

**Public Protection (food & safety)****Food Premises Inspection Report**

Name of business:	JC Pinto
Address of food business:	The Iron House 1 St John Maddermarket Norwich NR2 1DN
Date of inspection:	21/02/2025
Risk rating reference:	25/00163/FOOD
Premises reference:	22/00080/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	Pest Control Report, Temperature Control Records, SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	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
<b>Your Total score</b>	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	15	20	-
<b>Your Rating is</b>	5	4	3	2	1	0

Your Food Hygiene Rating is 3 - a generally satisfactory standard



### 1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.  
**(Score 10)**

#### 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:

- numerous containers of prepared food were uncovered in the main kitchen. I acknowledge these foods were prepped and awaiting service. However they must still be covered to prevent risk of contamination as stipulated above. You could use cling film or tin foil if the dedicated container lids were not available.
- food storage containers sited directly on top of the surface of a white chopping board at the main bar. The chopping board was used for slicing oranges and lemons etc for drinks. Any contaminants on the base of these containers may transfer to these ready to eat sliced products.
- numerous potted plants with soil were sited above uncovered glass jugs of water

and clean utensils/equipment at the main bar. These pose a contamination risk to any items sited below them. The shelving on which the plants were located were constructed of perforated metal, so any matter from these plants could fall through them.

**Legal Requirement** At all stages of production, processing and distribution, food must be protected from any contamination likely to render it unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state.

**Information** I was pleased to note that you informed me that you are to shortly to close the restaurant for a major refurbishment to the bar area and side rooms. This refurbishment will remove some of the risks mentioned above regarding potted plants. The overhead bar shelving is to be removed and located in another, more suitable location.

**Information/observation** The main large vegetable wash sink was obstructed by a moveable metal preparation table. Staff had to move this table to access the sink. I was informed that this sink is used only used to wash mushrooms. However, I did find un-opened packets of green salad leaves which stipulated they must be washed prior to use. I took your verbal assurance these products would have been washed prior to use. You had recently changed supplier for this product and the preparation labelling instructions had changed.

#### Hand-washing

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

- both wash hand basins were obstructed by a container of food when I tried to wash my hands. I acknowledge this was for a short period of time and an oversight by a new staff member.

**Legal Requirement** An adequate number of wash hand basins must be available for use, they must be suitably located and designated for cleaning hands.

#### Unfit food

**Contravention** The following food was found past its indicated 'Use By' date and did not conform to food safety requirements:

- several portions of wrapped smoked salmon were found past the indicated 'Use by' date according to labelling on the container they were stored in. You must employ a robust date labelling system to aid stock rotation when you remove products from the original manufacturers packaging. I took your verbal assurance this was a labelling error and the products were fresh and within the products shelf life.

**Legal Requirement** High risk items have a use by date. After this date you must not sell, use or intend to these foods. Make sure you have regular checks in place to remove out of date items

**Legal Requirement** Any food which is found at your food premises is presumed to be intended for sale and must comply with the law.

## **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**

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

- around equipment feet
- behind and under equipment
- floor wall junctions
- high level cleaning
- grouting to floor tiles in side food rooms

**Contravention** The following items could not be effectively cleaned and must be covered, made non-absorbent or replaced:

- rough concrete flooring
- pot plants

### **Cleaning of Equipment and Food Contact Surfaces**

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

- fridge and freezer seals

### **Maintenance**

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

- door broken in main kitchen
- tiles are broken, holed, chipped ungrouted or missing
- rust to wheels t moveable equipment in main kitchen
- damaged/cracked surface to small freezer in side food preparation room.
- damaged missing caps to taps to wash hand basin in main kitchen
- gap to wall behind dedicated wash hand basin in main kitchen. This needs to be sealed to prevent a dirt trap.

### **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.

**Observation** 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. 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:

- cross contamination/ physical or chemical contamination
- personal hygiene / handwashing
- training records

#### **Traceability**

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

#### **Training**

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

- incorrectly labelled prepared and stored food products. ie, smoked salmon and foods in containers stored in fridges and/or freezers. I was pleased to note a staff member did inform me of their oversight regarding the manner of hand written labels in the fridge and freezers prior to me checking them in the main kitchen.

**Legal Requirement** Food business operators must ensure that food handlers are supervised and instructed and/or trained in food hygiene matters to an appropriate level for the work they do.

**Information** As mentioned earlier in this report, you informed me of the intended closure of your business to improve the current layout of main bar, washing up area and side food handling room. Architects plans were shown to me of the new proposed improved layout.