



**Public Protection (food)**  
**Food Premises Inspection Report**

Name of Business:	The Larches Bed & Breakfast
Address of food business:	345 Aylsham Road, Norwich, NR3 2RU
Date of Inspection:	31 January 2012
Inspection Reference	12/00128/FOOD

Type of Premises:	Hotel/Guest House
Areas Inspected:	Main kitchen
Records Examined:	Safer Food Better Business (SFBB)
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 applied by Regulation 17(1) of the Food Hygiene (England) Regulations 2006.

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

Please note that this is not a formal Hygiene Improvement Notice that requires you to do work. Nevertheless, if you do not comply with this informal request, formal action will be considered. Any contraventions should be given priority. It is in your interests to act now to secure compliance.

## How we calculate your 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 and Control Systems		0	5	10		20	30
<b>Your Total Score</b>	0 – 15	20	25 – 30	35 – 40	45 – 50	> 50	
<b>Your Worst Score</b>	5	10	10	15	20	-	
<b>Your Rating is</b>	5	4	3	2	1	0	

Your Food Hygiene Rating is 4 – a good standard



## Food Hygiene

### Summary:

Food hygiene standards are high. Any offences are very minor and easily rectified. **(Score 5)**

### Contamination Risks

- 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):**
  - Ensure 'ready to eat' food is always stored separately and above any raw food to minimise the risk of cross contamination. Your butter was at the bottom of the fridge below the bacon and eggs at the top. Treat eggs and their packaging as a raw item and store below 'ready to eat'.

### Temperature Control

- I was pleased to see that you had a probe thermometer. You must replace the batteries to ensure it can work effectively. **(Observation)**

## Structure and Cleaning

### Summary:

The structure, facilities and standard of cleaning are all excellent. You demonstrated full compliance with the law and recommended codes of practice. **(Score 0)**

### Cleaning

3. I was pleased to see that the premises was clean and structurally sound. **(Observation)**

### Maintenance

4. I recommend that you repair the mastic seal between the sink and tiled surface. This is borderline at present. **(Recommendation)**

### Confidence in Management

#### Summary:

Food hazards are understood and control measures in place. You are progressing towards a written food safety management system. **(Score 10)**

#### Hazards to Food

5. The following matters demonstrated that you had not identified hazards to food or their methods of control at critical points in your operation **(Contravention)**:
  - Storage of 'ready to eat' food and raw food when refrigerated.

#### Documented Food Safety Management System

6. At present you stated that you are to carry on and as discussed you must have a food safety management system. **(Information)**
7. You had not written down the procedures you have in place to ensure your food is safe. Put in place a documented system (such as HACCP or SFBB) that identifies the hazards to food at every stage and the methods you use to control these at points which are critical to food safety. **(Contravention)**
8. I would strongly recommend you choose 'Safer Food Better Business' as your food safety management system. **(Recommendation)** If you are unable to find your pack I suggest you obtain a new one from the number below.
9. You can obtain a safer Food Better Business pack and refill diary pages direct from the FSA order line: 0845 606 0667. Details of our workshops are enclosed. **(Information)**

#### Training

10. Food Hygiene Level II training or its equivalent (a 6-hour course leading to the award of a recognised certificate in food hygiene) would be appropriate for your staff. **(Recommendation)**