



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Workshop Bar/Cafe
Address of food business:	Workshop Cafe Bar 53 Earlham Road Norwich NR2 3AD
Date of inspection:	05/06/2018
Risk rating reference:	18/00707/FOOD
Premises reference:	06/00041/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Main Kitchen, Storeroom
Records examined:	SFBB, Cleaning schedule, Pest control report, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Bar/Cafe

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 4 - a 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

Observation I was pleased to see that 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

Observation I was pleased to see that standards of personal hygiene were high.

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.

Unfit food

Contravention The following food was unfit (and was seized or destroyed in my presence) because it was either; past its use by date; did not conform to food safety requirements; was not produced, prepared or processed in accordance with the regulations; or, in the case of fresh meat, its origin could not be determined:

- taramasalata was being stored passed its 'use by' date of 3/6 and 4/6

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

- 2 packets of figs were being stored beyond its 'best before' date of 4/6 and one packet beyond its 'best before date of 5/6 (See photo below)
- storing red pepper sauce in a saucepan in the fridge, food should be stored in clean lidded plastic containers
- 2 packets of butter were being stored beyond their 'best before date of 4/6 in the polar fridge
- there was no date of when opened on the parmesan cheese in the Polar fridge
- unwrapped open ham was being stored in fridge numbered 3

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:

- wall to the room where the freezers are stored was in a poor state of repair. However you informed me that this was going to be addressed in the near future
- grouting behind the wash hand basin
- flooring underneath equipment
- wall surround to the rear door

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:

- interior to fridge numbered 2 and interior
- container storing courgettes, peppers and chillies (See photo below)
- seals to fridge numbered 3
- top of shelf to interior of fridge numbered 3
- the interior rear to the Polar fridge (See photo below)
- packaging left on the Polar fridge making it difficult to clean, please remove the packaging
- ledge to the door to the small fridge where the milk is stored (See photo below)

Contravention Touch points are dirty thoroughly clean and maintain in a clean condition all touch points, for example, light switches, telephones, door handles, taps and handles, to minimise the risk of cross contamination. It is good practice to use a sanitiser in order to minimise the build-up of bacteria

Cleaning Chemicals / Materials / Equipment and Methods

Observation the food handler was unaware of the contact time of 5 minutes to the sanitiser

Maintenance

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

- split seals to the fridges numbered 1 and 2
- split seals to the bar fridge in the hallway
- a chipped plate was seen in the kitchen I was pleased to see that this was removed in my presence

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.. There are some minor contraventions which require your attention. **(Score 5)**
SFBB/FSM that works

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.

- you were not working towards your cleaning schedule as more attention is needed to the cleaning of the premises

Waste Food and other Refuse

Observation You had measures in place to dispose of waste food appropriately and were employing the services of a registered waste carrier.

Training

Observation I was pleased to see that food handlers and/or managers had been trained to an appropriate level and evidence of their training was made available.

Allergens

Observation You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.