



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Earlham
Address of food business:	Earlham Arms 41 Earlham Road Norwich NR2 3AD
Date of inspection:	25/04/2018
Risk rating reference:	18/00640/FOOD
Premises reference:	14/00220/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Main Kitchen, Storeroom, Cellar, Front of house
Records examined:	Temperature control records, Cleaning schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	public house with 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
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Your Food Hygiene Rating is 3 - a generally satisfactory standard



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 Chopping/cutting boards were being stored directly touching. Chopping/cutting boards must be stored in a rack properly divided to stop cross-contamination and to allow aeration

Observation Contamination risks were controlled

Hand-washing

Observation Hand washing was managed well and wash-hand basins were well stocked with hand cleaning material.

Personal Hygiene

Contravention The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- a food handler was seen wearing jewellery i.e a bracelet. Jewellery should not be worn when handling food as this could cause a cross contamination issue

Unfit food

Food that conforms to food safety requirements

- Ineffective and inadequate stock control and turnover because of the date coding, unclear policy on how long to keep perishable food, the food handler was unsure why some foods were kept for 4 days and others 5 days

Recommendation You should have a system to identify when open or prepared foods need to be used by or discarded, to ensure the food is fit for consumption. I recommend you apply labels which give a day or date that is 2 days after the day of production e.g. if food is opened on Monday it should be used by the end of Wednesday.

Poor Practices

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

- eggs were being stored at ambient temperatures. It is a government recommendation that eggs are stored in a fridge
- scoop had been left in the ice machine in the cellar

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:

- cardboard was being used on the floor in the storeroom

- condenser to the walk in fridge (See photo)
- lower wall to the walk in fridge (See photo)
- flooring to the storeroom - particularly the floor/wall junction and underneath equipment
- vent to the door in the kitchen (See photo)
- grout to the tiles in the kitchen
- door behind the starter fryers
- flooring underneath the equipment in the kitchen
- door leading out of the kitchen
- shelves behind the bar were sticky

Contravention Cardboard cannot be properly cleaned. Do not use it to cover the floor/ shelves of work surfaces in food rooms

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:

- underneath the hand towel dispenser and the soap dispenser
- blade to the table top can opener
- handle to the True freezer
- seal to the True freezer
- handles to the round plastic containers in the storeroom
- lids to the storage units storing dried goods i.e flour
- stainless steel table where the eggs are stored
- kettle in the kitchen
- interior to the ice machine in the lager store
- packaging left on the ice machine in the lager store, remove the packaging to aid cleaning

Maintenance

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

- bare wood to the door in the outside store
- bare brick to the wall in outside store
- split seals to the fridge numbered 1
- door to the fridge numbered 1 did not close properly
- split seals to chest freezer
- lid to pedal bin
- front grid missing to the True freezer
- tile missing to the wall near the door (See photo below)
- electric switches near the towel holder
- towel dispenser behind the bar

Facilities and Structural provision

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

- the ventilation system was not operating properly. You must take appropriate action to ensure the system operates effectively
- fly screen needed to the open door
- electric fly killer was not suitably sited. It should be situated in an area away from main light sources and food preparation surfaces

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Food Hazard Identification and Control

Contravention The following matters demonstrated that you have not identified hazards to food (such as bacteria growing on food, bacteria surviving in cooked food and cross-contamination) or the methods of control at critical points in your operation:

- You had not filled your pack in. The pack must be filled in and be implemented fully in order for you to comply with regulations

Contravention The Safe Methods in your Safer Food Better Business (SFBB) pack are intended to show you have identified the hazards to food and what you must do to control them. The following Safe Methods were either missing from your SFBB pack or had not been completed appropriately:

- Cross-contamination
- Cleaning
- Chilling
- Cooking

Proving Your Arrangements are Working Well

Contravention The Management sections in your Safer food Better Business (SFBB) pack are intended to demonstrate you are in day-to-day control of the hazards to food. The following Management sections were either missing, incomplete or not up-to-date:

- The daily diary and or four-weekly reviews
- The cleaning schedule
- Your Suppliers and/or Contacts lists
- Staff training records

Allergens

Observation You had clearly shown the presence of allergens in your food on your menu.