



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	FoodCycle Norwich - Friday At 7pm
Address of food business:	Friends Meeting House Upper Goat Lane Norwich NR2 1EW
Date of inspection:	17/03/2023
Risk rating reference:	23/00263/FOOD
Premises reference:	17/00043/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Community meals

**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)**

#### 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:

- cleaning cloths used for washing pots and pans were frayed
- damaged wall surfaces shedding particles onto a work surface below

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

**Observation** The absence of any raw meat limited the opportunity for contamination with harmful bacteria. You were cleaning soiled vegetables in the sink away from food preparation surfaces.

### Hand-washing

**Observation** A rather grubby hand towel hung by the wash hand basin which I understand was not used by your team. Blue roll was available for drying hands and surfaces.

### Personal Hygiene

**Contravention** The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- a staff member was wearing a woolly hat that was 'bobbling' and which could contaminate food.

### Temperature Control

**Observation** Only a few food items required refrigeration. Most food was freshly prepared, cooked and eaten that evening. Refrigeration was available for items such as yogurt. I was satisfied the fridge temperature is monitored on those occasions the fridge is used.

## **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:

- window reveals - cobwebs seen
- cupboard runners were ingrained with dirt
- a cupboard shelf on which plates were stored was very grubby
- cupboard interiors were not sufficiently clean
- unit to the side of the oven streaked with grease

### Maintenance

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

- wall surfaces damaged where wall socket and trunking removed
- worktop warped to the right hand side of the oven
- window frames and window opening lights peeling paint

### Pest Control

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

- no fly screens to the windows

### **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. Your staff are suitably supervised and trained. **(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.

**Observation** You could demonstrate effective control over food spoilage organisms.

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

### Proving Your Arrangements are Working Well

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

- 4-weekly checks

**Observation** You had correctly adapted the Safer Food Better Business pack to fully cover the increased scope of your operation. However, be careful not to omit pages from the pack. For instance, the cleaning schedule was not evident and there was apparently no means of regularly reviewing your safe systems (to replace the missing 4-weekly reviews). Remember, using the pack in its entirety is deemed to satisfy your obligations in law.

### Traceability

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

### Infection Control / Sickness / Exclusion Policy

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

## Training

**Observation** I was satisfied that food handlers had been trained to an appropriate level.

## Allergens

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

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

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