



Name of Business:	Eaton Cottage
Address:	75 Mount Pleasant, Norwich, NR2 2DQ
Date of Inspection:	2 July 2009
Inspection Reference	09/01186/FOOD
Type of Premises:	Pub
Areas Inspected:	All
Records Examined:	Cleaning log book, stock control charts, electrical safety certificates, fire certificate, gas safety check
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

compliance areas:



NORWICH
City Council

Food hygiene and safety

0

5

10

15

20

25

Standards of food hygiene are excellent. You demonstrated full compliance with food hygiene legislation as relevant to your business

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. (Score 5)

Confidence in management

0

5

10

20

30

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

The lower the scores you got the better your business is complying with the law.

FOOD SAFETY

Food Hygiene and Safety

1. I was pleased to note the high standard of cellar management, including cleanliness, temperature control and stock rotation. **(Observation)**

Structure and Cleaning

2. The structure was generally well maintained and found to be in a clean condition.
3. It was noted that the toilets are to be re-decorated and this work is due to be carried out within the next few weeks. A maintenance log is kept where all works to structure/equipment are recorded signed by the area manager and actioned.
4. The surface to the cellar behind the stillage was in a poor condition with flaking paint and perished plaster. Repair and re-decorate leaving the wall in a sound easy to clean condition. **(Contravention)**
Ensure that a record is kept in your maintenance log of this disrepair and a note as to the action to be taken.

Food Safety Management and Control Systems

5. As discussed on site all food business's need to have some written documentation to demonstrate that they have considered the risks to food safety in their business and the measures needed to be taken to ensure that food safety is not compromised. Your business is low risk and so your written procedures need not be elaborate. However, there must be some documentation and I would suggest: rules of hygiene (including how and when staff wash hands) and your exclusion policy; a cleaning schedule to support your cleaning rota; information on date coding (stock rotation); pest reports. **(Contravention)**