



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	The Oak Tree
Address of food business:	59 Ipswich Road
	Norwich NR4 6LA
Date of Inspection:	02/10/2017
Risk Rating Reference:	17/00618/FOOD
Premises Reference:	15/00326/FD_HS
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Type of Premises:	Public House with catering
Areas Inspected:	Main Kitchen, Storeroom, External store, Cellar, Front of house, Back of house, Preparation room
Records Examined:	FSMS, Cleaning schedule, Temperature control records, Pest control report, Training certificates / records
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business:	Public House with 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
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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. Some minor contraventions require your attention. **(Score 5)**

Observation I was pleased you could demonstrate effective E.coli 0157 control through the complete separation of raw and ready-to-eat food, the correct use of wash-hand basins and thorough hand washing, having dedicated equipment (including complex equipment) for raw and ready-to-eat foods, through 2-stage cleaning and the correct use of sanitisers, and by controlling the risks posed by soily vegetables.

Observation Contamination risks were controlled.

Observation Observation I was pleased to see that you had dedicated work surfaces/areas for different food preparation i.e raw meat.

Hand-washing

Observation Hand washing was managed well and wash hand basins were well stocked with hand cleaning materials.

Personal Hygiene

Observation I was pleased to see that standards of personal hygiene were high.

Temperature Control

Observation I was pleased to see you were able to limit bacterial growth and/or survival by applying appropriate temperature controls at points critical to food safety and that you were diligently monitoring temperatures.

Poor Practices

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

- There was a plastic container with no handle being used to scoop flour, this was in the flour storage box, the plastic container was removed in my presences. Using a container with no handle to scoop flour and leaving it in the flour can result in contamination from hand contact.

Recommendation I recommend you use a scoop with a handle and when the scoop is not in use it is stored in a lidded container on top of the box where the flour is being stored.

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 could not be effectively cleaned and must be covered or made non-absorbent:

- Cover or seal the floor in the rear storage area / cellar, to ensure it can be correctly cleaned and disinfected as necessary.

Cleaning of Equipment and Food Contact Surfaces

Contravention The following surfaces and equipment in contact with food were dirty and require cleaning:

- The inside of the ice machine requires cleaning - I note from your cleaning schedule it is due to be cleaned.
- Clean the external surfaces on the fridges and freezers in the rear storage area.

Cleaning Chemicals / Materials / Equipment and Methods

Observation I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Pest Control

Observation You have employed a pest control contractor. You recently had an issue with pests and I was pleased to see you increased the rate of pest inspections and had regular visits from the pest controller during this period to resolve this issue.

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)**

Type of Food Safety Management System Required

Observation Your food safety management system was in place and working well. I was confident you had effective control over hazards to food.

Observation You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

Observation You had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

Traceability

Observation Your records were such that food could easily be traced back to its supplier.

Waste Food and other Refuse

Observation You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.

Training

Observation I was pleased to see that food handlers and/or managers had been trained to an appropriate level and evidence of their training was made available.

Infection Control / Sickness / Exclusion Policy

Observation Policies were in place to prevent any infected food handler from contaminating food.

Allergens

Observation You had identified the presence of allergens in your open food and had brought this to the attention of your customers.

Observation You had clearly shown the presence of allergens in your food on your menu.

Observation You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.

Health and Safety

Matters of evident concern

Contravention The following matters were of immediate concern:

- Gas warning and advice notices served on the cooking equipment and the fire in the bar area.
- You have informed me the fire in the bar area will not be used.
- You have arranged the repair of the cooking equipment and installed a carbon monoxide monitor alarm in my presence.

Risk Assessment

Observation You have risk assessments in place.

Welfare Provision and Facilities

Observation You have appropriate welfare facilities available.

Accident Recording and RIDDOR

Observation You have an accident book and have recorded incidents as they have occurred.

Gas Safety

Contravention The following matters indicated that a gas appliance, installation pipework or flue had not been maintained in a safe condition so as to prevent risk of injury::

- You have 2 warning and advice notices served on your equipment by Trois; one is for the fire within the pub - which you have informed me is not in use. The other is for the Lincat cooking equipment within the kitchen. This notice states there is a risk - the interlocking device is faulty and the equipment is not restrained.
- During my inspection - You purchased and installed a carbon monoxide monitor alarm and arranged to have the repair conducted by 06 10 2017. You will contact me to show me the repair certificate by the date above.

COSHH

Observation You have chemical safety data sheets for all your products.

Fire

Observation You have been conducting weekly fire alarm checks and have records of having your emergency lighting tested.

Public Health

Breast feeding Friendly

Observation I have assessed your business and I am pleased to confirm that you comply with the requirements for the Breast feeding Friendly Business Merit. The award will appear on our website www.norwich.gov.uk/businessmerits soon

Disability Access

Observation I have assessed your business and I am pleased to confirm that you comply with the requirements for the Disability Access Business Merit. The award will appear on our website www.norwich.gov.uk/businessmerits soon