

EP/13870

BARNET

LONDON BOROUGH

Development and Regulatory Services (Environmental Health), London Borough of
Barnet, Building 4, North London Business Park, Oakleigh Road South, London,
N11 1NP

Council Direct Line:- 020 8359 7995 Fax:- 0870 889 6793

INSPECTION COMPLETED FOR FOOD HYGIENE / FOOD STANDARDS AND/OR HEALTH & SAFETY UNDER THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013,
GENERAL FOOD REGULATIONS 2004, HEALTH AND SAFETY AT WORK ETC ACT 1974 & REGULATIONS MADE THEREUNDER AND THE HEALTH ACT 2006

Date 15/1/15	Time PM	Case No. FIN 08 10433	Name of inspecting officer R. Roshan E. Blencowe	Officer telephone N° 020 8359 2552	Officers e-mail elaine.blencowe@barnet.gov.uk
Trading name of business Funky Brownz		Name of the FBO Mrs. Vishali Patel		Person seen & position in business Hamet Jashanica	
Trading address 63-65 The Hyde Colindale NW9 6LE			Registered address for C ^a or home address		
Telephone/mobile number		Opening hours		Email	
Manager Hamet Jashanica		Safety Rep/Contact for emergencies		Total no. of Employees? FT/PT	
Main activity of business Restaurant		Activities observed at time of inspection		Areas inspected/scope of inspection Kitchen Bar Refuse	
Are the premises smoke free compliant?		<input type="checkbox"/> Yes <input type="checkbox"/> No		Samples taken? <input type="checkbox"/> Yes <input type="checkbox"/> No Detail	
Documents examined:					
FMS/HACCP	Fridge/freezer °C	Cooking °C	Hot holding °C	Cold holding °C	Cleaning Schedules
HACCP Plans	Delivery check	Internal audits	First aid kit	Training	Safety policy
Accident book	Water management	Lift reports	H&S poster	Maintenance Records	Pest Control
					Risk Assessments

C= Contravention of Law R= Recommendation only

"C" or "R" You must complete all the works marked with a "C" on this list within the time scales stipulated. Works marked with an "R" are recommendations which you are strongly encouraged to do but it is NOT mandatory. This report only covers the areas examined during the course of the inspection. It does not confirm your compliance with any provisions of the statutes detailed above.

- You were non-compliant with the schedule of works sent to you on the 19/1/14.
- I found the following items still outstanding.
- 1) your food safety management documentation is inconsistent your temperature monitoring records and cleaning schedule were out of date you as the food business operator are responsible for ensuring that your records are kept up to date and accurate
 - 2) your most recent pest control report dated 10/12/14 indicates that there is still a problem with rats gaining entry due to the amount of bait taken from the bait stations
 - 3) There was no soap or hand sanitiser for the dishes hand hygiene. rats are gaining entry
 - 4) There is food in the fridge that you can not say when it was prepared. you must date label or devise a system to identify out of date food

TIME
SCALE(S)
FOR
COMPLIANCE

1 week

2 days

1 week

Officers Team Leader:- Alan Rimington 020 8359 5292 / Peter Castle 020 8359 4721 / Chris Carabine 020 8359 7407

I certify the information supplied by me is correct

Signature of person seen

Officers signature

FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Food Type	Manufacture, repack or import high risk	40							
	Prepare more than 20 high meals per day/cooking or handling open high risk food	30							
	Handling pre-packed high, prepare less 20	10							
	Wholesalers and distributors not in above	10							
	Manufacture low risk	10							
	Filleting/salting/ cold smoking fish to consumer	10							
	Retail low risk or any not included in above	5							
Processing	Thermal processing/aseptic packaging low acid	20							
	Vac-pac or sous vide (except raw meat)	20							
	Manufacture (not just reheating) cook-chill	20							
	Small scale production cooked meats by non approved premises	20							
	Any other case not included in above	0							
Consumers At Risk	Manufacture for national or international	15							
	Serves substantial number	10							
	Serves local area	5							
	Businesses supplying less than 20 consumers each day	0							
Vulnerable Customers	Yes	22							
	No	0							
Compliance – Hygiene (food hygiene rating factor)	Almost total non compliance	25							
	General failure – standards low	20							
	Some non compliance, stds falling	15							
	Some non compliance, in top 50%	10							
	High standard compliance, minor only	5							
	High standard compliance, good practice	0							
Compliance – Structural (food hygiene rating factor)	Almost total non compliance	25							
	General failure – standards low	20							
	Some non compliance, standard falling	15							
	Some non compliance, in top 50%	10							
	High standard compliance, minor only	5							
	High standard compliance, good practice	0							
Management System (Confidence) (food hygiene rating factor)	None	30							
	Poor	20							
	Satisfactory	10							
	Moderate	5							
	Good	0							
Significance of Risk	Significant	20							
	None	0							
Total risk rating score									
Total score	50+	45 - 50	35 - 40	25 - 30	20	0 – 15			
Additional scoring factor		No individual score > 20	No individual score > 15	No individual score > 10	No individual score > 10	No individual score > 5			
Food hygiene rating	0	1	2	3	4	5			
Descriptor	Urgent improvement necessary	Major improvement necessary	Improvement necessary	Generally satisfactory	Good	Very good			
For office use only	V-117	V-220	V-221	BC G118	NBC G114	UNS G207	SAT G214	GLIP updated?	Copy of report sent to HQ or to non-inspector FBO?

Signature of Officer _____

Revisit

☒ Yes ☐ No

HEALTH & SAFETY RISK RATING FORM

Confidence in Management

Rating	Descriptor
1	Best Practice: Management know the relevant health and safety standards, have put them into effect and check they are applied correctly. There is clear evidence of effective self-regulation with standards being monitored and refined. Full compliance with the approach listed in HS(G)65 and/or MAST 45MEs.
2	Strong evidence that management are up to the task: Management generally enthusiastic and competent with either: effective systems in place for other business processes (e.g. quality assurance) but with knowledge gaps for health and safety requirements, or good health and safety knowledge with systems requiring improvement. There is potential for good performance and reasonable compliance with the HS(G)65 approach and/or MAST 45MEs.
3	Some evidence management are up to the task: Management are knowledgeable about relevant health and safety standards but there has been little effort to adopt a proactive approach to health and safety management. However, senior managers volunteer their thoughts as the inspection progresses and appear to be committed to adopting a more proactive approach. There is general confidence that the recommendations resulting from the inspection will be put into place.
4	Management are ambivalent about health and safety: Management have only a certain amount of knowledge of relevant standards and there is little or no evidence that a proactive approach to ongoing health and safety management has been adopted. However, senior managers recognise the need to satisfy explicit statutory requirements and there is some prospect that a more proactive approach may be adopted in future. Limited involvement of workers in health and safety management. There is some confidence that the recommendations resulting from the inspection will be put into place.
5	Management are not up to the task: Management have significant shortcomings in their knowledge of relevant standards. Management do not appear to be willing to instigate a proactive approach and have not recognised that health and safety is an issue where they need to be personally involved. There is uncertainty as to how they will respond to the findings from the inspection.
6	Management avoid the task and/or connive in cutting corners: There is a negative approach to accepting legal duties and management dispute the relevance or validity of recognised benchmark standards. Totally ineffective in the management of health and safety. The findings from the inspection are likely to be ignored.

