



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Sir Garnet
Address of food business:	36 Market Place Norwich NR2 1RD
Date of inspection:	24/03/2018
Risk rating reference:	18/00494/FOOD
Premises reference:	14/00133/FD_HS
Type of premises:	Public House with catering
Areas inspected:	Main Kitchen, Front of house, Cellar, Storeroom
Records examined:	SFBB, 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 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 food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt or foreign objects:

- Handle to ice scoop left in contact with the ice. I recommend that you keep the scoop in a separate clean container

Recommendation Use probe wipes to clean and disinfect the probe.

Temperature Control

Recommendation The core temperature of cooked food should reach a minimum of 75°C for 30 seconds.

Unfit food

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

- tub of hummus dated 17 3 18

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:

- Open prepared foods are labelled with a date of production but not a use by date and food handlers were not clear on how long foods should be kept for.

Recommendation Use day dot stickers and record on them date of the production and select a suitable 'day' (e.g. Monday, Tuesday etc.) for when the product should be used by. We recommend open/prepared foods are kept for a maximum of day days after the day of production e.g. day of production Monday use a Wednesday day dot sticker.

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 were dirty and require more frequent and thorough cleaning:

- walls in the cutlery/crockery storage area
- hand washbasin in the cutlery/crockery storage area
- ceiling to the cellar had extensive mould growth

Cleaning Chemicals / Materials / Equipment and Methods

Observation I was pleased to see that the kitche 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:

- floor behind bar damaged
- ice bucket very worn
- freezer used to store ice needs replacing

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. You are progressing towards a written food safety management system. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Type of Food Safety Management System Required

Contravention You currently do not have a food safety management system or what you have in place is not suitable given the food risks associated with your business:

- The SFBB pack on site was in a muddle and appeared to be the retail version of the pack

Recommendation Implement Safer Food Better Business (SFBB) catering pack or an equivalent food safety management system. Visit www.norwich.gov.uk/sfbb

Food Hazard Identification and Control

Contravention The following matters demonstrated that you have not identified hazards to food (such as bacteria growing on food, bacteria surviving in cooked food and cross-contamination) or the methods of control at critical points in your operation:

- You do not have a clear system on how to manage stock control to ensure foods are fit for consumption. I recommend that you determine a standard use by date system e.g. day of production plus two or in accordance with manufacturer's instructions for longer shelf life products such as sauces. Foods should then be labelled with the use by date so that it is quick and easy to manage.

HEALTH, SAFETY AND WELFARE

Slips Trips and Falls

Contravention The following matters exposed staff and/or the public to the risk of injury as a consequence of a slip, trip or fall:

- Nosing to the cellar stairs is uneven and the edge of the steps are not clearly visible.
- Light bulb to the landing at the top of the staircase next to the toilet for the kitchen is broken. There is no natural light and the landing is of poor design as the final step is set into the landing - this requires immediate attention.