

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Eaton Golf Club
Address of food business:	Eaton Golf Club, Sunningdale, Norwich, NR4 6SF
Date of Inspection:	19/05/2017
Risk Rating Reference	17/00297/FOOD
Premises Reference	16240/4000/0/000
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Type of Premises:	Premises requiring review
Areas Inspected:	All
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	Golf club restaurant and bar. Serving members, staff and visitors

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

Food Information Regulations 2014

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 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

Contravention The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt or foreign objects:

- chopping boards scored and need replacing

Hand-washing

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

Observation You had an infra-red/hands free paper towel dispenser in main kitchen

Personal Hygiene

Observation: staff were wearing clean protective clothing

Recommendation: staff also wear hats to help reduce risk of physical contamination

Temperature Control

Contravention The following evidence indicated there was a risk of bacteria growing on food:

- slices of treacle tart were found out of temperature control in rear food storage area. You informed me these had only just been put out for two club members.

Observation I was pleased to see you were generally 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 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 Structure

Contravention The following structural items were dirty and require more frequent and thorough cleaning:

- wall/floor joints in main kitchen.
- walls and ceiling in cellar as cobwebs could be seen.
- staining to walls due to condensation from steamer oven in main kitchen.
- flooring under upright fridge in rear corridor/food storage area.
- around feet of equipment where it meets the floor in main kitchen.
- behind freezers and fridge's used as preparation island in main kitchen.
- under ice machine behind main bar.
- door to cupboard under coffee machine in main bar.

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 frying pans used to fry onions etc were heavily en-crusted with carbon and difficult to clean.

Maintenance

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

- chipped/dented architrave in main kitchen and rear food storage area
- damaged flooring from kitchen into bar area. Hazard tape had been used to cover the damage.
- damaged trim to wall/floor joints in kitchen and rear store room.
- damaged/chipped lid to bulk freezer in main kitchen used as a food preparation surface.
- chipped wall tiles in main kitchen
- you need to fill old rawl plug hole in walls in main kitchen and food store rooms

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. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Type of Food Safety Management System Required

Information You can download a Safer Food Better Business pack and refill diary pages from the FSA website: www.food.gov.uk/business-industry/caterers/sfbb

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:

- staff training records
- safe method completion sheet.
- your Safer Food Better Business pack (SFBB) has loose pages and sections out of order making the pack difficult to follow. The pack should be easily understood by staff. You informed me you will download a new copy in the future. You must complete it at your earliest opportunity.

Training

Observation I was pleased to see that food handlers and/or managers had been trained to an appropriate level and evidence of their training was made available.

Infection Control / Sickness / Exclusion Policy

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

Allergens

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