Safety Performance

Rating	Descriptor
1	High standards of compliance. Some aspects meet best practice as outlined in industry standards, Approved Codes Of Practice (ACOPs) etc
2	Good standards. Minimum legal requirements have been met but little evidence that elements of best practice have been adopted.
3	One or more minor shortcomings. Minimum legal requirements could be met with a little more effort. Since these shortcomings are not serious, they can be dealt with informally via a verbal warning and/or provision of advice.
4	Standards are variable but lower than the benchmark standard. It is necessary to address one or more shortcomings (which are not minor) by giving formal instructions for remedial action to be taken e.g. sending a letter.
5	Standards generally unsatisfactory. There is at least one contravention that gives rise to either a substantial or extreme risk gap (as defined by EMM). Formal intervention is required to achieve improvement in standards e.g. Improvement Notices. Risks are not being adequately controlled.
6	Standards unacceptable. A disregard for expected standards and/or significant breaches has been observed and/or could be expected. Extreme risk gap present as defined by EMM. Unless application of the EMM identifies duty holder factors that provide strong mitigation, issuing a notice or prosecution is likely to be appropriate.

Health performance

Rating	Descriptor
1	High standards of compliance. Some aspects meet best practice as outlined in industry standards, ACOPs etc
2	Good standards. Minimum legal requirements have been met but little evidence that elements of best practice have been adopted.
3	One or more minor shortcomings. Minimum legal requirements could be met with a little more effort. Since these shortcomings are not serious, they can be dealt with informally via a verbal warning and/or provision of advice.
4	Standards are variable but lower than the benchmark standard. It is necessary to address one or more shortcomings (which are not minor) by giving formal instructions for remedial action to be taken e.g. sending a warning letter.
5	Standards generally unsatisfactory. There is at least one contravention that gives rise to either a substantial or extreme risk gap and formal intervention (i.e. Notice) is required to achieve improvement in standards. Risks are not being adequately controlled.
6	Standards unacceptable. A disregard for expected standards and/or significant breaches has been observed and/or could be expected. Extreme risk gap present as defined by EMM. Unless application of the EMM identifies duty holder factors that provide strong mitigation, issuing a notice or prosecution is likely to be appropriate.

Welfare Compliance

Score	State of compliance	Descriptor
1	Compliance	Good, clean, suitable and sufficient provision of welfare facilities. Would be content to use them yourself.
2	Minor non-compliance	Welfare facilities need cleaning, temporary absence of consumables such as soap or towels.
3	Inadequate provision	Inadequate or dirty welfare facilities. Inadequate rest facilities. No heated water or too few toilets.
4	Major non-compliance	Welfare facilities not present or so poor as to be unfit for use. No toilet or washing facilities.

New Category Rating Criteria

Category	Rating Score
A	Score of 5 or 6 on any risk
B1	Score of 4 on any risk
B2	Score of 3 on any risk
C	No score greater than 2

Previous risk rating: _____

Development & Regulatory Services
The London Borough of Barnet
Environmental Health
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Oakleigh Road South
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Funky Brownz Ltd
63-65 The Hyde
London
NW9 6LE

contact: Elaine Blencowe
tel: 020 8359 2952
fax: 0870 889 6793
e-mail: elaine.blencowe@barnet.gov.uk
date: 21 November 2014
our reference: FHIN/08/10433

Dear Mr Patel

**Re: The Food Hygiene (England) Regulations 2006
Hygiene Emergency Prohibition Order
Funky Brownz, 63-65 The Hyde, London, NW9 6LE**

I visited your premises on 14th November 2014 at 3.00pm. I am writing to confirm that the Hygiene Emergency Prohibition order was served upon Funky Brownz Ltd on this date. The reasons for said notice are clearly stated on the order which was served upon you at Willesden Magistrates Court on the 18/11/2014 and was affixed to your premises on the 18/11/2014.

In order to comply with the order you must, remove the health risks that exist. Please refer to those matters listed below in the schedule for clarification.

1) There was water flooding the kitchen in the basement this was coming up through the floor under the work surface to the front, also water runs down the rear staircase and the drayman's hatch into the basement. You must carry out such works that are necessary to prevent water ingress into the basement kitchen and food storage areas and to provide adequate drainage to the floor to prevent pooling of water. **Regulation (EC) 852/2004 Annex II Chapter I para. 8**

2) There are two open foul drains in the basement of the premises, the first serving as a drain to the dishwasher and the ice machine the second taking a waste water pipe in the rear storage room, allowing foul water and rodent pests to enter a food room. You must carry out works to the open drains or re site the discharge pipes to ensure that the waste water discharges into traps with sealed waste drainage system. Any covers placed over these drains must be fixed tight to effect an air/water tight seal, they must be fixed flush and level with the floor and allow for adequate cleaning. . **Regulation (EC) 852/2004 Annex II Chapter I para. 8**

3) There is an active uncontrolled rodent infestation in the premises. You must carry out works to eradicate the current infestation, and any additional measures must be put in place to prevent a reoccurrence. In addition you should carry out a thorough clean of the kitchen, including floors and wall junctions, fixtures fittings and equipment to remove any

dropping and urine contamination caused by the current infestation. I recommend that you employ a professional pest control company to carry out baiting and advise you on those measures that you can employ to pest proof the premises to prevent a reoccurrence.

Regulation (EC) No 852/2004 Annex II Chapter IX para 4

4) At the time of the inspection there was no hot water supplied to any of the wash up or hand washing sinks. You must re instate the supply of hot water to these facilities and insure it is maintained during operational hours. **Regulation (EC) No 852/2004 Annex II Chapter I Para.4**

The above works should be carried out in full. You should contact me when you have completed them. I will re visit the premises and if I am completely satisfied that the Health risk conditions have been removed I will lift the order and you can recommence trading. You must not begin trading until I have visited and signed off the works

If you would like clarification on the matters we discussed during the inspection or the contents of this letter, please do not hesitate to contact me.

Yours sincerely

Elaine Blencowe
Senior Environmental Health Officer

Development & Regulatory Services
The London Borough of Barnet
Environmental Health
Building 4
North London Business Park
Oakleigh Road South
London N11 1NP

To Messrs Patel
Funky Brownz Ltd
63-65 The Hyde
London
NW9 6LE

contact: Elaine Blencowe
tel: 020 8359 2952
fax: 0870 889 6793
e-mail: elaine.blencowe@barnet.gov.uk
date: 19 November 2014
our reference: FHIN/08/10433

Dear Mr and Mrs Patel

Regulation (EC) No 852/2004 applied by Regulation 17(1) of the Food Hygiene (England) Regulations 2006

Re : Funky Brownz, 63 The Hyde, London, NW9 6LE

I refer to my food safety and food standards inspection at your premises on 14/11/2014 at 3.pm.

My inspection covered the kitchen, dining area, W.C. and refuse area and I spoke to Hamit Jashnic Manager, Vashili Patel Director, and Sharayshash Patel Director. I looked at pest control and training records; fridge, freezer, cooked food and hot holding temperature control records, and the cleaning schedule.

