



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Lamb Inn
Address of food business:	The Lamb Inn Haymarket Norwich NR2 1QD
Date of inspection:	18/06/2024
Risk rating reference:	23/00359/FOOD
Premises reference:	16/00213/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Dry Store, Cellar, Storeroom, Main Kitchen, Yard
Records examined:	Temperature Control Records, Training Certificates/records, Cleaning Schedule, FSMS, Pest Control Report
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.

[Food Hygiene Rating Re-Scoring Visit](#)

Date: 18 June 2024

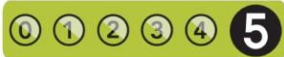
Following the previous inspection a re-rating visit was requested. The revised score is indicated here. The results of the original inspection are listed below.

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
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Your Food Hygiene Rating is 5 - a very 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

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.

Observation I was pleased you could demonstrate effective E.coli 0157 control 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, through 2-stage cleaning and the correct use of sanitisers, and by controlling the risks posed by soil covered vegetables.

Hand-washing

Legal requirement Wash hand basins must be available, suitably located and designated for cleaning hands. Wash-hand basins must be provided with hot and cold (or mixed) running water. Soap and hand drying facilities must be located nearby.

Observation Hand washing was managed well and wash-hand basins stocked with hand cleaning materials.

Personal Hygiene

Observation I was pleased to see that standards of personal hygiene were high.

Temperature Control

Observation The upright fridge in the delivery lobby was found to be at 15oC. It is understood that this would only be for a very short period during loading.

Legal requirement

Raw materials, ingredients, intermediate products and finished products likely to support the reproduction of pathogenic micro-organisms or the formation of toxins must not be kept at temperatures that might result in a risk to health.

Recommendation You should monitor this potential break in the cold chain and consider methods by which you can ensure such temperatures are only occurring for suitably short periods of time.

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

Observation The following items were hindering effective cleaning:

- Cracked and damaged handles to upright fridges and freezer and on plastic coatings of food handling tongs
- Exposed cabling at high level in the delivery lobby
- Large void space in the ceiling of the main kitchen over the cook line

Recommendation You should regularly check hand-held equipment for signs of damage that may hinder effective cleaning. Items of the structure around walls and floors such as exposed cabling and pipes that hinder effective cleaning can be boxed in or covered so that a smooth surface is achieved. Large void spaces at high level that are difficult to access for cleaning can be sealed or ventilated with fly screen to prevent debris falling into the food preparation area.

Cleaning of Equipment and Food Contact Surfaces

Observation You had dedicated equipment for the preparation of raw and for ready-to-eat foods.

Cleaning Chemicals / Materials / Equipment and Methods

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

- Hand contact points on one of the sanitiser trigger spray bottles in use in the kitchen. I recommend you increase the frequency of cleaning to these and other hand-held equipment that is in frequent use in the kitchen.

Maintenance

Observation. While there were some maintenance issues, nothing impinged on the safety of the food and you had a good management system to record issues and to log repairs

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

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 Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to food.

Observation You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

Observation You had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers as well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

Proving Your Arrangements are Working Well

Observation Your SFBB/food safety management system was in place and working well. I was reasonably confident you had effective control over hazards to food. However it was noted that dates had been overwritten in the Kitchen diary for the main kitchen. While understanding a temporary shortage in availability of new blank documents, the changing of dates in log books can lead to confusion among staff which may undermine the objectives of your food safety management system

Recommendation You should ensure that adequate supplies of back-up documentation recording forms and log books are readily available.

Traceability

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

Infection Control / Sickness / Exclusion Policy

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

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 however the bulk waste bins appeared to have not been completely emptied at the time of previous collection(s) and the carry over of waste food items was supporting and attracting a persistent presence of flies.

Recommendation You should monitor the thoroughness of the emptying of bulk waste bins by contractors and inform them of any waste being left behind and presenting attraction to pests.

Training

Observation I was pleased to see that food handlers had been trained to an appropriate level and evidence of their training was made available.

Allergens

Observation You had identified the presence of allergens in your non-prepacked food and had brought this to the attention of your customers.