



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Plough Inn
Address of food business:	58 St Benedicts Street Norwich NR2 4AR
Date of inspection:	10/02/2018
Risk rating reference:	18-00097-FOOD
Premises reference:	15340/0058/0/000
Type of premises:	Public House/Bar
Areas inspected:	Front of house, Cellar
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	wet pub

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 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 hot water to bar hand wash basin

Temperature Control

Observation You have cut meat pie displayed on the counter - while pastry covered pies can be held at room temperature for extended periods, any cut pie can only be displayed at room temperature for a maximum of 4 hours

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 Equipment and Food Contact Surfaces

Observation ice machine clean but pay more attention to the top of the until where it was possible to see black mould starting to grow.

Cleaning Chemicals / Materials / Equipment and Methods

Observation I was pleased to see that the premises was kept generally clean

Maintenance

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

- there were areas of the cellar wall that require repair - as shown in the photo of th mould growth on the cellar wall.
- there was some wooden boarding fixed to the cellar wall on the front side of the pub that needs to be sealed, either painted or varnished

3. Confidence in Management

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Food hazards are understood properly controlled managed and reviewed. 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. 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 and handover diary etc.:

Safe Methods

Information Ensure you maintain a robust system to ensure that pie slices are not displayed for Longer than 4 hours

Allergens

Information you are required to identify any allergens in the drinks that you serve (i.e. gluten, sulphur dioxide) and to have a system to inform you customers of this

information should they require it.