

Public Protection (food & safety)**Food Premises Inspection Report**

Name of business:	Golden Star
Address of food business:	Golden Star 57 Colegate Norwich NR3 1DD
Date of inspection:	09/05/2025
Risk rating reference:	25/00403/FOOD
Premises reference:	23/00029/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	All
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Pub meal service Sunday 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 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

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:

- opened packets of flour/sugar and other foods were found on the dry store shelves
- on discussing the cooling time for cooked meat joints it was noted that this may take place over a two hour period.

Legal Requirement

Ensuring that high risk food such as cooked meat joints are not at a temperature of between 63oC and 8oC for more than 90 minutes would ensure that growth of harmful bacteria to dangerous levels is being controlled.

Recommendation Put lids on the containers of dried food to prevent contamination.

Recommendation Empty sacks or large bags of dried foods into lidded containers to reduce spills (remembering to clean containers before re-filling).

Observation I was pleased to see you were able to demonstrate effective controls to prevent cross-contamination.

Hand washing

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

- there was minor staining to the underside of the soap dispenser in the kitchen.

Personal Hygiene

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

Temperature Control

Legal Requirement

Ensuring that high risk food such as cooked meat joints are not at a temperature of between 63oC and 8oC for more than 90 minutes would ensure that growth of harmful bacteria to dangerous levels is being controlled.

Recommendation Rapid cooling can be achieved by reducing the portion size, either by cutting food into smaller pieces or by dividing into several smaller shallow containers

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:

- minor staining around equipment feet and behind and under equipment
- minor staining on the wall and ceiling adjacent and around the extract fan

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

- rawl plugs and drill holes in wall

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- minor staining on hand contact points

Maintenance

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

- surfaces of wall cladding damaged with screw holes that are from equipment/fittings no longer in use

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 The Safer Food Better Business pack you are using is appropriate for the current nature and scale of your food business.

Food Hazard Identification and Control

Contravention You have not identified the methods of control of these food hazards at critical points in your operation. In order to demonstrate that food safety is being controlled during cooking and cooling you should monitor and record:

- the cook temperatures (initial and final) of high risk foods (eg cooked meats)
- the time and temperature at the start and end of the cooling period for high risk foods such as cooked meat joints that are to be reheated at a later date. The cooling meat items should not be between 63oC and 8oC for more than 90 minutes.

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.

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

Contravention You are failing to manage allergens properly:

- I understand that you are currently updating the information you provide to customers regarding the allergen content of the food you are serving. You may find the following links useful.

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