



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Champion Pub
Address of food business:	101 Chapel Field Road Norwich NR2 1SE
Date of inspection:	19/04/2018
Risk rating reference:	18/00621/FOOD
Premises reference:	14/00157/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Main Kitchen, Dry store, Back of house
Records examined:	None
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 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

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

- small area of flaking paint to the ceiling

Contravention You could not demonstrate effective heat disinfection of food equipment and utensils used for both raw and ready-to-eat (RTE) foods and did not have a dishwasher. There was a risk that bacteria could be transferred between surfaces. Undertake the following work:

- separate your raw and ready to eat cutting boards
- store knives and utensils used for raw and cooked separately

- ensure containers used for raw and cooked foods can be told apart and are washed and stored separately

Contravention You had not protected articles and/or equipment used for ready-to-eat (RTE) food from the contamination risk posed by raw food or its packing. In particular undertake the following work:

- crockery and cutlery was stored on an open shelf under the worktop where raw meat is prepared. Move these articles to a location where there is no risk of them being contaminated with bacteria from raw meat

Observation You were also using the pub kitchen as your domestic kitchen. Although the pub menu was limited, the food you cooked for yourself was not. When you come to document your food safety management system (see Confidence in Management below) please ensure you include among your hazards those that arise out of your domestic activities as these will increase the risks to your commercial operation; particularly as your kitchen is small.

Recommendation Although you were able to demonstrate surfaces were sanitised between uses you should, if possible, use separate areas for the preparation of raw food and cooked food.

Recommendation It is good practice to wear a dedicated apron when preparing raw meat which is set aside to be washed (or discarded if disposable) immediately after use.

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:

- cobwebs at high level

Contravention The following structural items could not be effectively cleaned and must be covered or made non-absorbent:

- floor covering had come away at wall and floor junctions (you were in the process of sticking this back)

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 white cutting board was stained and badly scored. This was removed in my presence

Contravention The following equipment is deemed too complex to disinfect and must not be used for both raw and ready-to-eat(RTE) foods:

- your weighing scales are used for raw meat and RTE foods. Provide another set of scales dedicated for use with RTE foods. Label each set of scales appropriately so each cannot be confused with the other.

Maintenance

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

- floor/wall coving coming away from the wall (in the process of being repaired)
- flaking paint to wall cupboard
- rehang fire extinguishers on the wall
- Areas of perished wall plaster around the chest freezer
- The hinge on the lid of the chest freezer was broken

3. Confidence in Management

There is major non-compliance with legal requirements. Your food safety management system was not written down. The contraventions require your urgent attention. A revisit is planned and formal enforcement action is likely. **(Score 20)**

Food Safety Management System

Legal Requirement Food business operators must put in place, implement and maintain a permanent procedure or procedures based on HACCP principles:

- Identify hazards to food.
- Identify the critical limits (what is acceptable and unacceptable).
- Monitor critical control points to ensure critical limits are met.
- Keep appropriate records to demonstrate control measures are effective.
- Review your procedures from time to time.

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. Implement Safer Food Better Business (SFBB) or an equivalent food safety management system.

Information The absence of any documentation has resulted in a poor score for confidence in management and this, in turn, has had an adverse effect on your Food Hygiene Rating.

Contravention Ensure that your food safety management system is available on site so food handlers can refer to your procedures and so that daily records of checks can be completed.

Recommendation Choose 'Safer Food Better Business' (SFBB) as your food safety management system. It is simple to implement and requires a minimum amount of record keeping.

Information You can buy a printed copy of Safer Food Better Business or a diary refill pack from Coventry City Council use the link on www.norwich.gov.uk/sfbb or you can download it from www.food.gov.uk/business-industry/caterers/sfbb If you want to keep everything on your computer or tablet make sure staff have access to it at all times when working.

Information Contact us for details of our Safer Food Better Business workshops on 01603 212747 or visit our webpage www.norwich.gov.uk

Observation I was pleased you were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

Training

Recommendation Food handlers should receive refresher food hygiene training as it has been a few years since any formal qualification was gained.

Infection Control / Sickness / Exclusion Policy

Contravention The following evidence suggested there was insufficient control over the contamination of food from food handlers known or suspected to be suffering from a food-borne disease or gastro-intestinal illness:

- no fitness to work policy available (there is one in the SFBB pack)

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.

Legal Requirement Where the specific allergen information is not provided up-front, you must provide clear sign-posting to where this information can be obtained.

Contravention You have not yet identified the allergens present in the food you prepare and you have not properly informed your customers about the presence of allergens in the food you prepare.

Contravention You have not warned your customers about the potential for cross-contamination with allergens.

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

Recommendation Add allergy information to your menu

Recommendation Where allergen information is provided orally, signs requesting customers speak with a member of staff about their food allergy should be clear and prominently displayed. This could take the form of a poster or an instruction printed on the menu.

Information The law does not require customers to make their food allergy known to you but it does require you to inform them of the allergens in your food.

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

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, SAFETY AND WELFARE

Matters of evident concern

Contravention The following matters were of immediate concern:

- there was a small step to the kitchen which was a tripping hazard. Either paint it a bright colour or use sticky hazard tape to make it more prominent.

Gas Safety

Legal requirement Every employer or self-employed person must ensure that any gas appliance, installation pipework or flue installed under his control is maintained in a safe condition to prevent risk of injury.

Information It's important to get your appliances regularly serviced to make sure they are working efficiently and safely.

Information The registered Gas Safe engineer will often issue a certificate which you should keep available in order to show your gas system is safe.

Information It is reasonable to have a gas safety check done on all gas fittings and appliances annually.

Information For more information visit www.gassaferegister.co.uk