



Public Protection (food & safety)
Food Premises Inspection Report

Name of Business:	The Adam & Eve Public House
Address of food business:	Adam And Eve 17 Bishopgate NR3 1RZ
Date of Inspection:	22/03/2016
Risk Rating Reference	16/00231/FOOD
Inspection Reference	EH16/1840
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Type of Premises:	Public House with catering
Areas Inspected:	Storeroom, Dry store, Cellar, Yard
Records Examined:	SFBB, Temperature control records, Pest control report
Details of Samples Procured:	None
Summary of Action Taken:	Informal

Introduction

The report has been divided into the three areas which you are scored against: food hygiene and safety procedures, structural requirements and confidence in management/control procedures. Each section begins with a summary of what was observed and the score you have been given. Details of how these scores combine to produce your overall food hygiene rating are shown in the table on the next page. You can use the table to see where you have done well and where improvements can be made.

Sections identifying health and safety and public health concerns may be included at the end of the report, these do not form part of your food hygiene rating.

Relevant 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

What you must do to comply with the law

The report may include contraventions - matters which do not comply with the law (**Contraventions**). You must address all of the contraventions identified; failure to do so could result in legal action being taken against you.

As a guide, contraventions relating to cleaning, temperature control and poor practice, should be dealt with straight away. Contraventions relating to structural repairs, your food safety management system and training, should be completed within the next 2 months. Health and safety contraventions should be dealt with within 3 months unless otherwise stated.

To assist you the report may also include observations of current practice (**Observation**), useful information (**Information**) and recommend good practice (**Recommendation**).

Disclaimer

My inspection was not intended to identify every contravention of the law and only covers those areas, practices and procedures examined at the time of the inspection. If the report fails to mention a particular matter 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	15	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



Appealing your rating

- Discuss the rating with the inspector
- Enter your appeal within 14 days of this notification
- For full details and the form visit www.norwich.gov.uk/foodhygieneratings

This space is reserved for your **Right of Reply**

- You have a 'right to reply'. This allows you to explain what improvements you have made or to explain the standards we found at the time of this inspection.
- For full details and the form visit 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.
- For full details and the form visit www.norwich.gov.uk/foodhygieneratings

General description of the business

A traditional public house serving the local community with English food and employing standard catering practices.

FOOD SAFETY

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

The following items exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt or foreign objects.**(Contravention)**

- You were draining plates on frayed bar mats

Recommendations

To further improve standards I recommend the following **(Recommendation):**

- Raw meat was unwrapped on a surface beneath which plates were stacked. Although you were aware of the contamination risk (and had procedures in place to prevent contamination) having a completely separate area for raw meat would clearly be preferable.
- Decide on the shelf-life of prepared foods and stick to it. Don't be tempted to 'give food another day' if it looks okay.

Good Practice

I was pleased to see that **(Observation):**

- You had provided a new wash hand basin with elbow taps
- Staff were wearing hats
- You had adopted a temperature target of 5 °C for refrigerated food
- You were date labelling foods and were applying allergen stickers

Structure and Cleaning

Summary:

The structure facilities and standard of 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 adequate. The minor contraventions require your attention. **(Score 5)**

Cleaning of Structure

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

- The floor and walls under the chip fryers and oven
- The underneath of the shelf above the oven

The following items could not be effectively cleaned and must be covered or made non-absorbent **(Contravention):**

- There were difficult to clean areas on the floor where the floor covering had broken and seams had separated

Cleaning of Equipment and Food Contact Surfaces

The following surfaces and equipment in contact with food were dirty and/or could not be cleaned and require cleaning or discarding **(Contravention):**

- The chip fryers require cleaning more frequently as there was a build up of grease on the sides

Maintenance

The following items had not been suitably maintained and must be repaired (or replaced) **(Contravention):**

- Although the main floor covering was of a reasonable standard there were a number of areas, especially under the oven, where the flooring had broken or the seams had separated and dirt was accumulating in the gaps.

Recommendations

To further improve standards I recommend the following **(Recommendation):**

- There were no dilution instructions on the surface sanitiser you use. Determine from your supplier what the dilution is.

Confidence in Management

Summary:

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Food hazards are understood properly controlled managed and reviewed. Your staff are suitably supervised and trained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Food Hazard Identification and Control

The following safe methods have not been written down in your SFBB pack **(Contravention):**

- Sections were missing from the cooking same method
- The cleaning schedule had not been completed

Allergens

The following was evidence you had not informed your customers about the presence of allergens in your food **(Contravention)**

- You have yet to put details of allergens on your menu.

Recommendations

To further improve standards I recommend the following **(Recommendation):**

- Your Safer Food Better Business pack was dishevelled and the Safe methods separated from the Management section. Bring the various sections together. The Safe methods need to be transferred from the old pack to the new and displayed with your newly acquired diary pages.

Good Practice

I was pleased to see that **(Observation):**

- You were date labelling foods and had procedures in place to minimise contamination risks to food.