

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Black Horse Public House
Address of food business:	50 Earlham Road, Norwich, NR2 3DE
Date of Inspection:	15/02/2017
Risk Rating Reference	17/00060/FOOD
Premises Reference	16/00037/FD_HS
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Type of Premises:	Public House/Bar
Areas Inspected:	Main Kitchen, Storeroom, Cellar, Basement
Records Examined:	SFBB, Cleaning schedule, Temperature control records, Supplier audits
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Public House with Food

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 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

Recommendation To further improve food hygiene safety I would suggest the following

- Where possible remove cardboard packaging from food before storage in the refrigerator.
- Provide a washable container to store the ice scoop in .

Hand-washing

Observation Hand washing was managed well and wash-hand basins were well stocked with hand cleaning material.

Recommendation For extra protection against cross contamination use a liquid soap with disinfectant properties conforming to the European standard BS EN 1499: 1997. This information should be available on the product label or may be obtained from the supplier or manufacturer.

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.

Recommendation It is recommended that eggs be refrigerated . Treat as a 'raw' and store below 'ready to eat' food.

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:

- Cellar walls were in need of re-decoration to keep mould growth under control
- Attention is required to the gap between the Store room floor covering and skirting

which is providing a trap for grease and food debris. There is also flaking paint work at low levels.

- Poor cleanliness to skirting and step area to main kitchen from washing up area and floor around lid to inspection chamber.

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:

- Freezer 2
- Hot plate trolley

Cleaning Chemicals / Materials / Equipment and Methods

Legal Requirement Ensure Sanitiser contact time is known and understood by all staff

Maintenance

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

- Damaged door seals to Fridges 2&4 (I understand this has already been noted and ordered)

3. Confidence in Management

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Proving Your Arrangements are Working Well

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

- The four-weekly reviews
- Staff training records need updating

Training

Legal Requirement Food business operators must ensure that food handlers are supervised and instructed and/or trained in food hygiene matters to an appropriate level for the work they do

Recommendation Catering staff should refresh their food hygiene knowledge every 3 years so that they stay up to date with current legislation and good practice. Booking details for this course are on our website: www.norwich.gov.uk

Allergens

Recommendation Draw attention to customers to ask staff for allergen information on your notice board.

Matters of evident concern

Observation You have had recent problems with Gas safety and have agreed to send me a copy of the report by email.