



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of Business:	The Rosebery
Address of food business:	94 Rosebery NR3 3AB
Date of Inspection:	27/09/2016
Risk Rating Reference	16/00620/FOOD
Premises Reference	15/00185/FD_HS
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Type of Premises:	Premises requiring review
Areas Inspected:	Kitchen, Outside storeroom, Bar and Cellar
Records Examined:	SFBB
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Broad based local serving home cooked food for the local community

**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

  

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 3 - a generally satisfactory standard



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

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.  
**(Score 10)**

#### **Contamination risks**

**Observation** Contamination risks were controlled

#### **Hand-washing**

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

- the wash hand basin was not easily accessible to food handlers working in the kitchen and so was not in use. Provide a wash hand basin that is easily accessible to food handlers, with adequate supplies of hot and cold or appropriately mixed running water, soap and hygienic means of drying hands.
- provide a means of hand drying at the wash hand basin behind the bar. (I

recommend you refill the towel dispenser.)

**Legal Requirement** Wash hand basins must be provided with soap and hygienic hand drying facilities.

**Information** Proper hand-washing is essential in preventing the spread of E.coli 0157 and other harmful bacteria onto food and food contact surfaces. Please refer to the enclosed catering and retail guide 'E.coli - What you must do to keep your hands clean' for practical advice on keeping you and your customers safe.

### Personal Hygiene

**Contravention** The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- it was noted that a staff member was not wearing suitable and clean over-clothing.

**Legal Requirement** All persons in food handling areas must wear suitable, clean, and where appropriate protective clothing

### Poor Practices

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

- 5 x packets of butter were being stored at ambient temperature in the downstairs storeroom, the instructions for storage on the packets stated keep refrigerated
- An open packet of Wenslydale cheese with cranberries in had no date of when it was opened. It states on the packet 'consume within 4 days of opening'

Food should be labelled with the date of when it was opened to aid good stock rotation

## **2. Structure and Cleaning**

The structure facilities and standard of cleaning and maintenance are of a generally satisfactory standard but there are some repairs and/or improvements which are required in order for you to comply with the law. Pest control and waste disposal provisions are adequate. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

### Cleaning of Equipment and Food Contact Surfaces

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

- The bottom interior of the Beko under counter fridge
- The container storing cheese in the Husky glass door fridge
- Seals to the upright fridge to the fridge/freezer
- Seals to the freezer to the fridge/freezer
- Air vent to the window in the kitchen

#### Cleaning Chemicals / Materials / Equipment and Methods

**Information** Ensure you use a surface sanitiser that conforms to BS EN 1276:1997 or BS EN 13697:2001. This information should be available on the label or by contacting the manufacturer.

#### Maintenance

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

- Split seals to Daewoo freezer
- Wooden slats to the wall behind the Husky fridge
- Walls to the food storage area downstairs needs redecorating
- The wash hand basin behind the bar was loose from wall

#### Facilities and Structural provision

**Legal Requirement** An adequate number of washbasins must be available, suitably located and designated for cleaning hands. Wash-hand basins must be provided with hot and cold (or suitably mixed) running water.

### **3. Confidence in Management**

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. You are progressing towards a written food safety management system. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

#### Type of Food Safety Management System Required

**Legal Requirement** Food business operators must put in place, implement and maintain a permanent procedure or procedures based on HACCP principles:

- Identify hazards to food.
- Identify the critical limits (what is acceptable and unacceptable).
- Monitor critical control points to ensure critical limits are met.
- Keep appropriate records to demonstrate control measures are effective.

## Food Hazard Identification and Control

**Contravention** The following matters demonstrated that you have not identified hazards to food (such as bacteria growing on food, bacteria surviving in cooked food and cross-contamination) or the methods of control at critical points in your operation:

- Food was being stored at ambient temperatures i.e 5 x packets of butter

**Contravention** The Safe Methods in your Safer Food Better Business (SFBB) pack are intended to show you have identified the hazards to food and what you must do to control them. The following Safe Methods were either missing from your SFBB pack or had not been completed appropriately:

- Cross-contamination
- Cleaning
- Chilling
- Cooking

**Information** Before implementing a food safety management (FSM) system like Safer Food Better Business etc., basic good hygiene conditions and practices called prerequisites must be in place. Only then will your FSM system be effective in ensuring the preparation of safe food.

## Proving Your Arrangements are Working Well

**Contravention** You are not working to the following safe methods in your SFBB pack:

- the daily diary and or four-weekly reviews
- the cleaning schedule
- your Suppliers and/or Contacts lists
- staff training records

**Contravention** The following matters are needed in order to demonstrate your Food Safety management system is working as it should:

- you need to go through your pack and audit it as it was filled in by the previous chef

**Recommendation** Labelling perishable food with the date it must be used or discarded will help you rotate your stock and demonstrates you have effective controls in place.

## Waste Food and other Refuse

**Observation** You had measures in place to dispose of waste food appropriately and were employing the services of a registered waste carrier.

### Infection Control / Sickness / Exclusion Policy

**Observation** Policies were in place to prevent any infected food handler from contaminating food.