



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Bombay Spice
Address of food business:	42 St Augustines Street Norwich NR3 3AD
Date of inspection:	12/02/2025
Risk rating reference:	25/00147/FOOD
Premises reference:	16/00079/FD_HS
Type of premises:	Food take away premises
Areas inspected:	Storeroom, Basement, Dry Store, Main Kitchen
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Curry house

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 1 - major improvement is necessary



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)

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:

- chopping boards scored and worn and need replacing
- raw chopping boards touching ready to eat boards on the rack
- open food products in the freezer not wrapped or covered
- dirty tea towel left on the worktop counter

Legal Requirement At all stages of production, processing and distribution, food must be protected from any contamination likely to render it unfit for human consumption,

injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state.

Hand-washing

Recommendation After washing hands, food handlers should turn the taps off using paper towel to prevent them from re-contaminating their hands

Observation I was pleased to see handwashing was well managed.

Personal Hygiene

Contravention The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- staff were not wearing suitable protective clothing

Legal Requirement All persons in food handling areas must wear suitable, clean, and where appropriate, protective clothing.

Information Taps can re-contaminate hands after washing. First dry your hands with a clean paper towel and then use the towel to turn the tap off

Temperature Control

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

- the reheating of food products (cooked rice and chicken) was not being monitored or recorded. Food temperature probe was not being used to identify food being cooked at 75°C or above

Contravention The following evidence indicated there was a risk of harmful bacteria remaining in cooked food or reheated food:

- food products were not being cooked to a core temperature of 75°C for 30 seconds (or equivalent)

Guidance It is essential to know that your probe thermometer is working properly. If the reading is outside these ranges you should replace your probe or return it to the manufacturer to be calibrated. A simple way to check a digital probe is to put it in iced water and boiling water:

- The readings in iced water should be between -1°C and 1°C.
- The readings in boiling water should be between 99°C and 101°C.

Guidance You cannot rely on taking chilled food temperatures by reading the temperature display on the refrigeration unit. You need an independent method that is clearly related to the actual food temperature.

Recommendation The core temperature of cooked and reheated foods should reach 75°C for 30 seconds or an equivalent time and temperature combination.

Recommendation You can place a food mimic in your fridges. These can be probed to get a more realistic idea of the actual temperature of the foods in the fridge. Some businesses use a suitably labelled lemon, a jelly or a block of lard.

Recommendation In addition to the visual checks you undertake, use a probe thermometer to check the core temperature of cooked and reheated foods. The temperature should reach 75°C for 30 seconds or an equivalent time/temperature combination, for example 80°C for 10 seconds.

Recommendation Put a fridge thermometer in each of your fridges or chillers. These will give you an independent reading of the air temperature inside the unit.

Unfit food

Contravention cooked rice was being kept for longer than 24 hours. Cooked rice must be refrigerated to below 8 °C and used or thrown away after 24 hours

Contravention The following food was of a reduced quality and if sold may not be of the standard demanded by the consumer:

- two sauce pans of cooked rice in the fridge were being kept for longer than 24 hours

Recommendation You should have a system to identify when open or prepared foods need to be used by or discarded, to ensure the food is fit for consumption. I recommend you apply labels which give a date that is 2 days after the day of production e.g. if food is opened on Monday it should be used by the end of Wednesday (an exception is cooked rice which should not be kept longer than 24 hours)

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:

- frozen, chilled and chutney products not labelled
- cooked rice was being cooled down in a hot saucepan on the worktop
- both saucepans of cooked rice in the fridge not labelled

Recommendation Ensure HACCP labels are applied to all open food products (including when freezing and decanting products from their original packaging).

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)**

Cleaning of Structure

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

- extraction canopy

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- fridge and freezer seals

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
- both mops had been stored directly on the floor

Information You must ensure that the sanitisers you use are effective against bacteria. Ensure that they meet the following standards BS EN 1276:1997 and 13697:2001.

Maintenance

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

- kitchen floor tiles damaged
- fridge door seals split
- basement ceiling covering loose

Pest Control

Contravention Pest proofing is inadequate particularly in the following areas:

- no fly screens to the kitchen windows
- hole in the ceiling in the basement

Contravention you do not have a pest control contract:

Guidance Refer to the guidance on pests in your Safer Food Better Business pack.

3. Confidence in Management

There is major non-compliance with legal requirements. You were failing to apply your written food safety management system. The contraventions require your urgent attention. A revisit is planned and formal enforcement action is likely. **(Score 20)**

Type of Food Safety Management System Required

Information The absence of complete documentation has resulted in a poor score for confidence in management and this, in turn, has had an adverse effect on your Food Hygiene Rating.

Observation You have purchased the new SFBB. However, you are using the old pack - this was noted in your last inspection. You must use the new version of the SFBB pack to ensure you are complying with the most recent guidance. You are not following the guidance or information in your SFBB pack.

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:

- cooling down cooked rice was not being followed in line with your SFBB pack

Contravention You have not identified these food hazards or the methods of control at critical points in your operation:

- bacteria surviving in cooked food
- rapid cooling on the rice is not being carried out
- your probes were not working on the time of the inspection

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

- chilling
- cooking
- probe calibration

Proving Your Arrangements are Working Well

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

- chilling down hot food / freezing / defrosting
- you are not following the guidance on how to chill down rice in your SFBB pack
- cooking and reheating temperature records not being recorded
- you are using an old version of the SFBB pack

Recommendation Ensure you are monitoring and recording the temperatures of reheated and cooked products

It was noted on your previous report that you are using an old version of the SFBB pack. Ensure you are using the latest version to comply with the latest legislation and guidance.

Infection Control / Sickness / Exclusion Policy

Observation Policies were in place to prevent any infected food handler from contaminating food.

Waste Food and other Refuse

Contravention The following evidence suggested you were failing to dispose of fats, oils and grease appropriately:

- you do not have a contract with an approved waste oil contractor

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.

Allergens

Observation You had identified the presence of allergens in your non-prepacked food and had brought this to the attention of your customers.

Observation You had clearly shown the presence of allergens in your food on your menu.