



Environmental Health Food Team
Food Premises Inspection Report

Name of Business:	The Grove B&B
Address:	59 Bracondale, Norwich, NR1 2AT
Date of Inspection:	15 June 2009
Inspection Reference	09/01073/FOOD
Type of Premises:	Guesthouse
Areas Inspected:	All
Records Examined:	[records examined]
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.

Safer food award 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 and facilities provided are of a good standard. Any offences are minor and easily rectified.

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.

we add the scores above to determine the number of stars you get:

0 to 5

10 to 15

20 to 25

30 to 35

40

45 +

= 5 stars

= 4 stars

= 3 stars

= 2 stars

= 1 star

= 0 stars

Your compliance score is 15 and you have earned four stars – a very good standard

Notes: During this visit we rated food safety at your food business using the three compliance scores shown above. The lower the score you got the better your business is complying with the law. We totalled these three compliance scores and used the total to calculate the star rating for your business.

(A score in the red zone indicates a serious safety issue and no stars are awarded)

Food Safety

Food Hygiene

1. I understand you are running a B&B with up to six guests. Your Food Safety Management was found to be good at the time of this visit. **(Observation)** I would, however, recommend:
 - To ensure proper stock control you should introduce a system of date coding high risk foods.
 - It is advisable to use alternative equipment such as an independent thermometer or probe thermometer. Probe thermometers can be used to check both hot and cold temperatures and will measure both air and food temperatures.
 - Fresh shell eggs were being kept at room temperature. Current Government advice is that eggs being stored prior to use in catering premises should be kept under refrigeration. [This is to allow an important extra margin for safety towards the end of the eggs natural storage life at ambient temperature.]

(Recommendation)

Structure and Cleaning

2. This kitchen was found to be clean and well equipped at the time of this visit. **(Observation)**
3. The exposed and flaking plaster to the kitchen walls requires repair and re-decoration. Leave in a sound easy to clean condition. **(Contravention)** (Re-decoration is apparently imminent).

Food Safety Management

4. You do not have a Food Safety Management Procedure which is required by law. **(Contravention)** New regulations that applied from 1 January 2006 say that you must write down simple details of what you do to make sure that the food produced or sold at your premises is safe to eat. **(Information)**

In order to comply with this new requirement from 2006, I suggest that you follow the guidance issued by the Food Standards Agency Safer Food Better Business which will guide you through how to comply and provide the necessary documentation.

(Recommendation) (SFBB, pack left on site)

5. I would strongly recommend that one or both of you undertake a food hygiene training course. **(Recommendation)**