

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

Name of business:	Blue's NR3 @ The Rosebery
Address of food business:	Lord Rosebery 94 Rosebery Road Norwich NR3 3AB
Date of inspection:	24/07/2025
Risk rating reference:	25/00628/FOOD
Premises reference:	20/00407/FD_HS
Type of premises:	Catering
Areas inspected:	Main Kitchen, Basement
Records examined:	SFBB, Temperature Control Records, Pest Control Report
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Pub 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 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

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.

Recommendation To fit a plug to the wash hand basin (due to the high temperature of the water) to allow effective hand washing to take place.

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:

- floor around equipment feet due to an accumulation of grease and dirt
- behind and under equipment due to an accumulation of grease and dirt
- walls particularly behind food preparation surfaces due to an accumulation of grease and dirt
- accumulation of grease and dirt the the area and pipe work below the wash hand basin
- accumulation of dirt to the lower walls and floor junction at the entry of the kitchen passageway

Cleaning of Equipment and Food Contact Surfaces

Contravention The following had not been suitably cleaned or maintained in a clean condition and must be:

- The mandolin due to an accumulation of dirt
- The door seals of the under counter chilled storage unit

Observation You had colour-coded equipment on which to prepare food which will help reduce cross contamination

Cleaning Chemicals / Materials / Equipment and Methods

Observation I was pleased to see that you had cleaning materials and equipment which would minimise the spread of harmful bacteria between surfaces.

Maintenance

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

- floor surface and coving damaged particularly in one main area, due to the size of the kitchen it is a high traffic area

Facilities and Structural provision

Observation Overall I was pleased to see the premises had been well maintained and that adequate facilities had been provided. You should look to check the extractor filters to make sure the baffles are adjusted working correctly following them being cleaned.

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. 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 Your SFBB pack although in place requires the following:

- it must be regularly reviewed this can be annually, when a new member of staff joins, a change in menu that has different controls to your current offering or when a new piece of equipment is used that requires training or new settings or controls. This should be documented
- staff training section had not been completed, all staff must be trained on the SFBB pack and to ensure all safe methods are being followed
- to record the monitoring of the cook /chill process, this can be a key area for bacterial growth and forms a key control point. You had this on your monitoring form but it was not regularly completed

Type of Food Safety Management System Required

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

Observation You had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers as well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.