

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Rumsey Wells
Address of food business:	Rumsey Wells 4 St Andrews Street Norwich NR2 4AF
Date of inspection:	19/03/2019
Risk rating reference:	19/00253/FOOD
Premises reference:	05/00317/FD_HS
Type of premises:	Public House with catering
Areas inspected:	Main Kitchen
Records examined:	FSMS, Cleaning schedule, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Pub 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

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)**

Contamination risks

Guidance Properly observe the colour code convention for cutting boards:

- provide a brown board for cutting potatoes and do not use the green board

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

Hand-washing

Recommendation have a bin by the wash hand basin.

Temperature Control

Observation I was pleased to see you were able to limit bacterial growth and/or survival by applying appropriate temperature controls at points critical to food safety and that you were monitoring temperatures.

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

Contravention The following items were require more thorough cleaning:

- cooker knobs
- pipework

Observation The kitchen had been well maintained and the standard of cleaning was high.

Cleaning of Equipment and Food Contact Surfaces

Observation Some utensils will need replacing soon

Observation The interior of a cutlery tray needed cleaning out.

Cleaning Chemicals / Materials / Equipment and Methods

Information Ensure the sanitisers you use are effective against bacteria. They should meet the standards BS EN 1276:1997 and 13697:2001.

Maintenance

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

- the vinyl floor covering had started to split in places

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)**

Type of Food Safety Management System Required

Observation Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to food.

Observation You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

Food Hazard Identification and Control

Recommendation I would recommend you shorten the allotted shelf life of your mashed potato to 'day of production plus three' since you invariably use up mash before this time anyway.

Training

Recommendation Consider taking a food hygiene course to update your knowledge and demonstrate your level of training.

Allergens

Contravention You are failing to manage allergens properly:

- You have not accurately identified the allergens present in the food you prepare (milk in mashed potato)
- You do not have a system for informing customers about the presence of allergens in the food you prepare
- You are not informing customers about the potential of cross contamination with allergens

Guidance Provide signage advising customers to speak to a member of staff about any food allergy they might have and warning customers about the potential for cross-contamination with allergens.

PUBLIC HEALTH

Healthy Norwich

Information I have removed your Best Bar None Business Merit from our web listing as there was no evidence you are currently part of the scheme.

Recommendation Consider applying for a Dementia awareness business merit.

Information You can view your business merits at www.norwich.gov.uk/businessmerits