

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

### **Food Premises Inspection Report**

Name of business:	Dicks Bar
Address of food business:	19 Bedford Street Norwich NR2 1AR
Date of inspection:	18/07/2025
Risk rating reference:	25/00606/FOOD
Premises reference:	23/00110/FD_HS
Type of premises:	Restaurant or cafe
Areas inspected:	Main Kitchen, Basement, Back of House, Servery, Yard, Cellar
Records examined:	Cleaning Schedule, Training Certificates/records, Pest Control Report, SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Public House with Catering

### **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:

- raw tray of eggs was stored above vegetables and sauces on the shelf
- allergen purple chopping board was touching the fish blue chopping board on the rack

#### Hand washing

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

- no means for hygienically drying hands was available for the bar
- the wash hand basin was obstructed, items had been placed inside the sink

**Legal Requirement** Wash hand basins must be provided with hot and cold running water and suitable drainage; soap and a hygienic way to dry hands.

**Legal Requirement** An adequate number of wash hand basins must be available for use, they must be suitably located and designated for cleaning hands.

**Recommendation** After washing hands food handlers should turn the taps off using paper towel to prevent them from re-contaminating their hands

### Personal Hygiene

**Legal Requirement** Washbasins must be available, suitably located and designated for cleaning hands. Wash-hand basins must be provided with hot and cold (or suitably mixed) running water. Soap and hand drying facilities must be located nearby.

**Information** Taps can re-contaminate hands after washing. First dry your hands with a clean paper towel and then use the towel to turn the tap off

### 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 apple sauce and carton of juices in the fridge and freezers were not labelled
- sausages in the freezer past their best before date
- defrosted food products had not been labelled once out of the freezer
- open tub of mustard had not been placed in the fridge once opened, ensure manufacturer's information is being followed
- ice scoop at the back area had not been stored hygienically in a seal lidded container
- staff food and food you sell for the public had not been separated. For best practice, label a container with 'staff' on it and place all the food that belong to the staff inside the container
- pickling & vac pack had not been added to your HACCP processes

**Guidance** It is permitted to sell food after its BEST BEFORE date, but becomes an offence if it is not of the nature, substance or quality demanded by the consumer. You must check the food and make sure your customers are aware that it is past the BEST BEFORE date.

## **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:

- fridge door seals

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

- fridge door seals split

### Pest Control

**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)**

### Proving Your Arrangements are Working Well

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

- 4-weekly checks
- training records / supplier lists
- Thursday closing checks were missed and had not been ticked off
- Friday 18th opening checks were missed
- cooking and cooling temperatures
- add pickling & vac pack to your HACCP processes, as this does not cover the method processing in the SFBB

### 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

**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.

### Welfare Provision and Facilities

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

- gas cylinders in the cellar had not been chained up securely

### Confined Spaces / Cellars

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

- Co2 alarm not in place for the subterranean cellar. Ensure alarm is fitted outside of the cellar