

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	The Rose Inn
Address of food business:	233 Queens Road Norwich NR1 3AE
Date of Inspection:	29/03/2016
Risk Rating Reference	16/00252/FOOD
Inspection Reference	EH16/2878
Type of Premises:	Public House/Bar
Areas Inspected:	All
Records Examined:	FSMS, Cleaning schedule, Temperature control records, Pest control report, Training certificates / records, Supplier audits
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

General description of the business

Public house serving real ales, lagers, spirits and burgers to the local community

1. FOOD SAFETY

Food Hygiene

Food Hygiene standards are excellent. You demonstrated full 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. **(Score 5)**

Poor Practices

The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration **(Contravention)**:

- Raw food ie bacon was being stored next to a ready-to-eat-food ie coleslaw in the undercounter fridge.

Recommendations

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

- That you purchase a rack for your chopping boards so that they are stored completely divided to stop cross-contamination and to allow for aeration.
- Sauces were noted stored at room temperature. The manufacturer's recommendation is that such products are refrigerated once open Chopping boards were being stored directly touching.

Good Practice

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

- You kept ready-to-eat foods for 3 days. Day of production plus 2
- Disposable cloths were used
- Foods were covered in the fridges, however I recommend that you date label these foods to enable good stock rotation.
- All fridges and freezers were running at correct temperatures
- The cellar was running at the correct temperature

2. 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 items could not be effectively cleaned and must be covered or made non-absorbent **(Contravention)**

- Post mix dispenser in the cellar
- Shelves behind the bar
- Runner to fridge in the bar

Maintenance

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

- Edges to the melamine shelves in the storeroom need to be covered to leave in a smooth impervious surface that can be easily cleaned
- The walls and ceiling to the cellar need re-decorating

Recommendations

To further improve standards I recommend the following

- You re-site the electric insect killer. It should be situated in an area away from main light sources and food preparation surfaces

Good Practice

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

- That a two stage clean was being done in the kitchen
- Generally the premises was very clean

3. Confidence in Management

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 5)**

Recommendations

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

- That you fill in your cleaning schedule to include the equipment that is to be cleaned and how this is cleaned including which cleaning product is used

Good Practice

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

- You took the temperatures of deliveries
- You had a waste disposal contract
- You had an up to date food safety level 2 certificate
- Your had allergen information for your customers

HEALTH, SAFETY AND WELFARE

I was pleased to see that you had safety barriers to the entrance of the cellar. **(Observation)**