

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

### **Food Premises Inspection Report**

Name of business:	The Farmhouse
Address of food business:	The Farmhouse 50 Colman Road Norwich NR4 7EH
Date of inspection:	23/07/2025
Risk rating reference:	25/00617/FOOD
Premises reference:	12/00144/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Dry Store, Servery, Main Kitchen
Records examined:	SFBB, Training Certificates/records, Temperature Control Records, FSMS, Pest Control Report
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Restaurant and pub

### **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 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)**

#### 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:

- food was not covered - cheesecake base made on the premises had been stored on lower shelving without a cover exposing it to contamination from items stored above. All food must be covered to prevent potential contamination.

**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

**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.

## **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:

- behind and under equipment particularly behind the sink area, dishwasher and under the upright freezer
- floor wall junctions underneath units in all areas
- walls particularly behind equipment

**Observation** The kitchen had been well maintained.

### Cleaning of Equipment and Food Contact Surfaces

**Contravention** The following items are dirty and must be cleaned:

- fridge and freezer seals
- bare wood shelving to the units located in the carvery serving area cannot be effectively cleaned and must be sealed to allow a smooth, impervious, wipeable surface
- accumulation of dirt and grease to the interior of the dishwasher
- accumulation of dirt to the exterior of the radio and also a hand contact area, all equipment must be kept clean

### Cleaning Chemicals / Materials / Equipment and Methods

**Observation** I was pleased to see that a sanitiser conforming to BS:EN 1276 was in place

### Maintenance

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

- silicon sealant damaged to the junction of the main sink and hand wash basin

### 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)**

**Contravention** Knowledge on effective use of cleaning equipment:

- Although you were able to explain the process there was a knowledge gap in the use of the sanitiser you use, therefore this must be addressed to allow effective use of this product to kill or reduce bacteria to a safe level.

### Type of Food Safety Management System Required

**Observation** Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to 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.

**Recommendation** Catering staff should refresh their food hygiene knowledge every 3 years so that they stay up to date with current legislation and good practice. Booking details for this course are on our website: [www.norwich.gov.uk](http://www.norwich.gov.uk)

### Allergens

**Observation** You had identified the presence of allergens in your non-pre packed food and had brought this to the attention of your customers.

**Observation** You had clearly shown the presence of allergens in your food on your menu.