Prior to the physical inspection of your premises I discussed the food safety management system, including hazard analysis and training with Mr Jashnic.

At the time of my inspection I noted various issues which you need to action to comply with the EC Regulation 852/2004. The enclosed report lists in Schedule A what food safety contraventions were found and any action you must take to comply with the law. Schedule C details Health and Safety contraventions and Schedule D provides advice and options that might help you comply and manage food safety more effectively. This report requires that you comply with the action points.

Barnet Council is taking part in the national Food Hygiene Rating Scheme which provides information to the public about the result of this food hygiene inspection. The rating you are awarded is determined by your scores for food hygiene and safety practice; structure, cleanliness and condition; and confidence in food safety management.

Details of your rating and relevant inspection scores are enclosed together with brief guidance on the scoring system, the right to reply procedure, and your rating certificate and sticker. We would like you to display the sticker near the front entrance to your premises where it will be clearly visible to customers outside the premises. The certificate should be displayed inside the premises where your customers can easily read it. This information will also be displayed on the public Food Hygiene Rating Scheme website www.food.gov.uk/ratings.

I would like us to have on record exactly what action you take. **Please write back within two weeks covering all the action points.** If you are not sure what you need to do please say so. You can carry out alternative work if by doing so you comply with the law. If you need more time to finish please say how long so that we can agree deadlines.

I intend to revisit to check that the contraventions are put right. Provided that progress is satisfactory, I do not intend to take further action. If you do not put the problems right enforcement action is likely.

Yours sincerely

Elaine Blencowe
Senior Environmental Health Officer

Encl: Schedule A
Schedule C
Schedule D
Food Hygiene Rating Certificate & Sticker
Right of Reply form
Inspection Rating Details



SCHEDULE A

INSPECTION REPORT FOOD SAFETY AND HYGIENE

PREMISES: Funky Brownz, 63 The Hyde, London, NW9 6LE
DATE: 14/11/2014

NAME OF INSPECTOR: Elaine Blencowe

1. FOOD HYGIENE TRAINING

Findings

I found that Hamit Jashnic who is responsible for the development and maintenance of your food safety management system has not displayed a level of competence expected from a member of staff in a management position. He has undertaken Food Hygiene training in the past to a level 2, but given the poor standards found during your most recent inspection I strongly recommend that he undertakes refresher training, as a reminder of the necessity to manage, implement and maintain your in house documented HACCP procedures.

Action you must take

You must ensure within 12 weeks that all food handlers engaged in your food business are supervised, instructed and re trained in food hygiene matters as necessary, bearing in mind the type of work which they do. Training must normally be to the Foundation Food Hygiene certificate level for open high risk food handlers.

Regulation (EC) No 852/2004 Annex II Chapter XII para 1

Staff should also be instructed and have an appreciation of the importance of any control or monitoring points identified by your Food Safety Management Procedure for which they are responsible.

Regulation (EC) No 852/2004 Annex II Chapter XII para 1

Food Safety Management

The regulations that have applied since 1 January 2006 say that you must write down simple details of what you do to make sure that the food produced or sold at your premises is safe to eat. During my inspection I was pleased to see controls and some documentation in place to help make sure food produced at your premises is safe, however, you have not provided adequate documentation in the following areas:

- Possible food safety hazards that could be relevant to your business
- Things that must be checked to ensure food is safe

- Records of any important checks adapted to and relevant to your business on things like cleaning correct cooking, chilling of food or the prevention and cross contamination.

Findings

You have put in place a Food Safety Management Procedure, with adequate documentation templates however, staff were not carrying out the identified controls at critical points. In particular at the time of the visit it was noted that:

- a. The temperature monitoring records were incomplete. In addition to this, the information entered onto the sheets relating to the fridge and freezer temperatures could not be relied upon. In order to accurately check the temperatures one would require a temperature thermometer. When questioned Mr Jashnic said that the probe was the method that was relied upon daily to check these temperatures of all fridges and freezers, however we found that both of the probes supposedly used for this purpose were missing their batteries. This indicated that in fact the monitoring records were not being completed accurately.
- b. You have a template for taking cooking temperatures however these were not completed.
- c. You have a cleaning schedule however it does not cover all aspects of the kitchen, there is no mention of the staff toilets, extract filters, shelving, the bar area, and other items of equipment that are present within your business. Also the information entered and signed off on the 9/11/14 and the 11/11/14 cannot be relied upon as being an accurate account of what is actually happening within the business. The cleaning schedule states that the fridges and chiller's were cleaned on the 11/11/14 however on the 14/11/14 the fridges and freezers were found to be in a filthy state, the door seals were covered in mould, split and broken, the freezers needed defrosting. The cooking range was recorded as being cleaned on the 09/11/14 however again on the 14/11/14 the cooking range was in a filthy state and encrusted with burned on food and dirt that would take more than 6 days to accumulate. Therefore it is my assertion that the cleaning records are not being completed in the spirit in which we would expect, therefore cannot be relied upon for the purposes of this inspection.
- d. You could not produce adequate up to date pest control records.
- e. As part of an effective food safety management system you are expected to make a note of anything that goes wrong within the business on a daily basis. This clearly was not being done, as no action had been taken by your manager Mr Jashnic regarding the flooding, the lack of hot water, and the pest infestation, also none of these very serious food safety issues had been recorded as part of your opening and closing checks.

Action you must take

In order to comply with the above, you need to show within four weeks, some clearer consistent evidence that you have thought about your business procedures, identified all significant food safety hazards and are properly controlling and implementing them on a daily basis.

Regulation (EC) 852/2004 Article 5 para 2 (a-e)

2. FOOD TEMPERATURE CONTROL

You are not controlling food temperature properly, and you have no reliable arrangements for monitoring food temperature.

Action you must take

Make arrangements within one week for monitoring the cooking/re-heating temperature/time combination for high-risk food.

Regulation (EC) 852/2004 Article 5

3. FOOD FRESHNESS

Findings

Your existing arrangements for ensuring food freshness are not sufficiently reliable. They depend entirely on staff member memory of the food's preparation date. You are not setting use by dates when necessary to ensure food safety, and you are not able to monitor freshness.

I found the following problems:

The high risk food that was being precooked and stored in the fridges and freezers was not labelled with either the date it was produced or the date it should be used by.

Good rotation of stock to ensure that older food is used first is essential to avoid spoilage. Stock rotation applies to all types of food. Daily checks should be made to use by dates on high-risk perishable food whereas those food with best before dates should be checked at least weekly. Stock, which is undisturbed for long periods, may encourage rodent and insect infestation. Further information is enclosed in Schedule D of this report.

Action you must take

Develop a procedure within one week for recording or marking the production/purchase date on your food, this includes all raw products such as meat and fish which is bulk purchased and stored in the fridges or freezers and dry goods such as rice flour and spices. This must be done in a way, which will enable you to identify the use by date for each item.

