



Public Protection (food & safety)
Food Premises Inspection Report

Name of Business:	The Catherine Wheel
Address of food business:	Catherine Wheel 61 St AuNR3 3BG
Date of Inspection:	23/03/2016
Risk Rating Reference	16/00246/FOOD
Inspection Reference	EH16/1872
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Type of Premises:	Public House/Bar
Areas Inspected:	Main kitchen
Records Examined:	SFBB, Temperature control records
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
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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

<u>General description of the business</u>
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A local public house serving a small amount of hot food on two days a week
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FOOD SAFETY

Food Hygiene

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)**

- A substantial number of dog hairs were visible on the floor which you explained was brought in on clothing. I was satisfied you cleaned prior to preparing food but you should endeavour to keep contamination to a minimum by changing out of everyday clothes when entering the kitchen.

Recommendations

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

- Keep cutting boards separated (e.g. in a rack) to limit the potential for cross-contamination
- Keep an additional thermometer in the upright fridge as the temperature display on the outside of the fridge may not be accurate
- Replace the tea towel used to dry hands with blue paper roll. Ideally this should be dispensed from a wall-mounted dispenser.

Structure and Cleaning

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):**

- Dog hairs were seen on the floor which are to be cleaned before food preparation
- Cobwebs were seen on wooden beams a high level

Recommendations

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

- Although you had made efforts to organise and contain miscellaneous items, surfaces remained cluttered with large amounts of dry ingredients and equipment much of which was not associated with your catering operation. Keep surfaces clear to aid cleaning and so that pest problems can be identified quickly

Good Practice

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

- Walls were covered in a proprietary wall cladding and that generally the premises had been well maintained.

Confidence in Management

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 records are appropriate and generally maintained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Allergens

You had yet to complete identifying all the allergens in the food you prepare and sell. **(Contravention)**

You had yet to inform your customers about the presence of allergens in the food you prepare and sell. **(Contravention)**

Food Hygiene Training

It is many years since you have been trained in food hygiene. I would recommend you attend a half-day food hygiene refresher course. **(Recommendation)**

Recommendations

The kitchen is used both as your domestic kitchen and your commercial kitchen. You should more carefully consider the risks posed by domestic activities done in the space: such as washing laundry; domestic cooking and food preparation; and contamination from pet hairs. Better separation between domestic and commercial operations (in space and/or time) would be desirable. **(Recommendation)**