



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Kerry's
Address of food business:	6 Queen Street Norwich NR2 4SQ
Date of inspection:	04/12/2024
Risk rating reference:	24/00545/FOOD
Premises reference:	24/00295/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	FSMS, Temperature Control Records, SFBB, Cleaning Schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Cafe/nightclub

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 handwashing was well managed and the sink area was being kept clean.

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.

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 -

Observation - Frozen food products in the freezers were not labelled.

Recommendation - Ensure frozen products in the freezers are labelled.

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:

- Ceiling tiles in the kitchen were dirty.
- Window fly screen in the kitchen built up with debris.
- Fridge and freezer door seals built up with debris.

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:

- Ensure holes in the kitchen tiles are filled in or replaced.

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.
You have a pest control contract in place and there is no evidence of pest activity on the premises.

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)**

Training

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

Recommendation - Ensure staff have completed their Food and Hygiene Level 2 training.

Information - You can obtain a list of the training courses we provide on our website www.norwich.gov.uk

Recommendation - A Level 2 Award in Food Safety in Catering or its equivalent (a 6-hour course leading to the award of a recognised certificate in food hygiene) would be appropriate for your food handlers. Booking details for the equivalent CIEH course are on our website: www.norwich.gov.uk

Allergens

Observation - You had clearly shown the presence of allergens in your food on your menu. However, the allergen matrix sheet for cocktails made on site wasn't being filled in.

Recommendation - Ensure allergen matrix sheet is filled out for customers to identify which allergens are present in the cocktails made on site.