



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Navigator
Address of food business:	Airside Catering Concession At Terminal Building Amsterdam Way Norwich NR6 6EP
Date of inspection:	29/03/2019
Risk rating reference:	19/00314/FOOD
Premises reference:	19/00106/FD_HS
Type of premises:	Public House with catering
Areas inspected:	Main Kitchen, Front of house, Storeroom
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Pub with 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 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:

- blue knife intended for use with raw fish was being used with ready to eat smoked salmon

Hand-washing

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

- the wash hand basin behind the bar was also being used to clean measuring pourers because the glass washer had not yet been connected

Unfit food

Contravention The following foods were past the USE BY date and were thrown away:

- bag of lettuce dated 27 3 19

Poor Practices

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

- Uncovered pastries on the bar

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 Remove redundant items and equipment from food rooms.

Cleaning of Equipment and Food Contact Surfaces

Contravention None of the sanitiser bottles had been dated with a production date in accordance.

Maintenance

Observation I was pleased to see the kitchen had recently been refurbished.

Facilities and Structural provision

Contravention The following facilities were inadequate and must be improved:

- the glass washer behind the bar had not yet been connected

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)**

Type of Food Safety Management System Required

Observation The food safety management system was not reviewed as primary authority advice has been issued

Training

Contravention The food handler in the kitchen had not completed the company Flow training and had been left unsupervised. They were unable to confirm the company's critical limits and were using raw equipment with ready to eat foods.

Contravention Food found in the chiller past its use by date should have been checked and disposed of as part of the opening and closing checks. These had been signed off as completed but this was evidence to the contrary.

Traceability

Observation Your records were such that food could easily be traced back to its supplier.