



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	All Bar One
Address of food business:	1 Upper King Street Norwich NR3 1RB
Date of Inspection:	20/01/2017
Risk Rating Reference	17/00026/FOOD
Premises Reference	11/00103/FD_HS
Type of Premises:	Restaurant or cafe
Areas Inspected:	Cellar, Main Kitchen, Storeroom, Servery, Back of house, Preparation room
Records Examined:	FSMS, Temperature control records, Third party audit
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Bar /Restaurant, part of a chain, serving 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

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 ready to eat food to the risk of cross-contamination with E.coli0157 and or other pathogenic bacteria from raw meat:

- The brown chopping board was stored in a rack alongside the red board, in the raw food production area of the first floor kitchen. The board was removed in my presence and put through the dishwasher.

Observation I was pleased to see that you have 2 cling-film dispensers which have been clearly labelled one for use in the raw area and one for the ready to eat area.

Hand-washing

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

- The hand wash basin and taps located in to the left of the glass washers in the

ground floor wash up area was dirty.

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:

- The ground floor glass wash area
- the bench beneath the till and coffee machine
- staircase to cellar

Cleaning of Equipment and Food Contact Surfaces

Observation Hand contact surfaces and equipment in contact with food were clean

Maintenance

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

- the butler sink in the bar area
- paint finish to the walls in the cook area
- the walls in the bottle store affected by penetrating damp
- ceiling in cellar affected by condensation damp
- external surfaces of some of the beer lines

Observation It was noted that the state of the paint work in the cooking area had been logged with maintenance.

Facilities and Structural provision

Observation I was pleased to see the premises had been well maintained and that adequate facilities had been provided.

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)**

Hazard identification and control

Contravention The following prerequisites have not been met and prove your food safety management system is ineffective:

Pest control is inadequate as fruit flies were seen in the glass wash area on the ground floor. _____

Proving Your Arrangements are Working Well

Observation It was noted that your FSM system is stored electronically and includes all daily record sheets. All the records are appropriate for your needs.

Allergens

Observation You had identified the presence of allergens in your non-prepackaged food and had brought this to the attention of your customers.

Observation It was noted that you regularly update the allergen information as menu or ingredients change and ensure all staff are retrained