



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Six Yard Bars @ Junkyard Market
Address of food business:	St Marys Works Duke Street Norwich NR3 1QA
Date of inspection:	23/09/2022
Risk rating reference:	22/00510/FOOD
Premises reference:	22/00223/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	All
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal/Formal
General description of business:	Bars providing drink at Junkyard.

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 1 – major improvement is necessary



1. Food Hygiene and Safety

Food hygiene standards are less than satisfactory and you are failing to comply with the law in many respects. Contraventions require your immediate attention as some are critical to food safety. We may revisit your business and if standards have not improved take formal enforcement action. **(Score 15)**

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:

- unhygienic structure where the ice machine was located and ice handled, bagged and stored. Ice is classed as food and must be protected from all contamination. It was agreed that the machine would be relocated immediately
- the same area contained the glass wash. The same risk from a unsuitable structural environment posing risk to clean glasses exists. A system of boxing and removing clean glasses immediately was discussed
- the full Jubel beer barrels are stored in the open yard. This exposes the surfaces to general dirt, but also from pests such as birds and rodents.

Legal Requirement At all stages of production, processing and distribution, food must be protected from any contamination likely to render it unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to

expect it to be consumed in that state. Water must be protected from all contamination risks.

Hand-washing

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

- as each bar, Cocktail, Jubel and Barrell bar are self contained containers, each require adequate hand washing facilities. Jubel and Barrell have none. Provide a wash hand basin within each with hot and cold water and connected to suitable drainage.

Legal Requirement An adequate number of wash hand basins must be available for use, they must be suitably located and designated for cleaning hands.

Information Proper hand-washing is essential to prevent cross-contamination of E.coli 0157 and other harmful bacteria onto food and food contact surfaces. Hand washing should include the following steps:

- wet hands before applying soap
- good hand rubbing technique
- rinsing of hands
- hygienic drying

Personal Hygiene

Legal Requirement You must ensure that any member of staff that you know or suspect has (or is a carrier of) a food-borne disease or infection (including vomiting, diarrhoea, skin infection, sores and open wounds) is excluded from working in any food handling area until they have been symptom free for 48 hours or until medical clearance has been obtained.

2. Structure and Cleaning

The structure, facilities, cleaning and maintenance are less than satisfactory and you are failing to comply with the law in many respects. Significant improvements are needed in the standard of structure and equipment cleaning and/or maintenance of the premises. Improvements are needed in hand and/or equipment washing facilities. There is evidence of pest activity. Contraventions require your immediate attention as some are critical to food safety. We may revisit your business and if standards have not improved take formal enforcement action.

(Score 15)

Cleaning of Structure

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

- the floors of all 3 bars in the containers
- the glass shelves in all 3 bars
- the floors and walls and ceiling in the external beer cellar

- the floors, walls and ceiling in the store/glass wash area.

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

- unsealed wooden bar shelves in Barrell bar
- uneven floors in the containers which are made of wood (due to be covered in lino)
- in outside wash up, badly flaking paint to walls, uneven concrete and tiled floor, damaged ceiling exposing fibreglass and bare joists.

Maintenance

Contravention The following had not been suitably maintained and must be repaired or replaced. Finishes should be appropriate for the use of the area, and maintained in a sound, and easy to clean condition:

- uneven floors in containers, made of what appears to be wood. You advised you have plans to cover these
- damaged polystyrene type wall tiles in beer cellar
- inadequate ventilation in the area where glasses are being washed, leading to mildew on adjacent walls and ceiling
- uneven concrete and tiled floor in store/glass wash up area, combined with exposed wooden ceiling joists and fibreglass as ceiling appears to have been removed. Also badly flaking rough wall paint, and damaged brickwork where walls removed.

Facilities and Structural provision

Contravention The following facilities were inadequate and must be improved:

- no light provided to external walk in chiller area. (This may come under After Dark Promotion responsibility.)
- as outlined above regarding wash hand basin provision, poor structure and maintenance and general wash up facility location
- given the business scale an additional larger sink should also be provided for washing larger items and general cleaning.

Pest Control

Contravention There is evidence of pest activity on the premises:

- rats have been seen on site. I have noted that you have a contract, and would be grateful if you can provide me with the last 3 reports.

Contravention Pest proofing/site management is inadequate particularly in the following areas:

- several of the bar containers were not vermin proof as in one the door was holed and rusted and in others circular holes of about 2 inch diameter existed in the structure

- some of the general site management of waste fat, waste water was poor. This may provide food sources for pests. This will need reviewing and in consultation with the wider site management
- waste bins should have bung holes covered.

3. Confidence in Management

There is major non-compliance with legal requirements. The contraventions require your urgent attention. A revisit is planned and formal enforcement action is likely. **(Score 20)**

Food Hazard Identification and Control

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

- cleaning and sanitation are poor
- maintenance is poor
- services and facilities are inadequate
- the premises structure is unsuitable
- waste management is poor

Contravention The control methods you have put in place at the following critical control points are not sufficient:

- ice production
- hand washing

Proving Your Arrangements are Working Well

Contravention Your Food Safety Management System was not viewed at the inspection and given the standards observed but it is clear that it is inadequate in scope and application. I would therefore be grateful if you can email/bring to my office the document. I would also be grateful if you can detail:

- the training that staff working in the bars have received
- the specific HACCP and training given to staff with respect to cleaning the various beer and cocktail lines. Including what chemicals are used in the process, or whether hot water only
- daily diary/opening and closing checks
- maintenance checks
- cleaning records

Traceability

Observation Your records were such that food could easily be traced back to its supplier.

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:

- staff that report these diseases must not work with food until they are 48 symptom free.

Guidance UK Health Security Agency recommends that food handlers known or suspected to be suffering from a food-borne infection or gastrointestinal illness stay away from work until symptom-free for 48 hours.

Waste Food and other Refuse

Contravention The following evidence indicated that waste food was not being disposed of appropriately:

- bin plug holes should be covered when not cleaning.

Contravention The following evidence suggested you were failing to dispose of fats, oils and grease appropriately:

- the large container provided by you for collecting waste oil was poorly managed. The area was dirty, and the lid left off. As it was high it was also difficult to access. As aforementioned, this may come under different responsibility, but affects the general site.

Training

Contravention The evidence indicates there is a staff training need for both food handlers and managers. Please detail training that has been undertaken.

Allergens

Information Advise your customers how to get allergen information. You can display a sign along the lines of ASK OUR STAFF ABOUT ALLERGENS . You need to ensure you have allergen information about all drink sold.

HEALTH, SAFETY AND WELFARE

Contravention Some matters of evident concern were noted. This may again need to be considered as a wider site management approach. In particular:

- electrical safety and the use of inappropriate adapters in external conditions
- general trailing cables and trip hazards in back of house areas where staff walk from bars to beer cellar and store
- general untidy storage and poor housekeeping in stores which may lead to trip hazards and poor manual handling

- potential poor lighting in outside areas behind bars and buildings
- evidence of poor chemical management. Various chemical, without lids left around the site and not in use.

I would therefore draw your attention to information on the website www.hse.gov.uk regarding Health and Safety.

I would ask that you confirm the number of staff employed.