

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

Name of business:	First Draft Bar & Kitchen / Mama Sue's Kitchen
Address of food business:	25B St Giles Street Norwich NR2 1JN
Date of inspection:	06/06/2025
Risk rating reference:	25/00491/FOOD
Premises reference:	24/00095/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	All
Records examined:	SFBB, Training Certificates/records, Temperature Control Records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Kitchen serving a wet sales bar

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 excellent. You demonstrated full 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. **(Score 0)**

Contamination risks

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

Hand washing

Observation I was pleased to see hand washing was well managed.

Personal Hygiene

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

Temperature Control

Recommendation The core temperature of cooked and reheated foods should reach 75°C for 30 seconds or an equivalent time and temperature combination.

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.

Unfit food

Observation I was pleased to see that procedures for dealing with unfit and waste food did not present risk of contamination of food being stored or prepared on the premises.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are all excellent and you demonstrated full compliance with the law. There is evidence of effective pest control and procedures are in place to rectify any problems as they arise. There is good provision for waste disposal. **(Score 0)**

Cleaning of Structure

Observation The kitchen had been well maintained, and the standard of cleaning was generally good.

Cleaning of Equipment and Food Contact Surfaces

Contravention There was mould staining on the interior surface of the ice machine used by the bar. You should ensure that staff are suitably trained to identify and deal with staining in difficult to reach areas of food handling equipment

Cleaning Chemicals / Materials / Equipment and Methods

Observation I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Maintenance

Observation You are generally maintaining the premises in good condition.

- there are a small number of screw holes that must to be filled so that a smooth, non-absorbent surface that can be readily cleaned is achieved.
- the counter to the rear of the bar area is beginning to show signs of wear and tear and further deterioration may also need to be repair to ensure that a smooth non-absorbent surface is achieved.

Facilities and Structural provision

Observation I was pleased to see the premises had been well maintained and that adequate facilities had been provided.

Pest Control

Recommendation Electric fly killers should be installed in locations close to the entry points that insects use to gain access to the kitchen. You may wish to consider relocating it to the shared entry route to the kitchen and wash-up area.

Observation I was pleased to see that the premises was proofed against the entry of pests and that pest control procedures were in place.

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)**

Type of Food Safety Management System Required

Recommendation You were monitoring (and recording) the temperatures of your fridges and freezers I would also recommend that you check and record the cook/service temperature of high risk food such as lamb samosas at different times during the service period so you can demonstrate that safe temperatures are being achieved.

As we discussed at the time of the meeting recording the time and temperature at the start and end of the cooling period for batches of high risk food (such as samosa fillings) that are to be reheated at a later date would enable you to demonstrate that the time that the food is between 8°C and 63°C is being kept sufficiently short to prevent the growth of harmful bacteria.

Observation Your SFBB/food safety management system was in place and working well.

Observation You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

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

Information There are a number of companies that collect waste oil either at no charge or indeed pay you for it. When you find a company ensure that they are registered as a waste carrier and that they provide you with a waste transfer note

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.

Recommendation The information that you supply to customers regarding allergen content of food and ingredients is very thorough and in good order. I would however recommend that you provide a written warning to customers informing them that the absence of traces of allergens cannot be guaranteed as food is prepared by hand in a small kitchen.

Observation Further to our discussion about handling of gluten-free products you may wish to view the Coeliac UK web site which will also have information regarding controls and training for working with gluten-free products and their gluten free accreditation audits:

[Homepage - Coeliac Commercial](#) & <https://commercial.coeliac.org.uk/>