Regulation (EC) 852/2004 Article 5

4. Cleanliness Equipment

Findings

Standards of cleanliness are very poor throughout the premises:

Action you must take

You must clean and sanitise all the equipment being used in the preparation, and storage food. This will include all fridges, freezers, the can opener, food storage containers, shelving,

cooking utensils, pots pans, ice machines glass washing machines, and chopping boards, and any other equipment used for the preparation and storage of food.

Regulation (EC) No 852/2004 Annex II Chapter I Para 1

The fridge door seals are damaged and can no longer be adequately cleaned you must either repair or replace all damaged door seals. ***Regulation (EC) No 852/2004 Annex II Chapter V Para 1)]***

The ductwork serving the cooking extract system was dripping with grease from the joints. You must arrange for a competent commercial cleaning company to clean the ductwork and all the internal parts of the extract system. They should leave you a certificate this will validate your fire/insurance and will also be available for us to examine during inspections. ***Regulation (EC) 852/2004 Annex II Chapter I para.5***

5. PEST CONTROL

Findings

I found evidence of a rat and mouse infestation within your premises; I also found that no monitoring for the presence of pests on your premises was being carried out by staff

Make adequate arrangements immediately to eradicate the current infestation. And also ensure that daily monitoring for the presence of pests on your premises is being carried out by staff. I recommend that you employ a qualified pest control operative to carry out your initial treatment given the severity of the current infestation.

Regulation (EC) No 852/2004 Annex II Chapter IX para 4

6. WASHING FACILITIES

Findings

The kitchen hand washbasin was found without the following basic provisions:

Hand soap

Hand towels

Hot water

You should also provide a sign at the designated wash hand basin to prevent the chef from using it to wash and prepare food or wash dishes. The basin in the main kitchen designated for washing hands must not be used for any other purpose.

Action you must take

Make adequate arrangements immediately to provide soap (preferably antibacterial soap) and a means for hygienically drying hands (preferably single sheet paper towels) to the kitchen hand washbasin.

Regulation (EC) No 852/2004 Annex II Chapter I Para.4

Make adequate arrangements immediately to provide hot (or suitably mixed) running water to the premises and ensure immediately that adequate hand washing provisions are put into place.

Regulation (EC) No 852/2004 Annex II Chapter I Para.4

7. STRUCTURE

Findings

The tiled floor covering in the kitchen was damaged and is not able to be cleaned.

The plastered walls in the basement to the rear of the premises in and around the storage room are in a poor state of repair and damp.

The drainage to the ice machine and dishwasher are discharging into open drains in the kitchen floor.

The drain in the rear storage room is open allowing foul water to leach into the kitchen.

There is water seeping through the structure in the basement causing severe flooding in the kitchen.

Action you must take

Renew or repair the floor covering in the kitchen within three weeks. Leave in a sound easy to clean condition.

Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(a)

Renew or repair the wall covering and leave in a sound easy to clean condition within four weeks.

Regulation (EC) No 852/2004 Annex II Chapter I Para 1



SCHEDULE C

HEALTH AND SAFETY

Contraventions

1. MANAGEMENT OF HEALTH AND SAFETY AT WORK

You have no formal procedures for the effective management of health and safety. You may respond to problems, which come to your attention but do little to prevent problems arising. The rest of this report includes examples.

Although effective risk control is a legal requirement, I am not at this time specifying any particular action you must take in addition to that listed elsewhere in this report. Please see the relevant heading in the attached 'Information and Advice'.

2. MANUAL HANDLING

Some manual handling work carried out at your premises (for example the lifting and carrying of drinks barrels) appears to involve risk of injury. You have not carried out formal risk assessments of this work.

Action You Must Take

Identify any manual handling operations such as lifting, pushing or pulling any load, which involve the possibility of injury. Avoid these operations if it is reasonably practicable to do so.

Carry out detailed assessments of those operations, which cannot be avoided, taking into account the task, the load, the working environment and individual capabilities.

Record the assessments and provide me with copies. This should be completed within four weeks.

Manual Handling Operations Regulations 1992 Regulation 4(1)(b) i

Where the detailed assessments identify risk factors take appropriate steps to reduce the risk to the lowest reasonably practicable level within a further four weeks or such other time as I may agree.

Regulation 4(1)(b) ii

Provide training in manual handling issues to all employees whose work exposes them to risk of manual handling injury within 3 weeks.

Manual Handling Operations Regulations 1992 Regulation 4(1)(b) ii

3. RISK ASSESSMENT

You have not yet carried out a formal assessment of the risks associated with your business. This means that you may not have identified all the necessary risk control measures.

Examples of hazards in your business

- **Slips and trips**
- **Falls**
- **Falling objects**
- **Electricity**
- **Fire**
- **Harmful substances**

This is not a complete list.

Action You Must Take

Carry out a formal assessment of the risks to health and safety arising from each significant hazard associated with the conduct of your undertaking and the work carried on at your premises.

As you employ more than four employees you must record the assessment and provide me with a copy within eight weeks. To be done within 8 weeks.

Management of Health & Safety at Work Regulations 1999 Regulation 3(1) and (6)

I recommend that you prepare a draft document well before this deadline and forward it to me for comment. This will verify that progress is satisfactory.

Put in place all additional health and safety risk control measures identified as necessary by your assessments within an additional four weeks. (Subject to any specific requirements elsewhere in this report).

(The purpose of the assessment is to identify the statutory provision relevant to each hazard)

4. SAFETY POLICY

You have not prepared a statement of your general health and safety policy, your organisation for health and safety at work and your arrangements for health and safety at work (a 'Safety Policy Statement').

Action You Must Take

Write a Safety Policy Statement and bring it to the attention of all your employees and provide me with a copy within three months.

Health & Safety at Work etc Act 1974 Section 2(3)

I recommend that you prepare a draft statement well before this deadline and forward it to me for comment. This will enable you to verify that the legal requirement will be satisfied.

5. ELECTRICITY

You are not taking adequate precautions to prevent electric shock at your premises. I found the following problems:

- Damaged electrical equipment such as the light fitting in the rear store room
- Electrical equipment being used in an unsafe environment, for example: wires and cables being plugged in in damp flooded conditions and a plastic water supply pipe located directly above the fuse box.
- Also you were unable to produce a recent inspection certificate or other evidence that the installation is in a safe condition. I found evidence that shows it may be unsafe.

Action You Must Take

Either replace the faulty electrical equipment or repair it to a safe condition before using it again.

Electricity at Work Regulations 1989 Regulation 4(2)

Put in place within 2 weeks adequate arrangements for identifying unsafe electrical equipment at your premises. The arrangements must include visual inspection for visible signs of damage or faults, and testing where your risk assessment shows it to be necessary.

Electricity at Work Regulations 1989 Regulation 4(2)

If you identify unsafe electrical equipment you must take prompt action to ensure safety.

Arrange for a competent person to examine and test the installation at appropriate intervals in order to identify any dangerous conditions. Provide me with an inspection certificate within 3 weeks.

Electricity at Work Regulations 1989 Regulation 4(2)

If the examination and test identifies any dangerous condition you must take prompt action to ensure safety.

- **MAINTENANCE**

You do not have adequate arrangements for maintenance where necessary for safety. I found examples of damage to your premises and work equipment, which causes risk of injury. You are either failing to recognise damage requiring repair or are failing to carry out maintenance when the need is known.

