

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Bar And Beyond
Address of food business:	Basement And Ground Floor 24 - 28 Prince Of Wales Road Norwich NR1 1LG
Date of inspection:	18/01/2018
Risk rating reference:	18/00044/FOOD
Premises reference:	14/00334/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Main Kitchen
Records examined:	Cleaning schedule, SFBB, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Bar serving mainly drinks and some bar meals to consumers in 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 1 - major improvement is

necessary 

1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.
(Score 10)

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 left in ice and not returned to holder
- food handler wearing several items of jewellery including piercing

Hand-washing

Contravention The following evidence indicated hand-washing was not suitably managed:

- hand washbasin only available on the 'bar' side of the kitchen and kitchen staff wash their hands at the equipment/food sink. A hand washbasin designated for cleaning hands must be used by food handlers. If separate 'bar' and 'kitchen' areas are to be designated a second hand washbasin should be provided on the kitchen side.
- no soap or hand towels provided to the hand washbasin.
- hand washbasin partially obstructed. It must be available for use at all times and items should not be stored in, on or in front of the washbasin.
- food handler using toilet roll to dry their hands.

Personal Hygiene

Contravention The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- food handler was not wearing protective clothing. I understand that cleaning was being carried out at the time of the visit however the kitchen was open for service

Temperature Control

Recommendation Check the core temperature of cooked and reheated foods to ensure that it reaches 75°C for 30 seconds (or equivalent). This can be helpful in addition to visual checks of the food to determine whether it is properly cooked.

Guidance It is essential to know that your probe thermometer is working properly. If the reading is outside these ranges you should replace your probe or return it to the manufacturer to be calibrated. A simple way to check a digital probe is to put it in iced water and boiling water:

- the readings in iced water should be between -1°C and 1°C
- the readings in boiling water should be between 99°C and 101°C

Unfit food

Contravention The following food was unfit (and was seized or destroyed in my presence) because it was either; past its use by date; did not conform to food safety requirements; was not produced, prepared or processed in accordance with the regulations; or, in the case of fresh meat, its origin could not be determined:

- out of date food in the counter top chiller
- mouldy bread rolls

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are less than satisfactory and you are failing to comply with the law in many respects. Significant improvements are needed in the standard of structure and equipment cleaning and/or maintenance of the premises. Improvements are needed in hand and/or equipment washing facilities. Contraventions require your immediate attention as some are critical to food safety. We may revisit your business and if standards have not improved take formal enforcement action. **(Score 15)**

Cleaning of Structure

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

- kitchen floor throughout
- wall tiles
- equipment sink
- hand washbasin
- interior of fridges and freezers
- grey plastic trays

Cleaning of Equipment and Food Contact Surfaces

Contravention The following surfaces and equipment in contact with food were dirty and/or could not be cleaned and require cleaning or discarding:

- ice machine doors
- some scale and mould on ice machine baffles
- interior of microwave
- microwave handle
- fridge handles

Cleaning Chemicals / Materials / Equipment and Methods

Contravention The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria such as E.coli 0157 between surfaces:

- anti-bacterial spray is used to give a 30 second contact time, the instructions on the product label stated that it should be given a 5 minute contact time
- only a single stage cleaning process is being followed. For antibacterial spray to work effectively it must be used on visibly clean surfaces. Surfaces should be initially cleaned with hot soapy water or degreaser before the antibacterial spray is applied. If using a sanitiser product it should be applied twice to clean and then disinfect.

Observation Several items had been left on surfaces in the kitchen. Remove all non-essential items to allow access for cleaning and reduce the potential introduction of contamination.

Maintenance

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

- food/equipment sink leaking
- cracked wall tiles

Waste disposal

Contravention Several old oil containers had been left on the kitchen floor. All waste items should be removed from the kitchen and stored in a suitable location/receptacle.

Pest Control

Contravention No checks are being made to ensure the premises is free from pests

3. Confidence in Management

There is major non-compliance with legal requirements. You were failing to apply your written food safety management system. The contraventions require your urgent attention. A revisit is planned and formal enforcement action is likely. **(Score 20)**

Food Hazard Identification and Control

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

- Cleaning and sanitation are poor
- Pest control is inadequate

Proving Your Arrangements are Working Well

Contravention The Management sections in your Safer food Better Business (SFBB) pack are intended to demonstrate you are in day-to-day control of the hazards to food. The following Management sections were either missing, incomplete or not up-to-date:

- the daily diary and or four-weekly reviews
- staff training records
- chill temperature checks not being carried out
- no records kept for previous 2 weeks

Training

Contravention The following evidence indicated there was a staff training need:

- some staff had not trained in your food safety management system
- staff should be given training in identifying and controlling cross contamination for allergens

Allergens

Contravention You have not yet identified the allergens present in the food you prepare. You are required to check the allergen contents of all open foods that you serve/prepare and provide accurate information to consumers when requested.

Recommendation Check the ingredients labels of all foods and record the allergens for each dish or item e.g. burgers or onion rings etc. using an allergen chart. You can download charts and further information from www.norwich.gov.uk/foodallergens

Contravention You have not properly informed your customers about the presence of allergens in the food you prepare. Either the allergen information should be given to customer up front e.g. on a menu, or customers should be signposted to where they can get the information.

HEALTH, SAFETY AND WELFARE

Matters of evident concern

Contravention The following matters were of immediate concern:

- stairs leading from the main entrance to the bar area did not have contrasting nosing and it was difficult to clearly see the steps
- items left on the floor in the kitchen present a trip hazard

Fire

Contravention The following matters indicated that the risks from fire were not adequately controlled:

- fire exit to the kitchen was obstructed by multiple items. I was advised that the fire exit is not part of the fire escape route however signage indicates that it is a fire route. This information has been passed to the local fire authority for their attention and action as necessary.

