



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	9 Bar
Address of food business:	37 Prince Of Wales Road Norwich NR1 1BG
Date of inspection:	13/03/2019
Risk rating reference:	19/00225/FOOD
Premises reference:	16/00123/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Front of house, Other
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Karaoki club and bar

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 5 - a very 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)**

Hand-washing

Contravention The following indicated that hand-washing was not suitably managed:

- there was no dedicated wash hand basin behind the bar
- no soap was available
- no means for hygienically drying hands was available

Contravention Provide a dedicated wash hand basin behind the bar or make the existing glass wash sink dual purpose by providing soap and hand drying materials.

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 Structure

Recommendation The premises was tired and would benefit from a deep clean and redecoration.

3. Confidence in Management

A food safety management system is not in place but you are a low risk food business. There are some minor contraventions which require your attention. **(Score 5)**

Type of Food Safety Management System Required

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

HEALTH, SAFETY AND WELFARE

Falls from Height / stairs / cellars

Contravention The following matters exposed staff and/or the public to the risk of injury as a consequence of a fall from height:

- stairways, particularly top landings, were dimly lit. Improve the lighting in these areas.
- the handrail at the top of the stairs on the second floor was impossible to grasp owing to the landing balustrade having been boxed in and the newel post covered. Expose the newel post in the area of the top landing so the post can be held.

Observation The red-coloured strip light shows the presence of the staircase but does little to illuminate individual stair treads.

Fire

Contravention The following fire safety issues were not adequately controlled:

- fire doors were open. Keep all fire doors closed so as to protect the escape route from the building.

Information Open fire doors will not contain the spread of fire and smoke. Once a fire is allowed to enter the stair well (the escape route) people will be trapped in upstairs rooms. Never prop a fire door open. Always keep fire doors shut.

