



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Olive Tree
Address of food business:	61 Prince Of Wales Road Norwich NR1 1BL
Date of inspection:	25/11/2022
Risk rating reference:	22/00616/FOOD
Premises reference:	19/00364/FD_HS
Type of premises:	Cuisine – Turkish
Areas inspected:	Basement, Servery, Main Kitchen, Prep Room
Records examined:	Pest Control Report, SFBB, Supplier Audits, Temperature Control Records, Training Certificates/records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Hot food takeaway (Pizza and kebab)

**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
<b>Your Total score</b>	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	15	20	-
<b>Your Rating is</b>	5	4	3	2	1	0

Your Food Hygiene Rating is 4 - a good standard



### 1. Food Hygiene and Safety

Your records are appropriate and generally maintained but some deficiencies were identified. **(Score 5)**

#### Hand-washing

**Observation** I was pleased to see handwashing was well managed.

#### Temperature Control

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

- Temperature of pizza toppings in the make table unit was high.

**Legal Requirement** If you rely on selling COLD food (displayed over 8°C) within four hours you must be able to demonstrate your system for ensuring food is either sold, placed under refrigeration, or discarded, before the four hours have elapsed.

## **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:

- Door seals to fridges and freezers

**Recommendation** Your cleaning schedule is there to remind you to clean before an item becomes dirty. If an item is dirty when you go to clean it, increase the frequency of cleaning.

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

**Contravention** The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria between surfaces:

- Use of non-compliant sanitisers

**Guidance** Disinfectants and sanitisers must at least meet the requirements of one of the following standards: BS EN 1276 or BS EN 13697.

### **Maintenance**

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

- Damaged door seal to the white freezer and stainless steel fridge
- Poor lightning in walk-in-freezer
- 3 of 5 florescent light fittings in basement not working

### **Facilities and Structural provision**

**Contravention** The following facilities were inadequate and must be improved:

- Poor lighting in walk-in-freezer
- 3 of 5 lighting units located in basement not working

**Legal Requirement** All areas where food is stored or handled must have lighting of sufficient intensity to allow safe food preparation and thorough cleaning.

### **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)**

#### **Food Hazard Identification and Control**

**Contravention** The control methods you have put in place at the following critical control points are not sufficient:

- Your daily records had lapsed (last entry 5/9/22). I also observed that there was no detailed entry in your daily logs i.e. temperature of equipment.

#### **Proving Your Arrangements are Working Well**

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

- Management
- Cleaning
- Prove it records

**Observation** Your daily records had lapsed (last entry 5/9/22). I also observed that there was no detailed entry in your daily logs i.e. temperature of equipment.

**Recommendation** It is recommended that daily entries such as temperature of equipment is recorded as part of your daily check. Ensure you bring your monitoring records up to date.

#### **Traceability**

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

**Observation** Invoices of suppliers seen

- Best Catering
- 999 toppings (UK)
- Norwich Bazaar
- Macro
- Universal Food Service
- Waste Food and other Refuse

**Observation** Waste carrier Norwich waste disposal limited.