

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

Name of business:	Bishops Dining Room
Address of food business:	8 - 10 St Andrews Hill NR2 1AD
Date of inspection:	05/12/2025
Risk rating reference:	25/00892/FOOD
Premises reference:	10/00225/FOOD
Type of premises:	Restaurant or cafe
Areas inspected:	Prep Room, Servery, Main Kitchen, Back of House
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Restaurant

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. **(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:

- Chopping boards scored and worn

Hand washing

Recommendation After washing hands food handlers should turn the taps off using paper towel to prevent them from re-contaminating their hands

Personal Hygiene

Observation I was pleased to see that standards of personal hygiene were high.

Temperature Control

Recommendation Put a fridge thermometer in each of your fridges or chillers. These will give you an independent reading of the air temperature inside the unit.

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:

- Food products in the freezers not date labelled
- Dried ingredients on the shelf not date labelled
- During the inspection, it was identified that the processes for raw and cooked for the vac pack machines had not been implemented. There were no documented systems in place to demonstrate how these processes are being effectively managed and controlled.

Guidance It is permitted to sell food after its BEST BEFORE date, but becomes an offence if it is not of the nature, substance or quality demanded by the consumer. You must check the food and make sure your customers are aware that it is past the BEST BEFORE date.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are adequate. The minor contraventions require your attention. **(5)**

Cleaning of Structure

Contravention The following items could not be effectively cleaned and must be covered, made non-absorbent or replaced:

- Fridge and freezer door seals split

Pest Control

Contravention Pest proofing is inadequate particularly in the following areas:

- No fly screens attached to the kitchen windows

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(10)**

Food Hazard Identification and Control

Contravention The following Safer Food Better Business SAFE METHODS are incomplete:

- As the Safer Food Better Business (SFBB) pack does not cover vacuum packing, appropriate vacuum packing control methods have not been implemented for the business.

Recommendation You must ensure that suitable vacuum packing control measures are developed and implemented for both the raw and cooked vacuum pack machines. These controls should be clearly documented and should identify potential hazards, outline effective control measures, and demonstrate how the safety of vacuum-packed products is being managed. Appropriate procedures must be in place to ensure that both raw and cooked vacuum packing processes are controlled and operated safely.

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your SFBB pack:

- W/c 20/10, the 4 weekly checks were missed
- Opening and closing checks weren't ticked off on certain days of the week
- As the Safer Food Better Business (SFBB) pack does not cover vacuum packing, appropriate vacuum packing control methods have not been implemented for the business.
- Training records / supplier lists
- 4-weekly checks

Traceability

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

Allergens

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

Observation You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.