

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Brewdog
Address of food business:	1 Queen Street Norwich NR2 4SG
Date of inspection:	22/03/2019
Risk rating reference:	19/00270/FOOD
Premises reference:	16/00137/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Cellar, Storeroom, Main Kitchen, Front of house
Records examined:	Temperature control records, Cleaning schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Pub with full catering

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 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

Recommendation Cling-film dispensers should be labelled or colour coded so all staff are aware of its designated use for either raw or ready-to-eat foods.

Observation I was pleased to see you were able to demonstrate effective controls to prevent cross-contamination with the provision of colour coded equipment (chopping boards).

Hand-washing

Observation I was pleased to see hand-washing was well managed. The hand wash basins were well stocked with soap and paper towel.

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.

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

- bottles of tomato ketchup were being left at room temperature once opened. The manufacturers instructions for storage once opened were not being followed.

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 in need of a thorough clean:

- the walls and surfaces under and behind equipment
- extraction system (filters and canopy)
- bin
- shelving
- high level cleaning (dust and cobwebs)

Observation The kitchen is small

Contravention Touch points are dirty. Thoroughly clean and maintain in a clean condition all touch points, for example, light switches, telephones, door handles, taps and handles, to minimise the risk of cross contamination. It is good practice to use a sanitiser in order to minimise the build-up of bacteria

Cleaning of Equipment and Food Contact Surfaces

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

- fridge and freezer seals
- food storage containers

Recommendation The plastic protective film on the surface of stainless steel equipment (freezer in cellar) should be removed to enable the surfaces to be properly cleaned.

Maintenance

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

- wall surfaces
- worn or peeling paint to architraves
- wash hand basin hot water tap stiff to operate and swivels in its housing
- hinges and handles

Facilities and Structural provision

Contravention The following facilities were inadequate and must be improved::

- inadequate worktop space
- insufficient refrigerated storage
- insufficient storage space

Contravention The layout and design of the premises as currently operated does not allow proper and easy maintenance cleaning or adequate working space for staff to carry out food preparation hygienically. The kitchen is small and cramped. The success of the catering operation has outgrown the facilities provided.

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. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Type of Food Safety Management System Required

Observation the Food Safety Management system is in electronic format with no hard copy available on site. Therefore I was unable to assess the suitability of the system to the site.

Cleaning within the kitchen was poor, I was unable to determine the frequency that certain items were expected to be cleaned . It appeared that any rota was either not being followed or it requires review to increase the frequency of clean

Food Hazard Identification and Control

Observation FSM not available except in electronic format.

Proving Your Arrangements are Working Well

Contravention The following are needed in order to demonstrate your food safety management system is working:

- cleaning schedule

Training

Observation I was pleased to see that food handlers had been trained to an appropriate level and evidence of their training was made available.

Allergens

Observation You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.