



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Bar And Beyond
Address of food business:	Basement And Ground Floor 24 - 28 Prince Of Wales Road Norwich NR1 1LG
Date of inspection:	30/08/2019
Risk rating reference:	19/00645/FOOD
Premises reference:	14/00334/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Main Kitchen, Other
Records examined:	FSMS, Temperature control records, SFBB, Third party audit
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Bar and club

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 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 ready-to-eat food and or its packaging to the risk of cross-contamination with food-borne bacteria from raw meat or unwashed fruits and vegetables:

- packaged raw burger patties were stored above an open packet of ham in the under-counter fridge

Contravention You had not protected the articles and/or the equipment you use for ready-to-eat food from the contamination risk posed by raw food or its packaging:

- cutlery stored on open shelves where raw food is handled
- move the surface used for the preparation of raw meat (reforming burger patties)

to a table away from where cutlery and other miscellaneous items are stored

Hand-washing

Legal Requirement Wash hand basins must be provided with hot and cold running water and suitable drainage; soap and a hygienic way to dry hands.

Legal Requirement Washbasins must be available, suitably located and designated for cleaning hands. Wash-hand basins must be provided with hot and cold (or suitably mixed) running water. Soap and hand drying facilities must be located nearby.

Contravention Both wash hand basins in the kitchen were not available for use. The one by the entrance door was obstructed by a bottle bin and the one at the far end had been used by bar staff to place equipment in.

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

- the wash hand basin behind the bar in the basement was used to store equipment
- this basin was not provided with hand towels
- there was alcohol hand sanitiser by the above basin

Recommendation Replace the lost key to the empty towel dispenser above the basin by the door in the kitchen . A loose roll was made available for hand drying.

Personal Hygiene

Contravention The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- staff were sanitising their hands rather than washing them
- there was a bottle of alcohol hand sanitiser by the basin in the basement bar and the liquid soap next to it appeared to have been watered down

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.

Contravention Some sauces had not been refrigerated once opened. Always check the label.

Poor Practices

Legal Requirement Water (including ice) must be protected from all contamination.

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

- ice scoops within the ice inside the ice machine
- ice wells left uncovered (when not serving)

Recommendation Behind the bars choose scoops with longer handles so hands do not have to come into contact with ice inside the ice wells.

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 could not be effectively cleaned and must be covered or made non-absorbent:

- remove the protective film from the side of the large ice machine in the kitchen

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

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 demonstrate a very good standard of compliance with the law. Food hazards are understood, generally controlled, managed and reviewed. Your records are appropriate and generally maintained. Your staff are suitably supervised and trained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Applying Your Food Safety Management System

Contravention There are some food hygiene contraventions which indicate your management control system was not completely effective.

Observation However, 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 had colour-coded equipment.

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.

Observation I was pleased to see you had third party audits.

Allergens

Contravention You are failing to manage allergens properly:

- display a sign where your customers can see it advising where allergen information can be found
- ensure the sign carries a warning about the potential for cross contamination with allergens
- the chef was unaware of where allergen information could be found. Ensure staff are suitably trained.