

## **Public Protection (food & safety)**

### **Food Premises Inspection Report**

Name of Business:	The Whalebone
Address of food business:	The Whalebone 144 Magdalen Road Norwich NR3 4BA
Date of Inspection:	18/09/2017
Risk Rating Reference	17/00556/FOOD
Premises Reference	10550/0144/0/000
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Type of Premises:	Public House/Bar
Areas Inspected:	Store room and bar area
Records Examined:	None
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Public house providing 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 5 - a very 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. **(Score 5)**

#### **Temperature Control**

**Observation** Refrigerated items such as sausage rolls, scotch eggs and pork pies provided, served unheated and no preparation necessary.

**Recommendation** Temperatures checked daily to ensure stored between 5 and 8 degrees C. However, these checks are not currently recorded. Products are date coded. In order to fully comply with food safety guidelines I recommend that you record the fridge temperatures daily.

### **2. Structure and Cleaning**

The structure facilities and standard of cleaning and maintenance are all excellent and you demonstrated full compliance with the law. There is evidence of effective pest control and procedures are in place to rectify any problems as they arise. There is good provision for waste disposal. **(Score 0)**

**Observation** Premises found to be in good clean condition at the time of inspection.

### **3. Confidence in Management**

A food safety management system is in place and you comply fully with the law. Hazards to food are understood properly controlled managed and reviewed. Your records are appropriate and being maintained. All your staff are suitably supervised and trained. You have a very good track record. **(Score 0)**

**Observation** Your food is easily traceable and dot date codes are used to ensure use by dates are not exceeded. Your food business is such that very little is required in the way of a food safety management system.

**Observation** I understand that the BBQ is run by an outside caterer.

### **Public Health - Smokefree**

**Contravention** The smoking area to the rear of the property is currently not compliant with Smoke-Free legislation. However, I was informed that this area is due to be refurbished shortly when this issue will be addressed. I would appreciate you contacting this office once these works have been completed.