



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Taj Mahal
Address of food business:	319 Aylsham Road Norwich NR3 2AB
Date of inspection:	27/05/2023
Risk rating reference:	23/00440/FOOD
Premises reference:	15/00255/FD_HS
Type of premises:	Food take away premises
Areas inspected:	Prep Room, Storeroom, Main Kitchen
Records examined:	SFBB, Cleaning Schedule, Training Certificates/records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Indian Hot Food Takeaway

**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 - a very good standard



### 1. Food Hygiene and Safety

You have a good track record. There are some minor contraventions which 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:

- The blade of the heavy duty can opener was encrusted in food which would cause contamination of the food in the next tin opened. This part of the can opener must be cleaned and sanitised regularly.

**Recommendation** Raw meat and prawns were being defrosted in cold water. As discussed, you should allow enough time for foods to defrost fully before use cooking. Defrosting foods in water is poor practice as it will encourage the growth of food poisoning bacteria particularly on the outer edges of the food that defrost first.

#### 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:

- Cooked rice was left out at room temperature.

**Legal Requirement** A quantity of cooked rice was left at room temperature. To prevent toxins forming in the cooked rice, you should either keep it hot (above 63°C) or cool it as quickly as possible and store it in the refrigerator at or below 8 °C (preferably below 5 °C) prior to being reheated for sale.

**Recommendation** As discussed, your fridge temperatures may be written down each time a check is made or by daily diary entries or similar notes that clearly show that the relevant checks were carried out and found to be satisfactory in accordance with your food safety management procedure. Either way, it is very important that all staff know what action to take if the monitoring should show a problem so any movement away from the correct temperature can be quickly identified and sorted out.

## **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:

- Pipework behind equipment

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

### Cleaning of Equipment and Food Contact Surfaces

**Contravention** The following items are dirty and must be cleaned:

- Seal to foster fridge.

### 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:

- The sanitisers are not to BS EN 1276:1997 13697:2001 Standards.
- Remove the cardboard on the floor in the equipment room. It cannot be cleaned and harbours dirt and bacteria.

## Maintenance

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

- Silicon sealant damaged.
- Light to equipment store not working.
- Legs to equipment are rusty.

#### Pest Control

**Observation** I was pleased to see that the premises was proofed against the entry of pests and that pest control procedures were in place.

### **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. **(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.

#### Proving Your Arrangements are Working Well

**Contravention** The following are needed in order to demonstrate your food safety management system is working:

- Temperature records.

#### 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.

#### 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.

### Allergens

**Legal Requirement** Caterers must provide allergy information on all unpackaged food they sell. Catering businesses include restaurants, takeaways, deli counters, bakeries and sandwich bars etc. The potential for cross-contamination by allergens must also be made known to consumers. In addition, food manufacturers must now label allergy causing ingredients on their pre-packed foods. You can obtain more information from the Trading Standards website [www.norfolk.gov.uk/abc](http://www.norfolk.gov.uk/abc)

**Recommendation** Make a chart listing all your meals together with the 14 allergens (if present). Bring the chart to the attention of your customers and your staff.

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