



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	The Wine Cellar
Address of food business:	Lower Ground Floor Woburn Court 8 Guildhall Hill Norwich NR2 1JG
Date of inspection:	28/09/2022
Risk rating reference:	22/00511/FOOD
Premises reference:	10/00104/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Cellar, Main Kitchen
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Public House with catering

**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	<b>10</b>	15	20	25
Structure and Cleaning	0	5	<b>10</b>	15	20	25
Confidence in management & control systems	0	5	<b>10</b>	15	20	30

  

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

  

Your Rating is	5	4	<b>3</b>	2	1	0
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Your Food Hygiene Rating is 3 - a generally satisfactory standard



### 1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.  
**(Score 10)**

#### 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:

- yellow cutting board was badly scored and needs replacing
- the underside of stacked containers in contact with open food below
- open bags of food stored on the floor in the dry goods storeroom
- scoops stored in dried goods

**Recommendation** Chopping/cutting boards were being stored directly touching. Chopping/cutting boards must be stored in a rack properly divided to stop cross-contamination and to allow aeration

**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.

**Guidance** The FSA (visit [www.food.gov.uk](http://www.food.gov.uk) for more information) has issued guidance on controlling E.coli 0157 through:

- \* the complete separation of raw and ready-to-eat food
- \* the correct use of wash-hand basins and thorough handwashing
- \* having dedicated equipment (including complex equipment) for raw and ready-to-eat foods
- \* thorough 2-stage cleaning and the correct use of sanitisers
- \* and by controlling the risks posed by soiled vegetables.

### Personal Hygiene

**Contravention** The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- jewellery/ watches worn when preparing food
- protective clothing not worn

**Legal requirement** All persons in food handling areas must wear suitable, clean, and where appropriate protective clothing

### Unfit food

**Contravention** Cooked rice was being kept for longer than 24 hours. Cooked rice must be refrigerated to below 8°C and used or thrown away after 24 hours.

### 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:

- prosciutto had no date of when opened, states on pack use within 24 hours of opening
- no dates on open cheeses of when opened in the walk-in fridge
- no dates of when opened on tubs and jars in the walk-in fridge
- prepared food was being stored beyond indicated 'use by' date you had given it, prepared broccoli was being stored for 9 days

**Recommendation** You should have a system to identify when open or prepared foods need to be used by or discarded, to ensure the food is fit for consumption. I recommend you apply labels which give a date that is 2 days after the day of production e.g. if food is opened on Monday it should be used by the end of Wednesday (an exception is cooked rice which should not be kept longer than 24 hours)

## **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
- around equipment feet
- pipework
- ledge behind pipework in room where dishwasher is housed
- hand contact surfaces such as light switches and door handles
- architrave to door

### **Cleaning of Equipment and Food Contact Surfaces**

**Contravention** The following items are dirty and must be cleaned:

- seals to fridges and freezers
- grid to fridge
- interior bottom to fridges
- wheels and legs to equipment
- door to microwave
- side to fridge
- underneath towel dispenser
- soap dispenser
- food storage containers
- top to electric fuse box in cellar

### **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.

**Recommendation** keep the door to the WC closed at all times

### Maintenance

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

- mould to walls in cellar
- flaking paint to wooden structure in room where the dishwasher is housed

### Pest Control

**Observation** I was pleased to see that the premises was proofed against the entry of pests and that pest control procedures were in place.

## **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)**

### Food Hazard Identification and Control

**Contravention** You have not identified these food hazards or the methods of control at critical points in your operation:

- bacteria growing on food
- cross-contamination

### Proving Your Arrangements are Working Well

**Contravention** The following are examples of where your documented procedures said one thing but you were doing another. Follow your plan or change it - but ensure hazards are adequately controlled if you do:

- it states in your pack that chef whites are worn
- it states in your pack that staff remove watches before preparing food
- kitchen cleaning checklist had not been filled in or checked the previous night
- opening checks had been ticked that they had been done that day. This was not the case as a lot of prepared foods were being stored longer than the 3 - 4 days your food handler had stipulated

### Infection Control / Sickness / Exclusion Policy

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

## Training

**Contravention** The following evidence indicates there is a staff training need as food handlers:

- did not appreciate allergen risks
- were using food that was passed its USE BY date
- were using poor food storage practices

## **Information**

Regulations and legislation around cellar management

The Food Safety (General Food Hygiene) Regulations 1995 covers not only food but also beverages such as beer and wine. Under the regulations, a cellar must have the same hygiene standards as are expected in a kitchen.

This could include:

- Ensuring the structure of the cellar is in good order and condition.
- The correct cellar temperature should be maintained at all times.
- Suitable and sufficient ventilation should be present.