



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Revolution
Address of food business:	6 Queen Street Norwich NR2 4SQ
Date of inspection:	03/04/2019
Risk rating reference:	19/00321/FOOD
Premises reference:	14/00122/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Main Kitchen, Other
Records examined:	FSMS
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Bar and 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

**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 (scored under structure and cleaning):

- A worn ledge in front of the dumb waiter was shedding paint

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

#### Hand-washing

**Recommendation** Consider installing a knee operated wash hand basin in the kitchen

## 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 dirty and require more frequent and thorough cleaning:

- Pay more attention to cleaning tap heads on the wash-hand basin

**Contravention** The following items could not be effectively cleaned and must be covered or made non-absorbent:

- The painted ledge in front of the dumb waiter was subject to wearing and should be covered in something more durable

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

### Cleaning of Equipment and Food Contact Surfaces

**Observation** You had dedicated equipment for the preparation of raw and ready-to-eat foods.

### Cleaning Chemicals / Materials / Equipment and Methods

**Observation** I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

## **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)**

## Your Food Safety Management System

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

## Proving your arrangements are working

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

**Observation** You had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

**Observation** Food hygiene is audited by an outside organisation.

## Allergens

**Observation** Your cocktail menu offers to substitute milk for soya milk in certain cocktails without referencing the fact that both milk and soya are allergens.

**Guidance** Ensure you have identified milk and soya as allergens present in some of your cocktails. Make sure that the presence of these allergens is included in your allergen matrix and that your staff made aware of them.

**Recommendation** Add allergen information to your cocktail menu. I suggest you highlight (make bold or underline) any milk or soya where they appear as ingredients and/or signpost where allergen information is available on the menu.

**Recommendation** Increase the size of your allergen signposting on your food menus which was very small.

**Recommendation** Have a sign on the bar advising customers where allergen information can be found.