



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Edith Cavell Public House
Address of food business:	7 Tombland Norwich NR3 1HF
Date of inspection:	22/03/2022
Risk rating reference:	22/00216/FOOD
Premises reference:	12/00256/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Dry Store, Main Kitchen
Records examined:	FSMS, Training Certificates/records, Temperature Control Records, Cleaning Schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Pub restaurant

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

#### Contamination risks

**Contravention** You had not protected the articles and/or the equipment you use for ready-to-eat food from the contamination risk posed by raw food or its packaging:

- equipment stored on open shelves under worktop where raw food is handled

**Guidance** Equipment, utensils, dishes and wrapping materials used for ready-to-eat (RTE) foods should not to be stored in open storage (i.e. a storage area that cannot be closed) underneath a worktop where preparation of raw foods is undertaken as this could lead to cross-contamination.

**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 handwashing was well managed.

**Recommendation** The hot tap was quite hot. Consider providing a plug for the wash hand basin so water of an appropriate temperature can be mixed.

**Recommendation** Fill the wall mounted soap dispenser with liquid soap rather than use a soap bottle.

## 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.

## 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:

- many wooden platters had split and were passed their useful life
- a salad bowl had been placed directly on top of an open container of salad
- tea towels had been used to stabilise cutting boards. Use silicon board mats instead as these can be cleaned and spray sanitised easily.

## **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:

- grease had built up on difficult to clean surfaces like the waste trap to the wash hand basin
- surfaces of equipment like the catch tray to the electric fly killer were often

greasy to the touch indicating the need for more frequent and thorough cleaning

### 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 cleaning was of a satisfactory standard 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:

- worn and / or peeling paint to some shelving, door thresholds and window frames

### Pest Control

**Contravention** Pest proofing is inadequate particularly in the following areas:

- no fly screens to the windows

**Observation** You have a pest control contract in place and there is no 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)**

### Your documented food safety management system

**Contravention** Your food safety management system was lacking in the following areas:

- there was no means of recording daily food safety problems (such as in a daily diary) and where a record could be kept of the actions taken
- there was no place where your food safety management system could be signed off as having been followed that day
- there was no system for regularly reviewing your food safety management

system in the event of, say, new staff, new equipment, menu changes, and new cooking methods etc. Ensure your food safety management system is regularly reviewed.

### Proving Your Arrangements are Working Well

**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/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

**Contravention** According to your cleaning schedule floors and walls behind appliances had not been cleaned since the 30th January (they should have been done weekly). Cleaning schedules appeared not to have been signed off and the oversight had gone unrecorded.

**Recommendation** There was no maximum temperature for the delivery of chilled foods on the temperature record sheet despite critical limits having been identified for other critical steps like cooking and refrigerated storage. Amend the sheet to include this information.

### Training

**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)

**Observation** Some of your food handlers are new and are approaching three months in the job when proper training would be considered necessary.

**Recommendation** I note that the Head Chef has a Level 3 Award for Supervising Food Safety in Catering. They should consider refresher training as they have had this qualification over three years.

**Guidance** 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)

### Infection Control / Sickness / Exclusion 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.

**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.