



Public Protection (food & safety)
Food Premises Inspection Report

Name of Business:	Arkwrights Social Club
Address of food business:	Hobart Square, Norwich, NR1 3JB
Date of Inspection:	23 July 2013
Risk Rating Reference	13/00559/FOOD
Inspection Reference	EH13/23023
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Type of Premises:	Pub/Club
Areas Inspected:	Main kitchen, store room, cellar and bar
Records Examined:	None available
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 and No 853/2004 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

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 & 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



This box is available for your Right of Reply

- You have a 'right to reply' in respect of this food hygiene rating.
- This allows you to explain what improvements you have made or to offer an explanation for the standards we found at the time of this inspection.
- Your right of reply will be displayed here.
- Full details and the form can be downloaded: www.norwich.gov.uk/foodhygieneratings

This box is available for the results of your Re-rating Inspection:

- You can request a re-visit for the purposes of re-rating if you have rectified the contraventions identified in this letter.
- You can make one request for a re-visit per statutory inspection period.
- If we are satisfied with the evidence you provide we will make an unannounced revisit and give you a 'new' food hygiene rating based on the level of compliance that is found at the time of the re-visit - your rating could go up, down or remain the same.
- Your new rating will be displayed here and on your website listing
- Full details and the form can be downloaded: www.norwich.gov.uk/foodhygieneratings

Food Hygiene

Summary:

Food hygiene standards are excellent. You demonstrated full compliance with legal requirements. You have safe food handling practices and procedures and all the necessary control measures to prevent cross-contamination are in place. **(Score 0)**

Contamination Risks

1. I was pleased to see that you carried out visual checks of the closed foods (nuts and crisps). **(Observation)**

Structure and Cleaning

Summary:

The structure, facilities, cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are satisfactory. The minor contraventions require your attention. **(Score 5)**

Cleaning

2. The following items were dirty and require more frequent and thorough cleaning **(Contravention)**:
 - The ice-maker should be cleaned more regularly to prevent build-up of calcium carbonate (scale) and mould.
 - build-up of some mould growth to walls in cellar
3. I was pleased to see that the premises were generally clean. **(Observation)**

Maintenance

4. The premises were generally tired and dated and should be refurbished if you continue to operate as a food business. Obsolete equipment should preferably be removed **(Observation)**
5. The following items/areas had not been maintained in good repair and condition were found: **(Contravention)**
 - The cellar walls and ceiling were in disrepair

Confidence in Management

Summary:

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. You are progressing towards a written food safety management system. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Documented Food Safety Management System

6. There was no documented food safety management system. **(Contravention)**
7. I would strongly recommend you choose 'Safer Food Better Business' as your food safety management system. **(Recommendation)**
8. Your 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)**