



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Iron House Brasserie
Address of food business:	The Iron House 1 St John Maddermarket Norwich NR2 1DN
Date of inspection:	15/03/2018
Risk rating reference:	18/00272/FOOD
Premises reference:	10/00270/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Main Kitchen, Other
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Restaurant employing some non-standard cooking techniques including sous vide and smoking

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

Contravention The following exposed food to the general risk of physical contamination with dirt or foreign objects:

- the base of the external door was peeling paint
- some plastic containers were broken and might contaminate food with small plastic pieces
- the top of the freezer adjacent to the vac packers had deteriorated and was rusty. The handle was also badly chipped and broken. Replace or repair this unit.

Observation I was pleased you could demonstrate effective E.coli 0157 control through the complete separation of raw and ready-to-eat food, the correct use of wash-hand basins and thorough hand washing, having dedicated equipment (including

complex equipment) for raw and ready-to-eat foods, through 2-stage cleaning and the correct use of sanitisers, and by controlling the risks posed by soily vegetables.

Recommendation It is good practice to completely separate equipment used for raw food from equipment used for cooked. If possible place your raw and cooked vac packers in different locations or on different tables.

Hand-washing

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

Recommendation Check your liquid hand soap confirms to the British Standard.

Observation The taps on the wash hand basin were missing their top caps exposing difficult to clean surfaces.

Temperature Control

Observation I was pleased to see you were able to limit bacterial growth and/or survival by applying appropriate temperature controls at points critical to food safety and that you were diligently monitoring temperatures.

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:

- the plywood cover over the air vent in the entrance door needs painting or sealing so that it can be cleaned

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:

- broken wall tiles at low level
- some holes in walls where old fixtures and fittings had been removed
- peeling paint to the base of the entrance door

Facilities and Structural provision

Observation I was pleased to see the premises had been reasonably well maintained and that adequate facilities had been provided.

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 records are appropriate and generally maintained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Your Food Safety Management System

Observation Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to food.

Observation You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

Observation You had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

Recommendation The SFBB pack is used but somewhat disorganised. Training sheets are missing (staff training was being re-appraised). Organise the pack better using dividers so the pack can be navigated easily.

Contravention You had increased the scope of the SFBB pack by adding sections on Sous vide, smoking food and vac packing. These described your procedures but fell short of a proper food hazard analysis. Take account of the following in these written procedures:

- whether these are critical control points (the safety of the food will be compromised if the hazards are not controlled at these points)
- the hazard(s) to be controlled (bacterial growth, bacterial survival and/or cross contamination)
- the critical limits to be met to ensure food safety (generally time and/or temperatures or observations of the physical nature of the food i.e. is it cooked, do juices run clear?)

- the means whereby these critical limits will be monitored
- the corrective actions to be taken in the event of a critical limit not being met
- how you will verify your procedures remain effective (i.e. calibrating your probe thermometer)

Proving Your Arrangements are Working Well

Contravention The Management sections in your Safer food Better Business (SFBB) pack are intended to demonstrate you are in day-to-day control of the hazards to food. The following Management sections were either missing, incomplete or not up-to-date:

- Staff training records

Recommendation Keep the SFBB pack in order so you are better able to navigate between the different sections. Importantly, a well ordered pack will ensure sections yet to be completed, like the training sheets, are more obvious.

Training

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

- records of staff training in the SFBB pack were not available for inspection. Ensure all food handlers receive training in the pack and that you keep the record sheets available.

Infection Control / Sickness / Exclusion Policy

Legal Requirement You must implement your fitness to work policy. Bring the policy in the SFBB pack to the attention of all your food handlers. This should be done as part of staff training in your SFBB pack (see Training)

Observation One food handler, although familiar with recommended guidance on staying away from work if ill with food poisoning like symptoms, was unaware you had a fitness to work policy.

Allergens

Legal Requirement Caterers must provide allergy information on all unpackaged food they sell. Catering businesses include restaurants, takeaways, deli counters, bakeries and sandwich bars etc. The potential for cross-contamination by allergens must also be made known to consumers.

Contravention Although you had identified the presence of allergens in your food, you need to do more to bring this information to the attention of your customers.

Contravention Although you were advising customers of those products that were *free* of certain allergens (like gluten) you had not adequately advised of the *presence* of allergens against other menu items. Bring your customers' attention to the presence of

specific allergens either on the menu or by some other means (see recommendations and guidance below)

Guidance Allergen information could be written down within your menu, or on a chalk board or chart. Alternatively it can be provided orally by a member of staff. However, where the specific allergen information is not provided up-front, clear sign-posting to where the information can be obtained must be provided.

Recommendation The text on your menu warning customers of the potential for cross contamination with allergens was very small and not immediately obvious. Consider making the print larger.

Information Food manufacturers must now label allergy causing ingredients on their pre-packed foods. If you use pre-packed foods as ingredients you need to include the allergens listed on them within your own list of allergens. For example, some pre-packed spices you use will contain mustard which your customers will need to be made aware of.

Information You can obtain more information from the Trading Standards website www.norfolk.gov.uk/abc