



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Harry's Soul Station
Address of food business:	35 - 37 Adelaide Street Norwich NR2 4JD
Date of inspection:	23/01/2025
Risk rating reference:	25/00093/FOOD
Premises reference:	22/00047/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Servery, Main Kitchen, Back of House, Yard
Records examined:	Cleaning Schedule, FSMS, SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Restaurant/takeaway

**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.

<b>Compliance Area</b>	<b>You Score</b>					
Food Hygiene and Safety	0	<b>5</b>	10	15	20	25
Structure and Cleaning	0	<b>5</b>	10	15	20	25
Confidence in management & control systems	0	<b>5</b>	10	15	20	30
<b>Your Total score</b>	<b>0 - 15</b>	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	<b>5</b>	10	10	15	20	-
<b>Your Rating is</b>	<b>5</b>	4	3	2	1	0

Your Food Hygiene Rating is 5 - a very good standard



### **1. Food Hygiene and Safety**

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**

**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:

- insufficient separation when preparing raw and ready to eat food
- chopping boards badly scored and worn
- chemical bottles had been placed on the side of the bins
- food boxes had been stored on the floor inside the walk in chiller
- ice scoop had been stored within the ice

**Contravention** You had not protected the articles and/or the equipment you use for ready-to-eat food from the contamination risk posed by raw food or its packaging:

- insufficient separation was found when preparing raw and ready to eat food

#### Hand-washing

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

- the wash hand basin was obstructed by utensils which had been stored in the hand basin sink

#### Unfit food

**Contravention** The following food was unfit (and was seized or destroyed in my presence) because it did not conform to food safety requirements:

- plain yoghurt in the fridge past its use by date (22.1.2025)

#### 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:

- food boxes had been stored on the floor inside the walk in chiller
- ice scoop had been stored within the ice
- cookie dough in the freezer had not been labelled
- chemical bottles had been placed on the side of the bins

## **2. Structure and Cleaning**

The structure facilities and standard of 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 adequate. The minor contraventions require your attention. **(Score 5)**

#### Maintenance

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

- kitchen floor surfaces
- chest freezer lid

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

- cooking temperatures had not been recorded

**Contravention** The following SAFE METHODS are missing from your Safer Food Better Business pack:

- cooking temperature records

#### Proving Your Arrangements are Working Well

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

- cooking temperature records