



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Redwell Brewing And Taproom
Address of food business:	6 - 7 The Arches Bracondale Norwich NR1 2EF
Date of inspection:	01/09/2022
Risk rating reference:	22/00461/FOOD
Premises reference:	21/00069/FD_HS
Type of premises:	Brewery
Areas inspected:	All
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Brewery with bar . Collection and delivery service for kegs and cans

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 excellent. You demonstrated full 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. **(Score 0)**

Contamination risks

Observation I was pleased to see you were able to demonstrate effective controls to prevent cross-contamination. You have a cleaning regime for surfaces and equipment to prevent deterioration of the beer.

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 (Cobwebs/dust)
- walls affected by condensation dampness particularly behind the vats.

I was pleased to note a generally high standard of cleaning throughout the premises

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 and yeasts between surfaces and equipment

Maintenance

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

- small area of floor surface damaged under and near to mash tun
- wall surfaces damaged (due to dampness above tiled/clad sections behind vats on external walls, and to low level behind vats 13 and 14)

Observation You are generally maintaining the whole premises in good condition.

Recommendation. There was evidence of damage at the wall floor junction behind vats 13 and 14. Once you have ascertained the extent of the problem and carried out any remedial works found necessary, it is recommended that you provide coved skirting

in this area, similar to that provided in the rest of the brewery. The external wall may require tanking.

Observation The Tap Room Bar and cellar were found to be maintained in excellent 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. **(Score 5)**

Type of Food Safety Management System Required

- **Contravention** You do not have a documented 'food' safety management system (FSMS). As a brewery you still need to have some documentation e.g. hygiene rules, cleaning schedule (what when how), maintenance log including the routine testing/servicing of equipment. The FSMS should cover the 'rules' for both the brewery and the Taproom.
- As the canning of the beer is carried out by a 'contractor' you should carry out an audit of this process and keep evidence that this has been done

You can keep your FSMS in electronic format which makes it easier to review/ amend.

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

Food Hazard Identification and Control

Information Ensure your documented 'food' safety management system is regularly reviewed, covers all of your 'food' handling operations and that the controls in place at points critical to food safety are fully documented, monitored and verifiable. In particular address the following matters:

You need to identify the steps within the production of beer that are critical to the safety, quality and shelf life of the product and put in place procedures to monitor and control these.

Proving Your Arrangements are Working Well

Contravention The following matters are needed in order to demonstrate your food safety management system is working as it should:

- cleaning schedule (Tap room, brewery, bonded warehouse, air stream facility)
- maintenance recording
- records for servicing of equipment

Waste Food and other Refuse

Observation You had measures in place to dispose of waste materials appropriately and were employing the services of an approved waste contractor.

4. Health and Safety

Whilst we are not the enforcing authority for health and safety legislation at your business the following matter was found to require attention:

- gas cylinders were not securely chained/fastened to the walls.