



Public Protection (food & safety)

Food Premises Inspection Report

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|---------------------------|------------------------------------|
| Name of Business: | The Mash Tun & Gin Palace |
| Address of food business: | 16 Charing Cross, Norwich, NR2 4AL |
| Date of Inspection: | 30 July 2014 |
| Risk Rating Reference | 14/00480/FOOD |
| Inspection Reference | EH14/26160 |

| | |
|------------------------------|----------------|
| Type of Premises: | Pub/Club |
| Areas Inspected: | All |
| 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 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 | 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 3 – a generally satisfactory 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

General description of the business

Pub/club with beer sales on ground floor, specialist gin bar on 1st floor and function rooms. catering by separate operator 'Madder Mash Tun' from the premises kitchen.

Food Hygiene

NB: This inspection only covers the 'Mash Tun' on the ground floor of the premises, as the 'Gin Palace' is not open to the public yet and inspection of that part of the premises will take place at a latter date. The food business 'Madder Mash Tun' will also be inspected separately.

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)**

Hand-washing

1. The following evidence showed you were failing to manage hand-washing operations and that as a consequence food was exposed to the risk of contamination with harmful bacteria such as *E.coli* 0157. **(Contravention)**
 - There was no hot water or soap at the hand wash basin, in the glass wash room behind the bar.

Practices

2. The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration **(Information):**
 - The drain pipe from the large ice machine was quite long. Ensure there is an air gap between the end of the drain pipe and the waste to prevent the machine sucking back dirty water.

Structure and Cleaning

Summary:

The structure, facilities, cleaning and maintenance are of a generally satisfactory standard but there are some repairs and/or improvements which are required in order for you to comply with the law. Pest control and waste disposal provisions are adequate. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Cleaning

3. The following items were dirty and require more frequent and thorough cleaning **(Contravention)**:
 - Under the sink unit in the glass wash room, debris was seen i.e. broken glass, straws, a tennis ball!
4. I was pleased to see that the premises was generally clean. **(Observation)**

Maintenance

5. The following items/areas had not been maintained in good repair and condition **(Contravention)**:
 - The premises is undergoing renovation. Ensure that all works are completed in public areas/staff areas.
 - There was moss growth on the cellar wall in one area. Investigate reason for this as it could indicate problem with exterior/interior drainage.
 - Cellar sump cover was only partly over the sump and the sump many pieces of plastic debris had fallen into it. Clear debris, replace the cover and keep clear of debris.

Facilities and Structural Provision

6. The following facilities were inadequate or absent and must be provided or improved **(Contravention)**:
 - The ventilation fan control switch was hanging off the wall in the gents WC, and the ventilation fan was not functioning.
 - The mechanical ventilation in ladies WC was not functioning and this is essential as there is no other means of ventilation in the ladies WC.

Confidence in Management

Summary:

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. 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

7. Your document Food Safety Management System was not available for inspection. As a consequence you could not demonstrate an effective system for managing food safety hazards. **(Contravention)**
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)**

Allergies

9. 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)**

HEALTH, SAFETY AND WELFARE

Uncontrolled Hazards

10. The following hazards had not been controlled and were of immediate concern. **(Contravention):**

- Extension lead with unsafe connection trailing across glass wash room into bar was an electrical hazard and a trip hazard.
- Gas cylinders were not secured in the cellar.
- Stair rails were missing, but I understand they are on order.

NB: I have asked health and safety officers to visit the premises to give further advice on health and safety at the premises.