



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Beezy's Catering Kitchen
Address of food business:	175B Aylsham Road Norwich NR3 2AD
Date of inspection:	18/12/2023
Risk rating reference:	23/00822/FOOD
Premises reference:	22/00287/FD_HS
Type of premises:	Mobile takeaway
Areas inspected:	All
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Formal
General description of business:	Mobile hot food take-away

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 2 - improvement is necessary



1. Food Hygiene and Safety

Food hygiene standards are less than satisfactory and you are failing to comply with the law in many respects. Contraventions require your immediate attention as some are critical to food safety. We may revisit your business and if standards have not improved take formal enforcement action. There are significant lapses in safe food handling practices and procedures. You are failing to apply some of the controls needed to prevent cross-contamination. Contraventions require your immediate attention as some are critical to food safety. We may revisit your business and if standards have not improved take formal enforcement action. **(Score 15)**

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:

- Cooked chicken fillets in the bain marie at the serving counter were covered with a single sheet of kitchen foil at the time of the visit. This provided insufficient protection against contamination from the nearby road or loss of temperature.

Hand-washing

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

- A member of the team put disposable gloves on to demonstrate the use of the probe thermometer but in getting ready to use the thermometer handled dirty pots and utensils and after taking the temperature of the chicken fillets went on to serve a customer with their order. Disposable gloves cannot be seen as a substitute for regular hand washing especially where risk of contamination is present.

Temperature Control

Contravention The following evidence indicated there was a risk of bacteria growing on food:

- Cooked chicken fillets in the bain marie were found to be at temperatures of around 31°C. Barbecued chicken leg portions were found to have core temperatures of around 55°C. Harmful bacteria can multiply at temperatures between 8°C and 63°C
- The hot display cabinet was not holding foods above 63°C

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 and Equipment

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

- There was grease/sauce staining on the green chopping board.
- Burnt on grease staining was found on the barbecue grill and the cooker surface.
- Joints between sheets of wall covering not effectively sealed - allowing debris and dirt to accumulate and hindering effective cleaning.
- Staining was found on trays in the upright 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:

- there was a mixture of cleaning chemicals from different manufacturers and no clear instructions about how to use each one. The Cleenol hard surface sanitiser spray being used was compliant with BS 1276 and had a contact time of no more than a minute but had been diluted into a bottle labelled as Chef's Essential Sanitiser. Where bulk containers of sanitiser are diluted down for use

clear instructions and safety information should be conspicuously available on the new dispensing container or trigger spray.

Maintenance

Contravention The following were not suitably maintained and must be repaired or replaced or kept in good order:

- The storage of items in the cupboard space to the side of the wash-up area and in under-counter cabinets and in the plastic drawers was disorganised and badly cluttered and was hindering effective cleaning
- Joints between sheets of wall covering were not effectively sealed and hindered effective cleaning which and will allow the build-up of debris/dirt.

Facilities and Structural provision

Contravention The following facilities were inadequate and must be improved:

- The hot water boiler appears to be overloading the power supply and causing intermittent loss of power. A secure and continuous supply of hot water must be available while food is being prepared or handled so that hand washing and other essential activities such as cleaning food handling utensils/equipment can be carried out.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. You are progressing towards a written food safety management system. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Food Hazard Identification and Control

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

- Inadequate control over cook and hot hold-temperatures. The Bain Maries are not keeping cooked food at a suitable temperature to prevent growth of harmful bacteria.

Proving Your Arrangements are Working Well

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

- daily records - These had not been completed on the day of the inspection.
- probe calibration records - There were no checks on the accuracy of your probe thermometers.
- suppliers lists - It was not possible to examine details of suppliers of meat at the time of the inspection.
- temperature records - There was no record of the display temperature of food being hot held in the bain maries.
- The use of a cleaning schedule and supervision of cleaning operations should help to maintain a good standard of cleanliness in the hard to reach and difficult to clean areas such as joints of wall coverings and rear of cupboard space and items that grease stains can become burnt-on.
- The notice on the interior wall indicated that green chopping boards were for handling salad but it appeared to be stained from use with grilled food. Not following rules to prevent contamination is an indication that the food safety management system is not being applied properly.

Traceability

Contravention You could not reliably demonstrate the origin of the following foods because your records and/or labels were inadequate:

- There was confusion over whether goat or lamb in goat curry. Food and especially meat products must have clear labelling of the ingredients and customers must not be misled regarding the contents of food being offered

Training

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

- did not adequately understand the information required to be available to customers enquiring about the allergen content of food being offered for sale.
- were not carrying out cleaning tasks thoroughly or frequently enough.
- were using poor food storage practices.

Allergens

Contravention You are failing to manage allergens properly:

- You are not informing customers about the risk of cross contamination with allergens.
- You do not have a system for informing customers about the presence of allergens in the food you prepare.