

## **Public Protection (food & safety)**

### **Food Premises Inspection Report**

Name of Business:	The Farmhouse
Address of food business:	50 Colman Rd, Norwich, NR4 7EH
Date of Inspection:	15/03/2017
Risk Rating Reference	17/00111/FOOD
Premises Reference	12/00144/FD_HS
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Type of Premises:	Public House/Bar
Areas Inspected:	All
Records Examined:	SFBB, Cleaning schedule, Temperature control records, Pest control report, Training certificates / records, Supplier audits
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Public house serving 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
<b>Your Total score</b>	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	15	20	-
<b>Your Rating is</b>	5	4	3	2	1	0

Your Food Hygiene Rating is 4 - a 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)**

**Observation** I noted that you had addressed the majority of the issues identified from your last inspection

#### **Hand-washing**

**Observation** Although well stocked with hot water, soap and hygienic towel, the sink was slow to drain, this issue needs attention.

### **2. Structure and Cleaning**

The structure facilities and standard of cleaning and maintenance are of a generally satisfactory standard, however, 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 Structure

**Contravention** The flooring was cracked and lifting in places in the kitchen (i.e. near the servery door and freezers). To enable effective cleaning and disinfection this issue needs addressing. Paint work around the windows and doors was also tired and pitted meaning these areas would be harder to clean.

**Contravention** There were a few issues regarding the grouting to the kitchen tiles, these had discoloured making them hard to clean and from an observatory point made the kitchen look tired and dirty. The grouting may need to be refreshed and/or tiles replaced in order to ensure effective cleaning.

Cleaning in general needs to be addressed within the kitchen as there were areas seen at the time of the inspection that needed extra attention, although some of these areas were 'tired' due to age, wear and tear.

**Observation** I noted that you were preparing to repaint walls and door jambs within the kitchen and that you had scheduled ongoing maintenance and repairs.

#### Maintenance

**Legal Requirement** The kitchen area was well maintained, however there are some outstanding issues which if addressed will greatly improve the ease of cleaning as well as ensuring good hygiene standards are maintained. i.e cracked flooring and contact surfaces such as wall tiles.

#### Facilities and Structural provision

**Observation** Although provided with soap, hygiene towel and hot water, the WHB was slow to drain which could impact on hand washing when the kitchen is busy.

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

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. **(Score 5)**

#### Infection Control / Sickness / Exclusion Policy

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

## Allergens

**Recommendation** Advised to include a note on the menus (especially as a new menu is due to be introduced shortly) requesting customers speak to members of staff with regard to allergens in offered dishes.