For example, I saw: an unsafe metal stair case being used to travel from the main restaurant area to the basement kitchen. Crumbling and decrepit plasterwork to the walls due to water ingress.

Action You Must Take

Put in place within 4 weeks adequate arrangements for routine repairs and maintenance to your premises and work equipment when necessary for safety.

Health and Safety at Work Act 1974 Section 2(2) a & 2(2) e

- **HOUSEKEEPING**

Standards of housekeeping were poor, for example, I found: -

- Trailing leads on the floors
- clutter, namely personal items and decorating equipment
- trip hazards in the following areas: rear store room and passage way
- Water on a tiled floor
- accumulations of dirt and dust in in all areas:

These all increase the risk of slips, trips, falls, fire and dust exposure.

Action You Must Take

- Reposition all trailing electric leads, which are at present obstructing traffic routes. If it is not reasonably practicable to do so, provide suitable cover strips to reduce the risk of tripping.

This is to be done immediately.

Workplace (Health, Safety and Welfare) Regulations 1992. Regulation 12

- Remove the clutter from the kitchen and associated store rooms immediately and do not permit items to accumulate here again.

Workplace (Health, Safety and Welfare) Regulations 1992. Regulation 12

1. Remove the dust and dirt and make arrangements for regular cleaning within 2 weeks.

Workplace (Health, Safety and Welfare) Regulations 1992. Regulation 12

2. VIOLENCE AT WORK



SCHEDULE D

INFORMATION AND ADVICE

You can obtain detailed guidance on good practice and how to comply with the hygiene and temperature regulations in the appropriate Industry Guide to Good Hygiene Practice. The Catering Guide, Retail Guide, Bakery Guide, Wholesale Distribution Guide, Market and Fairs Guide and Fresh Produce Guide can be obtained from Chadwick House Group Limited, Telephone 020 7827 9930.

FOOD HYGIENE TRAINING

You must make sure that everyone who works with food has enough training and/or instruction and supervision for the work they do. This is to make sure that food handlers know how to do their work correctly. A mistake can put your business at risk as well as the health of your customers. Experience is not an adequate substitute for training as it may not be of correct methods.

We recommend that all those working with unwrapped high-risk food are trained to Foundation Level Food Hygiene Certificate or equivalent level within three months of starting work. For business owners who handle food and staff who work alone or unsupervised training is compulsory. It is good practice for supervisors to be trained to Intermediate level. I enclose details of our Food Hygiene Course for your information. If you require further details please telephone 020 8359 7995. Other organisations also offer suitable training. Details of training centres who run these courses (including details of trainers who run courses in languages other than English) can be provided by the Chartered Institute of Environmental Health on 020 7827 5882.

You can train your staff in-house. But if you do not organise the training properly it will not be effective. You should list the points to be covered, ask questions to check that the training has been absorbed, and keep records. It is a good idea to give staff written material summarising the main points. The Foundation course takes appropriately six hours and people attending are issued with a course book and have to pass a simple examination.

New staff who have not yet received training should be instructed in the essentials of food hygiene before starting work. The Catering Industry Guide suggests the following list of essential points:-

- *keep yourself clean and wear clean clothing*
- *always wash your hands thoroughly before handling food, after using the lavatory, handling raw foods or waste, before starting work, after every break, and after blowing your nose*
- 1. *tell your supervisor before commencing work of any skin, nose, throat, stomach or bowel trouble or infected wound. You are breaking the law if you do not.*
- 2. *ensure cuts and sores are covered with a waterproof high visibility dressing*

3. *avoid unnecessary handling of food.*
4. *do not smoke, eat or drink in a food room and never cough or sneeze over food*
 - *if you see something wrong tell your supervisor*
 - *do not prepare food too far in advance*
 - *keep perishable food either refrigerated or piping hot*
 - *keep raw and cooked food strictly separate*
 - *when reheating food ensure it gets piping hot*
 - *clean as you go. Keep all equipment and surfaces clean*
 - *follow any food safety instructions either on food packaging or from your supervisor.*

All food handlers should receive instruction in hygiene awareness within four weeks of starting work (eight weeks if part time). The Catering Guide suggests the following topics:-

- *your own policy on hygiene*
- *the potential of germs to cause illness*
- *personal health and hygiene - the need for high standards, reporting illness and rules on smoking*
- *cross-contamination - causes and prevention*
- *food storage - protection, temperature control*
- *waste disposal, cleaning and disinfection - materials, methods and storage*
- *foreign body contamination*
- *awareness of pests*

All staff need clear instructions and supervision. The extent will depend on the individual and the work they do. You should establish good working procedures and it can be useful to put up instruction signs. There should be informal day-to-day supervision as well as more systematic checks that staff are working correctly.

FOOD SAFETY MANAGEMENT

You have to make sure that the food you sell is safe to eat. You can only do this if you have the necessary safeguards in place and working properly. If you know how, when and where the food may be at risk you can plan your hygiene procedures accordingly. Regulation (EC) 853/2004 Article 5 requires you to identify all steps in your activities, which are critical to food safety. These are the stages of food handling at which precautions (either existing or new) are necessary to prevent risk to health caused by the following potential hazards:

- foreign bodies or harmful chemicals, bacteria or viruses getting into the food
- growth of harmful bacteria or toxin formation in the food
- harmful bacteria or viruses surviving in the food when they should have been destroyed

At each critical step you must have adequate food safety precautions and monitor to make sure they are working properly.

It is now a legal requirement to write down details of what you do to make sure that the food produced or sold at your premises is safe to eat. In order to comply with this new requirement I suggest you obtain and implement the "safer Food Better Business" pack which

is available from the Food Standards Agency website www.food.gov.uk/foodindustry/hygiene/sfbb or by telephoning 0845 606 0667.

The new hygiene regulations also make it a legal requirement for the person responsible for the development and maintenance of the food safety management system in your food business to have received adequate training in the application of HACCP principles. I recommend that you attend our seminar on Safer, Food Better Business which will guide you through the guidance issued by the Food Standards Agency and will enable you to comply with the requirements of the new legislation and provide the necessary documents. If you would like to attend please let me know.

FOOD TEMPERATURE CONTROL

Harmful bacteria can grow in high-risk food. This can cause risk to health. When temperature is critical to food safety it must be controlled and monitored.

The food must not be at an uncontrolled temperature unless it is unavoidable, and then only for a time that will not compromise food safety. You must ensure that hot food is cooled quickly and not left waiting before being used or put away. Staff training and supervision are needed. Monitoring is required. A supervisor can do this by simple visual checks. You must also monitor the temperature of food in refrigerators, freezers and hot holding equipment.

Temperatures should be checked at least once per day using an accurate thermometer, preferably with digital readout. More often would be better. A good routine for refrigerators would include a check at the start of the day to verify that there has been no breakdown overnight, and another just after the busy period to verify that the unit maintains a safe temperature during peak activity. You must check the warmest part of the refrigerator. For example food in an open top display unit may be at the correct temperature at the bottom but not at the top. A record of the checks is not compulsory but helps supervision and helps you prove that you do check. Refrigerator temperature must be below 8°C (lower for some foods if specified by the manufacturer). Hot food must be kept at above 63°C. The recommended temperature for freezers is -18°C. In each case it is good practice to allow a safety margin.

