



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Red Rock Cafe
Address of food business:	Ground Floor 20 Prince Of Wales Road Norwich NR1 1LB
Date of inspection:	06/09/2018
Risk rating reference:	18/00862/FOOD
Premises reference:	18/00110/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	All
Records examined:	FSMS, Cleaning schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Late night bar

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

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:

- ice scoop handle in contact with ice. Keep ice scoops in a clean container

Observation Protective film had yet to be removed from newly installed equipment. This will aid cleaning and prevent contamination.

Hand-washing

Recommendation I would have preferred that a wash hand basin were available behind the bar instead of in the adjacent ice room / cellar.

Recommendation Keep a waste bin near the wash-hand basin in which to discard disposable paper towels.

Observation You had yet to fit the soap dispenser to the wall above the basin.

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 could not be effectively cleaned and must be covered or made non-absorbent:

- edges to shelving in the ice room cellar were exposed. Provide edging strips
- wall surfaces had still to be clad and made cleanable
- tile missing to wall behind male WC

Maintenance

Observation The premises is new and many snagging problems are evident.

Facilities and Structural provision

Legal Requirement An adequate number of washbasins must be available, suitably located and designated for cleaning hands. Wash-hand basins must be provided with hot and cold (or suitably mixed) running water.

Recommendation The dual use of the sink for hand washing and washing equipment is not desirable and a separate sink should be provided if space can be found. Ideally a wash hand basin should be installed behind the bar (see hand washing).

Observation The sanitary bins in the female toilet accommodation were too small. I noted they are to be replaced soon.

Observation The ice machine had a fault and was out of use until it could be repaired.

Observation There was no separate sink with which to clean equipment or fill a bucket to mop the floor.

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

Observation You were able to demonstrate a computer based management system covering cleaning and safety which was appropriate for your business. I was confident you had effective control over hazards to food.

Recommendation Keep some paper systems such 'Rules of hygiene', sickness policy and Hand-over diary etc. Bring these to the attention of bar staff and/or display them prominently.

Training

Recommendation Give you bar staff basic training in food hygiene. An online course in food hygiene awareness may be sufficient for your needs.

Infection Control / Sickness / Exclusion Policy

Guidance Public Health England recommends that food handlers known or suspected to be suffering from a food-borne infection or gastro-intestinal illness stay away from work until symptom-free for 48 hours.

PUBLIC HEALTH

Best Bar None

Recommendation You can make your application here:
<http://www.bestbarnonenorwich.co.uk/>

Smoking

Legal Requirement Provide 'No smoking' signs and display them in a prominent location.