

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Flaunt
Address of food business:	75 Prince Of Wales Road, Norwich NR1 1DG
Date of Inspection:	19/05/2017
Risk Rating Reference	17/00300/FOOD
Premises Reference	15/00323/FD_HS
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Type of Premises:	Nightclub
Areas Inspected:	Cellar, storeroom, bar
Records Examined:	None
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Nightclub and bar selling drinks and bar snacks

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
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Your Food Hygiene Rating is 3 - a generally satisfactory standard



1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.
(Score 10)

Hand-washing

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

- no soap or hand towels by basin
- hand-washing was not part of any 'rules of hygiene' guidance for staff
- staff were not encouraged to wash their hands - the basin was in an adjoining room and was used for purposes other than the washing of hands (cleaning paint brushes)

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

- floors behind the bar
- room to the side of the bar was cluttered and very difficult to clean
- the wash-hand basin serving the bar in the room to the side

Recommendation Housekeeping could be greatly improved. Remove redundant items and equipment from food rooms, tidy away miscellaneous objects into drawers and boxes and keep work surfaces and the floor clear for ease of cleaning and disinfection.

Maintenance

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

- floor covering behind the bar next to the door to the back had a broken edge

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. 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 currently do not have a food safety management system or what you have in place is not suitable given the food risks associated with your business.

Contravention Although the business is low risk you still require a minimum amount of documentation. This might include your hygiene rules, pest control reports, a staff illness and exclusion policy, a cleaning schedule, and hand-over diary etc.

Infection Control / Sickness / Exclusion Policy

Contravention The following evidence suggested there was insufficient control over the contamination of food from food handlers known or suspected to be suffering from a food-borne disease or gastro-intestinal illness:

- there was no policy concerning staff illness and when they should return to work. Make the policy part of your 'rules of hygiene'.

HEALTH AND SAFETY

Matters of evident concern

Contravention The following matters were of immediate concern:

- access to the cellar was difficult and once the cellar hatch was open there was a risk that staff or a member of the public could fall into the cellar. Although accessed only occasionally and in an area where the public do not normally go, the fact the hatch is left open at times when barrels are being changed puts people at risk. Put in place a safe system of work which would help prevent a person falling down into the cellar when the hatch is open. Such a system might include erecting a temporary barrier warning of an opening in the floor or having a person stand guard on those occasions when the cellar hatch is open.

Information The HSE has guidance on the controlling the risk of falls from height www.hse.gov.uk

Health and safety documentation

Contravention There was no Health and safety policy documentation available on the premises.

Information The Health and safety Executive has general guidance on how to complete a Health and Safety Policy document. See www.hse.gov.uk

Assessing health and safety risks

Contravention The following matters demonstrated that your health and safety risk assessment was either not adequate or lacking in detail and that reasonably practicable measures to improve safety had not been identified or implemented:

- there was no safe system of work for accessing the cellar

Legal requirement Every employer must risk assess their activities. This process includes:

- identify what hazards exist in your workplace
- establish who is affected by each of the hazards identify what your current control measures are for each of the hazards
- ask whether it is reasonable and practical to do any more to reduce or eliminate each hazard
- implement better controls if they are needed
- from time to time evaluate your risk assessment to ensure it is still relevant

Information The HSE has general guidance on how carry out risk assessments
www.hse.gov.uk