



Public Protection (food & safety)
Food Premises Inspection Report

Name of business:	St Andrews Brew House
Address of food business:	39 - 41 St Andrews Street Norwich NR2 4TP
Date of inspection:	16/03/2022
Risk rating reference:	22/00183/FOOD
Premises reference:	15/00030/FD_HS
Type of premises:	Public House with catering
Areas inspected:	Main Kitchen
Records examined:	Temperature Control Records, Training Certificates/records, FSMS
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Gastro pub

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 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:

- holes and flaking paint to ceiling surfaces above areas where food is prepared (see maintenance below)
- tabs on ice cream containers should be removed so there is no risk of them falling off and into food

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

Hand-washing

Observation I was pleased to see hand-washing was well managed.
Personal Hygiene

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

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 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

Observation The kitchen had been well maintained and the standard of cleaning was good.

Cleaning of Equipment and Food Contact Surfaces

Observation You had dedicated equipment for the preparation of raw and ready-to-eat foods.

Cleaning Chemicals / Materials / Equipment and Methods

Observation I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Maintenance

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

- peeling paint to ceiling above the dessert section
- holes to ceiling above salad area

Observation I noted the two maintenance items above had already been flagged for attention. I was pleased to see you are maintaining the premises in good condition.

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

Observation You have a pest control contract in place and there is no evidence of pest activity on the premises.

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. Your staff are suitably supervised and trained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Food Hazard Identification and Control

Contravention Your documented Food safety management system was not complete and as a consequence you could not demonstrate an entirely effective system for managing food safety hazards. Instead your food safety management system appeared to be a set of very comprehensive but generic procedures which fell short of being a full HACCP in that:

- there was no document available identifying the different steps in your operation; and which of these steps were critical to control (critical control points)
- critical limits appear not to have been determined (the difference between what is acceptable and what is unacceptable) at those critical control points (although critical limits were apparent in the body of the procedures I was shown such as cooking temperatures)
- neither did the management system identify what actions must be taken if a critical limit was exceeded (although I accept actions were apparent in the body of the procedures)

Legal requirement Procedures should be built on the foundation of an assessment of food safety hazards, where in your operation these hazards occur and what controls are necessary to reduce food safety risks to acceptable levels.

Observation The Head chef was not as familiar with your food safety management system as I would have liked. I was unsure whether the documents described above were missing entirely from your management system or if they existed but could not be found.

Contravention Locate the section of your food safety management system that identifies the steps in your operation, the critical control points, the critical limits and action to be taken in the event of a critical limit being exceeded and have this available to audit for the next inspection.

Contravention The generic food safety management system was not specific to the St Andrews Brew House premises. For instance, procedures described hot-holding but this was not something that was done on the premises at this time.

Observation I was nevertheless pleased your food safety management system was detailed, was used diligently and in general was working well. Your records also appeared comprehensive. I was confident you had effective control over hazards to food.

Observation You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

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 food and could demonstrate effective systems for controlling bacterial growth and survival.

Observation I was pleased to see you had separated the cutting boards used for raw food from the boards used for ready-to-eat items.

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 / Exclusion Policy

Contravention There was insufficient control over the contamination of food from food handlers known or suspected to be suffering from a food-borne disease or gastrointestinal illness:

- the policy on staff fitness to work could not be found within your food safety management system (although the Head chef was aware of the recommended exclusion time)

Allergens

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

Observation You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.

Legal Requirement Take care when making a Gluten free claims (i.e. on your 5 course supper club menu) to give a clear warning on the same menu of the potential for gluten cross-contamination to occur.