If the temperature is found to be incorrect a decision must be made about what to do with the food. The longer the temperature has been incorrect the greater the risk to health and the more likely that the food will need to be destroyed.

Temperature can also be critical during cooking and re-heating. Normally the food should be raised to at least 75°C throughout to destroy or inactivate harmful bacteria. Not all cooking methods guarantee this so you must check that the correct time and temperature are achieved. This can be done by probe testing with a thermometer to measure the core temperature. It is not usually necessary to check every item if the cooking procedure is standardized. But checks must be made from time to time to verify that the procedure is working. Thorough cooking is particularly important for foods such as burgers and sausages, which may be contaminated with E Coli 0157. Some bacteria can survive cooking and become active again as the food cools. For example cooked rice must be cooled rapidly to prevent activation of *Bacillus cereus* spores.

CLEANLINESS

Inadequate cleaning can cause risk to health by making food contamination and pest infestation more likely. As cleanliness is so important to food safety you should set a high standard for your premises.

You are unlikely to get good results unless you plan the cleaning carefully. You need to decide what is to be cleaned and when, so that everything gets its turn, as well as how it is to be cleaned and who is to do it. This should be written down as a cleaning schedule or cleaning plan. You will need to train and supervise the cleaning staff so they work thoroughly and safely. You need to provide adequate cleaning equipment, allow enough time, and check to see that the cleaning is done properly. It is best to plan the checks as well as the cleaning. You can use checklists, completed and signed daily or weekly by a supervisor. Documents like these can help your due diligence defence if something goes wrong.

We expect to find no visible deposits or contamination on any surface where they may cause risk to health. Food contact surfaces and equipment such as work tops, cutting boards and slicers need cleaning frequently using sanitiser to kill harmful bacteria.

PEST CONTROL

Pests can contaminate food and food contact surfaces. If you wait till there is a pest problem before taking action there will be risk to health. You must take precautions to prevent it. It is good practice to have a reliable pest control company visit regularly to check the premises. They will be able to carry out precautionary treatment and give advice about pest proofing. It is possible to do the checking and precautionary treatment yourself if you have the necessary skills. If you do it yourself I recommend that you keep records. Good pest prevention procedures could form part of your due diligence defence.

In order to prevent pest problems you need to: -

- keep the back yard clean and tidy so that pests are not attracted. Keep waste food covered
- keep pests out of your premises. There must be no holes through which they can enter. Doors must be close fitting with no gaps especially at the bottom. Windows and doors which are left open may need screens to keep flies out
- keep the premises clean. Food debris will attract pests
- block up any holes or crevices in food rooms which may be hiding places for pests
- avoid keeping food too long. This attracts insect pests and allows them to breed in the food

- put down insect and rodent traps and bait. This will deal with any problem before it develops, and allows it to be detected quickly. Monitor the traps and bait points regularly, and also check the premises for any other signs of pest activity.

FOOD FRESHNESS

Food that is kept too long will spoil. Any bacteria, which it may contain, can increase in number and make the food harmful to health. This can happen before the food changes in appearance or taste or smell, and is undetectable. This means that keeping time can be critical to food safety and must be controlled and monitored.

You must have a procedure to make sure food is not kept too long. If you prepare it yourself you must decide its use by date. Normally high risk ready to eat food should be used fresh or within 24-48 hours. It should be safe for this time if it is correctly prepared and kept in a refrigerator. It may be acceptable to keep it longer but this increases the likelihood of contamination.

If you buy the food ready prepared the manufacturer should inform you of the use by date, usually by labelling the product. You should not buy from suppliers who do not give a use by date. It is not permitted for you to change the date or to set a date if the manufacturer does not provide one. If you unwrap the food you must still be able to keep to the manufacturers use by date.

The best way to make sure the food does not go out of date is usually to label the container. This is easy and makes mistakes less likely. It makes it easier for you to show that you do have risk control and monitoring procedures and could help your due diligence defence.

FOOD CONTAMINATION

If food is contaminated by bacteria it can cause food poisoning. You must take precautions against this. Bacteria can get into the food in the following ways:

- they may be in the food before it is delivered to you. You can reduce this risk by buying good quality food from reputable suppliers. Caterers must make sure any harmful bacteria, which may be in the food, are killed before it is eaten.
- bacteria and viruses may come from a food handler who has a stomach or skin infection. You can reduce the risk by instructing staff to report any infection to you. You can then decide whether it is safe for them to work. Good personal hygiene will help prevent food contamination. Food handlers must wash their hands after using the lavatory and keep any cuts or skin infection covered with a waterproof dressing. Staff training should include information about where bacteria and viruses come from and how to protect the food.
- they may come from other food, particularly raw meat and poultry and other raw food. You must have procedures to prevent cross-contamination. It is good practice to have a separate work area and separate work equipment for ready to eat food. The layout of the

premises must allow adequate separation. If possible separate staff should handle ready to eat food. If this is not possible it is very important that your working procedures are correct. You will need staff training and supervision. You must have planned and effective cleaning routines including the use of sanitiser after raw food is handled and before ready to eat food is prepared. There must be separate storage so that foods do not come into contact for example in the refrigerator.

- they may come from dirt or from pests such as flies, mice or cockroaches which have access to the food or to equipment or work surfaces. You should keep food covered and make sure your premises are clean and pest-free.

Foreign body contamination of food can cause injury to the consumer and lead to customer complaint. It must be prevented. As part of your hazard analysis you should identify ways in which this could happen at your premises.

FOREIGN BODY CONTAMINATION

Foreign bodies in food can injure the consumer and lead to customer complaints. To reduce the risk you should:

- buy good quality ingredients from a reliable supplier and wash or sieve the food before use if necessary
- keep equipment and surfaces clean and in good condition so that fragments do not get into food
- make sure your premises are pest free
- minimise the use of breakable equipment particularly glass in areas where there is open food
- keep food areas tidy to prevent discarded packaging or any small objects getting into food
- make sure that people who handle open food wear suitable protective clothing including hair covering
- keep food covered

Any food-handling step at which contamination might occur could be critical and will need control procedures such as these. You will need to monitor them for example by visual checks preferably using a checklist. Records could help your due diligence defence.

SURFACE FINISHES

All structural surfaces must be in a condition, which is suitable for their location. In rooms where food is prepared the floor and walls must be easy to clean. Any finish that is smooth, impervious and washable is suitable, such as heavy-duty nonslip vinyl (correctly laid) or

nonslip ceramic tiles for the floor and tiles or metal or plastic cladding for the walls. Washable paint complies with the regulations but is not very durable.

Staff lavatories must have washable wall and floor finishes.

Other rooms may not need such high quality surface finishes provided they can be kept clean and there is no risk to health or safety.

WASHING FACILITIES

Cleanliness is fundamental to food safety. You need to provide good facilities and make sure they are used correctly.

There must be at least one sink large enough to immerse the equipment to be washed. Twin sinks make rinsing easier. If food is washed in the same sinks it must not cause risk to health. This could happen if the food or the equipment is not washed properly or if cleaning materials contaminate the food or if bacteria from the food contaminate the sink. If raw meat or poultry is washed or defrosted the sink would have to be cleaned and disinfected after use.

