



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Beaufort Lodge
Address of food business:	60 Earlham Road, Norwich, NR2 3DF
Date of Inspection:	15 April 2014
Risk Rating Reference	14/00284/FOOD
Inspection Reference	EH14/13455

Type of Premises:	Hotel/guest house
Areas Inspected:	Main kitchen
Records Examined:	SFBB
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 19(1) of the Food Safety and Hygiene (England) Regulations 2013.

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 new 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 5 – a very good standard



This space is reserved 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.
- Full details and the form can be downloaded: www.norwich.gov.uk/foodhygieneratings

This space is reserved for the results of your Re-rating Inspection:

- You can request a re-visit to re-rate your business 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

<u>General description of the business</u> Bed and breakfast

Food Hygiene

Summary:

Food hygiene standards are high. You demonstrated a very good standard of 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. Some minor contraventions require your attention. **(Score 5)**

Contamination Risks

1. The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt, foreign objects or chemicals **(Contravention)**:
 - Peashoots were being stored next to raw sausages in the upright Bosch larder fridge. Although wrapped, this could cause a risk of cross contamination.
 - Chopping board used for raw meat was being stored directly touching other chopping boards. Please provide a rack to allow aeration, or store the chopping board separately.
2. I recommend that as your dishwasher only reaches a temperature of 72⁰C that you sanitise your chopping board used for raw meats. A temperature of 82⁰C is needed to disinfect equipment. **(Information / Recommendation)**

Hand-washing

3. I was pleased to see that the wash hand basin was fully equipped. **(Observation)**:
4. I recommend that for extra protection against cross-contamination, a liquid handwash that has disinfectant properties conforming to the European Standards BS EN 1499:1997 is used. This information should be available on the label of the product. **(Information / Recommendation)**:

Personal Hygiene

5. I was pleased to see that you were aware of the need to stay off work for at least 48 hours symptom free following any gastro-intestinal illness. **(Observation)**

Temperature Control

6. I was pleased to see that: **(Observation)**
 - fridges and freezers were running at correct temperatures;
 - you calibrated your probe thermometer monthly and recorded this.

Practices

7. I recommend that you check your cooking process is adequate by periodically checking the centre temperature of the food using a probe thermometer. It is advisable to keep a record of your checks. The core temperature of food should generally reach 75°C. **(Information / Recommendation)**

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

8. The following items were dirty and require more frequent and thorough cleaning **(Contravention):**

- Around seal and lid to Zanussi freezer.
- Around the door to the Bosch dishwasher.

Maintenance

9. The following items/areas had not been maintained in good repair and condition **(Contravention):**

- Wall - flaking paint behind freezer.
- Crack to the wall above washing machine.

You informed me that you planned to redecorate in the next few weeks.

Confidence in Management

Summary:

A food safety management system is in place and you comply fully with the law. Hazards to food are understood, properly controlled, managed and reviewed. Your records are appropriate and being maintained. All your staff are suitably supervised and trained. You have a very good track record. **(Score 0)**

Documented Food Safety Management System

10. I was pleased to see that you were using Safer Food, Better Business as your food safety management system and that this was very well implemented. **(Observation)**

Allergies

11. In 2014 new Food Information rules will require food businesses to provide allergy information on unpackaged food sold from all catering outlets including takeaways, deli counters, bakeries and sandwich bars etc. The potential for cross contamination by allergens must also be made known to consumers. There will also be changes to existing legislation on labelling allergy causing ingredients in pre-packed foods. You can obtain more information from the Food Standards Agency website.
<http://allergytraining.food.gov.uk/english/in-the-restaurant/>
It's best to be prepared. If you can, make these changes now. **(Information)**