



Public Protection (food & safety)

Food Premises Inspection Report

| | |
|----------------------------------|---------------------------------------------------------------------------|
| Name of business: | Wildman |
| Address of food business: | 29 Bedford Street Norwich NR2 1AG |
| Date of inspection: | 19/11/2022 |
| Risk rating reference: | 22/00590/FOOD |
| Premises reference: | 19/00253/FD_HS |
| Type of premises: | Public House/Bar |
| Areas inspected: | Kitchen, Cellar, External bin yard |
| Records examined: | Cleaning Schedule, SFBB, Temperature Control Records, Pest Control Report |
| Details of samples procured: | None |
| Summary of action taken: | Informal |
| General description of business: | Public house serving pub food |

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 | | | | | | |
| Your Worst score | | | | | | |
| Your Rating is | 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

Observation I was pleased to see you were able to demonstrate effective controls to prevent cross-contamination.

Recommendation I recommend you replace the white chopping board as it is badly scored and can no longer be kept clean

Observation Foods prepared: Toasties, sausages rolls and crisps

Hand-washing

Observation I was pleased to see handwashing was well managed.

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:

- The brown leather apron worn by staff working the behind the bar is not suitable for use in the kitchen during food preparation.

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

Information It is recommended that you wear suitable aprons

Recommendation You must ensure that all persons preparing foods in the kitchen wear suitable, clean and appropriate clothing.

Temperature Control

Observation Pre-made sausages are delivered by supplier/home caterer and then reheated up in the microwave before service.

Recommendation I recommended you ensure the reheating process for your sausages is adequate by periodically checking the centre temperature by using a clean probe thermometer. The core temperature of the sausage roll should reach at least 75C for 30 seconds. I recommend that you keep a written record of these checks.

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:

- The brown leather apron worn by staff behind the bar is not suitable for use in the kitchen during food preparation.

Legal Requirement You must ensure that all persons preparing foods in the kitchen wear suitable, clean and appropriate clothing.

Information It is recommended that you wear suitable aprons

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:

- High level cleaning required on external extraction fan located in the kitchen wall.
- Mould growth noted on a large cable in the cellar area.
- Door seals to fridge/freezers

Legal Requirement All areas where food is prepared and stored must be cleaned and capable of being kept clean. Thoroughly clean and disinfect the above mentioned areas and maintain in a clean condition.

Cleaning of Equipment and Food Contact Surfaces

Contravention The following equipment is too complex to disinfect and must not be used for both raw and ready-to-eat foods:

Information Different sanitisers require different CONTACT TIMES to be effective. Ensure that you know what the contact time is and that all your staff are trained to use the sanitiser effectively

Cleaning Chemicals / Materials / Equipment and Methods

Contravention The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria between surfaces:

- The all purpose hard surface cleaner did not indicate a contact time and is therefore not suitable for use as a clean as you go product

Recommendation Acquire a sanitiser that has a shorter contact time to use as a clean as you go product

Facilities and Structural provision

Recommendation The kitchen was hot. The high level wall extraction fan did not appear to be operating adequately to remove excessive heat. I recommend you upgrade the fan unit to allow for adequate ventilation into this space

Pest Control

Observation You have a pest control contract in place and there is no evidence of pest activity on the premises.

Observation Contract in place with Abate Pest Management. Last visit 15/9/22.

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

Observation You are using an electronic version of SFBB and associated monitoring records which was available to view via staff's mobile phone

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your SFBB pack:

- Cleaning schedule

Waste Food and other Refuse

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

Observation Waste contractor: MW White Ltd

Allergens

Recommendation Add allergy information to your menu

Observation I was advised your menu will be changed. It is recommended that you provide allergen information once your menu is updated.