

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

| | |
|----------------------------------|---|
| Name of business: | Bun X @ Micawbers Tavern |
| Address of food business: | Micawbers Tavern 92 Pottergate Norwich NR2 1DZ |
| Date of inspection: | 29/05/2025 |
| Risk rating reference: | 25/00481/FOOD |
| Premises reference: | 23/00288/FD_HS |
| Type of premises: | Catering |
| Areas inspected: | Main Kitchen, Cellar, Back of House, Served, Yard |
| Records examined: | Pest Control Report, SFBB |
| Details of samples procured: | None |
| Summary of action taken: | Informal |
| General description of business: | Public house serving food |

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 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:

- ice scoop had been stored within the ice. A member of staff tipped new ice into the bucket without taking the scoop out of the bucket
- food products had been stored close to the kitchen wash hand basin while food was uncovered

Hand washing

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

- no means for hygienically drying hands was available, no paper towel dispenser

- units were available
- the wash hand basin was obstructed

Personal Hygiene

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

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:

- open carton of juices had not been labelled - ensure manufacturer's information is being followed

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:

- extraction canopy
- build up of grease was found on the extraction pipes in the upstairs area
- foul water sitting in the sump drain in the cellar due to the machine not in use
- stool in the kitchen

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

- kitchen walls
- cellar ceiling
- bottom of the work bench shelf in the kitchen

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- fridge and freezer seals

Facilities and Structural provision

Contravention The following facilities were inadequate and must be improved:

- poorly sited wash hand basin was found in the downstairs kitchen close to food products which had been left uncovered

Pest Control

Contravention Pest proofing is inadequate particularly in the following areas:

- no fly screens to the upstairs windows

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 The following Safer Food Better Business SAFE METHODS are incomplete:

- chilling
- cooking and reheating

Proving Your Arrangements are Working Well

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

- 4-weekly checks
- cloths / cross contamination
- cross contamination/ physical or chemical contamination
- daily diary
- supplier lists

Infection Control / Sickness / Exclusion Policy

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

Allergens

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.

HEALTH, SAFETY AND WELFARE

Welfare Provision and Facilities

Contravention The following matters did not meet the requirements of the Workplace (Health, Safety and Welfare) Regulations 1992:

- gas cylinders not chained up or laid flat

- kitchen stool in the kitchen had no handrail in place, grips on the bottom of the stool had worn away. Working at height risk assessment to be completed.
- ensure personal protective equipment is available for the beer line cleaning - long length wax apron, goggles and long length wax gauntlets

Contravention The following matters exposed staff and/or the public to the risk of asphyxiation from bottled gases:

- ensure the CO2 alarm for the subterranean cellar is installed outside the cellar