



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Atrium Cafe (ex Bio Science Cafe)
Address of food business:	Biomedical Research Centre Norfolk Road University Of East Anglia Norwich NR4 7TJ
Date of inspection:	03/04/2023
Risk rating reference:	23/00313/FOOD
Premises reference:	11/00189/FOOD
Type of premises:	Restaurant or cafe
Areas inspected:	Servery and front of house
Records examined:	FSMS
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Restaurant and Cafe

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.

Hand-washing

Observation I was pleased to see hand washing was well managed.

Personal Hygiene

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

Temperature Control

Observation Sandwiches held within the left hand display chiller were 12.5°C and those in the right hand chiller were 15.5°C - both well above the 8°C legal maximum and the 5°C maximum stated within your HACCP documentation.

Observation I noted that the right hand chiller was on a defrost cycle and that in both cases the sandwiches were still within the 4-hour exemption period for high risk food held outside temperature control conditions. Although I did not witness an offence during my visit, I suspect if my inspection had been later in the day, an offence would have been occasioned because the 4-hour exemption period would have passed.

Observation The digital temperature displays on the units were not representative of the actual temperature of the food on the top two shelves of the chillers.

Contravention I was concerned that the Monika temperature monitoring system had not given an alarm and that there were no independent temperature checks to verify the remote temperature monitoring system was working as it should.

Recommendation Investigate whether the Monika temperature sensors have been placed optimally within the chiller units (i.e. to monitor the shelves with the highest temperatures).

Recommendation Undertake occasional temperature checks using a handheld temperature probe to verify the Monika system is working as it should. You should also consider implementing similar verification checks across all your outlets.

Recommendation Position the baskets on the front of each display chiller so they do not obscure the digital temperature displays.

Observation Before I left sandwiches were moved to a lower shelf which could maintain suitable 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

Contravention The following items were dirty and require more frequent and thorough cleaning:

- high level cleaning - the light fitting above the servery was dusty and will require more frequent and/or thorough cleaning.

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

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)**

Your Food Safety Management System

Observation Your SFBB/food safety management system was in place and working well. With the exception of the item below I was confident you had effective control over hazards to food.

Food Hazard Identification and Control

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

- methods of control at critical points - notably the temperature of high-risk food held within your display chillers.

Recommendation Implement additional temperature checks to verify the Monika temperature monitoring system is working as it should.

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 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.

Observation Staff were knowledgeable about food allergens and where allergen information could be found.