



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	The Belgian Monk
Address of food business:	7 Pottergate Norwich NR2 1DS
Date of inspection:	23/01/2024
Risk rating reference:	24/00045/FOOD
Premises reference:	21/00306/FD_HS
Type of premises:	Public House with catering
Areas inspected:	Cellar, Main Kitchen
Records examined:	FSMS, Training Certificates/records, 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.

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
<b>Your Total score</b>	0 - 15	20	<b>25 - 30</b>	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	<b>10</b>	15	20	-
<b>Your Rating is</b>	5	4	<b>3</b>	2	1	0

Your Food Hygiene Rating is 3 - a generally satisfactory standard



### 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** 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:

- raw food i.e haddock was being stored next to prepared salad leaves in fridge
- the underside of stacked containers in contact with open food below
- packaging film to cold well was peeling above food

**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.

**Recommendation** Chopping/cutting boards were being stored directly touching. Chopping/cutting boards must be stored in a rack properly divided to stop cross-contamination and to allow aeration

### Hand-washing

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

- staff were not seen washing their hands when I visited
- no hand washing facilities behind bar

**Legal requirement** Washbasins 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.

### Personal Hygiene

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

### Unfit food

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

- milk was being stored beyond its 'Use by' date of 20/1
- food was being kept beyond the date that you had decided it should be used by.
  - salad potatoes 'Use by' 20/1
  - mushy peas 'Use by' 21/1
  - squash 'Use by' 21/1
  - sliced cheese 'Use by' 21/1
  - vegan cheese 'Use by' 22/1
  - gluten free batter 'Use by' 21/1
  - chowder 'Use by' 22/1

**Guidance** If you freeze high risk foods you must ensure that you freeze them before the USE BY date has passed. You must also have a good system to manage the food when you have defrosted it to ensure it is used before the USE BY date and when defrosted labelled with a date so that it is used within 2 days

### 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:

- no date on vegan mayonnaise of when opened
- no date on mango chutney of when opened

- no date on black pudding of when opened
- no date on beef chili sausages of when opened
- no dates on open jars of sauces in fridge
- no date of when opened on open packet of vegan mozzarella cheese states on packet once opened use within 1 week

**Recommendation** You should have a system to identify when open or prepared foods need to be used by or discarded, to ensure the food is fit for consumption. I recommend you apply labels which give a day or date that is 2 days after the day of production e.g. if food is opened on Monday it should be used by the end of Wednesday. (An exception is cooked rice which should not be kept longer than 24 hours)

## **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:

- hand contact surfaces such as light switches and door handles
- electric sockets
- air vent to wall
- door
- mould to cellar wall

### **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.

### **Cleaning of Equipment and Food Contact Surfaces**

**Contravention** The following items are dirty and must be cleaned::

- handle to microwave
- interior ceiling to microwave
- handle to kettle
- cutlery holders
- food storage containers
- cling film dispenser
- underneath towel dispensers
- seals to fridges/freezers
- interior bottom to fridge

### 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 such as E. coli 0157 between surfaces:

- worn scourer

**Observation** Staff unaware of 30 second contact time of sanitizer

### Maintenance

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

- split seals to fridges
- handles missing to hot cupboard
- broken food storage containers

### Facilities and Structural provision

**Contravention** The following facilities were inadequate or absent and must be provided or improved:

- there are insufficient or inadequate hand washing facilities

**Legal requirement** An adequate number of washbasins must be available, suitably located and designated for cleaning hands. Wash-hand basins must be provided with hot and cold (or suitably mixed) running water

### Pest Control

**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)**

#### **Food Hazard Identification and Control**

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

- bacteria growing on food
- bacteria surviving in cooked food
- cross-contamination

**Contravention** The following matters demonstrate your Food Safety management system is not working as it should:

- staff were not working to your food safety management system as actions were being ticked as done when they hadn't been

#### **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.

#### **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 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.