

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Temple Bar
Address of food business:	Temple Bar 2 Unthank Road Norwich NR2 2RA
Date of inspection:	03/04/2022
Risk rating reference:	22/00242/FOOD
Premises reference:	08/00127/FD_HS
Type of premises:	Public House with catering
Areas inspected:	Back of House, Cellar, Other
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Wet bar

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 3 - a generally satisfactory 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.

Observation I was pleased to see you had a separate container for storing the ice scoop

Hand-washing

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

- no soap was available to the wash hand basin/sink under the main bar

Observation Liquid soap for the wash hand basin under the bar was quickly located. Please ensure there is an ample supply of soap by this basin at all times in order to facilitate regular and thorough hand washing.

Legal Requirement Wash hand basins must be provided with hot and cold running water and suitable drainage; soap and a hygienic way to dry hands.

Recommendation For extra protection against cross contamination use a liquid soap with disinfectant properties conforming to the European standard BS EN 1499: 1997. This information should be available on the product label or may be obtained from the supplier or manufacturer.

Personal Hygiene

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

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:

- floor/wall junctions
- behind and under equipment
- floors and cabinet sides under the main bar were wet and dirty
- litter on the floor under the small bar

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

- floors
- unsealed wooden surfaces under the bars

Recommendation Devise a cleaning schedule to remind you to clean before an item becomes visibly dirty. If an item is already dirty when you go to clean it, you should increase the frequency of cleaning.

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- runners to glass fronted drinks fridges strewn with detritus
- surrounds to glass washer dirty with a grime

Observation I was pleased to see you had dedicated storage for cleaning equipment and cleaning materials.

Maintenance

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

- floor surfaces under the main bar
- worn and/or peeling paint to units under the bar
- rotten woodwork
- possible leaking water under glass washer

3. Confidence in Management

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

Your Food Safety Management System

Contravention You are a low risk business and do not need a formal food safety management system. However, you still require a minimum amount of documentation in order to show you have identified hazards to food and that you have appropriate controls in place. Such documentation might include your hygiene rules, pest control reports, a staff illness and exclusion policy, a cleaning schedule, date coding checks, temperature checks of display chillers, and hand-over diary etc.

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met and this means that any food safety management system you have will not be effective:

- cleaning and sanitation are poor
- maintenance is poor

Proving Your Arrangements are Working Well

Contravention The following are needed in order to demonstrate any food safety management system you employ is working as it should:

- daily records
- cleaning schedule
- pest control records
- maintenance recording

Infection Control / Sickness / Exclusion Policy

Observation Policies were in place to prevent any infected food handler from contaminating food.

Observation I noted that bar staff receive induction training from the kitchen covering the importance of hand washing and fitness to work.