



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	L'Hexagone
Address of food business:	22 Lower Goat Lane Norwich NR2 1EL
Date of inspection:	13/05/2024
Risk rating reference:	24/00217/FOOD
Premises reference:	19/00343/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:	French restaurant

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)**

Hand-washing

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

- it takes a long time for hot water to be produced at the wash hand basin tap. You informed me this was due to you filling up a large washing up sink a few minutes earlier

Legal Requirement Wash hand basins must be provided with hot and cold running water and suitable drainage; soap and a hygienic way to dry hands.

Poor Practices

Contravention The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration:

- cheese was found past its 'Best Before' date. You informed me that it had only

been delivered earlier that day and must have been delivered out of date by your supplier

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)**

- under units and equipment near washing up sink.

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

Legal Requirement Food business operators must put in place, implement and maintain a permanent procedure or procedures based on HACCP principles:

- Identify hazards to food
- Identify the critical limits (what is acceptable and unacceptable)
- Monitor critical control points to ensure critical limits are met
- Keep appropriate records to demonstrate control measures are effective

Proving Your Arrangements are Working Well

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

- checking shelf life of delivered foods. This is because cheese was found past the manufacturers indicated shelf life

Information According to our records, based on information you provided when you registered your food business, you may serve less than thoroughly cooked foods. If this is the case, your HACCP and other written supporting food safety practise and procedures must cover all riskier food types. Although you had completed your current copy of Safer Food Better Business (HACCP) well, it only covers using raw shell eggs.

Information An incomplete Food Safety Management System (HACCP) will very likely have a negative effect your food hygiene rating.

Recommendation In 2017, the Food Standards Agency confirmed that Lion eggs are the only ones that are safe to be consumed runny, or even raw, by everyone including vulnerable groups. If you are preparing egg containing dishes that are less than thoroughly cooked (i.e. Tiramisu; runny boiled eggs; mousse etc.) you should be using eggs that meet the lion brand standard or using egg that has been processed in a way to make it safe (i.e. pasteurised egg).

Recommendation Have a visible warning on your menu to make people aware if foods are less than thoroughly cooked, and have staff encourage people to make a well informed decision of whether this product is suitable for them if pregnant or elderly etc.

Traceability

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