



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Edith Cavell Public House
Address of food business:	7 Tombland Norwich NR3 1HF
Date of inspection:	09/09/2018
Risk rating reference:	18/00868/FOOD
Premises reference:	12/00256/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Main Kitchen, Cellar, Storeroom, Front of house
Records examined:	FSMS
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Bar and restaurant

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 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::

- uncovered chocolate cake in the fridge

Observation Observation I was pleased to see that you had dedicated work surfaces/areas for different food preparation i.e raw meat.

Recommendation I understood that steaks are sealed on one side then placed on the volcanic rock with the raw side down, so that it is also sealed by the time it reaches the customer. These must be handled with extreme care after sealing one side as the cooked side may not undergo further heat treatment. As they are partly cooked and partly raw they should be kept separate from both your cooked and raw preparation areas. Clean tongs should also be used each time to handle the product so that contamination from the raw side is not introduced to the cooked side through accidental turning of the tongs.

Hand-washing

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

Temperature Control

Contravention The following evidence indicated there was a risk of bacteria growing on food:

- sauces which need to be kept chilled after opening, according to the manufacturers' instructions, were being stored at ambient

Unfit food

Observation Open cheeses stored in fridge had not been labelled with a use by date

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 were dirty and require more frequent and thorough cleaning:

- low level cleaning at wall and floor junctions, particularly under counters in the kitchen

Cleaning Chemicals / Materials / Equipment and Methods

Observation I was pleased to see that the premises was generally kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Maintenance

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

- mastic to hand wash basin

Pest Control

Contravention Windows in kitchen were open to help with ventilation and had not been provided with fly screens. Either keep the windows closed or install fly screens.

3. Confidence in Management

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Your records are appropriate and generally maintained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Food safety management system

Recommendation You should review your HACCP with regards to the handling of partly cooked steaks.

Observation I did not see any staff training records. Ensure that these are kept at the premises and are up to date.

Allergens

Observation I was informed that an allergen chart had been completed electronically but it was not seen. Ideally this should be printed off and available front of house for reference.