



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Bond
Address of food business:	27 - 28 Tombland Norwich NR3 1RE
Date of inspection:	03/06/2023
Risk rating reference:	23/00467/FOOD
Premises reference:	15/00379/FD_HS
Type of premises:	Night Club
Areas inspected:	Main Kitchen, Back of House, External Store, Other
Records examined:	Temperature Control Records, Pest Control Report, SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Public House/Bar 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	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)**

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:

- Ice scoops were stored in ice by the bar area. Keep the scoops in a clean sanitised container (spare ice bucket)

Contravention You had not protected the articles and/or the equipment you use for ready-to-eat food from the contamination risk posed by raw food or its packaging.:

- Panini maker stored within the dedicated raw meat area. I was pleased to note that you relocated the panini maker to a separate area of the kitchen.

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 Equipment, utensils, dishes and wrapping materials used for RTE foods are not to be stored in open storage (i.e. a storage area that cannot be closed) underneath a worktop where preparation of raw foods is undertaken as this could lead to cross-contamination.

Hand-washing

Observation I was pleased to see handwashing was well managed.

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.

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:

- Electric fly killer and tray.
- The windows and surrounding areas, including ventilation outlets.

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

- Unsealed wood used as ceiling covering in external storeroom.

Legal Requirement The bare wooden wall surface in the food dry store is not easy to clean or disinfect. The wooden surface should be renewed with smooth, washable and non-toxic materials. Unsealed wood is not suitable.

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- Limescale build up on the external area of the ice machine.

Cleaning Chemicals / Materials / Equipment and Methods

Recommendation The same sanitiser bottle was used in the kitchen and the bar. You are advised to have a separate bottle of sanitiser for use in the kitchen and another behind the bar. Do not share sanitiser bottles between the kitchen and the bar areas as this may lead to cross contamination. Ensure you bring this to the attention of your staff.

Maintenance

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

- Damaged floor covering in the kitchen.

Pest Control

Contravention There is evidence of pest activity on the premises:

- Flying insects.
- There were several flies noted within the customer sitting area by the bar. I advised that you contact your pest contractor immediately in order to take the most appropriate action to eliminate the flies.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. Some minor issues were identified relating to staff supervision and training. Your records are appropriate and generally maintained but some deficiencies were identified. You are progressing towards a written food safety

management system. 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 The following pre-requisites have not been met and this means that your food safety management system will be ineffective:

- Cleaning is inadequate.
- Maintenance is inadequate.

Contravention The following Safer Food Better Business SAFE METHODS are incomplete:

- Cleaning Schedule
- Allergen
- Managing Food
- Supplier List
- 4 Weekly review.

Proving Your Arrangements are Working Well

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

- 4-weekly checks
- cleaning / clear and clean as you go
- 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.

Training

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

- Were using poor cross contamination practices.
- Bar staff were using dedicated bottle of sanitiser from the kitchen behind the bar.

Legal Requirement Food business operators must ensure that food handlers are supervised and instructed and/or trained in food hygiene matters to an appropriate level for the work they do.

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

Allergens

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

Observation You had clearly shown the presence of allergens in your food on your menu.

Observation You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.