

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Wig & Pen Public House
Address of food business:	Wig And Pen 6 St Martin At Palace Plain Norwich NR3 1RN
Date of inspection:	17/04/2018
Risk rating reference:	18/00609/FOOD
Premises reference:	15650/0006/0/000
Type of premises:	Public House/Bar
Areas inspected:	Main Kitchen
Records examined:	SFBB, Cleaning schedule, Temperature control records, Pest control report, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Pub Kitchen

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:

- remove the protective film covering the top and sides of the dishwasher

Observation Although you have a dishwasher and could demonstrate equipment was effectively sanitised it is considered good practice to use a red-handled knife for raw meat.

Observation I was pleased to see that you had dedicated work surfaces for preparing raw and ready to eat foods.

Recommendation Wear a separate apron when preparing raw meat which will help protect your usual chefs whites from contamination. Remove any potentially contaminated garment straight away, store separately and wash using a hot-wash cycle.

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:

- ensure the wooden blocks supporting the draining board on top of the dishwasher are effectively sealed

Observation I was pleased to see the standard of cleaning was very high.

Cleaning Chemicals / Materials / Equipment and Methods

Contravention The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria such as E.coli 0157 between surfaces:

- use of a tea cloth to wipe dry surfaces instead of the blue roll you had

Observation I was pleased to see you were observing two-stage cleaning, had suitable chemicals for disinfecting work surfaces and were observing the correct contact time for your sanitiser.

Maintenance

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

- small area of flaking paint to wall

Facilities and Structural provision

Contravention The following facilities were inadequate or absent and must be provided or improved:

- replace the fly screen to the openable window in the kitchen (I noted this had been removed temporarily for repair)

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 With the exception of a red-handled knife, you had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

Training

Recommendation Keep copies of any training certificates on site and make them available for inspection.

Allergens

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

Observation I was pleased you had identified the allergens present in your food and had devised a chart where the information was held. Do make sure staff know of the existence of this chart and where it is kept.

Contravention You had not brought your customers attention to the presence of allergens in your food or warned them about the potential for cross-contamination with allergens.

Recommendation Provide better sign-posting for the allergen information you have. Consider adding allergen information to your menu together with a warning of the potential for cross contamination with allergens. Alternatively have a separate a sign displayed in the bar.

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