

Public Protection (food & safety)**Food Premises Inspection Report**

Name of Business:	The Alley Ole (Bar)
Address of food business:	20 Bridewell Alley Norwich NR2 1AQ
Date of Inspection:	20/09/2017
Risk Rating Reference	17/00567/FOOD
Premises Reference	15/00357/FD_HS
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Type of Premises:	Bar/Restaurant or cafe
Areas Inspected:	Bar, Cellar, Servery
Records Examined:	None
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Independently run bar with food serving the local community open lunchtimes and evenings. Limited food available in evening

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)**

Observation It was noted that the food available on site is prepared in the kitchen by a separate company. Therefore the inspection of the kitchen is covered in correspondence with the proprietor of that food business. This inspection refers to the bar, servery and cellar.

Temperature Control

Observation it was noted that you display tapas for self service by customers and monitor the temperature of the dishes during display using a probe thermometer.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are adequate. The minor contraventions require your attention. **(Score 5)**

Cleaning of Structure

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

- shelving in the bar,
- high level trunking,
- cellar

The cellar was untidy with no clear separation between storage of staff outdoor clothing, food/drink storage and the office area

Maintenance

Contravention The following structural items could not be effectively cleaned and must be covered or made non-absorbent:

- flaking paint and dampness evident to cellar walls

Contravention there were several fruit flies seen in the premises. These do not appear to be attracted to the electric fly killer. It is recommended that you consult the pest control company you use regarding this pest. Improved cleaning to remove all sticky deposits from shelves in the bar area may help.

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. 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

Contravention 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. Provide a simple documented system such as 'Cook Safe' or Safer Food Better Business (SFBB):

- It was noted that the manager is currently developing a cleaning schedule and rota, temperature monitoring record sheets and opening and closing check sheets.

Our records indicate that this business has previously had a documented food safety management system in place, however no documentation was available at the time of the inspection.

Contravention Ensure that your food safety management system is available on site so your staff can refer to your procedures and so that daily records of checks can be completed. ensure that your staff have been suitably trained in those parts of your FSMS that are relevant to their job role:

Food Hazard Identification and Control

Contravention Your Food safety management (FSM) system is not adequate in its scope and/or is not sufficiently detailed. Ensure your FSM system is regularly reviewed, covers all of your food handling operations and that the controls in place at points critical to food safety are fully documented, monitored and verifiable. In particular address the following matters:

- create a cleaning schedule (what how and when) and a rota for staff to initial/sign after the cleaning has been done.
- create temperature monitoring records for the 'hot' tapas dishes on display.
- create opening and closing checks sheets

Whilst your business does not involve the preparation and cooking of food, you do handle and serve high risk foods and therefore need to be satisfied that your suppliers (i.e. Alley Ole Kitchen) have sound systems in place to produce safe food and you are safely displaying the foods on offer to your customers.

Allergens

Contravention You have not yet identified the allergens present in the food you prepare.:

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

Contravention You have not warned your customers about the potential for cross-contamination with allergens.:

Health and Safety

Matters of evident concern

Observation Gas cylinders were found lying on the cellar floor. All cylinders full or empty should be suitably chained. 'Empty' cylinders can pose as great a risk as 'full'.

