



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Woolpack Yard
Address of food business:	3 Muspole Street Norwich NR3 1DJ
Date of inspection:	13/03/2018
Risk rating reference:	18/00268/FOOD
Premises reference:	17/00151/FD_HS
Type of premises:	Cuisine - Pub Food
Areas inspected:	Main Kitchen, Storeroom, 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

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)**

Contamination risks

Observation I was pleased to see that you had dedicated work surfaces/areas for different food preparation i.e raw meat

Personal Hygiene

Observation I was pleased to see that standards of personal hygiene were high.

Temperature Control

Contravention The following evidence indicated there was a risk of harmful bacteria remaining in cooked food because cooking time/temperatures were insufficient to kill them:

- When using the probe to check the core temperature of cooked food it should reach 75°C for 30 seconds or equivalent

Observation/Legal requirement Chilled food temperatures were fluctuating due to fridge opening. Monitor this closely and adjust the temperature if necessary to achieve 8°C or below at all times.

Legal requirement If hot holding cooked foods for more than 2 hours you must check the food temperature and ensure that it is maintained at 63°C or above.

Unfit food

Recommendation Label foods with date of freezing and defrosting so that it is clear that food is fit to use.

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

Observation I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Maintenance

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

- dishwasher is broken
- seal to raw meat fridge split
- grout to wall tiles in kitchen needs to be renewed
- tap to kitchen sink damaged
- basket to glass washer

Pest Control

Observation I was pleased to see you are using a pest contractor to carry out monitoring

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. Your staff are suitably supervised and trained. There are some minor contraventions which require your attention. **(Score 5)**

Type of Food Safety Management System Required

Observation Your SFBB/food safety management system was in place and working well.

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 from your SFBB pack had not been completed appropriately:

- section regarding storage and separation of raw foods

Infection Control / Sickness / Exclusion Policy

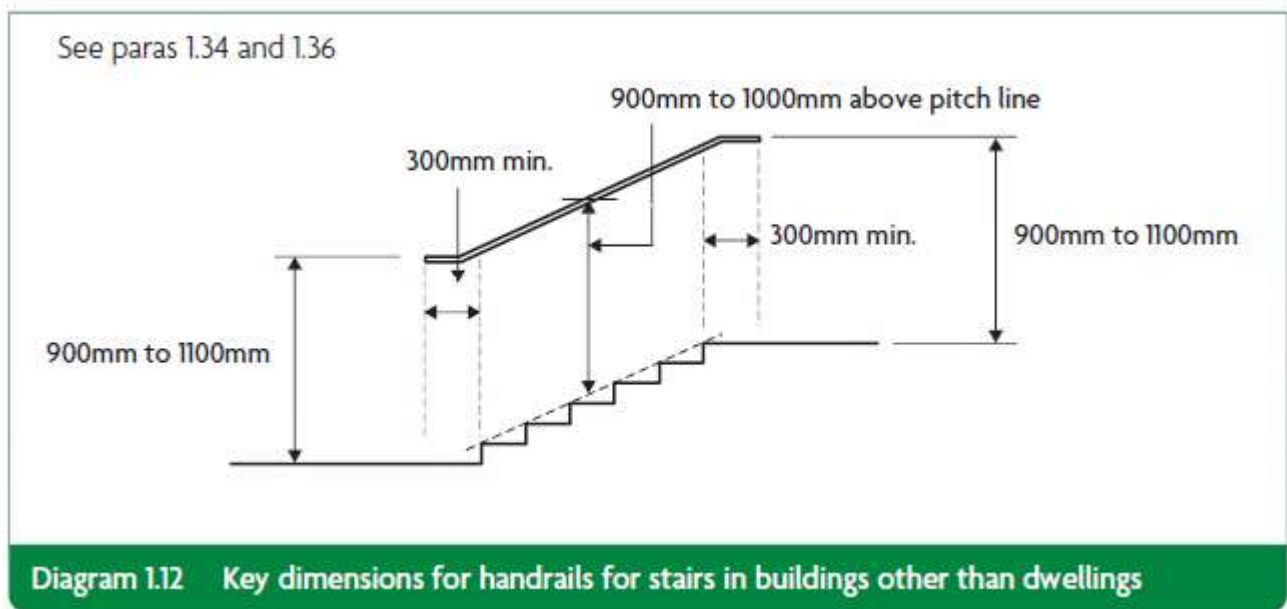
Observation Policies were in place to prevent any infected food handler from contaminating food.

