



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	St Giles House Hotel
Address of food business:	41 - 45 St Giles St NR2 1JR
Date of Inspection:	10/10/2016
Risk Rating Reference	16/00606/FOOD
Premises Reference	14/00235/FD_HS
<hr/>	
Type of Premises:	Hotel
Areas Inspected:	Main Kitchen and Storeroom
Records Examined:	SFBB
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Hotel catering for guests

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

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 3 - a generally satisfactory standard



1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.
(Score 10)

Contamination risks

Contravention The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt or foreign objects:

- an open box of gelatine was being stored in the storeroom, this should be covered or stored in a container
- string was hanging from the top shelf of the racking in the fridge numbered 1
- tea towel was kept in the bottom of the pastry fridge
- tea towels were being used to steady chopping boards

Unfit food

Contravention The following food was unfit (and was seized or destroyed in my presence) because it was either; past its use by date; did not conform to food safety requirements; was not produced, prepared or processed in accordance with the regulations; or, in the case of fresh meat, its origin could not be determined:

- dented can of baked beans in the storeroom
- open packet of feta cheese dated 'use by' 29/ 9/16 was seen in the starter fridge
- mould was seen to pineapple syrup dated 'use by' 9/9/16
- pastries dated 'use by' 4/9/16
- open container of humous dated 'use by' 1/10/16 you informed me that once opened this was used within 5 days
- open container of taramasalata had a 'use by' date of 8/10/16
- open container of anchovies had a 'use by' date of 30/9/16
- chorizo had a 'use by' date of 4/10/16
- smoked chicken had a 'use by' date of 30/9/16

Poor Practices

Guidance

It is an offence to sell food which is not of the nature, substance or quality demanded by the consumer. Food sold passed it's 'best before' date could be of a reduced quality. You must check the quality of the following foods to ensure they are acceptable:

- Crisps dated 'best before' 4/6/16

Observation The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration

- there was no date labelling to show when the cooked food stored in the refrigerators had been produced or opened e.g. beef stock and mackerel fillets
- jus was being stored in a saucepan in the mains fridge. Open or prepared food should be stored in a plastic lidded container designed for food storage and be given a use by date; preferably no more than the date of production plus two days.

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 structural items were dirty and require more frequent and thorough cleaning:

- flooring behind and under racking in the storeroom
- door in the storeroom had shoe marks on it
- flooring under racks in the walk in fridge
- loose tape to side of the lid to the stainless steel topped chest freezer
- skirting boards in the storeroom
- underneath equipment in the kitchen needs more attention
- flooring where the boiler is housed
- hand contact areas e.g. light switches and fridge handles
- fire extinguisher

Cleaning of Equipment and Food Contact Surfaces

Contravention The following surfaces and equipment in contact with food were dirty and/or could not be cleaned and require cleaning or discarding:

- containers used to store food in pastry fridge
- door edges to dishwasher
- nozzle to water heater needs descaling

Recommendation Your cleaning schedule is there to ensure you maintain the premises in a clean condition. If an item is visibly dirty when you go to clean it, you should increase the frequency of cleaning. This way items will stay clean.

Maintenance

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

- wash hand basin screw was loose to the wall
- hot tap to wash hand basin in the main kitchen
- floor coving to the wall behind where the mixers are stored
- holes to the door to boiler room

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. Your records are appropriate and generally maintained but some deficiencies were identified. You are progressing towards a written food safety management system. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met and prove your food safety management system is ineffective:

- stock is not being managed properly as lots of food is out of date
- cleaning and sanitation are poor

Contravention The following matters demonstrated that you have not identified hazards to food (such as bacteria growing on food, bacteria surviving in cooked food and cross-contamination) or the methods of control at critical points in your operation:

- you had not reviewed or familiarised yourself with the SFBB pack which was on site
- brining chicken procedures were not outlined in your pack

Information You can download a new Safer Food Better Business pack from the Food Standards Agency website www.food.gov.uk/sfbb. You must also add your own safe method procedures to the pack for activities which are not included or covered by SFBB e.g. brining chicken, vacuum packing etc.