



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Marsh Harrier Public House
Address of food business:	The Marsh Harrier Ipswich Road Norwich NR4 6DX
Date of inspection:	06/11/2018
Risk rating reference:	18/00967/FOOD
Premises reference:	09020/4000/0/005
Type of premises:	Public House/Bar
Areas inspected:	Main Kitchen
Records examined:	FSMS, Cleaning schedule, Temperature control records
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

Food Hygiene Rating Re-scoring Visit

Date: 19 February 2019

Following the previous inspection a re-rating visit was requested. The revised score is indicated here. The results of the original inspection are listed below.

Your revised Food Hygiene Rating is 5 – a very good standard



Observation I was pleased that identified issues had been addressed

Contravention pizza fridge seal split - but due for remedial repair

Your new scores are as follows:

Food Hygiene and Safety – 5

Structure and Cleaning – 5

Confidence in management - 0

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					
	0	5	10	15	20	25
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 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 you could demonstrate effective E.coli 0157 control through the complete separation of raw and ready-to-eat food, the correct use of wash-hand basins and thorough handwashing, having dedicated equipment (including complex equipment) for raw and ready-to-eat foods, through 2-stage cleaning and the correct use of sanitisers, and by controlling the risks posed by soily vegetables.

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

Hand-washing

Contravention The following evidence indicated hand-washing was not suitably managed:

- There was no soap or hygienic hand towels for the wash hand basin behind the bar.

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.

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

- Prepared foods were being stored for 4 days in the fridges
- An open jar of olives was being stored on the bar and had been for four weeks. The manufacturer's instructions on the jar state once opened consume within 2 weeks. Manufacturer's instructions must be followed.

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.

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:

- The wall and the pipework behind the wash hand basin next to the blast chiller
- The flooring underneath the racking storing oil
- The flooring in front of the walk-in fridge
- The door to the chemical cupboard
- Cobwebs were seen in high areas above the rear door
- Mastic to the wash hand basin in the raw meat area
- lower part of the wall behind equipment
- flooring around the dishwasher area
- flooring underneath the washing up sink
- door leading out of the kitchen
- shelving behind the bar was very sticky

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:

- The soap dispenser for the wash hand basin next to the blast chiller
- The container storing cornflour
- The wheels to the shelving unit
- The strips to the plastic curtain to the rear door
- Food debris was seen near to the wash hand basin in the raw meat area
- The door to the Fosters ice cream freezer
- The split seals to the Pizza fridge
- Red tape on some food containers was worn and needs replacing
- The yellow cutting boards stored on the starters fridge and the mains fridge were badly scoured and need replacing
- The blade to the table top can opener
- The cutlery trays
- frame to the rear of the steamer
- container storing worn scourers underneath the washing up sink
- bottle skip behind the bar

- seals and interior to the small fridge behind bar

Cleaning Chemicals / Materials / Equipment and Methods

Contravention Touch points such as light switches, telephones, door handles, taps and handles were dirty. Thoroughly clean these and keep them clean to minimise the risk of cross contamination. It is good practice to use a sanitiser in order to minimise the build up of bacteria.

Maintenance

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

- The hot tap to the wash hand basin next to the blast chiller was loose
- There was a bad smell from the drain in the raw preparation area
- There was damage to a tile in the dishwasher area

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. Your records are appropriate and generally maintained but some deficiencies were identified. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Type of Food Safety Management System Required

Observation You had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

Proving Your Arrangements are Working Well

Contravention The following are examples of where your documented procedures said one thing but you were doing another. Follow your plan or change it - but ensure hazards are adequately controlled if you do

- 2-stage cleaning. It states in your food safety management system to use hot water and detergent first then spray with sanitiser. The chef informed me that

only sanitiser was used to clean surfaces after preparing raw food.

Allergens

Observation You had identified the presence of allergens in your non-prepacked food and had brought this to the attention of your customers.