



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Clarks Snooker Club
Address of food business:	85 Barker Street Norwich NR2 4TN
Date of inspection:	06/02/2019
Risk rating reference:	19/00086/FOOD
Premises reference:	14/00069/FD_HS
Type of premises:	Billiard/Snooker club
Areas inspected:	All
Records examined:	FSMS, Temperature control records, Pest control report
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Snooker Club

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 generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.
(Score 10)

Contravention No displayed or recorded allergen information regarding the food that you serve, although when questioned you did have some knowledge of allergens etc. Although you serve a limited menu you need to know what the content/ingredients are in the foods you cook and serve in order to relay this to your customers.

Information We discussed that the sausages you provide may contain wheat (in the husk), you are aware that wheat is an allergen and must not be served to people with Coeliac disease.

Contravention I was informed that the sausages that you cook and serve on a Monday Pool night are pre-cooked at your assistants house, then brought in and kept

warm in the slow cooker. You need to document this procedure in your food management system.

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

Observation Small kitchen with sink, fryer with extraction and microwave. Not cooking at time of inspection, tends to cook only on a Monday night (pool night). occasional bacon roll but mainly sausage and chips on Monday nights.

Cleaning Chemicals / Materials / Equipment and Methods

Observation I was pleased to see that the premises was generally kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Maintenance

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

- Contact surfaces require a deeper clean. Yellowed paint could be observed on the surfaces to fridges, some remedial painting is necessary in the kitchen area as it is looking tired.

Observation Some remedial upgrading and repair to be carried out in order to comply with food hygiene legislation. The kitchen and serving area is very small and contained, there were a few areas which require a deeper clean as cobwebs were observed.

Pest Control

Observation I was pleased to see that the premises was proofed against the entry of pests and that pest control procedures were in place.

3. Confidence in Management

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. You have a good track record. There are some minor contraventions which require your attention **(Score 5)**

Type of Food Safety Management System Required

Information If you want to keep everything on your computer or tablet an electronic version of the Safer Food Better Business pack is also available on the FSA website www.food.gov.uk/business-industry/caterers/sfbb However, do make sure staff have access to it at all times when working.

Information Discussed moving management documentation onto an app - as SFBB is now available - some documentation observed at time of inspection - temps and food supplier (Bookers). Discussed food cooked.

Waste Food and other Refuse

Observation Business waste - deal with General Waste
Fryer Pride collect waste oil

Allergens

Aware of allergens and aware that sausage (served Monday Nights) may contain husk - wheat gluten. Chips only are cooked in the fryers and these were gluten free. Tends to deal with same club members on a regular basis but also has visiting teams - so far has not been informed of special diet being needed.

Information Allergen information could be written down on a chalk board or chart, or provided orally by a member of staff. Where the specific allergen information is not provided up-front, clear sign-posting to where this information could be obtained must be provided.