

**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	The Champion Pub
Address of food business:	101 Chapel Field Road Norwich NR2 1SE
Date of inspection:	28/05/2019
Risk rating reference:	19/00453/FOOD
Premises reference:	14/00157/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Main Kitchen, Storeroom, Dry store, Front of house, Back of house
Records examined:	SFBB, Cleaning schedule, Supplier audits
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Public house

**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
<b>Your Total score</b>	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	15	20	-
<b>Your Rating is</b>	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 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** Provide separate equipment and utensils designated for use with either raw or ready-to-eat foods, which can be easily identified (e.g. colour coded) and stored and washed separately.

- Advised that crockery underneath the WHB were at risk of contamination from water droplets when hand washing, recommend curtain (or similar) applied to cupboard front to prevent cross contamination.

#### Poor Practices

**Information** Accidentally, the freezer had been unplugged but the little food there was in it was disposed of by the landlady.

## **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**

**Observation** The kitchen is looking tired and in need of refurbishment, hygiene standards are generally good but could be improved by a better facilitating kitchen. Space is very limit in the kitchen and not planned out, refurbishing the kitchen would improve storage and working space and also possibly allow for other equipment such as a dishwasher etc.

### **Cleaning Chemicals / Materials / Equipment and Methods**

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

### **Maintenance**

**Observation** Maintained as much as able but kitchen and food areas in need of refurbishment

### **Facilities and Structural provision**

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

- Inadequate work-top space
- Insufficient or poorly sited wash hand basins
- Poor separation of raw and ready to eat food preparation
- Insufficient storage space
- The ventilation was inadequate
- The layout of the premises is poor and inhibits the staffs ability to prepare food safely or clean adequately

### **Pest Control**

**Contravention** There is evidence of pest activity on the premises:

- Flying insects - provide Insectecutor ot similar method to remove flying pests.

### **3. Confidence in Management**

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. Your records are appropriate and generally maintained but some deficiencies were identified. You are progressing towards a written food safety management system. 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**

**Recommendation** MyHACCP is a free web tool that will guide you through the process of developing a food safety management system based on Hazard Analysis and Critical Control Point (HACCP) [www.myhaccp.food.gov.uk](http://www.myhaccp.food.gov.uk)

#### **Food Hazard Identification and Control**

**Contravention** The following SAFE METHODS are missing from your Safer Food Better Business pack:

- Cross-contamination
- Cleaning
- Chilling
- Cooking

#### **Proving Your Arrangements are Working Well**

**Contravention** You are not working to the following safe methods in your SFBB pack::

- Daily Diary
- 4-weekly checks
- chilling down hot food / freezing / defrosting
- cross contamination/ physical or chemical contamination
- food allergies

#### **Traceability**

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

#### **Allergens**

**Contravention** You are failing to manage allergens properly:

- You have not identified the allergens present in the food you prepare
- 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 risk of cross contamination with allergens