



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Sahara Cafe And Patisserie
Address of food business:	22 - 24 St Benedicts Street Norwich NR2 4AQ
Date of inspection:	28/02/2023
Risk rating reference:	23/00190/FOOD
Premises reference:	18/00241/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	Temperature Control Records, SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Restaurant, 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	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

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:**

**Chopping boards sited next to wash hand basin in main counter area. dirty water could splash onto food preparation surfaces**

#### Hand-washing

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

- equipment was seen draining in the wash hand basin

**Legal Requirement** Wash hand basins must be provided with hot and cold running water and suitable drainage; soap and a hygienic way to dry hands.

**Legal Requirement** An adequate number of wash hand basins must be available for use, they must be suitably located and designated for cleaning hands.

## **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 could not be effectively cleaned and must be covered, made non-absorbent or replaced:

- window panes in main kitchen

### Maintenance

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

- paintwork worn or peeling
- cracks to ceiling in main kitchen.

### Pest Control

**Contravention** Pest proofing is inadequate particularly in the following areas:

- no fly screens to the open windows in main kitchen

## **3. Confidence in Management**

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. Your records are appropriate and generally maintained but some deficiencies were identified. Some minor issues were identified relating to staff supervision and training. You have a satisfactory track record. 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

**Legal Requirement** Food business operators must put in place, implement and maintain a permanent procedure or procedures based on HACCP principles:

- Identify hazards to food.
- Identify the critical limits (what is acceptable and unacceptable).
- Monitor critical control points to ensure critical limits are met.
- Keep appropriate records to demonstrate control measures are effective.

### Proving Your Arrangements are Working Well

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

- no 4-weekly checks completed. Missing 4 weekly checks were raised at the last inspection. Completing 4 weekly reviews are evidence that you are regularly checking your food safety management system to ensure it is up to date. I could not locate any completed 4 weekly reviews or any alternative document to support you have checked/audited your HACCP to ensure it still reflects your working practices and that new staff are trained on them.
- your SFBB pack was difficult to follow with pages out of order or missing
- personal hygiene / handwashing
- training records
- you had not completed the following safe methods-checking your menu and using eggs.
- according to your food safety procedures cooked foods must reach a core temperature above 75 degree's celsius using a probe thermometer. However, there were numerous recordings of cooked foods below this temperature. You must ensure staff are following your temperature control measures. I was satisfied foods were cooked to safe temperatures

**Information** 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.

**Information** I was pleased to note that you ordered a new SFBB during my inspection. You informed me that you will complete it at your earliest opportunity.

### Training

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

- did not know the critical temperature for cooking foods
- were not wearing hats contrary to your written instructions in the SFBB pack.
- food handling staff were wearing jewelry contrary to your written instructions within your SFBB pack.

**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.

**Legal Requirement** Those responsible for the development and maintenance of food safety management procedures (or for the operation of relevant guides) must receive adequate training in the application of HACCP principles.

### Allergens

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

**Observation** You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.