

**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	The Garden House
Address of food business:	1 Pembroke Road Norwich NR2 3HD
Date of inspection:	13/02/2018
Risk rating reference:	18/00113/FOOD
Premises reference:	15/00380/FD_HS
Type of premises:	Public House with catering
Areas inspected:	Main Kitchen, Storeroom, Cellar, Front of house
Records examined:	SFBB, Cleaning schedule, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Pub 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**

**Contravention** The following exposed ready-to-eat food and/or its packaging to the risk of cross-contamination with E.coli 0157 and/or other pathogenic bacteria from raw meat or unwashed raw vegetables :

- The red chopping board was on the same worktop as the white chopping board (no food was being prepared at the time). Raw foods and ready to eat foods should not be prepared on the same worktop at the same time. You must either provide designated worktops for handling either raw foods or ready to eat food, or separate them by time. Worktops must be thoroughly cleaned and disinfected before being used for ready to eat food and after raw food preparation.

**Recommendation** Remove old equipment from the kitchen that is no longer in use e.g. fridge and replace it with a workbench that can be designated for raw food preparation

### **Hand-washing**

**Observation** Hand washing was managed well and wash-hand basins were well stocked with hand cleaning material.

### **Unfit food**

**Contravention** The following food was unfit (and was seized or destroyed in my presence) because it was past its use by date:

- 1x tub of belly pork

### **Poor Practices**

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

- Some open foods had not been labelled with a use by date e.g. sauces. These should be given in a use by date in accordance with the manufacturer's instructions e.g. after opening use within 4 weeks

## **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 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:

- the manufacturer's contact time for the sanitiser was not being followed (i.e. one minute)

### **Maintenance**

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

- bulb to the electric fly killer was broken
- Bejam freezer lid split
- damaged wall plaster underneath the sink
- ceiling lighting not working
- door hinges to ice machine broken

## **3. Confidence in Management**

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. Some minor issues were identified relating to staff supervision and training. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

### **Food Hazard Identification and Control**

**Contravention** The Safe Methods in your Safer Food Better Business (SFBB) pack are intended to show you have identified the hazards to food and what you must do to control them. The following Safe Methods were either missing from your SFBB pack or had not been completed appropriately:

- Chilling
- Cooking

**Observation** This was reported on your previous inspection report. I note that these sections were completed whilst I was on site.

## Training

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

- food handlers must be instructed not to use the same workbench for the preparation of raw foods and ready to eat foods at the same time and this must be reinforced
- food handlers should be reminded to follow the correct contact time for the sanitiser