



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Good World Chinese Takeaway
Address of food business:	144 Constitution Hill Norwich NR3 4BB
Date of inspection:	27/05/2025
Risk rating reference:	25/00464/FOOD
Premises reference:	13/00060/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	Temperature Control Records, Training Certificates/records, SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Take away in residential area

**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:

- poor storage of frozen foods which were stored open in bare cardboard boxes (Spring rolls) in the large chest freezer located near the kitchen door and cooked ready to eat items such as 'crispy seaweed' stored in a bare cardboard box used for frozen chips containing used envelopes etc

#### Hand washing

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

- no means for hygienically drying hands was available to either wash hand basin in the kitchen or the staff toilet

- staff were not seen washing their hands when I visited

### 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:

- staff were not using the wash-hand basin regularly
- lack of hand washing

### Temperature Control

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

- cold foods were being stored above 8°C
- Document temps regularly above 8 °C were recorded without any corrective actions.

### 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:

- Foods stored in non food safe containers as already noted in this report.

## **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:

- hand contact surfaces such as light switches and door handles particularly the rear door
- wash hand basin in the kitchen

### Cleaning of Equipment and Food Contact Surfaces

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

- Can opener including the base plate and blade assembly
- The tape dispenser used for sealing bags with red tape
- Various hand contact surfaces
- Damaged insulated bags used for delivery due to being ripped and damaged

## Cleaning Chemicals / Materials / Equipment and Methods

- Although, a disinfectant with a BS-EN standard was available as it was covered in a coating of grease it shows that it is not in regular use. As you deal with raw meats, you must ensure that a regular and strict cleaning process is used including the effective use of a sanitiser in the kitchen conforming to BS-EN 1276 standard.

## Maintenance

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

- wall cladding damaged inside and outside of the walk in fridge
- floor surfaces damaged in the food preparation area around the black inspection hatch and near the entrance to the rear food storage room
- damaged internal wall cladding to the walk in fridge, particularly at the floor to wall junction along with the cladding to the door of the walk in fridge due to flaking paint and surface damage cannot be effectively cleaned.

## **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)**

## Food Hazard Identification and Control

**Contravention** Although you have identified these food hazards or the methods of control at critical points in your operation you were not carrying out the necessary measures to control:

- cross-contamination by storing Ready To Eat foods such as seaweed or frozen spring rolls stored in cardboard boxes

**Contravention** The following Safer Food Better Business SAFE METHODS are incomplete:

- cooking - Acrylamides section had not been completed
- fridge temps out of range above 8 °C no corrective actions

## Proving Your Arrangements are Working Well

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

- Daily Diary - the last entry for the diary was week commencing 05/05/2025

## Waste Food and other Refuse

**Contravention** The following evidence indicated that waste food was not being disposed of appropriately:

- the bins were so full the lids could not be closed

## Training

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

- Staff were not washing their hands often enough; it took Mr Lin some time to find me materials to dry my hands. These must be readily available at all times.

**Observation** Although food handlers had been trained to an appropriate level and evidence of their training was made available it was evident that the training was not being followed and as the date of the training was 2020, refresher training should be completed as soon as possible.