



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of Business:	The Shoe Maker
Address of food business:	1 The Lastings Sandy Lane, NR4 6EF
Date of Inspection:	21/09/2016
Risk Rating Reference	16/00541/FOOD
Premises Reference	16/00212/FD_HS
<hr/>	
Type of Premises:	Public House/Bar
Areas Inspected:	Main Kitchen, Storeroom, External store, Dry store, Cellar, Front of house, Yard, Dining room
Records Examined:	FSMS, Cleaning schedule, Temperature control records, Pest control report, Training certificates / records
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Large Pub serving mixture of dishes, pizza's and desserts.
Serving local community. Part of national chain.	

**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 . 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 staff 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, useful **Information, Recommendations** of good practice and reminders of **Legal Requirements** .

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:**

The food safety section has been divided into the three areas which you are scored against for the hygiene rating: 1. food hygiene and safety procedures, 2. structural requirements and 3. 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.

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
<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



### **1. Food Hygiene and Safety**

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**

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

- open packets of icing sugar were seen in the dry store.
- flies were seen circulating in the main kitchen. This was very likely due to the main rear door being open and no fly-screen fitted.

**Observation** Generally contamination risks were controlled

**Observation** I was pleased to see you had numerous insectocutors located throughout food preparation and storage area's.

### Hand-washing

**Contravention** The following evidence indicated hand-washing was not suitably managed:

- the wall mounted paper roll dispenser was obstructing access to the wash hand basin sited near door when first entering kitchen from dry store.

### Personal Hygiene

**Observation** I was pleased to see that standards of personal hygiene were high.

### Temperature Control

**Observation** I was pleased to see you were able to limit bacterial growth and/or survival by applying appropriate temperature controls at points critical to food safety and that you were diligently monitoring temperatures.

## **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

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

- wall at its base near rear door into dry store.
- wall/floor coving near rear door into dry store. You will need to increase the frequency of cleaning on your cleaning rota to ensure surfaces do not become visibly dirty.

### Facilities and Structural provision

**Contravention** The following facilities were inadequate or absent and must be provided or improved:

- there was no fly-screen fitted to rear main door into dry store/main kitchen.

## **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 0)**

**Observation** You had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

### Training

**Observation** I was pleased to see that food handlers and/or managers had been trained to an appropriate level and evidence of their training was made available.

Your kitchen manager was very knowledgeable on food safety matters and your written food safety procedures.

### Matters of evident concern

**Contravention** The following matters were of immediate concern:

- unsecured gas bottles in rear yard area. Given the large amount of movement of delivery cages in this area you need to be attend to this urgently.
- a kitchen staff member was seen wearing 'croc' style foot wear. According to your health and safety manual staff should be wearing non-slip protective foot wear whilst working in the kitchen.