



Public Protection (food & safety)

Food Premises Inspection Report

| | |
|----------------------------------|--|
| Name of business: | Eaton Golf Club |
| Address of food business: | Eaton Golf Club Sunningdale Norwich NR4 6SF |
| Date of inspection: | 06/11/2024 |
| Risk rating reference: | 24/00479/FOOD |
| Premises reference: | 16240/4000/0/000 |
| Type of premises: | Restaurant or cafe |
| Areas inspected: | All |
| Records examined: | SFBB, Pest Control Report, Temperature Control Records, Cleaning Schedule, FSMS, Training Certificates/records |
| Details of samples procured: | None |
| Summary of action taken: | Informal |
| General description of business: | Golf club kitchen |

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 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)**

Temperature Control

Guidance You cannot rely on taking chilled food temperatures by reading the temperature display on the refrigeration unit. You need an independent method that is clearly related to the actual food temperature. Ideally you need to be recording the food temperature and not solely the air temperature of your refrigerators.

Recommendation You can place a food mimic in your refrigerators. These can be probed to get a more realistic idea of the actual temperature of the foods in the fridge. Some businesses use a suitably labelled lemon, a jelly or a block of lard.

Recommendation Some freezers needing defrosting - over icing of freezers can compromise the temperature of the food stored within causing fluctuation in temperature or even partial defrosting - ensure freezers are defrosted regularly, increasing the defrost cycle as necessary.

Observation You were using dating labels on your stored foods, however, it was confusing deciphering when the product was opened and when it had to be used by - please adapt a simpler method of recording - i.e using a day dot colour system or similar - You need to clarify when a product was opened and when it should be used by.

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)**

Recommendation - there are gaps and voids at highlevel throughout the kitchen, ensure that any holes or gaps are sealed to prevent pest ingress and more efficient cleaning. Although your floor was cleaned under equipment going back to the wall, more attention needs to be given to equipment wheels and castors.

3. Confidence in Management

A food safety management system is in place and you comply fully with the law. Hazards to food are understood, properly controlled, managed and reviewed. Your records are appropriate and being maintained. All your staff are suitably supervised and trained. You have a very good track record. **(Score 0)**

Your food management system was in use and up to date.

Allergens

Recommendation Make a chart listing all your meals together with the 14 allergens (if present). Bring the chart to the attention of your customers and your staff.

Recommendation Add allergen information to your menu

Free online allergen training can be accessed via the link below, on the food standards website:

<https://www.food.gov.uk/business-guidance/allergy-training-for-food-businesses>