

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

Name of business:	The Dragon Chinese Take Away
Address of food business:	12 Hall Road Norwich NR1 3HQ
Date of inspection:	28/05/2025
Risk rating reference:	25/00473/FOOD
Premises reference:	13/00270/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	SFBB, Training Certificates/records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Take away

**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)**

#### **Hand washing**

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

- the drainage to the wash hand basin was inadequate as it was slow to drain, the drain pipe work may need flushing through to remove blockages
- the wash hand basin was obstructed with a plastic container. The basin must remain free from obstruction and available for hand washing at all times

#### **Temperature Control**

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

- cooked rice was left out at room temperature. There was large quantities of cooked rice left out in the kitchen (which had a high ambient temperature) in anticipation of a busy night. Only keep out a small amount until enough orders come through.

## **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:

- extraction canopy
- hand contact surfaces such as light switches and door handles
- wash hand basin

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

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

- food storage containers were dirty and showed signs of damage, these must be disposed of and new clean containers used. You should make regular checks on equipment and replace as necessary when they become damaged and difficult to keep clean.

### **Cleaning Chemicals / Materials / Equipment and Methods**

**Contravention** The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria between surfaces:

- the sanitisers are not to BS EN 1276:1997 13697:2001 Standards and are not appropriate for the commercial kitchen environment. Source a sanitiser conforming to BS:EN 1276 and use according to the manufacturers instructions for contact time
- touch points were dirty (light switches, door handles etc) these must be cleaned and maintained in a clean condition

## **3. Confidence in Management**

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

### **Type of Food Safety Management System Required**

#### **Contravention**

Although you have a Safer Food Better Business (Chinese language) pack in place, it had not been completed. You must fully complete the pack and maintain it along with the diary.

## Food Hazard Identification and Control

**Contravention** The following pre-requisites have not been met and this means that your food safety management system will be ineffective:

- cleaning and sanitation are poor, you must make every effort to keep the standards of cleaning high.

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

- Chilling
- Cleaning
- Cooking
- Cross-contamination
- Management
- Staff training/suppliers/cleaning schedule

## Proving Your Arrangements are Working Well

**Contravention** You are not working to the following safe methods in your Safer Food Better Business pack:

- 4-weekly checks had not been completed

## Training

**Observation** I was pleased to see that food handlers had been trained to an appropriate level and evidence of their training was made available.