

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

Name of business:	Shiki Japanese Restaurant
Address of food business:	6 Tombland Norwich NR3 1HE
Date of inspection:	26/03/2025
Risk rating reference:	25/00296/FOOD
Premises reference:	04/00130/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Basement, Main Kitchen
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Japanese restaurant specialising in sushi dishes

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 4 - a 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

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:

- damaged equipment is in use that could shed particles (a painted, wooden-handled knife with worn paint)
- a wooden chopping board was split and therefore un-cleanable

Recommendation Chopping/cutting boards should be stored in a rack properly divided to stop cross-contamination and to allow aeration

Recommendation Use silicon board mats to stabilise your cutting boards (not tea towels or cloths). These can be placed in the dishwasher to be cleaned and sanitised.

Recommendation Do not use wooden chopping boards.

Recommendation Regularly check equipment for deterioration. For example, the plastic coating on food tongs splits and cracks over time and risks plastic contaminating food and makes cleaning difficult.

Observation I was pleased to see you were able to demonstrate effective controls to prevent cross-contamination with bacteria and allergens. But there was more you could do to prevent foreign body contamination risks.

Hand washing

Observation I was generally pleased to see hand washing was well managed.

Observation I was pleased to see your wash hand basins were non-hand operated (provided with infrared sensors).

Recommendation It was difficult to reach over the table to wash one's hands at the basin in the sushi bar. Consider moving the table or swapping it for a smaller one.

Poor Practices

Recommendation Scoops left in food bins. Provide scoops with handles and store in a clean container to the side and not in the food itself.

Recommendation It is considered poor practice to cover surfaces with aluminium foil to aid in cleaning. Foil tears and is a foreign body contamination risk.

Personal Hygiene

Contravention The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- jewellery/ watches worn when preparing food

Observation I was pleased to see that standards of personal hygiene were generally high.

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.

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:

- behind and under equipment
- floor/wall junctions
- mastic joints behind sinks
- door thresholds
- hand contact surfaces like light switches

Cleaning of food contact surfaces and equipment

Contravention The following items of equipment were dirty and require more frequent and thorough cleaning or replacement:

- cutting boards were in some cases badly scored and stained/faded
- the outside of food containers were sometimes dirty
- fridge door seals had collected food debris
- a chest freezer top was iced up and required cleaning
- the interior of the microwave oven was splattered with food debris
- interior of the glass bottle bin was dirty

Maintenance

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

- floor surfaces damaged
- many fridge seals were split and therefore difficult to clean
- the coating to some fridge shelves were worn and the interior metal rusted
- paint work on the ceiling in the wash-up area was peeling
- silicon seals behind basins were often damaged
- a drain cover and frame in the corner of the salad preparation room used to store cleaning equipment was badly rusted and impossible to clean. Replace these items and thoroughly clean the floor and surrounds.
- holes in walls where shelving had been removed require filling

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. **(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. Do remember you

need to apply your management system in practice, so pay attention to your cleaning schedule to ensure items are not missed.

Observation You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

Observation You had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers as well as the temperature of cooked/hot-held food. You could demonstrate effective systems for controlling bacterial growth and survival.

Proving Your Arrangements are Working Well

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

- cleaning schedule: you were not applying your cleaning schedule correctly. Items such as light switches, floor/wall junctions and door thresholds were being missed
- the outside of food containers were sometimes grubby. Ensure these items are cleaned more frequently and that this is reflected in your cleaning schedule

Recommendation Your cleaning schedule is there to remind you to clean before an item becomes visibly dirty. If you find an item dirty despite following your cleaning schedule, increase its cleaning frequency.