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## NORBAR'S CANTEEN IS PLATINUM PLATED



Members of Norbar's canteen team with a fine range of their food on offer.

From left to right: Janice Buckett, Ros Herbert and Nicola Hawtin  
The team's fourth member (not in photo) is Jo Matthews

For the fifth year running, the company canteen at the Banbury head office of precision engineering company Norbar Torque Tools has won a coveted Eat Well in Cherwell Award, presented by the Cherwell District Council. This means that they have now reached the highest possible grade – Platinum – having progressed through Bronze, Silver and Gold in previous years.

The Eat Well in Cherwell Platinum Award is being presented to Norbar's canteen for:

- Healthy Food Choices
- Food Hygiene
- Commitment to ongoing food hygiene training. Part of this commitment includes basic food hygiene for every Norbar employee.

The presentation by the Cherwell District Council to Norbar and other successful food providers takes place at Bloxham School on Tuesday 1<sup>st</sup> March.

Norbar is the world's leading specialist in the design, development and production of torque tightening and measuring equipment, with 220 employees, the majority of whom use the company canteen for a sit-down lunch or takeaway. Employees, customers and suppliers use the canteen regularly and its delicious menu and efficient friendly service is provided by Norbar employees, not contract caterers. The canteen team of four ladies is led by Ros Herbert.

All food is cooked from scratch and fresh produce and ingredients are used in the production of meals. The menu is designed to give a wide range of choice, with three hot meals a day and a range of options including salad bar, freshly made soup, baguettes, panini, homemade pies, pastries, desserts and sandwiches.

Sample meals taken from a range of recent menus include:

- Hearty beef & red wine stew with cheese & parsley dumplings
- Oriental savouries with a sweet chilli dipping sauce
- Grilled vegetable, pesto & mozzarella calzone
- Roast pork steak with sage & onion stuffing
- Salmon in a dill sauce
- Chicken in black bean sauce with fried rice

The Norbar canteen also has a 5-star rating in the Scores on the Doors National Food Hygiene Rating Scheme ([www.scoresonthedoors.org.uk/business/norbar-torque-tools-ltd-oxfordshire-224990.html](http://www.scoresonthedoors.org.uk/business/norbar-torque-tools-ltd-oxfordshire-224990.html)), which provides official local authority hygiene ratings for a wide range of food businesses and is the largest programme of its kind in the world.