



Public Protection (food & safety)

Food Premises Inspection Report

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|----------------------------------|---|
| Name of business: | Platform Twelve |
| Address of food business: | 10 - 12 St Benedicts Street Norwich NR2 4AG |
| Date of inspection: | 23/04/2018 |
| Risk rating reference: | 18/00628/FOOD |
| Premises reference: | 14/00176/FD_HS |
| Type of premises: | Public House/ Bar |
| Areas inspected: | Bar and cellar |
| Records examined: | None |
| Details of samples procured: | None |
| Summary of action taken: | Informal |
| General description of business: | Public house without 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 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 are in place. **(Score 5)**

Contamination risks

Observation This is a wet bar and contamination risks are minimal.

Observation Ice was made and stored appropriately.

Hand Washing

Observation hand washing facilities were available and stocked with suitable materials for washing hands.

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:

- the area of rough concrete on the floor in the cellar was shedding dust and particles into the room

Recommendation Remove redundant items and old equipment from the cellar where they collect dust and make cleaning harder.

Maintenance

Observation The bar had been well maintained and the standard of cleaning was high.

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. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Type of Food Safety Management System Required

Contravention You currently do not have a food safety management system. Although your business is low risk you still require a minimum amount of documentation. This might include your hygiene rules, pest control reports, a staff illness and exclusion policy, a cleaning schedule and hand-over diary etc.

Contravention Ensure that any food safety management documents are available on site so your staff can refer to your procedures and so that daily records of checks can be completed.

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:

- you did not have a policy with regard to staff illness and exclusion

HEALTH, SAFETY AND WELFARE

Matters of evident concern

Contravention The following matters were of immediate concern:

- There was nothing to prevent customers from blundering into the cellar if the hatch was open. Provide some sort of chain, gate or barrier across the entrance to the bar to prevent customers from gaining access. Provide a means whereby staff working behind the bar are not similarly exposed to the danger of falling if someone is in the cellar and the hatch is open.
- Provide additional chains or straps to secure the remaining loose gas cylinders or a bottle cage into which they can be slotted.