It is good practice to provide a cleaners bucket sink for cleaning the floor.

There must be enough wash hand basins with soap, hot and cold water and paper towels or other hygienic drying facilities. There must be one for use at the staff lavatory and one or more others close to the point of need such as in a preparation room or at a servery. It is bad practice to use the hand basins for equipment or the sinks for hand washing.

TRACEABILITY

All food businesses must have a system of traceability in place. This enables any food to be traced right through the production and distribution chain. One of the reasons that traceability systems are required is to enable speedy and accurate withdrawal of food from sale where necessary.

In practice this means that you must be able to identify which food products have been supplied by which suppliers. If you supply other food businesses (e.g. restaurants, distributors, retailers etc) then you must be able to identify which products you have supplied to them.

In order to enable effective traceability, the following minimum information must be kept:

- Name and full address of supplier / Name and address of customer (food business)
- Nature of products supplied
- Date of delivery / transaction.

It is recommended that you also keep the following additional information:

- Quantity of product supplied
- Batch codes

- More detailed product description.

It is up to you how this information is kept. It may already be available on delivery notes. Guidance states that you must keep relevant documents and records for 5 years. Where they relate to perishable foods you should keep them for 6 months after the 'Use by date' (or delivery date if no use by date is specified).

The information must be provided to enforcing authorities on request.

More detailed guidance on traceability requirements can be found on the Food Standards Agency website:

www.food.gov.uk/foodindustry/guidancenotes/foodguid/generalfoodsafetyguide.

PRODUCT WITHDRAWAL

If you have reason to believe that a food you have imported, produced or distributed does not meet food safety requirements and has subsequently left your control, you must immediately take steps to withdraw the food in question from the market. If the food may be a risk to health, you must notify us.

If the affected products may have reached the consumer then you must take action to inform the consumers of the reason for the withdrawal, even if the problem is not your fault. If you have sold or distributed affected products you must assist with the withdrawal, even if the problem is not your fault.

Detailed guidance on requirements relating to product withdrawal can be found on the Food Standards Agency website at:

www.food.gov.uk/foodindustry/guidancenotes/foodguid/generalfoodsafetyguide.

FOOD STANDARDS

The Food Labelling Regulations 1996 as amended.

- (Regulation 23) All food baked/prepared on the premises, prepacked and sold direct from the premises (i.e. Long cakes, Gateaux, biscuits) need not be marked or labelled with any of the particulars specified in Regulation 5 (Durability, Ingredients, Manufacturers Address etc.) except:
 - The NAME of the food
 - The CATEGORY of any ADDITIVE that's in the food (Preservative, Colour, Flavouring, Sweetener, Antioxidant etc.)
- The General requirement of Regulation 5 applies to all Food baked/ prepared on the premises that are sold to caterers. These products are required to be labelled with all of Regulation 5, as follows:
 - Name of the Food
 - List of Ingredients

- Date Marking
- Storage Conditions
- Business Name and Address
- Place of Origin
- Instructions for Use
- QUID Declarations

If the food is not going to the ultimate consumer then the above may also appear on commercial documents relating to the food where it can be guaranteed that such documents either accompany the food or were sent before or at the same time as delivery of the food. However, you must ensure that the Name of The Food, the Date Marking and The Business Name and address are always marked or labelled on the OUTERMOST PACKAGING in which the food is sold. (Regulation 35)

Quantitative Ingredient Declarations (QUID). In certain circumstances QUID declarations must also be declared as mentioned in (h) above.

QUID declarations are required where an ingredient or category of ingredients;

- a) Appears in the name of the food, or
- b) Is usually associated with that name by the consumer.

Examples

- c) The ingredient is included in the name of the food, i.e. Ham and Mushroom Pizza, Strawberry Yoghurt, Salmon Mousse, Pork Sausage.
- d) The Category of Ingredients is included in the name of the food, i.e. Nut Loaf, Vegetable Pasty, Fish Cakes, Fruit Pie.

Also when the name of a Compound Ingredient appears in the name of the food, it is the Compound Ingredient, which would require quantification. If an ingredient of the Compound Ingredient is also mentioned it should also be quantified, e.g. Seafood Lasagne with Prawns or Biscuits with a cream filling containing Eggs.

The quantity of an ingredient or category of ingredients should generally be expressed as a percentage. The percentage may be rounded to the nearest whole number or to the nearest decimal place in those cases where it is below 5%.

The percentage should normally be calculated by using the same method as that used for determining the order in the list of ingredients. This means that the weight of an ingredient to

be quantified would need to be divided by the total weight of all of the ingoing ingredients (except the weight of any added water or volatile ingredients lost in processing).

N.B QUID Declarations on products such as cakes, biscuits, pies, the composition of which has been changed by cooking or other treatments involving loss of moisture should be based on the amount of ingoing ingredient expressed as a percentage of the weight of the final product.

HEALTH AND SAFETY AT WORK

You must identify hazards and take appropriate safety precautions where necessary. There is plenty of published guidance to help you, some of it written specifically for food businesses. You will find the following (from HSE Books 01787 881165) particularly useful.

Management of Health and Safety at Work Regulations 1999 and Approved Code of Practice.

Workplace (Health, Safety and Welfare Regulations 1992 and Approved Code of Practice.

Provision and Use of Work Equipment Regulations 1998 and Approved Code of Practice.

'Catering Safety' (HS(G)35).

'Health and Safety in Kitchens and Food Preparation Areas (HS(G)55).

There is also guidance available on the Health and Safety Executive website www.hse.gov.uk.



LONDON BOROUGH

Development and Regulatory Services (Environmental Health), London Borough of
Barnet, Building 4, North London Business Park, Oakleigh Road South, London,
N11 1NP

Council Direct Line:- 020 8359 7995 Fax:- 0870 889 6793

INSPECTION COMPLETED FOR FOOD HYGIENE / FOOD STANDARDS AND/OR HEALTH & SAFETY UNDER THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013,
GENERAL FOOD REGULATIONS 2004, HEALTH AND SAFETY AT WORK ETC ACT 1974 & REGULATIONS MADE THEREUNDER AND THE HEALTH ACT 2006

Date 22/8/14	Time PM	Case No. 10433	Name of inspecting officer E. Blencowe	Officer telephone N° 020 8359 2952	Officers e-mail elaine.blencowe@barnet.gov.uk
Trading name of business Funk 4 Browns		Name of the FBO Nishali Patel		Person seen & position in business MR Kushik	
Trading address 63-65 The Hyde NW9 6LE			Registered address for C ^o or home address Funk 4 Browns 2 Ltd		
Telephone/mobile number 0208 205 6266		Opening hours 12.00 - 12.00		Email	
Manager MR Hamid Jastani		Safety Rep/Contact for emergencies		Total no. of Employees? FT/PT 6-8	
Main activity of business Bar & Restaurant		Activities observed at time of inspection		Areas Inspected/scope of inspection Kitchen Re Visit	
Are the premises smoke free compliant?		<input type="checkbox"/> Yes <input type="checkbox"/> No		Samples taken? <input type="checkbox"/> Yes <input type="checkbox"/> No	
Detail					
Documents examined					
FSSMS/HACCP	Fridge/freezer °C	Cooking °C	Hot holding °C	Cold holding °C	Cleaning Schedules
HACCP Plans	Delivery check	Internal audits	First aid kit	Training	Safety policy
Accident book	Water management	Lift reports	H&S poster	Maintenance Records	Pest Control
					Risk Assessments

C= Contravention of Law R= Recommendation only

"C" or "R" You must complete all the works marked with a "C" on this list within the time scales stipulated. Works marked with an "R" are recommendations which you are strongly encouraged to do but it is NOT mandatory. This report only covers the areas examined during the course of the inspection. It does not confirm your compliance with any provisions of the statutes detailed above.

