



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Shiki Japanese Restaurant
Address of food business:	6 Tombland Norwich NR3 1HE
Date of inspection:	23/03/23
Risk rating reference:	23/00338/FOOD
Premises reference:	04/00130/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	FSMS, Temperature Control Records, SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Japanese restaurant 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
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

Your food hygiene rating is 5

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 generally able to demonstrate effective controls to prevent cross-contamination.

Observation I was pleased to note the meat slicer is used for raw meat only. You have separate preparation and storage areas for raw meat, and use colour coded boards.

Hand-washing

Observation I was pleased to see hand washing was well managed. There are several hand wash basins provided in easily accessible positions throughout the kitchen, all provided with hot water, liquid soap and paper towels.

Contravention: a staff member working in the Shushi bar was seen using the sink not the handwash basin (provided next to the sink) to wash his hands.

Personal Hygiene

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

Observation Staff wear gloves and these are generally changed between tasks.

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.

Unfit food

Observation Food was dated and you had a clear policy on stock rotation, and length of time to keep food.

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:

- Servery cupboards and hinges to larder style freezers
- Underside wall shelves in kitchen above preparation surfaces.
- Pipework and walls behind/beneath the dishwasher
- Flooring in the desert/drinks kitchen beneath the cabinets/bench chiller unit
- Area of ceiling and wall not covered by the extraction canopy in main kitchen

Observation The kitchen had been generally well maintained and the standard of cleaning was good. The cleanliness of the flooring in the deserts/drinks area was much improved.

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- hand contact surfaces to fridge handles.

Cleaning Chemicals / Materials / Equipment and Methods

Observation I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Maintenance

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

- Worn mastic around wash up sink
- Edging strip to bench tops beneath rice cookers and hot holding equipment, damaged.
- Broken foot to bench unit (remove the cardboard support)
- Broken tap to the sink in the sushi kitchen.

Facilities and Structural provision

Observation I was pleased to see the premises had been well maintained and that adequate facilities had been provided.

Observation You have a dishwasher and glass washer.

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 5)**

Type of Food Safety Management System Required

Contravention Your food safety management system is now kept in electronic format and was made available to the inspector. **However**, there was no mention of the production of sushi and sashimi. Ensure that you add your procedures for the safe production of sushi and sashimi to this document.

Observation You were date labelling perishable foods appropriately and 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.

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

Observation You were monitoring and recording the pH of each batch of sushi rice

Traceability

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

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.

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.

Infection Control / Sickness / Exclusion Policy

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

Allergens

Observation You have allergen information available for all dishes served on the premises and available for take away. You ask customers ordering online if they have any allergies and advise them accordingly.