

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Edith Cavell Public House
Address of food business:	7 Tombland, Norwich, NR3 1HF
Date of Inspection:	11 November 2015
Risk Rating Reference	15/00668/FOOD
Inspection Reference	EH15/35834
Type of Premises:	Pub/Club
Areas Inspected:	Main kitchen and store room
Records Examined:	Safer Food Better Business
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 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

General description of the business

Public House serving hot and cold foods lunchtime and evenings specialising in hot volcanic rocks

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):
 - Chopping boards were being held stable with tea towels which could contaminate the boards. Use silicone board mats to stabilise your chopping boards. These can be placed in the dishwasher and be sterilised.
2. The following exposed ready-to-eat food or its packaging to the risk of cross-contamination with *E.coli* 0157 bacteria and/or other harmful pathogens from raw meat or unwashed raw vegetables. **(Contravention):**
 - Panini grill was sited next to where raw meat is prepared. There must be complete separation of work surfaces for raw and ready to eat foods.
3. Please refer to the enclosed catering and retail guide '*E.coli* - What you must do to prevent contamination' for practical advice on keeping you and your customers safe.
(Information)
4. I was pleased to see that disposable gloves were being used. However these should be changed regularly between tasks. **(Observation)**

Hand-washing

5. I was pleased to see that the wash hand basin was fully equipped with hot water, soap and hygienic hand drying facilities. **(Observation)**

Personal Hygiene

6. I was pleased to see that :- **(Observation)**
 - Staff wore clean protective overclothing
 - Staff were aware of the need to stay off work for 48 hours symptom free following any gastro-intestinal illness

Temperature Control

7. I was pleased to see that fridges and freezers were running at correct temperatures and were recorded. **(Observation)**

Practices

8. The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration. **(Observation)**
- A packet of prepared garlic was being stored in the dried goods store, it said on the packet store in the refrigerator.
9. I recommend that :- **(Information / Recommendation)**
- You date label foods i.e. full fat cheese of when opened to aid good stock rotation.
 - You store food off the floor. At the time of my visit potatoes were being stored on the floor in the kitchen.
 - Sauces were noted stored at room temperature. The manufacturer's recommendation is that such products are refrigerated once open.

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

10. The following items were dirty and require more frequent and thorough cleaning. **(Contravention):**
- Table top can opener
 - Interior around top of chest freezer
 - Dead insects to the electric fly killer
 - Interior of ice machine
 - Cobwebs were seen to high areas in the cellar
11. I was pleased to see that your sanitiser conformed to British standard BS EN 1276: 1997. **(Observation)**

Maintenance

12. The following items/areas had not been maintained in good repair and condition. **(Contravention):**
- Seals to the under-counter Polar fridge
 - Seals to the dessert fridge

Confidence in Management

Summary:

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Your records are appropriate and generally maintained. Your staff are suitably supervised and trained. There are some minor contraventions which require your attention. **(Score 5)**

Documented Food Safety Management System

13. The following are examples of where your working practices had not been properly documented in your food safety management system. Make sure your documented system reflects exactly what you do. **(Contravention):**
- The addition of fly screens to your cleaning schedule where you did not have any. You need to update your cleaning schedule.
14. I was pleased to see that you have an in depth 'food safety management system' and 'safer food better business' which are up-to-date. **(Observation)**
15. I recommend that you add the cleaning of the electric fly killers to your cleaning schedule. **(Information / Recommendation)**

Training

16. I was pleased to see that staff have an-up-to-date food hygiene level 2 certificate. **(Information)**

Allergies

17. Legislation requires food businesses to provide allergy information on unpackaged food. This applies to food sold from all catering outlets including restaurants, takeaways, deli counters, bakeries and sandwich bars etc. The potential for cross contamination by allergens must also be made known to consumers. There has also been changes to existing legislation on labelling allergy causing ingredients in pre-packed foods. You can obtain more information from the Trading Standards website:
www.norfolk.gov.uk/abc
(Information)