



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	The Steam Packet
Address of food business:	39 Crown Road Norwich NR1 3DT
Date of inspection:	14/03/2019
Risk rating reference:	19/00224/FOOD
Premises reference:	11/00104/FD_HS
Type of premises:	Public House with catering
Areas inspected:	Front of house, Cellar
Records examined:	None
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:**

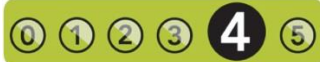
The food safety section has been divided into the three areas which you are scored against for the hygiene rating: 1. food hygiene and safety procedures, 2. structural requirements and 3. confidence in management/control procedures. Each section begins with a summary of what was observed and the score 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 4 - a 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.

**Recommendation** Put up a sign at the wash hand basins in the toilets which have been taken out of use.

## **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 Equipment and Food Contact Surfaces**

**Contravention** The following items are dirty and must be cleaned:

- interior of ice machine

## **3. Confidence in Management**

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. Some minor issues were identified relating to staff supervision and training. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

### **Proving Your Arrangements are Working Well**

**Observation** Contravention You were advised to ensure the ice machine is cleaned regularly on your last inspection report. You must train staff to do this and check that it is being carried out effectively.

## **HEALTH AND SAFETY**

**Contravention** The following matters were of evident concern and must be addressed:

- The cellar hatch is kept open when there is more than one person working behind the bar. To avoid someone falling down the open cellar a temporary fixed protective barrier should be provided around the opening and/or access to the area should be prevented e.g. locking premises doors.
- Containers are being kept on the floor which is the main access/egress to the cellar stairs. This area must be kept clear so that there is safe passage. At present the obstructions force a person to leave/enter the cellar stairs to the side making it much more difficult to negotiate and increasing the risk of falling.