



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Assembly House
Address of food business:	The Assembly House Theatre Street Norwich NR2 1RQ
Date of inspection:	13/12/2018
Risk rating reference:	18/01102/FOOD
Premises reference:	16760/4000/0/001
Type of premises:	Restaurant or cafe
Areas inspected:	Yard, Main Kitchen
Records examined:	SFBB, Cleaning schedule, Temperature control records, Pest control report, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Restaurant serving breakfasts, lunches and dinners

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.

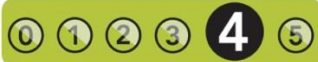
FOOD SAFETY

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 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 practices exposed food to the general risk of physical contamination with dirt or foreign objects::

- Shelving above sandwich preparation area (dust/cobwebs)

Observation Bacterial and chemical contamination risks were controlled

Hand-washing

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

- The hand wash basin in the dish washer area was obstructed by a bucket of water placed in front of it.

Personal Hygiene

Observation I was pleased to see that standards of personal hygiene were high. All staff were wearing clean appropriate protective clothing, hats and aprons.

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.

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 and equipment were dirty and require more frequent and thorough cleaning:

- High level
- Under equipment (bench mounted and floor mounted)
- Wheels to equipment
- The extraction system
- Some hand contact points (Drinks area)
- Grills to refrigeration equipment
- Door seals to fridges
- Trolleys
- Taps to sinks and hand wash basins

Observation It was noted that the kitchen had been provided with easy to clean surface finishes

Cleaning of Equipment and Food Contact Surfaces

Observation You had dedicated equipment for the preparation of raw and ready-to-eat foods.

Cleaning Chemicals / Materials / Equipment and Methods

Recommendation After thorough cleaning I recommend that cleaning equipment should be disinfected (e.g. mops, brooms, buckets), to minimise the build up of bacteria.

Facilities and Structural provision

Recommendation it is recommended that you provide an additional hand wash station in the drinks dispensing area for front of house staff to use. It should be solely used for the washing of hands.

Pest Control

Observation It was noted that there were a few fruit flies in the wash up area. Improving the cleanliness in this area in particular should help prevent an infestation.

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. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your SFBB pack:

- The cleaning schedule was not being followed

Recommendation in light of the above you should

- Review and update your cleaning schedule.
- Require staff to initial the cleaning rota so you can see who last cleaned the item/area
- Carry out regular in house audits
- Train staff on your new systems

Waste Food and other Refuse

Observation You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.

Training

Legal Requirement staff should be trained on those parts of the SFBB that are relevant to their job role. Ensure all staff who are responsible for the cleaning receive training on your revised rota and schedule.

Allergens

Observation It was noted that on your allergen control charts that lettuce and other vegetables were listed as containing gluten and or other allergens as they are served in sauces.

Recommendation It is recommended that you list the name of the vegetable dish/salad on the chart and not just the main component. It may be possible for you to offer a plain vegetable or salad without the allergen.