

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Revolucion De Cuba
Address of food business:	7 - 9 Queen Street Norwich NR2 4SG
Date of Inspection:	02/08/2017
Risk Rating Reference	17/00450/FOOD
Premises Reference	11/00268/FD_HS
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Type of Premises:	Public House/Bar
Areas Inspected:	All
Records Examined:	Dairy, Cleaning schedule, Temperature control records
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Cocktail bar with Cuban themed catering

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 3 - a generally satisfactory 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:

- lids for food containers split
- large crushed ice machine in beer store dirty
- fruit flies in the vicinity of the bar

Contravention The following exposed ready-to-eat food and/or its packaging to the risk of cross-contamination with E.coli 0157 and/or other pathogenic bacteria from raw meat or unwashed raw vegetables:

- the hand washbasin used for the raw and ready to eat preparation area of the kitchen has hand operated taps but had not been supplied with disposable paper towels to be used to turn them off. There is therefore a risk of contaminating clean hands which could result in cross-contamination.

Observation I was pleased to see a separate area had been designated for the preparation of raw meat.

Hand-washing

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

- no paper towel to dispenser at hand wash facility in glass wash area or raw meat prep area
- the hot water to the hand washbasin in the kitchen wash-up area was scalding hot, which prevented users from being able to wash their hands with hot water

Recommendation

- replace the taps to the kitchen hand wash basins with mixer taps, preferably with a thermostatic mixing valve to prevent scalding
- replace the kitchen hand washbasin taps with non-hand operated taps e.g. elbow or knee operated taps, or automatic sensors

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:

- bags of prepared potatoes past 'use by' date (28/07 and 31/07)

Contravention The following food was of a reduced quality and if sold may not be of the standard demanded by the consumer:

- open bag of kale deteriorated brown liquid, not dated

Poor Practices

Observation The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration:

- open bags of food in dry store not suitably sealed
- the siting of the prepared potatoes showed that the stock had not been rotated (older stock found at back of shelf)

- raw uncooked prawns were stored below raw meat in the walk in chiller. Although the prawns are to be cooked, contamination risks should be prevented at all stages of processing.

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:

- bins in wash up area to ground floor bar and kitchen
- floor beneath glass washing machines
- grey plastic trays for glass/bottle collection stored in glass wash area
- cream plastic trays used for washing/storage glass
- walls, ceiling and high level cleaning glass wash area (fruit flies)
- floor beneath bar
- floor in beer store (notably beneath pallets)
- ceiling in beer store
- floor beneath the cooker and deep fat fryers where oil had been spilled
- large crushed ice machine in beer store dirty working components
- staff welfare facilities including wash hand basin, taps and toilet

Observation: I was pleased to see that the kitchen facilities were generally kept clean.

Maintenance

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

- broken wheels to glass washers - on order with head office
- leak to wash hand basin in the ground floor bar wash up area
- shot glass trays plastic peeling
- skirting to flooring behind bar peeling away from the wall
- ice machine in beer store leaking
- electric fly killer appeared not to be working
- open joint flooring in kitchen
- missing tiles in kitchen wall behind raw prep area
- temporary repair to waste pipe to the right of the dish washer needs a permanent remedy and a new bracket to support it.

Recommendation: The bulbs to the Electric Fly Killer should be changed at least annually, check with the manufacturer of the unit. It is suggested that the bulbs are changed in the spring before flies become a problem.

Facilities and Structural provision

Contravention The following facilities were inadequate or absent and must be provided or improved:

- no fly screen to open window in kitchen

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. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met and prove your food safety management system is ineffective:

- Pest control is inadequate, problem with fruit flies ground floor bar area

Proving Your Arrangements are Working Well

Contravention The following matters are needed in order to demonstrate you Food Safety management system is working as it should:

- cleaning records not completed
- delivery checks not recorded
- labelling of freezers does not match the compliance diary i.e. mix up between numbers and letters
- new food safety management system has not yet been read/completed by staff
- stock control system needs to be extended to include packets of salad leaves/kale/fresh fruit (these items either do not contain a date code that can be easily understood or have no date on at all)

Recommendation It is recommended that you apply a date of receipt to fresh foods which come packaged but not labelled e.g. fruits, salad, vegetables and apply a 3 day policy for stock control.

Training

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

- not keeping records as required by the food safety management system

Allergens

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

- Whilst allergen information can be found in very small print at the bottom of the main food menu, no information appears on the 'Brunch' and 'Dessert' menus

HEALTH AND SAFETY

Matters of evident concern

Contravention The following matters were of immediate concern:

- carbon dioxide gas bottles not restrained e.g. chained, in drinks store
- nitrogen gas bottles not chained in drinks store
- plug board hanging by flex in kitchen needs securing so that the electric cables are not under tension
- fire escape route from garden area should be kept clear particularly during trading hours
- floor in the kitchen felt greasy and slippery underfoot

Information Bottles of pressurised gas must always be handled and stored as if they are full even if they are waiting to be returned to the supplier.

Recommendation The Health and Safety Executive have produced a useful leaflet with advice on how to stop slips in kitchens through effective floor cleaning www.hse.gov.uk/slips/kitchens/floorcleaning.pdf. I strongly recommend that you refer to this information and review your safe systems of work for cleaning to ensure they are appropriate.

Legal requirement You must provide the necessary information, instruction, training and supervision to staff to ensure that employees at work are safe. You should therefore review your arrangements and give staff refresher training.