



Public Protection (food & safety)

Food Premises Inspection Report

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|----------------------------------|-----------------------------------|
| Name of business: | Revolution |
| Address of food business: | 6 Queen Street Norwich NR2 4SQ |
| Date of inspection: | 01/12/2022 |
| Risk rating reference: | 22/00639/FOOD |
| Premises reference: | 14/00122/FD_HS |
| Type of premises: | Public House/Bar |
| Areas inspected: | All |
| Records examined: | FSMS, Temperature Control Records |
| Details of samples procured: | None |
| Summary of action taken: | Formal |
| General description of business: | Pub/club 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

Food Hygiene Rating Re-Scoring Visit

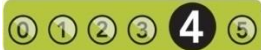
Date: 12th January 2023

Following the statutory inspection, a re-rating visit was carried out on the date above. The inspector reviewed the scores given at the statutory inspection and adjusted the food hygiene rating to reflect the changes found at the revisit.

The scores and the re-rating are presented here with notes the inspector made concerning this revisit

| 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 Re-rating is | 5 | 4 | 3 | 2 | 1 | 0 |

Your revised Food Hygiene Rating is 4 – a good standard



Food hygiene and safety: New score 5

The inspector was pleased to note that the original food safety issues had been addressed

Structure and cleaning: New score 5

The inspector was pleased to see that many of the necessary repairs to the structure and equipment had been completed and the remaining items were in hand. The inspector was shown the maintenance log.

The standard of cleaning had been much improved.

Confidence in management: New Score 10

The general manager had produced a detailed cleaning schedule which was being introduced and appeared to be being followed. Staff training records were seen.

The business requested a reinspection as soon as possible. The premises has had a chequered history and the time between the original inspection and the re-rating visit is too short to give confidence that the improvement can be sustained. 10 is a score acknowledging “broad compliance” with the law.

How we calculate your Food Hygiene Rating: Original inspection.

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 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 Open sack of 'flour' stored in cellar had not been protected from the risk of physical contamination. Once a packet/sack/container of food is opened the contents should be either transferred to a clean lidded container or have the top rolled over and properly secured.

Hand-washing

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

- equipment was seen draining in the wash hand basin (glass wash area)
- wash hand basins were dirty

Personal Hygiene

Observation I was pleased to see that the chefs were wearing clean uniform and aprons

Temperature Control

Observation I was pleased to see you were able to limit bacterial growth and/or survival by applying appropriate temperature controls at points critical to food safety and that you were monitoring temperatures.

Poor practices

Observation The pizza under bench fridge was rammed full of unwashed lettuces etc. It is not good practice to overfill chilled units as this prevents the air flow within and risks foods not being stored at less than 8°C

Unfit food

Contravention The following food was unfit (and was seized or destroyed in my presence) because it was past its USE BY date:

- Grated cheese

2. Structure and Cleaning

The structure facilities and standard of 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. 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 and equipment

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

- behind and under equipment
- floor wall junctions
- flooring throughout
- hand contact surfaces such as light switches and door handles
- high level cleaning
- walls particularly behind food preparation surfaces and in the two glass washing areas/entrance to the bar (GF)
- wash hand basins and taps
- chiller units particularly in the bar areas

- freezers in cellar badly iced
- cleaning equipment
- bin cupboards

Observation There was a lot of litter left lying under benches/work stations on floors in corridors/in the cellar/stair well. The kitchen was cluttered with unnecessary items..

Maintenance

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

- Timber flooring in ground floor corridor to the toilets
- floor wall junctions in the kitchen and bar areas
- missing metal nosings to stairs leading down to cellar
- ceiling tiles in kitchen
- broken casing to fridge in kitchen
- broken/ill fitting fridge door seals (bar areas)
- broken seat to the toilet for disabled patrons.
- puddles of water on cellar floor (associated with malfunctioning ice machine/ cleaners sink and or the pump)
- broken architrave/doors to bin store and beer cellar

3. Confidence in Management

There is major non-compliance with legal requirements. You were failing to apply your written food safety management system. 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

Proving Your Arrangements are Working Well

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

- A detailed cleaning schedule (the premises were dirty) that staff can easily follow
- a maintenance log which includes a time scale for repairs to be rectified, dates when escalated and expected date of completion
- staff training

It was noted that you have recently adopted a new food safety management system which is in electronic format. You should ensure that all staff have been suitably trained according to their role in the organisation and can easily access the relevant parts.

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.

Training

Recommendation Catering staff should refresh their food hygiene knowledge every 3 years so that they stay up to date with current legislation and good practice. Booking details for this course are on our website: www.norwich.gov.uk

HEALTH, SAFETY AND WELFARE

Matters of evident concern:

The wooden flooring in the 'corridor' to the GF toilets was buckled and lifting posing a trip hazard.

The manager was advised to highlight the damaged areas with hazard tape and attend to the repairs as a matter of urgency.