



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	St Andrews Brew House
Address of food business:	39 - 41 St Andrews Street Norwich NR2 4TP
Date of inspection:	11/01/2019
Risk rating reference:	19/00029/FOOD
Premises reference:	15/00030/FD_HS
Type of premises:	Public House with catering
Areas inspected:	All
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

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 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)**

Cross contamination

Contravention The following exposed ready-to-eat food and/or its packaging to the risk of cross-contamination with foodborne bacteria:

- Chopping boards were stored in a rack beneath the food preparation sink where there is a risk of splashing
- Chopping/cutting boards were being stored directly touching.

Recommendation Chopping/cutting boards must be stored in a rack properly divided to stop cross-contamination and to allow air drying.

Hand-washing

Contravention. The hand wash basin in the bar area was being used for disposal of slops.

Personal Hygiene

Contravention The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- wash hand basin in bar area being used for slops
- staff preparing food in the kitchen were wearing jewellery.

Temperature Control

Recommendation You should be using your probe thermometer to check that foods are stored and achieve adequate cooking temperatures and hot holding temperatures. ('prove it' records). You should not rely on the digital display on chillers, bain maries etc but should be checking the temperature of the foods.

Unfit food

Recommendation Label frozen foods to prove they were put in the freezer before the use by date expired. It is an offence to use foods that have past their use-by-date, your labelling system should be such that it can be clearly seen when raw meats have been frozen down.

Observation Not all open foods were labelled with the date of opening. Extend your labelling system to all opened containers of food in chilled and ambient storage.

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 items were dirty and require more frequent and thorough cleaning:

- deep clean needed under cooking equipment
- floor under fridges
- high level clean (dust and cobwebs)
- sealant to wash hand basin
- entrance door to kitchen
- doors to food storage rooms (hand contact surfaces)
- dirty surfaces and fixtures around bar
- dirty skirtings and glazes panels to the brewery rooms
- the cellar (The cellar was crowded with empty beer barrels which impeded cleaning, dust laden cobwebs, leaves and debris to barrel shute)

Cleaning of Equipment and Food Contact Surfaces

Contravention The following surfaces and equipment were dirty and must be cleaned or replaced:

- split seals in kitchen fridge units were dirty
- potato bin and lid
- deep fat fryers

Maintenance

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

- split seals to kitchen under bench fridge units
- sealant at wash hand basin in kitchen
- blackened and warped white rock wall covering
- loose steel panel behind fryers
- damaged paint surface to entrance door and its architraves
- broken glass door drinks fridge
- badly scored chopping boards
- chipped and damaged plaster to corner wall near sink in bar area
- split seals to flooring in the brewery (ground floor)
- perished bricks and mortar to walls in brewery (ground floor and first floor).

Recommendations Replace white rock wall covering adjacent to fryers with a product that is more resistant to heat.

Cover the exposed brick work in the brewery with a clear perspex screen to provide a surface finish that is easy to clean.

Facilities and Structural provision

Contravention Ventilation was inadequate in the following areas:

- the kitchen. The loft access hatch was being kept open and is located above a food preparation surface, because ventilation was otherwise inadequate in the kitchen. Investigate.

Pest Control

Recommendation The window in the second floor food storage room was left open for ventilation. Provide an insect proof screen to the opening.

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. Some minor issues were identified relating to staff supervision and training. You have a satisfactory track record. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your Food Safety Management system:

- jewelry policy
- cleaning schedule
- labelling policy
- no external audits carried out for 18 months
- internal audits not being properly carried out

Training

Contravention The following evidence indicates there is a staff training need::

- staff not using cleaning schedule as intended
- not following personal hygiene rules
- not following your stock rotation policy

Allergens

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

Observation You had clearly shown the presence of allergens in your food on your menu.

Health and Safety

Contravention No hand rail provided to steep and winding staircase between first floor and second floor office. The carpet covering to the treads was loose and covered in dirt and litter. The Workplace (Health, Safety and Welfare) Regulations 1992 s.12 para 5

Provide a hand rail to this staircase. Secure the carpet covering and maintain in a clean condition.

A revisit is planned for late February to reassess this matter. Failure to take appropriate steps will result in the service of a statutory notice.

Observation General house keeping of the back of house, staff facilities and office in particular, was poor.