



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Gatehouse
Address of food business:	The Gatehouse Dereham Road Norwich NR5 8QJ
Date of inspection:	07/03/2018
Risk rating reference:	18/00257/FOOD
Premises reference:	04910/4000/0/003
Type of premises:	Public House
Areas inspected:	Front of house
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Wet pub serving packaged food such as crisps and nuts

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. **(Score 5)**

Information I was advised at the time of my visit that the only food served is pre-packed goods such as packet of crisps and nuts, no other food is produced on the premises for commercial use.

I was unable to view the cellar at the time of my visit as that would have entailed locking the premises and potentially losing trade.

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. Any minor contraventions require your attention. **(Score 5)**

Information You used appropriate cleaning products and the premises appeared clean and tidy at the time of my visit.

3. Confidence in Management

A food safety management system is in place and you demonstrate a good standard of compliance with the law. Your records are appropriate and generally maintained. You have a good track record. **(Score 5)**

Information You hold information such as suppliers details and have invoices for food purchased ensuring any food sold on the premises can be fully traced. Food sold on the premises is low risk requiring only ambient storage temperatures.