



**Public Protection (food & safety)**

**Food Premises Inspection Report**

|                                  |  |
|----------------------------------|--|
| Name of business:                | Trowel & Hammer Public House                                       |
| Address of food business:        | Trowel And Hammer<br>25 St Stephens Road<br>Norwich<br>NR1 3SP     |
| Date of inspection:              | 05/09/2019   |
| Risk rating reference:           | 19/00653/FOOD  |
| Premises reference:              | 15820/0025/0/000   |
| Type of premises:                | Public House/Bar   |
| Areas inspected:                 | All  |
| Records examined:                | SFBB, Temperature control records, Training certificates / records |
| Details of samples procured:     | None   |
| Summary of action taken:         | Informal   |
| General description of business: | Pub with full catering and B&B accommodation                       |

**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>                    | <b>0 - 15</b> | 20 | 25 - 30 | 35 - 40 | 45 - 50 | > 50 |
| <b>Your Worst score</b>                    | <b>5</b>      | 10 | 10      | 15      | 20      | -    |
| <b>Your Rating is</b>                      | <b>5</b>      | 4  | 3       | 2       | 1       | 0    |

Your Food Hygiene Rating is 5 - a very 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

**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:

- eggs were stored above ready to eat foods

The eggs were moved in my presence and are to be stored below ready to eat foods.

**Contravention** You could not demonstrate effective heat disinfection of the food equipment and utensils you use for handling both raw and ready-to-eat foods:

- The same storage containers are used.

You have red lidded containers available which are a different shape, but not allocating them just for storage of raw foods (meat). Ensure you use the red lidded containers for only raw meats.

## **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

The standard of cleaning was good and the sanitizer was being used correctly.

### Maintenance

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

- splits or holes in flooring
- loose coving at wall floor junction

## **3. Confidence in Management**

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. 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)**

### Type of Food Safety Management System Required

You are using Safer Food Better Business, the pack appeared to have been completed and was being implemented. However there were a lot of loose pages and the front section was in a muddle. It is recommended that you obtain a new SFBB pack especially as your menu is changing significantly.

You can obtain a new pack by following the following link

[www.food.gov.uk/business-guidance/safer-food-better-business-for-caterers](http://www.food.gov.uk/business-guidance/safer-food-better-business-for-caterers)

Packs are also available through 'eBay'

### Food Hazard Identification and Control

**Contravention** You have not identified these food hazards or the methods of control at critical points in your operation:

- stock rotation - not labelling opened containers with date of opening (cream, sauces, condiments) you should always follow the manufacturers instructions.

