

Name of Business:	The Stanley Arms
Address:	33 Magdalen Road, Norwich, NR3 4LG
Date of Inspection:	5 February 2010
Inspection Reference	10/00152/FOOD
Type of Premises:	Pub
Areas Inspected:	Toilets, cellar, bar
Records Examined:	None
Details of Samples Procured:	None
Summary of Action Taken:	Informal

Introduction to the Report

The report begins with a *summary* of what was observed. This has been divided into three sections representing the areas we score you against. The score you have been given for each section is indicated. Details of how this score relates to your star rating will be included with your Safer Food Award. Items in the body of the report refer back to this summary so you can see what factors have influenced your score.

There may be an additional section covering health and safety concerns which fall outside the scope of the Safer Food Award.

Timescale for Compliance

All Notices must be complied with by the date on the Notice. If no Notice is served you must still deal with contraventions within a reasonable time. As a guide to compliance, contraventions to do with cleaning, temperature control and poor practice should be dealt with straight away. Those items which relate to structural repairs, training and the provision/review of your food safety management system should be completed with within the next 2 months.

Health and safety contraventions should be dealt with within 3 months unless otherwise indicated. Urgent matters must be dealt with straight away.

The Law

The report relates to the following 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 applied by Regulation 17(1) of the Food Hygiene (England) Regulations 2006.

Health and Safety at Work Etc. Act 1974 and related regulations.

This report may include matters which do not comply with the law (**Contravention**) matters which are not required by the law but which we recommend as good practice (**Recommendation**) guidance on best practice (**Information**) and, to balance the report, observations of current practice (**Observation**).

You may carry out alternative works to those in the report, but only if they are equally effective in securing full compliance with the law. Before undertaking alternative works, you are strongly advised to discuss the matter with me.

Please Note

My inspection was not intended to identify every contravention of the law and only covers those areas, practices and procedures examined at the time. The report concentrates on the principle risks. If it fails to mention a particular item this does not mean you have necessarily complied with the law.

Food Safety Compliance

compliance areas:



NORWICH
City Council

Food hygiene and safety	0	5	10	15	20	25
Standards of food hygiene are excellent. You demonstrated full compliance with the law in this regard.						
Structure and cleaning	0	5	10	15	20	25
The structure and facilities provided are of a good standard. Any offences are minor and easily rectified.						
Confidence in management	0	5	10	15	20	30
Food hazards are understood and control measures in place. However, your written food safety management system has yet to be completed or there is evidence your system is not being followed.						

The lower the scores you got the better your business is complying with the law.

FOOD SAFETY

Structure and Cleaning

Cleaning

1. I was pleased to see that the ice making machine is maintained in a clean condition. **(Observation)**

Facilities and Structural Provision

2. I was pleased to see that the toilet accommodation had been recently refurbished and was being maintained in a clean condition. **(Observation)**

Confidence in Management

3. As you are not providing any form of catering at the current time, the documentation you need to keep for a 'wet pub' is fairly minimal. The following documentation is normally accepted as a FSM system for 'wet pubs':-
 1. Cleaning schedule (for cellar, bar, toilet and front of house), ice machine and beer lines.
 2. Stock rotation system for packet goods (crisps, peanuts, etc.) barrels and bottles.
 3. Records of the checks/cleaning carried out on a periodic basis e.g. deep clean of the bar area including shelves/fridges