



Name of Business:	Qube
Address:	81 Prince of Wales Road, Norwich, NR1 1DG
Date of Inspection:	20 May 2009
Inspection Reference	09/00961/FOOD
Type of Premises:	Pub/Club
Areas Inspected:	Bar
Records Examined:	Health and Safety Risk Assessment
Details of Samples Procured:	None
Summary of Action Taken:	Informal

Introduction to the Report

The report begins with a *summary* of what was observed. This has been divided into three sections representing the areas we score you against. The score you have been given for each section is indicated. Details of how this score relates to your star rating will be included with your Safer Food Award. Items in the body of the report refer back to this summary so you can see what factors have influenced your score.

There may be an additional section covering health and safety concerns which fall outside the scope of the Safer Food Award.

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 with 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 Compliance Summary



NORWICH
City Council

compliance areas

←stars awarded→

←no stars→

Food hygiene and safety

0

5

10

15

20

25

Standards of food hygiene are excellent. You demonstrated full compliance with the law in this regard.

Structure and cleaning

0

5

10

15

20

25

The structure, facilities and standard of cleaning are all excellent. You demonstrated full compliance with the law in this regard.

Confidence in management

0

5

10

20

30

Food hazards are understood and control measures in place. However, your written food safety management system has yet to be completed or there is evidence your system is not being followed.

Notes: During this visit we rated food safety at your food business using the three compliance scores shown above.

FOOD SAFETY

Food Hygiene

Contamination Risks

- 1) Ice was not made on the premises but being bagged and transported from a nearby business. This exposed ice to needless handling and risked its contamination with pathogens. Provide an ice making machine or buy in bags of ice. **(Recommendation)**

Structure and Cleaning

Cleaning

- 2) I was pleased to see that standards of cleaning and maintenance were very high. **(Observation)**

Maintenance

- 3) The following items/areas had not been maintained in good repair and condition **(Contravention)**:
 - The handle to the disabled person's toilet was broken.

Confidence in Management

Documented Food Safety Management System

- 4) 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 (see comment below). **(Contravention)**
- 5) Although food hygiene risks were small a documented food safety management system is still required. However, this may take the form of written rules of hygiene; food handler's fitness to work; pest control records; cleaning schedules etc. **(Information)**

HEALTH AND SAFETY

Uncontrolled Hazards

- 6) The following hazards had not been controlled and were of immediate concern **(Contravention)**:
 - There were no signs indicating the presence of the glazing at the front of the premises and there was a danger that people would impact the glazing having not seen it.