



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Unthank Arms
Address of food business:	149 Newmarket Street Norwich NR2 2DR
Date of inspection:	25/09/2019
Risk rating reference:	19/00695/FOOD
Premises reference:	11900/0149/0/000
Type of premises:	Public House/Bar
Areas inspected:	Main Kitchen, Storeroom
Records examined:	SFBB, Cleaning schedule, Temperature control records, Pest control report, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Public House 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
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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

- cutting boards were being used in very close proximity on the work surface

Hand-washing

Observation I was pleased to see handwashing was well managed.

Personal Hygiene

Observation I was pleased to see that standards of personal hygiene were high.

Temperature Control

Contravention The following evidence indicated there was a risk of harmful bacteria growing in food:

- food e.g. beef steaks were being held at 45.8°C in the water bath for 4 hours
- a 3kg joint of beef was being held at 45.8°C in the water bath for 24 hours

Information foods held in the temperature danger zone (5°C to 60°C) for extended periods will encourage bacterial growth.

Information The minimum core time and temperature combination which can be used to safely cook food using a sous-vide method is 60°C for 45minutes.

Unfit food

Contravention The following food was unfit:

- Italian cheese was being stored beyond its 'use by' date of 23/9
- 2 packets of mozzarella cheese were being stored beyond its 'use by' date of 1/9
- a packet of salami was being stored beyond its 'use by' date of 1/9
- open jar of pesto was being stored beyond its 'use by' date of 23/9

Poor Practices

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

- food e.g. frozen mashed potatoes were being left to defrost at ambient temperatures
- frozen corn cobs were being defrosted at ambient temperatures
- no date labels of when opened on container of anchovies in fridge numbered 6
- no date of when opened on container of full fat soft cheese it states on the pack once opened use within 5 days
- open water bath (with food in) was being stored underneath electric fly killer

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

Contravention The following items were dirty and require more frequent and thorough cleaning:

- flooring underneath shelving in storeroom
- ceiling above fridges
- electric socket above chest freezer
- wall fans in storeroom
- rear door to kitchen
- back of door leading into kitchen
- walls behind equipment

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- underneath towel dispenser above wash hand basin
- pipework to wash hand basin
- container to water bath
- side to fridge numbered 5
- interior cabinet and shelving to fridge numbered 5
- build up of ice to interior back of fridge numbered 6
- interior to bottom of fridge numbered 4
- filters to extraction canopy
- top to electric fly killer
- interior to container storing tomatoes
- seals to fridge numbered 2
- top to door to fridge numbered 3
- wheels to equipment
- grill to fridge numbered 3
- interior to small freezer
- handle to small freezer

Maintenance

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

- split seals to bread chest freezer
- handle missing to fridges
- split seals to fridges
- split seals to the undercounter 4 door fridge
- loose hot tap to wash hand basin

Pest Control

Observation You have a pest control contract in place and I did not find evidence of pest activity on the premises.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. 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 Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to food.

Food Hazard Identification and Control

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

- food being kept in the danger zone (at 45.8°C) for extended period of time during low temperatures sous-vide processing

Proving Your Arrangements are Working Well

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

- cleaning schedule

Contravention You are not keeping appropriate records:

- records should be kept of all stages of production of sous-vide foods including the temperature of water bath, temperature of product being placed in water bath, time taken for water bath to achieve required temperature (at least 2.5°C above cook temperature is recommended), time taken for food to achieve the required 'cook' temperature, time food left in water bath to complete the cook, time taken to cool food to at or below 5°C if not being used immediately

Traceability

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

Waste Food and other Refuse

Observation You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.

Training

Observation I was pleased to see that food handlers had been trained to an appropriate level and evidence of their training was made available.

Infection Control / Sickness / xclusion Policy

Observation Policies were in place to prevent any infected food handler from contaminating food.

Allergens

Observation You had identified the presence of allergens in your non-prepacked food and had brought this to the attention of your customers.