

## Public Protection (food & safety) Food Premises Inspection Report

Name of Business:	Brewdog
Address of food business:	1 Queen Street, Norwich, NR2 4SG
Date of Inspection:	15 June 2016
Risk Rating Reference	16/00387/FOOD
Inspection Reference	EH16/11574
Type of Premises:	Pub/Club
Areas Inspected:	All
Records Examined:	Food safety management system
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
<b>Your Total Score</b>	<b>0 – 15</b>	20	25 – 30	35 – 40	45 – 50	> 50
<b>Your Worst Score</b>	<b>5</b>	10	10	15	20	-
<b>Your Rating is</b>	<b>5</b>	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](http://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](http://www.norwich.gov.uk/foodhygieneratings)

### General description of the business

Licensed premises providing some simple bar food from a limited menu, mainly known for supplying beers from its own brewery and selection of guest ales to the local community.

## 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)**:
  - Bottles of tomato sauce were being put out on dining tables from 12 noon to 9pm. Once opened, these should be kept refrigerated and can only be brought out for a single period of up to 4 hours.
  - Cutlery was left in containers on the tables throughout service and may be liable to contamination by customers.
2. I was pleased to see that all foods were properly wrapped and stored with the day dot system in use in the fridge. A separate fridge is provided for raw meats and dairy foods. **(Observation)**

### Hand-washing

3. 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)**
  - Your food safety management system recommends use of paper towels to turn off taps, this should be compulsory to prevent re-contamination of "clean" hands when turning off the taps.
4. I was pleased to see that the taps to the hand wash basins were lever operated and there was anti-bacterial soap in a dispenser and paper towel available at the hand wash basin. **(Observation)**

### Personal Hygiene

5. I was pleased to see that aprons and hats are provided for staff to use when working in the kitchen. **(Observation)**

## Temperature Control

6. I was pleased to see that the fridges were holding foods at less than 5<sup>0</sup>C and the day dot system was being followed. **(Observation)**

## 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

7. I was pleased to see that the premises (including bar area, kitchen, cellar rooms and toilets) was being maintained in a clean condition. **(Observation)**

### Maintenance

8. The following items/areas had not been maintained in good repair and condition **(Contravention)**:
- The ceiling to the bottle store was badly holed.
9. I was pleased to see that the repairs have been approved and a contractor has been booked to carry out the work. **(Observation)**

## 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 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

10. The following are examples of where your documented Food Safety Management System said one thing but you were doing another. Follow your plan or change it - but ensure hazards are adequately controlled if you do. **(Contravention)**:
- Food safety management system stated cleaning rota to be initialled by person carrying out the cleaning (not a tick) and signed off daily by manager and weekly by general manager. These record sheets are being ticked.
11. I was pleased to see that you have fully implemented the food safety management system devised for your company. **(Observation)**

12. I recommend that you review the cleaning schedule to include high level cleaning of the trunking/ducting in the public areas, particularly above tables where open food is to be consumed. **(Recommendation)**

### Allergies

13. I was pleased to see that staff are allergen aware and information is readily available for reference.