

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Prince Of Wales Public House
Address of food business:	Prince Of Wales 8 - 14 Prince Of Wales Road Norwich NR1 1LB
Date of inspection:	27/03/2018
Risk rating reference:	18/00527/FOOD
Premises reference:	12/00074/FD_HS
Type of premises:	Public House with catering
Areas inspected:	Main Kitchen, Storeroom, Other
Records examined:	FSMS, Cleaning schedule, Temperature control records, Training certificates / records, Third party audit
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Public House Restaurant

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 excellent. You demonstrated full 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 0)**

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are of a generally satisfactory standard but there are some repairs and/or improvements which are required in order for you to comply with the law. Pest control and waste disposal provisions are adequate. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Cleaning of Structure

Contravention The following structural items were dirty and require more frequent and thorough cleaning:

- hand contact surfaces like switches and push plates
- hidden horizontal surfaces like trunking and table frames were greasy and dusty

- the grills to the electric fly killer

Cleaning of Equipment and Food Contact Surfaces

Contravention The following surfaces and equipment in contact with food were dirty and/or could not be cleaned and require cleaning or discarding:

- the cling film dispenser

Maintenance

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

- the floor covering in the gents toilet was split and broken (see Health and Safety below)
- the panels under the sinks in the ladies toilet were rotten and had been kicked in

Observation Although the kitchen was reasonably well maintained other areas which were open to the public were in a poor state especially the male toilet accommodation where the floor covering was split and broken and the female toilet accommodation where the panels under the sinks were rotten and had been kicked in

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. Your staff are suitably supervised and trained. You have a good track record. 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. I was confident you had effective control over hazards to food.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

Allergens

Recommendation Make a chart listing all your meals together with the 14 allergens (if present). Bring the chart to the attention of your customers and your staff.

Recommendation Add allergy information to your menu

HEALTH, SAFETY AND WELFARE

Matters of evident concern

Contravention The following matters were of immediate concern:

- There was a tripping hazard in the male toilet accommodation where the floor covering was split, broken and raised around the outside of an inspection chamber. Repair/ replace the floor covering as a matter of urgency. Tape down the affected area in the meantime.

PUBLIC HEALTH

Breast-feeding Friendly

Information The Breast-feeding Friendly Business Merit promotes businesses that support breast-feeding mothers on their premises. I would encourage you to apply online here: <https://www.norwich.gov.uk/businessmerits>

Disability Access

Information The Disability Access Business Merit promotes businesses that make sure that their premises are accessible to disabled people. I would encourage you to apply online here: <https://www.norwich.gov.uk/businessmerits>

Best Bar None

Information I have removed your Best Bar None Norwich business merit as you were unaware of the scheme.