite your food safety management system not fully complying with the law. You must act on this now as your hygiene rating score will be reduced to a maximum of 1 if there is a similar situational at the next visit.

Food Hazard Identification and Control

Contravention You have not identified these food hazards or the methods of control at critical points in your operation::

- bacteria surviving in cooked food
- cross-contamination

Contravention The following SAFE METHODS are missing from your Safer Food Better Business pack:

- Chilling
- Cleaning
- Cooking
- Cross-contamination

Contravention Your food safety management system is not adequate in its scope and/or is not sufficiently detailed. Ensure your food safety management system is regularly reviewed, covers all of your food handling operations and that the controls in place at points critical to food safety are fully documented, monitored and verifiable. In particular address the following matters:

- preparation of rice
- temperature monitoring of hot and cold foods
- stock rotation system
- cleaning schedule
- staff training

Proving Your Arrangements are Working Well

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

- 4-weekly checks
- chilling / chilled storage / display of chilled food
- chilling down hot food / freezing / defrosting
- cleaning / clear and clean as you go
- cleaning schedule
- cloths / cross contamination
- cross contamination/ physical or chemical contamination
- food allergies
- personal hygiene / handwashing
- training records / supplier lists

Infection Control / Sickness / Exclusion Policy

Guidance Public Health England recommends that food handlers known or suspected to be suffering from a food-borne infection or gastro-intestinal illness stay away from work until symptom-free for 48 hours.

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

Contravention The following evidence indicates there is a staff training need as food handlers::

- did not understand the opening and closing checks
- were not aware of the food safety management system
- were using poor cross contamination practices
- were using poor food storage practices

Allergens

Contravention You are failing to manage allergens properly:

- You do not have a system for informing customers about the presence of allergens 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