



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Micawbers Tavern
Address of food business:	Micawbers Tavern 92 Pottergate Norwich NR2 1DZ
Date of inspection:	07/03/2019
Risk rating reference:	19/00195/FOOD
Premises reference:	15/00101/FD_HS
Type of premises:	Public house
Areas inspected:	Cellar, Other
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Public house

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 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)

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:

- the interior of the ice machine was dirty (see cleaning of equipment and food contact surfaces)

Poor Practices

Contravention The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration:

- the outside of the beer taps container was grubby

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:

- vinyl floor covering behind the bar
- the cellar required a deep clean

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- ice machine

Maintenance

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

- the floor in the cellar was pitted and holed in places
- vinyl floor covering behind the bar had lifted in places and requires taping down or replacing
- some wooden shelves under the bar require re-sealing

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. You are progressing towards a written food safety management system. You have a satisfactory track record. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Type of Food Safety Management System Required

Contravention The food safety management system you have in place is not suitable given the food risks associated with your business. Although you are low risk you still required to have a minimum amount of documentation. This might include your hygiene rules, pest control reports, a staff illness and exclusion policy, a cleaning schedule, temperature checks of display chillers, and hand-over diary.

HEALTH, SAFETY AND WELFARE

Matters of evident concern

Contravention The following matters were of immediate concern:

- You were failing to put the guarding in place around the open cellar hatch when you were accessing the cellar thereby exposing people other than employees to the risk of falling into the cellar and sustaining a serious injury.

Observation Part of the guard had been wired open meaning that it could not easily be used.

Observation The entrance gate and bar hatch is not a suitable guard. The reason is people will not assume it is functioning as a guard and may simply open it. Consider locking the bar hatch as an additional safeguard when you are accessing the cellar.

Observation Although you were the only person working behind the bar, don't assume others, such as tradespeople, won't attempt to access the bar area when you are down in the cellar.