



Public Protection (food)
Food Premises Inspection Report

Name of Business:	The Plantation Garden
Address of food business:	4 Earlham Road, Norwich, NR1 2DA
Date of Inspection:	25 & 27 September 2011
Inspection Reference	11/00738/FOOD

Type of Premises:	Restaurant/Café/Canteen
Areas Inspected:	All
Records Examined:	None Available
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 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
Your Total Score	0 – 15	20	25 – 30	35 – 40	45 – 50	> 50	
Your Worst Score	5	10	10	15	20	-	
Your Rating is	5	4	3	2	1	0	

Your Food Hygiene Rating is 4 – a good standard



Food Hygiene

Summary:

Standards of food hygiene are excellent. You demonstrated full compliance with food hygiene legislation and codes of recommended practice. **(Score 0)**

Structure and Cleaning

Summary:

Cleaning and maintenance are generally satisfactory and being maintained. Some minor offences were seen and there is room for improvement. **(Score 5)**

Cleaning

1. The following areas require more thorough cleaning:
the ceiling of the shed had a number of cobwebs
(Contravention):
2. I recommend that you clad the internal walls of the shed in a wipe clean cladding. Alternatively, you could investigate painting/varnishing the surface, however, the rough nature of the wood may make this difficult. **(Recommendation)**
3. I recommend that the shed floor is covered with an easy to clean, non slip surface
(Recommendation)

Facilities and Structural Provision

4. The following facilities were inadequate or absent and must be provided or improved
(Contravention):
 - The shed door needs to be improved to make it pest proof – a mouse can squeeze through a gap the size of a biro.

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)**

Documented Food Safety Management System

5. The tea and cake business is low risk and so your written procedures need not be elaborate. However, there must be some documentation and would suggest; rules of hygiene (including how and when staff wash their hands and your exclusion policy); cleaning schedule; date coding; pest reports **(Contravention)**
6. I note that you occasionally have barbecues. You will need to ensure that your procedures cover this as this is a more high risk activity. I have ordered a copy of

“Safer Food Better Business- retail pack for you and suggest that you may find it useful to adapt this for your undertaking(**Information**)

HEALTH, SAFETY AND WELFARE

Employers have a duty to consult with and keep their employees informed of any actions they take which may affect their health and safety. A copy of this report should therefore be displayed or otherwise brought to the attention of all employees working at the premises.

Uncontrolled Hazards

7. The following hazards had not been controlled and were of immediate concern.

(Contravention):

- The electric water urns used to serve teas in the gazebo need to be connected to the electrical supply using waterproof connections or a waterproof connection box. Please also ensure that the electrical supply to the garden is protected by a Residual Current Device which is tested from time to time (RCD).
- The bridge does not have sufficient guarding and is not sufficient to prevent children from climbing through and falling. The tensioned wires currently in place are approximately 19cm apart; I also note that the fixings are starting to bend out of shape. While the bridge is outside - it is appropriate to use the building regulations as guidance. The barrier should be 1100mm high and should be guarded such that a 100mm sphere cannot pass through any opening (this is small enough to ensure a child's head cannot be pushed through and trapped) and designed so that children will not readily be able to climb it. I enclose copies with the relevant sections highlighted.

8. I noted that you have a comprehensive system for monitoring health and safety risks in the garden and that the hazards you showed to me were appropriately controlled **(Observation)**

9. While health and safety in the garden are good you may find it beneficial to formalise your procedures with simple risk assessments. The HSE website offers a good resource including example risk assessments. I have visited the site <http://www.hse.gov.uk/risk/index.htm>- unfortunately there is not an example of a "Garden" however I enclose a risk assessment for a village hall for you to look at. **(recommendation)**