

Public Protection (food & safety) Food Premises Inspection Report

Name of Business:	New Island Chinese Takeaway
Address of food business:	60 Sandy Lane, Norwich, NR1 2NR
Date of Inspection:	29 April 2015
Risk Rating Reference	15/00252/FOOD
Inspection Reference	EH15/13941
Type of Premises:	Takeaway
Areas Inspected:	Main kitchen and store room
Records Examined:	Safer Food Better Business
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

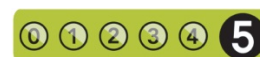
My inspection was not intended to identify every contravention of the law and only covers those areas, practices and procedures examined at the time. The report concentrates on the principle risks. If it fails to mention a particular item this does not mean you have necessarily complied with the law.

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	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 5 – a very 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

<p><u>General description of the business</u> Chinese takeaway serving the local area.</p>
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Food Hygiene

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. 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. **(Contravention):**
 - Frozen down prepared food was stored in thin white knotted carrier bags, some of the bags were beginning to split.
 - The W.C. door was left wide open, even though there was a notice on the door stating 'keep door closed'. You must keep the W.C. door closed. Legislation states that there should be two doors between a W.C and a room where food is stored or handled, if this is not possible a self-closer should be put on the door and mechanical ventilation installed, so that contaminated air and odours are drawn away from the food rooms and are vented to the outside environment.
2. I recommend that you use stronger, food safe polythene bags to freeze down prepared food. **(Recommendation)**

Hand-washing

3. I was pleased to see that the hand wash basin was supplied with hot water, soap and paper towels. **(Observation):**

Personal Hygiene

4. I was pleased to see that cooking staff were wearing clean overclothing. **(Observation)**

Temperature Control

5. I was pleased to see that all food was stored at satisfactory temperatures and temperatures were monitored and recorded twice a day. **(Observation)**

Practices

6. I was pleased to see that all stored prepared food was labelled and dated to enable stock rotation. **(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. The following items were dirty and require more frequent and thorough cleaning. **(Contravention):**
 - The can opener.
8. The following cleaning methods and materials were not sufficient to control the spread of harmful bacteria such as *E.coli* 0157 between surfaces. **(Contravention):**
 - There was no anti-bacterial cleaner in the premises so surfaces could not be disinfected.
9. I was pleased to see that the premises was clean. **(Observation)**

Maintenance

10. I was pleased to see that the premises was tidy and well ordered. **(Observation)**
11. I was pleased to see that the grease trap was being dosed automatically and there were no drain odours in the premises. **(Observation)**
12. Please check that you are using the correct dosing chemical is used for the grease trap to ensure it works correctly. **(Information)**

Facilities and Structural Provision

13. The following facilities were inadequate or absent and must be provided or improved. **(Contravention):**
 - You must keep the W.C. door closed and install a self closer on the door and mechanical ventilation to vent air from the W.C. to the outside environment, see paragraph 1.
14. I was pleased to see that a new ventilation hood and extraction system has been installed over the wok range at the premises. **(Observation)**

Confidence in Management

Summary:

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Food hazards are generally understood, properly controlled, managed and reviewed. Your records are appropriate and generally maintained. There are some minor contraventions which require your attention. **(Score 5)**

Documented Food Safety Management System

15. The following management sections in your SFBB pack / documented food safety management system were either missing or incomplete. **(Contravention)**:
- The diary had stopped being used on 23/02/2015, you should restart the diary.
16. I was pleased to see that you are using Safer Food Better Business for your food safety management system and that the safe methods have been completed. You also keep daily temperature records for each fridge and freezer. However the diary is an important part of the system. You should download pages from the Food Standards Agency website or copy pages some new pages or use a desk diary to record opening and closing checks and matters relating to food safety e.g. complaints, staff sickness, equipment breakdown together with corrective actions. **(Observation)**
17. You can download a Safer Food Better Business pack and refill diary pages from the FSA website: www.food.gov.uk/business-industry/caterers/sfbb

Allergies

18. 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)