



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Mediterranean Restaurant
Address of food business:	121 Magdalen Street Norwich NR3 1LN
Date of inspection:	29/09/2022
Risk rating reference:	22/00509/FOOD
Premises reference:	17/00087/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

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
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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 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::

- damaged equipment is in use that could shed broken particles (lids to plastic containers)
- Clean utensils were stored in an open container beneath the sink

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
- * thorough 2-stage cleaning and the correct use of sanitisers
- * and by controlling the risks posed by soily vegetables.

Poor Practice. The same type of container was being used for different types of food. As you do not have a dishwasher you should use different easily identifiable containers for the storage of a given type of food e.g. former mayonnaise tubs for salads, former yoghurt tubs for raw meats.

Clean utensils should be stored in an easy to clean container and relocated to a shelf above the sink.

Hand-washing

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

- equipment was seen draining in the wash hand basin in the kitchen
- no paper towel in the dispenser above the hand wash basin

Personal Hygiene

Legal Requirement Washbasins must be available, suitably located and designated for cleaning hands. Wash-hand basins must be provided with hot and cold (or suitably mixed) running water. Soap and hand drying facilities must be located nearby.

Temperature Control

Guidance You cannot rely on taking chilled food temperatures by reading the temperature display on the refrigeration unit. You need an independent method that is clearly related to the actual food temperature.

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 were dirty and require more frequent and thorough cleaning:

- behind and under equipment in the main kitchen
- floor wall junctions in the main kitchen

Observation I was pleased to see that the standard of cleaning in the bar and servery was to a good standard

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

- covering to shelf beneath mincing machine had open joints

Cleaning of Equipment and Food Contact Surfaces

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

- can opener
- fridge and freezer handles (hand contact surfaces)
- crates containing utensils
- lids to food containers

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::

- silicon sealant damaged behind sink
- lid to chest freezer
- missing edging strip to melamine bench covering in servery

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. 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 On previous inspections you were found to be using 'Safer Food Better Business' as your written food safety management system. On the day of my visit I was only able to see a page in a note book with opening and closing checks and temperature monitoring records. As such, this is not sufficient to be able to show you have a properly implemented written food safety management system based on HACCP principles. I was informed that you were intending to obtain an additional pack in Turkish as this would be better for your staff to understand.

Recommendation Your SFBB pack should be used as intended so as to guarantee you are fully complying with your legal obligation to have a documented food safety management system in place. A desk type diary can be used to record your opening and closing checks, daily temperature monitoring (hot and cold), problems found and actions taken. A monthly review can also be recorded in the diary. However you would still need a separate suppliers list and staff training records.

Training

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

- appeared not to understand cross contamination and how to prevent it.

Legal Requirement Food business operators must ensure that food handlers are supervised and instructed and/or trained in food hygiene matters to an appropriate level for the work they do. Ensure all staff are trained in those aspects of your food safety management system that are relevant to their job role

Allergens

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