



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Mash Tun and Gin Palace
Address of food business:	16 Charing Cross Norwich NR2 4AL
Date of inspection:	16/01/2019
Risk rating reference:	19/00035/FOOD
Premises reference:	14/00221/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Front of house, Cellar, Back of house
Records examined:	FSMS
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Bar (wet sales only)

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 1 - major improvement is necessary



1. Food Hygiene and Safety

Food hygiene standards are less than satisfactory and you are failing to comply with the law in many respects. There are significant lapses in safe food handling practices and procedures. Contraventions require your immediate attention as some are critical to food safety e.g. poor stock rotation or poor personal hygiene. We may revisit your business and if standards have not improved take formal enforcement action. **(Score 15)**

Contamination risks

Contravention The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt, foreign objects or chemicals:

- Small black bits in the ice, likely to be mould from the ice machine
- Chopping boards badly scored
- Ice scoop left inside container with the ice. The scoop should be kept in a separate containers with an anti-bacterial solution to prevent dirt or bacteria from the handle contaminating the ice.

Hand-washing

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

- wash hand basin behind bar did not have any hot water
- wash hand basin in wash up area not working

Unfit food

Observation The vast majority of beer ale kegs in use had past the Best Before date and should be disposed of:

- Broadway Boss 12/10/18
- Aspull 15/1/18
- Sanctuary 14/12/18
- Oakham Ales 11/1/19
- Adnams 11/1/19
- Davy and Company 19/12/18
- Summer Stout 4/1/19
- Railway Porter 19/12/18
- Beta Rebel 19/12/18

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are less than satisfactory and you are failing to comply with the law in many respects. Significant improvements are needed in the standard of structure and equipment cleaning and/or maintenance of the premises. Improvements are needed in hand and/or equipment washing facilities. Contraventions require your immediate attention as some are critical to food safety. We may revisit your business and if standards have not improved take formal enforcement action. **(Score 15)**

Cleaning of Structure

Contravention The following items were dirty and require more frequent and thorough cleaning:

- shelves behind and under both bars
- flooring behind and under both bars
- plastic shelf mats
- inside ice machine
- flooring in wash up area, where ice machine located and stairs to cellar

Cleaning of Equipment and Food Contact Surfaces

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

- trays used in the glass washers

Maintenance

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

- no hot water to wash hand basin behind bar
- wash hand basin in wash up area not working
- hot taps in ladies toilets upstairs are loose and difficult to use

3. Confidence in Management

There is major non-compliance with legal requirements. The contraventions require your urgent attention. A revisit is planned and formal enforcement action is likely. **(Score 20)**

Food Safety Management System Required

Contravention You do not have a food safety management system. You are a relatively low risk business but still require a minimum amount of documentation. This might include your hygiene rules, pest control reports, a staff illness and exclusion policy, a cleaning schedule, date coding, temperature checks of display chillers, and hand over diary etc.

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met:

- cleaning and sanitation are poor
- inadequate facilities to maintain personal hygiene
- poor stock control

Traceability

Contravention You could not reliably demonstrate the origin of the following foods because your records and/or labels were inadequate:

- The supplier for beer ale was unknown

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 gastrointestinal illness stay away from work until symptom-free for 48 hours.