



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Heartsease Public House
Address of food business:	180 Plumstead Road NR1 4JZ
Date of Inspection:	16/10/2017
Risk Rating Reference:	17/00655/FOOD
Premises Reference:	12/00272/FD_HS
Type of Premises:	Public House with catering
Areas Inspected:	Main Kitchen, Storeroom, Dry store, Cellar, Front of house, Serving, Dining room
Records Examined:	SFBB, Cleaning schedule, Temperature control records, 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 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)**

Contamination risks

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 material.

Personal Hygiene

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

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:

- There are inlet vents which provide air supply to the kitchen; the mesh on these vents are wide and allowing dust and debris to blow into the kitchen, reduce the size of the mesh used on the front of the vents to prevent dust and debris coming into the kitchen.
- Clean the floor around the walk-in chiller
- Clean the internal structure pillar in the kitchen by the white fridge, between the fridge and the pillar there is a build up of grease and dirt.

Cleaning of Equipment and Food Contact Surfaces

Observation You had dedicated equipment for the preparation of raw and ready-to-eat foods.

Observation You had colour-coded equipment on which to prepare food.

Cleaning Chemicals / Materials / Equipment and Methods

Contravention Touch points are dirty, thoroughly clean and maintain in a clean condition all touch points, for example, light switches, telephones, door handles, taps and handles, to minimise the risk of cross contamination. It is good practice to use a sanitiser in order to minimise the build up of bacteria.

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.

Maintenance

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

- Above the stove / oven there is an air inlet vent which has the cover missing, replace the cover to prevent dust and debris entering the kitchen.
- In the dry store cupboard; there are areas where the paint is flaking away from the

walls, I note you are currently undertaking maintenance works - ensure you conduct the required works in the kitchen.

Pest Control

Contravention The cellar drinks hatch door was ill fitting allowing pests and water access to the premises. The cellar hatch door and frame must be replaced.

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

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 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. You are introducing a new menu, ensure you update your allergy list.

Health and Safety

Confined Spaces / Cellars

Legal Requirement Your cellar hatch door leading in from the street used to lower the deliveries, is poorly fitting and broken in numerous places; this is allowing water to enter the cellar when it is raining, it also allows pest access.

Replace the cellar hatch door with a new one which is correctly fitted, this will prevent any further incidents of flooding and enable you to maintain the cleanliness of the environment.

I note you have pumps set up for the removal of water from the cellar, this pump is electric, ensure you do not use a fuel generator or pump in a confined space, there is a risk of build up of fumes if this occurs.

Observation The cellar stairs are very steep: ensure you have a upto date, suitable and sufficient risk assessment.

I note you are managing the current risk, as it is, if there is an accident the consequence could be severe and this may lead to a reassessment of the risk, which could included the alteration of the stairs to reduce gradient.

Actions you are already taking:

Area is well lit

Handrails are fitted on both sides

The door is locked to prevent access by unauthorised persons

Minimum use of area

Do not carry anything up or down the stairs.

You and your staff may be interested in undertaking a free online training course, on step/stair safety available on the HSE website.

Please visit:

www.hse.gov.uk/slips/step/index.html

Certificates are available on completion of the course.