



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Byron
Address of food business:	406 - 407 Chapelfield Plain Chapelfield Norwich NR2 1SZ
Date of inspection:	19/11/2022
Risk rating reference:	22/00591/FOOD
Premises reference:	20/00282/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Main Kitchen, Storeroom, Servery, Prep Room, Back of House
Records examined:	Pest Control Report, Cleaning Schedule, Supplier Audits, FSMS, Temperature Control Records, Training Certificates/records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	American inspired diner serving Hamburgers with choice of toppings, sides and salads.

**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 5 - a very 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

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

**Observation** Premises no longer prepares rare burgers and steak tartare. Burgers are now either well done or medium.

**Recommendation** It is recommended that you install a wall mounted blue roll dispenser above the raw meat hand wash sink. The current use of the pull out blue roll from the plastic tub is not suitable for use as juices were noted on the tub which could contaminate the hands of food handlers who handle the plastic tub after washing their hands.

#### Hand-washing

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

- One of two wash hand basins in the line kitchen was not easily accessible as food were being plated around the wash hand basin area.

**Guidance** Proper hand-washing is essential to prevent cross-contamination of E.coli 0157 and other harmful bacteria onto food and food contact surfaces. Handwashing should include the following steps:

- \* wet hands before applying soap
- \* good hand rubbing technique
- \* rinsing of hands
- \* hygienic drying

**Recommendation** One of two wash hand basins in the line kitchen was not easily accessible as food were being plated around the wash hand basin area. It is recommended that you review your procedure to ensure the wash hand basin is easily accessible for staff to wash their hands.

### Personal Hygiene

**Observation** I was pleased to see that standards of personal hygiene were satisfactory.

### Temperature Control

**Observation** I was pleased to see you were able to limit bacterial growth and/or survival by applying appropriate temperature controls at points critical to food safety and that you were monitoring temperatures.

## **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

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

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

#### Cleaning of Equipment and Food Contact Surfaces

**Observation** You had dedicated equipment for the preparation of raw and for ready-to-eat foods.

**Observation** There are 2 dedicated raw meat fridges located in the first floor prep area.

#### Cleaning Chemicals / Materials / Equipment and Methods

**Observation** Use of compliant sanitizers from Cleanline with 30 seconds contact time

#### Maintenance

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

- The door seal to one of two dedicated raw meat fridge was in bad condition/damaged. Renew the door seal.

**Legal Requirement** The door seal to one of two dedicated raw meat fridge was damaged. Renew the door seal and maintain in a clean condition.

#### 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** I was pleased to see that the premises was proofed against the entry of pests and that pest control procedures were in place.

**Observation** Albany pest contract in place. Last visit 3/11/22. Call out for fruit flies by the bar area. Treatment carried out to eliminate pest. At time of food inspection, no pest activity noted.

### **3. Confidence in Management**

A food safety management system is in place and you comply fully with the law. Hazards to food are understood properly controlled managed and reviewed. Your records are appropriate and being maintained. All your staff are suitably supervised and trained. You have a very good track record. **(Score 0)**

#### Type of Food Safety Management System Required

**Observation** You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

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

**Observation** You were monitoring (and recording) the temperatures of your fridges and freezers well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

**Observation** You had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

#### Infection Control / Sickness / Exclusion Policy

**Observation** Policies were in place to prevent any infected food handler from contaminating food.

#### 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.

**Observation** Food and general waste is disposed via the Chantry Place Management. FOG and waste oil - collected by O'hara waste oil.

#### 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.

**Observation** Training is undertaken via online platform call Flow". Bar and other floor staff have taken a Level 1 while food handlers working in the kitchen have a Level 2. Review of online training records showed 100% of staff training has been achieved

## Allergens

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

**Observation** A detailed allergen information and guide folder was available to view. This is also made available to customers in addition to the menu which also has a QR code.