



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Assembly House
Address of food business:	The Assembly House Theatre Street Norwich NR2 1RQ
Date of inspection:	16/07/2021
Risk rating reference:	21/00167/FOOD
Premises reference:	16760/4000/0/001
Type of premises:	Restaurant or cafe
Areas inspected:	Storeroom, Yard, Main Kitchen
Records examined:	Temperature Control Records, Cleaning Schedule, SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Restaurant hotel

**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	<b>5</b>	10	15	20	25
Structure and Cleaning	0	5	<b>10</b>	15	20	25
Confidence in management & control systems	0	<b>5</b>	10	15	20	30

  

Your Total score	0 - 15	<b>20</b>	25 - 30	35 - 40	45 - 50	> 50
Your Worst score	5	<b>10</b>	10	15	20	-

  

Your Rating is	5	<b>4</b>	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

**Observation** I was pleased to see you were able to demonstrate effective controls to prevent cross-contamination.

#### Hand-washing

**Contravention** There was evidence that hand washing was not being suitably managed. The taps to the wash hand basins were dirty and staff were seen not using paper towel to turn the tap off.

**Recommendation** Keep a waste bin near the wash-hand basin

**Recommendation** After washing hands food handlers should turn the taps off using paper towel to prevent them from recontaminating their hands

### 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.

## **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 and equipment

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

- around equipment feet
- behind and under equipment particularly in hard to reach areas where equipment was difficult to move
- high level cleaning in cook area
- walls particularly behind food preparation surfaces
- wash hand basins and taps
- area around deep fat fryers
- grills and vents to microwave ovens
- shelving above hot plates
- ovens

**Recommendation** Your cleaning schedule is there to remind you to clean before an item becomes dirty. If an item is dirty when you go to clean it, increase the frequency of cleaning.

### Maintenance

**Contravention** Puddles to floor beneath the dishwasher located on external wall. There appeared to be a leak.

### Cleaning Chemicals / Materials / Equipment and Methods

**Recommendation** Disinfect equipment and utensils after cleaning with a suitable sanitiser.

**Recommendation** Store items such as mops, buckets and rags in an area, room or cupboard separate from food areas. (Dirty brooms etc stored in a food area)

### Facilities and Structural provision

**Observation** I was pleased to see the premises had been well maintained and that adequate facilities had been provided.

### Pest Control

**Contravention** There is evidence of pest activity on the premises:

- ants were seen by the external door to the yard, in the area where dried fruits and sugars were stored.

**Recommendation** Ensure staff are trained to recognise the signs of pests and that they undertake regular checks of the premises

**Observation** I was pleased to see that the premises was proofed against the entry of pests with the provision of fly screens at all openable windows and that pest control procedures were in place.

## **3. Confidence in Management**

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. You have a good track record. There are some minor contraventions which require your attention. Your records are appropriate and generally maintained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

### 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.

**Observation** You had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

**Observation** You were monitoring (and recording) the temperatures of your fridges and freezers as well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

### Training

Staff Training records were not available. This may be kept in electronic format but must be available for the inspector to see. Ensure all staff have received training within 3 months of commencing their employment. The Head Chef was unsure as to where this information was being kept.

**Recommendation** A Level 2 Award in Food Safety in Catering or its equivalent (a 6-hour course leading to the award of a recognised certificate in food hygiene) would be appropriate for your food handlers. Booking details for the equivalent CIEH course are on our website: [www.norwich.gov.uk](http://www.norwich.gov.uk)

**Recommendation** Catering staff should refresh their food hygiene knowledge every 3 years so that they stay up to date with current legislation and good practice. Booking details for this course are on our website: [www.norwich.gov.uk](http://www.norwich.gov.uk)

### Allergens

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