

Public Protection (food & safety) Food Premises Inspection Report

Name of Business:	The Wood Kitchen
Address of food business:	8 Hewett Yard, Hall Road, Norwich, NR1 2SE
Date of Inspection:	16 December 2014
Risk Rating Reference	14/00808/FOOD
Inspection Reference	EH15/529
Type of Premises:	Mobile food unit
Areas Inspected:	Mobile
Records Examined:	FSM
Details of Samples Procured:	None
Summary of Action Taken:	Informal

Introduction to the Report

The report has been divided into three sections representing the areas we score you against. Each section begins with a *summary* of what was observed. The score you have been given for each section is indicated. Details of how these scores relate to your overall food hygiene rating are shown in the table at the front of the report. You can use the table to see what factors have influenced your score; where you have done well and where improvements can still be made.

There may be an additional section covering health and safety concerns which fall outside the scope of the national food hygiene rating scheme.

Timescale for Compliance

All Notices must be complied with by the date on the Notice. If no Notice is served you must still deal with contraventions within a reasonable time. As a guide to compliance, contraventions to do with cleaning, temperature control and poor practice should be dealt with straight away. Those items which relate to structural repairs, training and the provision/review of your food safety management system should be completed within the next 2 months. Health and safety contraventions should be dealt with within 3 months unless otherwise indicated. Urgent matters must be dealt with straight away.

The Law

The report relates to the following 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.

This report may include matters which do not comply with the law (**Contravention**) matters which are not required by the law but which we recommend as good practice

(**Recommendation**) guidance on best practice (**Information**) and, to balance the report, observations of current practice (**Observation**).

You may carry out alternative works to those in the report, but only if they are equally effective in securing full compliance with the law. Before undertaking alternative works, you are strongly advised to discuss the matter with me.

Please Note

My inspection was not intended to identify every contravention of the law and only covers those areas, practices and procedures examined at the time. The report concentrates on the principle risks. If it fails to mention a particular item this does not mean you have necessarily complied with the law.

FOOD SAFETY

How we calculate your new Food Hygiene Rating:

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		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



This space is reserved for your Right of Reply

- You have a 'right to reply' in respect of this food hygiene rating. This allows you to explain what improvements you have made or to offer an explanation for the standards we found at the time of this inspection.
- Full details and the form can be downloaded: www.norwich.gov.uk/foodhygieneratings

This space is reserved for the results of your Re-rating Inspection:

- You can request a re-visit to re-rate your business if you have rectified the contraventions identified in this letter.
- You can make one request for a re-visit per statutory inspection period. If we are satisfied with the evidence you provide we will make an unannounced revisit and give you a new food hygiene rating based on the level of compliance that is found at the time of the re-visit
- Your rating could go up, down or remain the same.
- Your new rating will be displayed here and on your website listing
- Full details and the form can be downloaded: www.norwich.gov.uk/foodhygieneratings

General description of the business

Van equipped with wood fired pizza oven which travels to events throughout East Anglia.

Food Hygiene

NB: No food was being prepared at the time of the inspection. However, procedures were discussed at length.

Summary:

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

1. I was pleased to hear that your food safety procedures were well planned. **(Observation)**

Hand-washing

2. The following evidence showed you were failing to manage hand-washing operations and that as a consequence food was exposed to the risk of contamination with harmful bacteria such as *E.coli* 0157. **(Contravention)**
 - I was told that you usually obtain hot water for events from the site kitchen. You must provide yourself with a source of hot water independently.
3. I was pleased to see that there is a separate hand wash basin on the van and soap and paper towels are available for events. **(Observation)**
4. I recommend that you obtain a large kettle/Burco boiler or similar to provide hot water. **(Recommendation)**

Personal Hygiene

5. I was pleased to see that you have clean aprons available to wear when catering. **(Observation)**

Temperature Control

6. I was pleased to see that you provide yourself with cool boxes to keep chilled foods cold for events. **(Observation)**

Structure and Cleaning

Summary:

The structure, facilities, cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are satisfactory. The minor contraventions require your attention. **(Score 5)**

Cleaning

7. I was pleased to see that the van was clean. **(Observation)**

Maintenance

8. I was pleased to see that the van was well maintained. **(Observation)**

Facilities and Structural Provision

9. The following facilities were inadequate or absent and must be provided or improved **(Contravention):**

- There was no provision on the van to provide hot water independently for hand washing and equipment washing.

Confidence in Management

Summary:

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. You are progressing towards a written food safety management system. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Documented Food Safety Management System

10. The following safe methods had not been written down in your SFBB pack. **(Contravention):**

- The cross-contamination, cleaning, chilling and cooking sections had not been completed.

11. I was pleased to see that you were keeping a Safer Food Better Business diary for each event you attend and that you had some record relating to your food safety management. **(Observation)**

12. I recommend that you use one section for each event to make the diary last longer. **(Recommendation)**

13. I would strongly recommend you choose 'Safer Food Better Business' as your food safety management system. **(Recommendation)**

Allergies

14. New legislation requires food businesses to provide allergy information on unpackaged food sold from all catering outlets including takeaways, deli counters,

bakeries and sandwich bars etc. The potential for cross contamination by allergens must also be made known to consumers. There will also be changes to existing legislation on labelling allergy causing ingredients in pre-packed foods. You can obtain more information from the Trading Standards website:

www.norfolk.gov.uk/abc

(Information)