



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Rose Tavern
Address of food business:	Rose Tavern 88 Rupert Street Norwich NR2 2AT
Date of inspection:	27/03/2018
Risk rating reference:	18/00533/FOOD
Premises reference:	07/00055/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Main Kitchen, Cellar, Front of house
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Pub with catering serving consumers from the local area

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 1 - major improvement is

necessary 

1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.
(Score 10)

Contamination risks

Recommendation To further improve food hygiene safety I would suggest the following:

- Use a board rack to store chopping boards. This will keep them separate and allow them to properly air dry which will prevent a risk of contamination.

Personal Hygiene

Recommendation To further improve personal hygiene I suggest:

- All food handlers wear chef whites and/or other suitable catering clothing rather than casual clothing which appears as though it could be worn at leisure.

Temperature Control

Observation Chilled foods were the correct temperature when checked.

Contravention The following evidence indicated there was a risk of bacteria growing on food:

- Food handlers unaware of what temperature chilled foods should be kept at.

Recommendation The core temperature of cooked food should reach 75°C for at least 30 seconds or other suitable equivalent.

Unfit food

Contravention The following food was unfit and destroyed in my presence because they were past their use by date:

- A substantial number of prepared food items including burgers, chicken, salad, cooked bacon etc. had been kept for more than the 3 days use by system that I was informed should be in place.

Observation The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration

- Several open prepared food items did not have any date coding and it was not therefore possible to determine when they were produced or when they should be used by.

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:

- walls behind equipment
- low level areas between equipment
- interior of ice machine (mouldy)
- arms and interior of dishwasher

Maintenance

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

- electric fly killer bulb needs replacing
- drainage to equipment sink leaking
- mastic along sink tile join needs to be renewed
- seals to raw meat fridge split
- microwave damaged and should be replaced

3. Confidence in Management

There is major non-compliance with legal requirements. Your food safety management system was not written down. Some staff not suitably supervised instructed and/or trained in food hygiene. The contraventions require your urgent attention. A revisit is planned and formal enforcement action is likely. **(Score 20)**

Type of Food Safety Management System Required

Contravention You currently do not have a documented food safety management system:

- As an established business I was disappointed to find that you do not have a documented food safety management such as SFBB in place and no records are kept. This is an essential legal requirement of any food business as it provides the foundation of how you want to operate your business to ensure that adequate food safety controls are in place. I will be revisiting the premises to confirm that this is implemented.

Recommendation For information on how to obtain a SFBB catering pack visit our website www.norwich.gov.uk/sfbb

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met and prove your food safety management system is ineffective:

- Stock control is very poor
- Several maintenance issues need addressing

Training

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

- Once you have documented your food safety management system e.g. SFBB all food handlers must be trained in your system and record kept of their training.
- Food handlers were unaware of the correct temperature that chilled food should be kept at (below 8°C) and chilled food temperatures are only checked once a fortnight.
- Stock control is very poor

Allergens

Legal Requirement Caterers must provide allergy information on all unpackaged food they sell.

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. A copy of the allergen chart is available from www.norwich.gov.uk/foodallergens

Information The 14 allergens are:

- cereals containing gluten

- crustaceans, for example prawns, crabs, lobster and crayfish
- eggs
- fish
- peanuts
- soybeans
- milk
- nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (Queensland) nuts
- celery (and celeriac)
- mustard
- sesame
- sulphur dioxide, which is a preservative found in some dried fruit
- lupin
- molluscs, for example clams, mussels, whelks, oysters, snails and squid

HEALTH AND SAFETY

Matters of Evident Concern

Contravention The damage to the microwave could result in the leaking of microwaves. The microwave should be taken out of use immediately and repaired by a competent person or disposed of.