



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Ronaldo's
Address of food business:	44 Lothian Street Norwich NR2 4PH
Date of inspection:	02/07/2025
Risk rating reference:	25/00602/FOOD
Premises reference:	10400/0044/0/000
Type of premises:	Food manufacturer
Areas inspected:	All
Records examined:	Pest Control Report, FSMS, Temperature Control Records, Cleaning Schedule, Training Certificates/records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Ice cream manufacturer and delivery

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
The Dairy Products (Hygiene) Regulations 1995

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 5 - a very good standard



1. Food Hygiene and Safety

Food Hygiene standards are excellent. 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. **(Score 0)**

Contamination risks

Observation I was pleased to see you were able to demonstrate effective controls to prevent cross-contamination.

Hand washing

Observation I was pleased to see hand washing was well managed and taking place at appropriate points/interventions.

Personal Hygiene

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

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. This is backed up with your sampling programme and latest results which were within identified scope. You are also using a periodic swab for drains and have not found any poor results.

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 Equipment and Food Contact Surfaces - Ice Cream filling area

Contravention The following items could not be effectively cleaned and must be easy to clean, made non-absorbent and food safe or replaced:

- Plastic cover (made from an unused food safe container) to protect an opening on a machine
- Cardboard 'shim' on an ice cream dispenser to dampen vibration
- Machine controller switches with an accumulation of debris

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. The equipment was hygienically stored and was colour coded for use in different areas.

Facilities and Structural provision

Observation I was pleased to see the premises had been well maintained and that adequate facilities had been provided.

Pest Control

Recommendation To remove the vegetation located at the entrance to the yard to further remove any potential harbourage for pests

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)**

Contravention The following requires retraining staff:

- Knowledge gap on correct contact time for sanitiser

Type of Food Safety Management System Required

Observation Your Food Safety Management System was in place and working well. I was confident you had effective control over hazards to food.

Observation You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers as well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

Traceability

Observation Your records were such that food could easily be traced back to its supplier.

Infection Control / Sickness / Exclusion Policy

Observation Policies were in place to prevent any infected food handler from contaminating food, 48 hour symptom free and a return to work prior.

Waste Food and other Refuse

Observation You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor. Use of covered skips 1100 litre and the area being clean and generally free from debris.

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 with appropriate update training carried out. As discussed, allergen training can be accessed from the Food Standards Agency following the link below as an alternative to your current provider.

<https://www.food.gov.uk/business-guidance/online-food-safety-training>

Allergens

Observation You had identified the presence of allergens in your non-pre packed 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.

Observation You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.

Health & Safety at Work Act 1974 - 'Fire' mixer for sauces and flavourings

Relating to the sauce mixer used for flavouring sauces such as Salted Caramel.

The European Standardisation Committee (CEN) has produced a number of European CEN 'C' standards which set out safety requirements for certain types or groups of food machine. If there is a published standard relevant to a machine you are purchasing, this should be specified in the purchase contract. Some standards are still being drafted.

Pre-CEN Standard machines

Old pre-CEN Standard machines (typically made before 2000-2005) are subject to the Provision and Use of Work Equipment Regulations (PUWER) 1998. This requires machinery to be suitable for its purpose, properly maintained, and safe to clean and use.

The CEN standards referred to above should be used as a benchmark for these older machines. Where the standard of safeguarding on an old machine is lower than that for a new machine (as is usually the case), a risk assessment to determine the 'risk gap' should be carried out. If it is reasonably practicable to upgrade the safeguarding to the modern standard taking into account the technical challenges, frequency of use, cost etc. then this should be done. If upgrading is not reasonably practicable, then consideration should be given to replacing the machine within a reasonable timescale taking into account any increased risk of injury from using the machine, frequency of use, safe systems of work etc.