



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Farmyard Restaurant
Address of food business:	23 St Benedicts Street, NR2 4PF
Date of Inspection:	15/03/2017
Risk Rating Reference	17/00118/FOOD
Premises Reference	16/00363/FD_HS
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Type of Premises:	Restaurant or cafe
Areas Inspected:	Main Kitchen, Back of house, Served
Records Examined:	SFBB, Cleaning schedule, Temperature control records,
Pest control report	
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Independent restaurant. Meat, fish and vegetarian dishes, desserts. Serving 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 853/2004 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 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)**

Contamination risks

Observation I was pleased you could demonstrate effective E.coli 0157 control through the complete separation of raw and ready-to-eat food, the correct use of wash-hand basins and thorough hand washing, having dedicated equipment (including complex equipment) for raw and ready-to-eat foods, through 2-stage cleaning and the correct use of sanitiser's, and by controlling the risks posed by soily vegetables.

Hand-washing

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

- the dedicated wash hand basin was difficult to access due to large pots awaiting cleaning and food storage containers under the window in front of it.
- the wash hand basin was also fitted at an angle in an area at the end of the kitchen. You have recently purchased a stainless steel fridge which you had temporarily

placed near the sink. By placing the fridge in its current location it also made access to the sink difficult. You informed me you are currently awaiting an electrician to install new power sockets to be able to move the fridge from its temporary location.

Personal Hygiene

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

Temperature Control

Recommendation you are using a water bath to cook vacuum packed ready to eat foods. I recommend that you record the hot water bath temperatures, length of cooking times and food temperatures you have cooked as evidence they have reached your critical limits and time i.e 65 degree celsius. You need only record one particular product a day

Unfit food

Contravention The following food was unfit (and was seized or destroyed in my presence) because it was either; past its use by date; did not conform to food safety requirements; was not produced, prepared or processed in accordance with the regulations; or, in the case of fresh meat, its origin could not be determined:

- 2 containers of fresh cream were found passed indicated 'Use by' date. These were disposed of immediately when I brought them to your attention

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

Observation The kitchen had been well maintained and the standard of cleaning was exceptionally high.

Cleaning of Equipment and Food Contact Surfaces

Information Using complex equipment like weighing scales, vacuum packing machines, slicers and mincer's for preparing both raw and ready-to-eat foods cannot be done safely. Adequate cleaning and disinfection can only be achieved by dismantling the equipment regularly.

Observation You had dedicated equipment for the preparation of raw and ready-to-eat foods.

Observation You had colour-coded equipment on which to prepare food.

Cleaning Chemicals / Materials / Equipment and Methods

Observation I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Maintenance

Observation I was pleased to see that the standard of maintenance of the entire premises and kitchen was exceptionally high.

Facilities and Structural provision

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

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. Your records are appropriate and generally maintained but some deficiencies were identified. Some minor issues were identified relating to staff supervision and training. 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

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

Proving Your Arrangements are Working Well

Contravention The Management sections in your Safer food Better Business (SFBB) pack are intended to demonstrate you are in day-to-day control of the hazards to food. The following Management sections were either missing, incomplete or not up-to-date:

- your suppliers and/or contacts lists
- staff training records
- safe methods. You need to complete all sections of the SFBB pack. If something is not relevant to your business activity you need to write n/a 'not applicable' to show you have read and understood this practise is not carried out.

Recommendation you are using a water bath to cook vacuum packed ready to eat foods. I recommend that you record the hot water bath temperatures, length of cooking times and food temperatures you have cooked as evidence they have reached your critical limits and time i.e 65 degree celsius. You need only record one particular product a day

Training

Contravention The following evidence indicated there was a staff training need:

- foods found passed indicated 'Use by date'

Recommendation you produce a written procedure for cooking foods in the water bath and implement a recording log when staff have had trained on its use. This will also be the same for your vacuum packing machine.

Information I was pleased to note you are currently producing written and electronic recording logs to ensure your written systems are being followed. These will also help ensure your Safe Methods and food safety measures are being followed in your Safer Food Better Business pack.

Infection Control / Sickness / Exclusion Policy

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

Allergens

Contravention You have not yet identified the allergens present in the food you prepare.:

Contravention You have not properly informed your customers about the presence of allergens in the food you prepare.:

Contravention You have not warned your customers about the potential for cross-contamination with allergens.:

Legal Requirement Caterers must provide allergy information on all unpackaged food they sell. Catering businesses include restaurants, takeaways, deli counters, bakeries and sandwich bars etc. The potential for cross-contamination by allergens must also be made known to consumers. In addition food manufacturers must now label allergy causing ingredients on their pre-packed foods. You can obtain more information from the Trading Standards website www.norfolk.gov.uk/abc

Recommendation Make a chart listing all your meals together with the 14 allergens (if present). Bring the chart to the attention of your customers and your staff.

Recommendation Add allergy information to your menu

Information I was pleased to note you had an in depth electronic tablet based food and drink ordering system. You intend to add allergen information to dishes to aid general allergen identification when requested by customers.

Information You had an in depth record of staff training records on the operation of your business

Matters of evident concern

Contravention The following matters were of immediate concern:

- items were being stored on the floor near the dedicated wash hand basin causing a trip hazard
- an extension lead was sited on the floor under the dedicated stand alone wash hand basin in main kitchen. This is causing a possible electrical/fire risk due to water from staff washing hands inadvertently splashing onto the extension lead below.