



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Last Wine Bar & Restaurant
Address of food business:	The Last Wine Bar And Restaurant 76 St Georges Street Norwich NR3 1AB
Date of inspection:	16/01/2019
Risk rating reference:	19/00037/FOOD
Premises reference:	15460/0076/0/000
Type of premises:	Restaurant or cafe
Areas inspected:	Storeroom, Main Kitchen, Preparation room
Records examined:	SFBB, Cleaning schedule, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	winebar 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
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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)**

Personal Hygiene

Observation A good standard of personal hygiene was observed.

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 monitoring temperatures.

Recommendation Always have a supply of suitable probe wipes available close to where the probe thermometer is kept. Maintain the probe thermometer in a clean condition.

Observation The probe wipes kept in the store room had dried out. The probe thermometer was dirty

Unfit food

Observation It was noted that you are labelling of homemade dishes and decanted products found in the chiller with the day of production. I was advised that staff apply a 4 day shelf life. However some items with dates early in the month i.e more that 4 days previously had not been disposed of. Whist some sauces and pickles would still be safe to eat due to low water activity, high sugar/salt or acid (vinegar) you should stick to your rule. This will avoid confusion and ensure the safety of your products.

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

- Behind/ under sink unit.
- Extraction filters (due to be cleaned tonight according to rota).
- Underside of shelving above stove top.

Maintenance

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

- White-rock wall cladding behind sink had loose edging corner strip
- Cracked floor/wall junction to sections of altro type flooring

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)**