



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Revolucion De Cuba
Address of food business:	7 - 9 Queen Street Norwich NR2 4SG
Date of inspection:	06/03/2019
Risk rating reference:	19/00184/FOOD
Premises reference:	11/00268/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	All
Records examined:	FSMS, Temperature control records, Training certificates / records, Cleaning schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	pub with 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
<b>Your Total score</b>	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	15	20	-
<b>Your Rating is</b>	5	4	3	2	1	0

Your Food Hygiene Rating is 4 - a 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)**

#### Contamination risks

**Observation** I was pleased to see you were able to demonstrate effective controls to prevent cross-contamination within the kitchen.

#### Hand-washing

**Observation** I was pleased to see hand washing was well managed.

### 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:

- around equipment feet
- behind and under equipment near deep fat fryers
- extraction canopy/trunking/motor
- high level cleaning (window reveal in kitchen)
- hand contact surfaces
- under the work stations in the bar area
- glass wash baskets
- ceiling in the kitchen (due to problem with extract system)
- flooring in kitchen and cellar

### Maintenance

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

- splits or holes in flooring (beneath hand wash basin in raw meat area)
- broken, chipped or missing tiles in kitchen
- open jointed flooring in kitchen (difficult to clean)
- Broken dial to bench top fridge
- salamander
- panini machine

## **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)**

### Food Safety Management System

**Recommendation** It would appear that some of the required cleaning behind the bar is not covered by the cleaning rota. Add the deep clean of the work stations to rota and review frequency as necessary to ensure that these areas are maintained in a clean condition.

Stock control

**Recommendation** Extend your labelling system to include all opened containers  
e.g. olives