

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

Name of business:	Crown Pizza And Chicken
Address of food business:	71 Dereham Road Norwich NR2 4HU
Date of inspection:	30/07/2025
Risk rating reference:	25/00641/FOOD
Premises reference:	17/00081/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	Temperature Control Records, SFBB
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
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 generally very good. You demonstrated full 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. **(0)**

Hand washing

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

Recommendation Slow drain to the wash hand basin in the kitchen area to be fixed.

Personal Hygiene

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

Legal Requirement Keep the door to the ante room of the toilet closed at all times. Recommend the fitting a door handles to allow closing the door to be easier.

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.

Observation A henny penny is used for cooking chicken which is pre-programmed to allow the correct temperature and thorough cooking to be achieved.

Other foods are cooked using experience and visual checks

The hot hold cabinet used for the storage of small amounts of cooked chicken allowed a food temperature 78°C which is well above the minimum required.

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. **(10)**

Cleaning of Structure

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

- floor wall junctions in the downstairs food preparation room particularly around the pizza dough mixer machine.
- door seals of the white chest freezer located in the downstairs food preparation room
- interior of the white microwave due to accumulation of food debris
- large can opener due to the accumulation of food to the blade area

Observation The kitchen had been well maintained and the standard of cleaning was generally good.

Recommendation: to use detailed cleaning to reach the floor to wall junctions under the main sink unit.

Cleaning of Equipment and Food Contact Surfaces

Observation You had colour-coded equipment on which to prepare food.

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:

- wall cladding damaged

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. **(10)**

Type of Food Safety Management System Required

Contravention To complete the following sections of your Safer Food Better Business (Caterers) pack:

- staff training section
- allergen section
- hot holding
- acrylamide section
- chilled storage section
- cleaning effectively

Food Hazard Identification and Control

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