



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Strangers Tavern
Address of food business:	16 Charing Cross Norwich NR2 4AL
Date of inspection:	09/12/2022
Risk rating reference:	22/00683/FOOD
Premises reference:	19/00379/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Servery, Cellar
Records examined:	Cleaning Schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Public house - wet sales only

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 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)**

Hand-washing

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

- no hygienic towel to wash hand basin. Paper towels are preferable for hand washing

Recommendation I recommend that you dedicate one of the sinks behind the bar for hand washing only and provide it with soap and hygienic towels

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:

- walls to cellar
- flooring to cellar
- visible mould to cellar ceiling
- cobwebs were seen to cellar walls
- shelving to bar sticky
- pipework to washing up sink
- pipework to wash hand basin

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

- bare brick to cellar walls
- untreated mdf or wooden shelving

Maintenance

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

- walls to cellar
- mould to ceiling

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.

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

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)**

Type of Food Safety Management System Required

Contravention You are a low risk business and do not have a food safety management system or what you have in place is not suitable given the food risks

associated with your business. You still require a minimum amount of documentation. This might include your hygiene rules, pest control reports, a staff illness and exclusion policy, a cleaning schedule, date coding, temperature checks of display chillers, and handover diary etc.:

Legal requirement Food business operators must put in place, implement and maintain a permanent procedure or procedures based on HACCP principles:

- Identify hazards to food
- Identify the critical points at which control is essential
- Establish critical limits (what is acceptable and unacceptable)
- Monitor critical control points to ensure critical limits are met

Keep appropriate records to demonstrate control measures are effective

Food Hazard Identification and Control

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

- Implement a bespoke HACCP system for the dehydrator covering each step in your process, I have included an example see below - this is from a premises using a dehydrator

Recommendation MyHACCP is a free web tool that will guide you through the process of developing a food safety management system based on Hazard Analysis and Critical Control Point (HACCP) www.myhaccp.food.gov.uk

Information It is important for you to regularly review your control measures and take any necessary steps to take account of future changes in your operation

Infection Control / Sickness / Exclusion Policy

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

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.