



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Hawthorn
Address of food business:	2 - 4 St Benedicts Street Norwich NR2 4AG
Date of inspection:	10/02/2018
Risk rating reference:	18/00095/FOOD
Premises reference:	18/00021/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	All
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	bar

**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
<b>Your Total score</b>	<b>0 - 15</b>	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	<b>5</b>	10	10	15	20	-
<b>Your Rating is</b>	<b>5</b>	4	3	2	1	0

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)**

#### Hand-washing

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

There was no dedicated hand wash basin for the first floor bar.

### 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:

- Shelving behind bar is not sealed (requires varnish / paint)

### Cleaning of Equipment and Food Contact Surfaces

**Recommendation** there was a lot of redundant equipment on the premises that will makes proper cleaning difficult. You should either remove this equipment or store it all in one place away from any food/ drink preparation

### Facilities and Structural provision

**Contravention** The following facilities were inadequate or absent and must be provided or improved:

- dedicated hand wash basin needed for 1st floor bar

## **3. Confidence in Management**

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Your staff are suitably supervised and trained. You have a good track record. There are some minor contraventions which require your attention.  
**(Score 5)**

### 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. Although your business is low risk you still require a minimum amount of documentation. This might include your hygiene rules, pest control reports, a staff illness and exclusion policy, a cleaning schedule, date coding, and handover diary etc.:

**Observation:** I note that you said that you have downloaded SFBB and are using the relevant elements of the pack to form a food safety management system. I also note that you have level 2 food hygiene training and that you have prepared an allergen checklist.

## **HEALTH & SAFETY**

### Stair Safety

I noted that the lighting level on the staircase to the first floor was low. It was sufficient during daylight hours but may be inadequate in the evenings. Review the safety of your staircases when you carry out your risk assessments