

## **Public Protection (food & safety)**

### **Food Premises Inspection Report**

Name of business:	The Windmill
Address of food business:	The Windmill 211 Aylsham Road Norwich NR3 2RE
Date of inspection:	30/06/2025
Risk rating reference:	25/00562/FOOD
Premises reference:	00890/0211/0/000
Type of premises:	Public House/Bar
Areas inspected:	Cellar, Servery, Basement, Back of House, Storeroom
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Pub wet sales only with pre packaged snacks

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

Your Food Hygiene Rating is 4 - a 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)**

**Contravention** Lack of regular hand washing:

- To keep food safe, this includes the service of drinks, every person working in a bar must maintain a high level of personal hygiene.

#### **Hand washing**

Effective hand washing is extremely important to help prevent harmful bacteria from spreading from peoples' hands. All staff that work with food (including drinks and beverages must wash their hands:

- after handling food waste or emptying a bin
- after cleaning
- after blowing their nose
- after touching phones, light switches, door handles and cash registers

Staff should dry their hands on a disposable towel. This is because harmful bacteria can spread on wet or damp hands.

#### Temperature Control

**Observation** All fridge's were working and chilling for quality purposes only due to being a wet sales pub only.

#### Food provision

**Observation** Pre packaged snacks only and wet sales

**Observation** Bags of ice only no ice machine on site

### **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:

- wash hand basin in the bar area must be thoroughly cleaned and maintained in a clean condition.

#### Maintenance

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

- floor surfaces damaged in the rear store room due to areas of loose parquet flooring and is not easy to clean.

### **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** No written system required

### Traceability

**Observation** All via brewery

### Infection Control / Sickness / Exclusion Policy

**Observation** 48 hours symptoms free

### Allergens

**Observation** No cocktails served and rarely serve wine