



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Canary Social Club
Address of food business:	104 Thorpe Road Norwich NR1 1RT
Date of inspection:	24/05/2018
Risk rating reference:	18/00693/FOOD
Premises reference:	16900/0104/0/000
Type of premises:	Licensed club - private members
Areas inspected:	All
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Social club

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 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 cross-contamination with bacteria or allergens or its physical contamination with dirt or foreign objects or chemical contamination::

- Some of the beer lines were soiled on the outside
- keep your chemicals in a lockable cupboard

Hand-washing

Recommendation Replace any cloth hand drying towels with disposable paper ones.

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:

- leading edges to bottom shelves of cupboards behind the front bar were cracked and worn

Maintenance

Observation The premises was old but had been reasonably well maintained. Pay attention to cupboard doors and some shelving which was showing signs of wear.

Pest Control

Contravention The external door to the bottle store was ill-fitting allowing pests access to the premises. Fill any gaps to prevent entry by rodents.

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.

Contravention Ensure that any food safety management documentation is 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 Include a fitness to work policy in your rules of hygiene i.e. if suffering from a suspected food borne illness, stay away from work for 48 hours after being symptom free.

HEALTH, SAFETY AND WELFARE

Matters of evident concern

Contravention There was no receptacle for the disposal of sanitary towels on the premises. Provide at least one sanitary bin the female toilet accommodation.

Recommendation Provide the low beam in the snooker room with a warning sign or hazard indication.

PUBLIC HEALTH AND COMMUNITY WELL-BEING

Disability Access

Observation I was pleased to see the standard of your disabled toilet facility was high. A disabled access business merit has been assigned to your listing on the Norwich City Council website.