

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Wildman
Address of food business:	29 Bedford Street Norwich NR2 1AG
Date of inspection:	21/02/2020
Risk rating reference:	20/00055/FOOD
Premises reference:	19/00253/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Main Kitchen, Cellar, Servery
Records examined:	Pest Control Report
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Pub with limited catering serving the local community

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 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)**

Contamination risks

Contravention The following exposed ready-to-eat food and or its packaging to the risk of cross-contamination with foodborne bacteria from raw meat or unwashed fruits and vegetables:

- Chopping boards were stored with sides touching and/or with other equipment in direct contact

Hand-washing

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

- the wash hand basin was obstructed

Unfit food

Information High risk items bear a use by date. You must not sell, use or intend to sell such items and should ensure you have checks in place to remove these from use.

Recommendation Follow the manufacturers instructions and apply the day dot system to such products.

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::

- Opened packets not being dated with date of opening

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 were dirty and require more frequent and thorough cleaning:

- high level cleaning (extraction fan in external wall to kitchen)

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- fridge and freezer seals

Recommendation Remove all plastic film from the external surface of equipment (side of freezer/ice machine) to facilitate cleaning and prevent contamination of food.

Cleaning Chemicals / Materials / Equipment and Methods

Contravention The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria between surfaces:

- Your sanitizer has a five minute contact time and is therefore not suitable for use as a clean as you go product.

Recommendation Obtain a sanitiser that has a shorter contact time to use as a clean as you go product
Facilities and Structural provision

Recommendation The small kitchen gets hot. I recommend you upgrade the expel air and or find a way of bringing more cold air into this space

Pest Control

Observation I was pleased to see that the premises was proofed against the entry of pests and that pest control procedures were in place.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. 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

Contravention You have some documentation available electronically on staff mobile phones. This appeared to be based on the record sheets the company expected staff to complete daily. The rules for staff to follow and the reasons for this could not be found.

Observation You are keeping some documented records based on SFBB (opening and closing checks and temperature monitoring)

Food Hazard Identification and Control

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

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::

- cleaning schedule

Allergens

Contravention You are failing to manage allergens properly:

- You have not identified the allergens present in the food you prepare

Recommendation Review your allergen matrix

Observation You have prepared an allergen matrix that covers most of the foods you serve, however two different red onion chutneys were in use each with different ingredients and therefore allergens.

It was noted that your menu states that 'Candi's chutneys' are used yet all products on your shelves or in the fridge were own brand labelled products from a local supermarket.