

Name of Business:	The Plough Inn
Address:	58 St Benedict's, Norwich, NR2 4AR
Date of Inspection:	19 May 2010
Inspection Reference	10/00423/FOOD

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 = C**) matters which are not required by the law but which we recommend as good practice (**Recommendation = R**) guidance on best practice (**Information = I**) and, to balance the report, observations of current practice (**Observation = O**).

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

Since only a small number of items were noted during the inspection, a hand-written, on-site schedule was left at the premises. The following inspection schedule is a transcript from that document. The report is not intended to identify every contravention of the law but instead concentrates on the principle risks that were apparent at the time.

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 the law in this regard.

Structure and cleaning

0

5

10

15

20

25

Cleaning and maintenance are generally satisfactory and being maintained. Some minor offences were seen and there is room for improvement.

Confidence in management

0

5

10

20

30

There is a written food safety management system which works well. Any omissions to your written system are minor and easily rectified.

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

Inspection Schedule (transcribed from on-site schedule)

Contraventions are indicated by the letter C. recommendations for good practice are indicated by the letter R. Observations are indicated by the letter O and information by the letter I.

Item No.	C/R/O/I	Item Details
1	O	<u>Food Hygiene and Safety</u> I was pleased to find the premises generally clean, tidy and well run.
2	R	I recommend that the ice scoop is not stored in the ice machine. Provide a suitable container.
3	C	<u>Structure and Cleaning</u> The hand wash basin in the bar area does not drain well. Please investigate and ensure that it can be used for hand washing.
4	C	The cellar had some mould growth on the walls and ceiling and the ceiling was holed and peeling in several areas. Remove any loose paint to a sound base, fill holes and redecorate ensuring the finished surface will prevent the accumulation of dirt and reduce condensation, mould growth and flaking paint.
5	I	<u>Confidence in Management</u> I was pleased to find the premises has started a cleaning schedule. Please include not only what needs cleaning and how often, but also break down cleaning into steps, so that it is done effectively. Include ice machine in the weekly deep clean according to the manufacturer's instructions.
		<u>Health and Safety</u> This inspection was not for Health and Safety however the following points were noted:- <ul style="list-style-type: none">• There was wiring from an 8 socket extension lead hanging down on the stairs.• The phone and music systems are sited across the void at the top of the cellar stairs. Please review these matters to reduce the risk of accident associated with the cellar steps