



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Lord Rosebery
Address of food business:	Lord Rosebery 94 Rosebery Road Norwich NR3 3AB
Date of inspection:	07/03/2019
Risk rating reference:	19/00174/FOOD
Premises reference:	15/00185/FD_HS
Type of premises:	Pub
Areas inspected:	Front of house, Cellar
Records examined:	Cleaning schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Wet pub

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 excellent. You demonstrated full 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. **(Score 0)**

Hand-washing

Observation I was pleased to see handwashing was well managed.

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 Chemicals / Materials / Equipment and Methods

Recommendation Clean drink nozzles and dispenser nozzle with hot soapy water sanitiser. Carbonated water alone will not effectively clean them.

Observation The premises was clean and suitable cleaning materials were available.

Maintenance

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

- wall surface above the wash hand basin

3. Confidence in Management

A food safety management system is in place and you comply fully with the law. Hazards to food are understood properly controlled managed and reviewed. Your records are appropriate and being maintained. All your staff are suitably supervised and trained. You have a very good track record. **(Score 0)**

Observation Opening and closing checks are followed which includes items to be cleaned.

Recommendation Write down the frequency and methods for cleaning for items which are not cleaned daily e.g. line cleaning and ice machine.

Observation Policies were in place to prevent food handlers from contaminating food following gastrointestinal illness.

HEALTH, SAFETY AND WELFARE

Compressed gas cylinders

Contravention You are failing to ensure so far as is reasonably practicable, the safety and absence of risks to health in connection with the storage of article and substances. Compressed gas cylinders were stored upright without means to prevent them falling. If damaged these cylinders could release carbon dioxide which is an asphyxiant, or the stored energy could lead to their violent propulsion or explosion which could cause serious personal injury or death.

Information The cylinders should be secured to prevent them from falling over e.g. using pallets, chains, lashings etc.

Condition of floors and traffic routes

Contravention You are failing to do all that is reasonably practicable to ensure that workplace is maintained in a condition which is safe and without risk. The flight of stairs leading to the cellar do not have highlighted nosing, making it difficult for people to appreciate easily where to place their feet. This could cause a person to trip or fall on the stairs which could result in serious personal injury or death.

Information The steps should be improved to the current Building Regulations 2010, Approved Document K 1.7(a) https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/443181/BR_PDF_AD_K_2013.pdf which for steps requires you to 'make nosing apparent: use a material that will contrast visually, a minimum of 55mm wide, on both the tread and the rise'. This nosing of the steps can be made contrasting by painting it in a different colour (it does not have to be 'hazard' yellow).