



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Fiveways
Address of food business:	Fiveways Gipsy Lane Norwich NR5 8AZ
Date of inspection:	10/12/2019
Risk rating reference:	19/00832/FOOD
Premises reference:	19/00241/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	All
Records examined:	FSMS, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Wet pub only, no foods prepared only crisps and peanuts sold pre-packaged

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** .

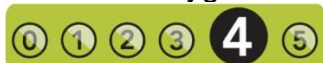
My inspection was not intended to identify every contravention of the law and only covers those areas, practices and procedures examined at the time of the inspection. If the report fails to mention a particular matter this does not mean you have necessarily complied with the law.**FOOD SAFETY**

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 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)**

Hand-washing

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

- hot water supply was slow to dedicated wash hand basin behind the bar

Observation I was pleased to see hand washing was well managed.

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:

- windows to rear kitchen
- windows to ladies WC
- stairs to cellar
- base of door thresholds where they meet the floor in rear kitchen

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

- mdf or chipboard shelves
- unsealed wooden structures
- chipped dented wooden architrave

Recommendation remove redundant equipment furniture from store room to facilitate easier cleaning and to be able to check for signs of pests

Maintenance

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

- mould growth to cellar wall area where you store empty beer kegs
- mould growth to ceiling in gents WC
- damaged/lifting flooring behind bar

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 properly 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)**

Proving Your Arrangements are Working Well

Contravention The following are needed in order to demonstrate your food safety management system is working:

- staff training records
- your written food safety management system is a list of written set instructions for staff to follow and check/record beer temperatures. Although you do not cook or handle open foods you are required to have more detail to be added to your food safety management system. This would include written evidence that staff

had been trained on your written procedures. Also, there was no specified reactive instructions for staff to follow if problems were identified i.e. beer temperatures were above a certain temperature (your critical limit) or what action to take if there were any maintenance issues or pest activity identified

Observation I was pleased to see controls and some documentation in place at the time of the inspection to help make sure food produced at your premises is safe. However, as discussed, you have not carried out the kind of logical but simple analysis of the food safety hazards present that is required by current food legislation.

Information In order to comply, you need to show some clearer evidence that you have thought about your business procedures and identified significant food safety hazards and are properly controlling them