



**Public Protection (food & safety)**  
**Food Premises Inspection Report**

Name of Business:	Mojo's
Address of food business:	60-62 Prince of Wales Road, Norwich, NR1 1LT
Date of Inspection:	30 March 2012
Inspection Reference	12/00266/FOOD
Type of Premises:	Pub/Club
Areas Inspected:	All
Records Examined:	Noise rotation for staff to different location
Details of Samples Procured:	None
Summary of Action Taken:	Informal

Introduction to the Report

The report has been divided into three sections representing the areas we score you against. Each section begins with a *summary* of what was observed. The score you have been given for each section is indicated. Details of how these scores relate to your overall food hygiene rating are shown in the table at the front of the report. You can use the table to see what factors have influenced your score; where you have done well and where improvements can still be made.

There may be an additional section covering health and safety concerns which fall outside the scope of the national food hygiene rating scheme.

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

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

  

<b>Your Total Score</b>	0 – 15	20	25 – 30	35 – 40	45 – 50	> 50
<b>Your Worst Score</b>	5	10	10	15	20	-

  

<b>Your Rating is</b>	5	4	3	2	1	0
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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)**

### **Contamination Risks**

1. I was pleased to see the provision of a new ice machine and that stored ice is bagged up to protect it from contamination. **(Observation)**

### **Hand-washing**

2. I was pleased to see that hand wash sinks were available behind the bars for bar staff to use. **(Observation)**

## **Structure and Cleaning**

### **Summary:**

The structure and facilities provided are of a good standard. Any offences are minor and easily rectified. **(Score 5)**

### **Cleaning**

3. I was pleased to see that toilets were well maintained and were clean. **(Observation)**

### **Maintenance**

4. The following items/areas had not been maintained in good repair and condition **(Contravention)**:
  - There was a damaged floorboard in the centre of the dance floor.
  - The chest freezer used to store ice was in a poor condition.

## **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**

Read this on our website [www.norwich.gov.uk/foodhygieneratings](http://www.norwich.gov.uk/foodhygieneratings)

5. Your business is low risk and so your written procedures need not be elaborate. However, there must be some documentation, I would suggest; rules of hygiene (including how and when staff wash their hands and your exclusion policy); cleaning schedule; date coding; pest reports **(Contravention)**

## **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.**

### Slips, Trips and Falls

6. The following matters exposed staff and/or the public to the risk of injury as a consequence of a slip, trip or fall **(Contravention)**:
  - There was a damaged floorboard in the centre of the dance floor.

### Noise at Work

7. You must assess the level of noise to which your employees are exposed and instigate appropriate control and remedial measures. I understand that this has been carried out, however no noise risk assessment has been received by this department. Please send this to Mrs Susan Thomas without delay. **(Contravention)**.
8. I was pleased to see that the premises has a rotation system for staff so that they are not exposed to noise in one area of the premises for more than 2 hours.