



**Public Protection (food & safety)**  
**Food Premises Inspection Report**

Name of business:	Salls Lokma
Address of food business:	5 Eastbourne Place Norwich NR1 1DH
Date of inspection:	01/08/2022
Risk rating reference:	22/00415/FOOD
Premises reference:	22/00181/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Cellar, Servery, Main Kitchen
Records examined:	SFBB, Temperature Control Records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Restaurant/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	<b>10</b>	15	20	25
Structure and Cleaning	0	5	<b>10</b>	15	20	25
Confidence in management & control systems	0	5	<b>10</b>	15	20	30
<b>Your Total score</b>	0 - 15	20	<b>25 - 30</b>	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	<b>10</b>	15	20	-
<b>Your Rating is</b>	5	4	<b>3</b>	2	1	0

Your Food Hygiene Rating is 3 - a generally satisfactory standard



### 1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.  
**(Score 10)**

#### Contamination risks

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

#### Personal Hygiene

**Contravention** The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- staff were not using the wash-hand basin regularly
- staff were not wearing suitable protective clothing

**Legal requirement** All persons in food handling areas must wear suitable, clean, and where appropriate protective clothing

**Information** Regular hand washing is important for personal cleanliness. Remind all food handlers of the need to wash their hands before starting or returning to work, and specifically:

- After using the toilet;
- After handling rubbish
- After smoking;
- After taking a break;
- After handling raw food

**Information** There is a method for effective hand washing in your Safer Food Better Business pack

### Temperature Control

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

- food temperatures were not being monitored

**Recommendation** I recommend that you monitor and record your fridge and freezer temperatures and hot food

**Recommendation.** It is good practice to check the core temperature of cooked and reheated foods to ensure they reach required cooking temperatures (75°C for 30 seconds or an equivalent time/temperature combination).

**Recommendation** In addition to the visual checks you undertake use a probe thermometer to determine the core temperature of cooked food.

**Information** It is essential to know that your probe thermometer is working properly. A simple way to check a digital probe is to put it in iced water and boiling water:

- The readings in iced water should be between -1°C and 1°C.
- The readings in boiling water should be between 99°C and 101°C.

If the reading is outside this range you should replace your probe or return it to the manufacturer to be calibrated.

**Recommendation** Your SFBB pack contains details of how to calibrate your probe thermometer so you can be sure it is giving the correct reading. Discard the probe if it deviates by more than +/- 1°C

### Unfit food

**Contravention** The following food was unfit (and was seized or destroyed in my presence) because it was either; past its use by date

- mixed salad leaves were being stored beyond the 'Use by' date of 20/7 and 23/7

- baby salad leaves were being stored beyond the 'Use by' date of 28/7 and 30/7

### Poor Practices

**Contravention** The following food was of a reduced quality and if sold may not be of the standard demanded by the consumer:

- mixed peppers were being stored beyond their 'Best Before' date of 23/7 and 28/7
- cucumbers were being stored beyond their 'Best Before' date of 23/7 and 27/7
- food was being stored beyond their 'Best Before' date of 24/7
- uncovered food stored in fridges
- cutlery was being stored in food i.e yoghurt
- food was being stored in open cans in the fridge, once opened food should be decanted into clean lidded containers
- store prongs and blades to wooden cutlery facing down so they are not handled by fingers

**Guidance** It is an offence to use food which is not of the nature, substance or quality demanded by the consumer. Food used passed its 'best before' date could be of a reduced quality so you must check it is OK before you use it.

## **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 structural items were dirty and require more frequent and thorough cleaning:

- floor/wall junctions
- flooring underneath equipment
- walls near bin
- pillar
- cobwebs were seen to high areas

### Cleaning of Equipment and Food Contact Surfaces

**Contravention** The following surfaces and equipment in contact with food were dirty and/or could not be cleaned and require cleaning or discarding:

- fridge and freezer seals
- handle to chest freezer
- front of cabinet to chest freezer
- interior drawers to fridges

- handle to fridge drawer
- interior bottom to fridge
- interior bottom to upright freezer
- upright freezer and chest freezer needs defrosting
- lid to bin

### Cleaning Chemicals / Materials / Equipment and Methods

**Information** Cardboard cannot be properly cleaned. Do not use to store food in fridges. Use clean plastic containers that can be cleaned

### Maintenance

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

- split seals to fridge numbered 1
- handle to chest freezer

### Pest Control

**Observation** I was pleased to see that the premises was proofed against the entry of pests

## **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

**Observation** you had a 'Safer Food Better Business' pack. However this belonged to the previous food business owner and did not cover all of your procedures  
I was pleased to see that a new pack was ordered in my presence

**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.

### 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 growing on food

**Information** Before implementing a food safety management system such as Safer Food Better Business, basic good hygiene conditions and practices called prerequisites

must be in place. Only then will your food safety management system be effective in ensuring the preparation of safe food.

### Traceability

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

### 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 gastrointestinal 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 know how long to stay off work after illness.
- did not know the critical temperature for cooking foods
- were not washing their hands often enough
- were using food that was passed its USE BY date