



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Mitre
Address of food business:	The Mitre 131 Earlham Road Norwich NR2 3RF
Date of inspection:	29/09/2022
Risk rating reference:	22/00508/FOOD
Premises reference:	17/00238/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	Temperature Control Records, Pest Control Report, SFBB, Training Certificates/records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Cafe serving 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	<b>5</b>	10	15	20	25
Structure and Cleaning	0	5	<b>10</b>	15	20	25
Confidence in management & control systems	0	<b>5</b>	10	15	20	30
<b>Your Total score</b>	0 - 15	<b>20</b>	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	<b>10</b>	10	15	20	-
<b>Your Rating is</b>	5	<b>4</b>	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)**

#### Temperature Control

**Observation** You were monitoring and recording the temperature of the cold storage facilities by reading the dial on the unit.

**Recommendation** This should be verified from time to time either by using your temperature probe or by placing an independent thermometer in each unit

**Guidance** Where unsatisfactory temperatures are observed checks then should be made with a probe thermometer to see the actual temperature of the interior of the food.

#### Unfit food

**Guidance** If you freeze high risk foods you must ensure that you freeze them before the 'use by' date has passed (ideally at least a week before). You must also have a

good system to manage the food when you have defrosted it, to ensure it is used before it becomes unsafe. You must not extend the original shelf-life once defrosted and should dispose of any foods that you cannot guarantee the food handling practices complied with the law.

**Recommendation** Label foods which you freeze with the date of freezing so that you can confirm how long the food can be kept once defrosted. Defrosted food should be labelled with a 'use by' date and should be used within 2 days, or less if it was frozen close to its 'use by' date.

### Poor Practices

**Contravention** The following matters represented poor practice:

- the chest freezer in the cellar contained items inherited from the previous manager and which had not been properly labelled

**Observation** You stated that it is not your intention to use these and would be sorting out the freezer and disposing of any such foods. Ensure that this is carried out.

## **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
- electric fly killer and tray

**Contravention** The following items could not be effectively cleaned and must be covered, made non-absorbent or replaced:

- wooden flooring behind servery

**Observation** The kitchen had been well maintained and the standard of cleaning was good.

### 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.

### Maintenance

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

- damaged floor surfaces in servery and in storeroom

**Observation** You are generally maintaining the premises in good condition.

### 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**

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. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

### Type of Food Safety Management System Required

**Observation** Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to food.

### Proving Your Arrangements are Working Well

**Contravention** You should review and update the following sections in your SFBB pack:

- training records / supplier lists

### 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 (food hygiene certificates were seen).

**Recommendation** You must also ensure all staff are trained in your 'Safe Methods' as recorded in your SFBB pack and that you keep a record of their training.

### Allergens

**Observation** You had clearly shown the presence of allergens in your food on your menu.