HEALTH, SAFETY AND WELFARE

Contravention The following matters indicated that the risks from substances harmful to health were not adequately controlled:

- Beer line fluid is tasted to check if line cleaning fluid has fully been removed. These chemicals are harmful and the practice should be stopped immediately. I recommend you use a coloured line cleaning agent so that you can see when the cleaning fluid has been fully pulled through.

Contravention The stairs leading to the first floor did not have a handrail. You must provide a continuous handrail on both sides of the staircase. The handrail should meet the requirements of the Building Regulations 2010 Approved Document K available online, extracts of which are shown below with key dimensions.



See para 1.36

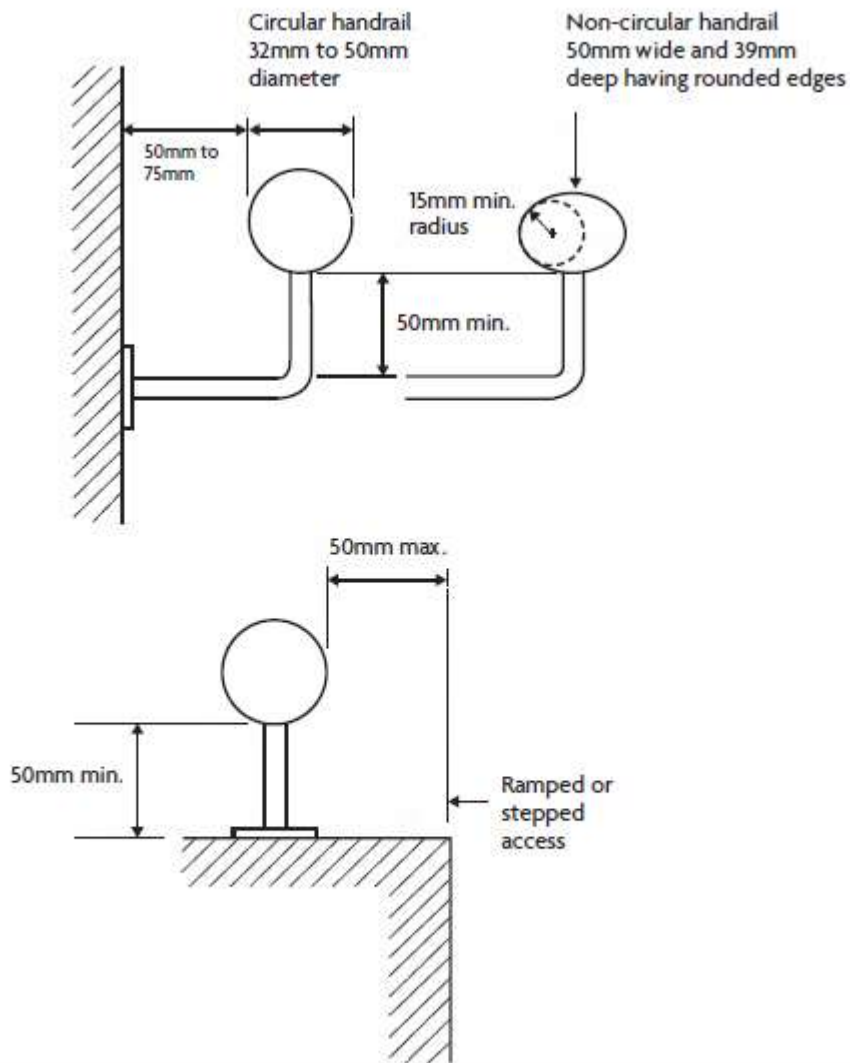


Diagram 1.13 Handrail design

Observation The fire alarm on the first floor was intermittently beeping, this is normal an indication that the battery is dead or there is a fault. You should investigate it this further and check that the alarm is working properly.