

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Queen Of Iceni
Address of food business:	Unit 6 Wherry Road Norwich NR1 1WX
Date of Inspection:	24/08/2017
Risk Rating Reference	17/00499/FOOD
Premises Reference	20779/0008/0/000
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Type of Premises:	Public House/Bar
Areas Inspected:	All
Records Examined:	Cleaning schedule, Temperature control records
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Pub serving food to consumers from the local area

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



Food Hygiene Rating Re-Scoring Visit

Date: 14 January 2019

Following the previous inspection a re-rating visit was requested. The revised score is indicated here. The results of the original inspection are listed below.

Your revised Food Hygiene Rating is 5 – a very good standard



Inspectors notes:

Observation The cleaning maintenance issues found at the time of the original inspection had been addressed.

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

- corridor where the fridges and ice machine are kept
- floor in the kitchen was very greasy

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

- The ice machine needs repairing

Observation The bin store had been moved to an external area and fruit flies were not found in the premises.

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:

- Ice scoop including handle was left in contact with the ice behind the bar.

Hand-washing

Observation The hand wash basin in the glass wash area to the bar was difficult to operate due to the height and pressure required.

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. 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:

- Floor in the glass wash area to the bar
- Fridge 11 bottom interior
- Freezer 7 around the top of the sides (chest freezer).

Maintenance

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

- wood trim behind bar missing/damaged
- flooring missing at junction between glass wash and bar area
- ceiling in glass wash area stained
- ceiling above salad bar in kitchen stained
- walls to rear corridor used to store chest freezer and ice machines, surfaces badly

- damaged
- broken handle to Freezer 7.

Observation I was informed by the General Manager that a number of the maintenance issues have already been raised internally and the works are awaiting approval.

Facilities and Structural provision

Contravention The following evidence indicated a pest problem:

- fruit flies in the bin storage room, these are usually an indication of poor cleaning, you must ensure that the bins and the storage area are cleaned regularly and any spillages are dealt with immediately.

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)**

Food Hazard Identification and Control

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

- Maintenance issues require attention
- Pest control is inadequate.