



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Edith Cavell
Address of food business:	7 Tombland Norwich NR3 1HF
Date of inspection:	16/07/2025
Risk rating reference:	25/00598/FOOD
Premises reference:	25/00055/FD_HS
Type of premises:	Wet pub
Areas inspected:	Back of House, Cellar
Records examined:	Cleaning Schedule, FSMS
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Wet 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 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)**

#### Hand washing

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

- no means for hygienically drying hands was available
- no soap was available
- there was no suitably designated hand basin sink for the front of house area
- 'hand wash only' sign to be put in place for the sink

#### 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 carton of juices in the fridge not labelled. Ensure manufacturers information is being followed

## **2. Structure and Cleaning**

The structure facilities and standard of cleaning and maintenance are all excellent and you demonstrated full compliance with the law. There is evidence of effective pest control and procedures are in place to rectify any problems as they arise. There is good provision for waste disposal. **(Score 0)**

### **Cleaning Chemicals / Materials / Equipment and Methods**

**Observation** I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

## **3. Confidence in Management**

A food safety management system is in place and you comply fully with the law. Hazards to food are understood properly controlled managed and reviewed. Your records are appropriate and being maintained. All your staff are suitably supervised and trained. You have a very good track record. **(Score 0)**

### **Traceability**

**Observation** Your records were such that food could easily be traced back to its supplier.

### **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 securely chained up
- cellar delivery door in poor repair, door had come away from the hinge
- no PPE in place for beer line cleaning. Ensure long length waxed apron, long length waxed gauntlets and goggles are in place for the beer line cleaning and being kept clean in a seal lidded container

### **Falls from Height / stairs / cellars**

**Contravention** The following matters exposed staff and/or the public to the risk of injury as a consequence of a fall from height:

- cellar steps edging to be highlighted in a contrasting colour

### **Confined Spaces / Cellars**

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

- CO2 alarm had been fitted inside the subterranean cellar. Ensure alarm is installed outside the cellar and cellar hatch is being kept closed