TIME
SCALE(S)
FOR
COMPLIANCE

Further notes relating to the re. visit conducted today at your premises the following items remain outstanding and MUST be addressed within the given time frames to avoid formal action being taken against you.

- a) 1) you have failed to provide a sign above the designated hand wash basin, stating hand washing only. 1 week
- c) 2) you have failed to provide proper drainage for the ice machine and dishwasher. The waste water must discharge into a sealed drain. you can not have an open waste water drain within the kitchen. 6 weeks
- c) 3) Rain water is entering the kitchen via the rear stair case. you must carry out works to stop this occurring. 6 weeks
- c) 4) The door seals on the Blizzard and Ocean freezer units are still dirty. Clean the seals and maintain. 3 days

Officers Team Leader:- Alan Rimington 020 8359 5292 / Peter Castle 020 8359 4721/Chris Carabine 020 8359 7407

I certify the information supplied by me is correct

Signature of person seen

Officers signature

Bilal

E. Blencowe

FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Food Type	Manufacture, repack or import high risk	40							
	Prepare more than 20 high meals per day/cooking or handling open high risk food	30							
	Handling pre-packed high, prepare less 20	10							
	Wholesalers and distributors not in above	10							
	Manufacture low risk	10							
	Filleting/salting/ cold smoking fish to consumer	10							
	Retail low risk or any not included in above	5							
Processing	Thermal processing/aseptic packaging low acid	20							
	Vac-pac or sous vide (except raw meat)	20							
	Manufacture (not just reheating) cook-chill	20							
	Small scale production cooked meats by non approved premises	20							
	Any other case not included in above	0							
Consumers At Risk	Manufacture for national or international	15							
	Serves substantial number	10							
	Serves local area	5							
	Businesses supplying less than 20 consumers each day	0							
Vulnerable Customers	Yes	22							
	No	0							
Compliance – Hygiene (food hygiene rating factor)	Almost total non compliance	25							
	General failure – standards low	20							
	Some non compliance, stds falling	15							
	Some non compliance, in top 50%	10							
	High standard compliance, minor only	5							
	High standard compliance, good practice	0							
Compliance – Structural (food hygiene rating factor)	Almost total non compliance	25							
	General failure – standards low	20							
	Some non compliance, standard falling	15							
	Some non compliance, in top 50%	10							
	High standard compliance, minor only	5							
	High standard compliance, good practice	0							
Management System (Confidence) (food hygiene rating factor)	None	30							
	Poor	20							
	Satisfactory	10							
	Moderate	5							
	Good	0							
Significance of Risk	Significant	20							
	None	0							
Total risk rating score									
Total score	50+	45 - 50	35 - 40	25 - 30	20	0 - 15			
Additional scoring factor		No individual score > 20	No individual score > 15	No individual score > 10	No individual score > 10	No individual score > 5			
Food hygiene rating	0	1	2	3	4	5			
Descriptor	Urgent improvement necessary	Major improvement necessary	Improvement necessary	Generally satisfactory	Good	Very good			
For office use only	V-117	V-220	V-221	BC-0118	NBC-0114	DNS-0207	SAT-0214	QMP updated	Copy of report sent to FQ or to non-resident FBO

BARNET

LONDON BOROUGH

Development and Regulatory Services (Environmental Health), London Borough of
Barnet, Building 4, North London Business Park, Oakleigh Road South, London,
N11 1NP

Council Direct Line:- 020 8359 7995 Fax:- 0870 889 6793

INSPECTION COMPLETED FOR FOOD HYGIENE / FOOD STANDARDS AND/OR HEALTH & SAFETY UNDER THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013,
GENERAL FOOD REGULATIONS 2004, HEALTH AND SAFETY AT WORK ETC ACT 1974 & REGULATIONS MADE THEREUNDER AND THE HEALTH ACT 2006

Date	29/11/14	Time	2.45	Base No.	10433	Name of inspecting officer	E. Blencowe	Officer telephone N°	020 8359 2952	Officers e-mail	elaine.blencowe@barnet.gov.uk
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Trading name of business	FUNKY BROWNS	Name of the FBO	MR Vishali Patel	Person seen & position in business	MR Jashanic
--------------------------	--------------	-----------------	------------------	------------------------------------	-------------

Trading address	63 The Hyde NW9 6LE	Registered address for C ^o or home address	Funky Browns 2 Ltd
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Telephone/mobile number	0208 2056266	Opening hours	12-00-12.00PM	Email	
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Manager	Jashanic MR Hamid	Safety Rep/Contact for emergencies		Total no. of Employees? F/T/P	6-8
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Main activity of business	Curry Restaurant	Activities observed at time of inspection		Areas inspected/scope of inspection	Kitchen
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Are the premises smoke free compliant?	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Samples taken?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Detail	
--	---	----------------	---	--------	--

Documents examined:

FSMS/HACCP	Fridge/freezer °C	Cooking °C	Hot holding °C	Cold holding °C	Cleaning Schedules	Pest Control
HACCP Plans	Delivery check	Internal audits	First aid kit	Training	Safety policy	Risk Assessments
Accident book	Water management	Lift reports	H&S poster	Maintenance Records		

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"C" or "R" You must complete all the works marked with a "C" on this list within the time scales stipulated. Works marked with an "R" are recommendations which you are strongly encouraged to do but it is NOT mandatory. This report only covers the areas examined during the course of the inspection. It does not confirm your compliance with any provisions of the statutes detailed above.

Followed by the following items were noted:

1) You had a SFBB and temperature monitoring records 1 week but they had not been maintained since 2013. You must reinstate a food safety management system and keep it up to date.

2) Designated The wash hand basin was being used to wash pots and pans. You must cease this practice immediately and provide a notice to say hand washing only.

3) The floor covering in the kitchen is in a poor state of repair. You must replace all damaged tiles (6 weeks)

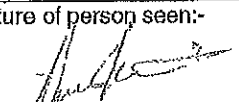
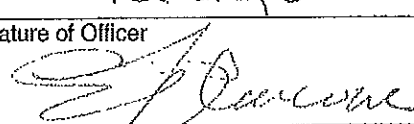
4) The plumbing in the kitchen serving the ice machines and sink is being discharge into an open foul water drain. This method of drainage is not acceptable in a food business you must employ a qualified plumber to ~~sort~~ fix the plumbing. (2 weeks)

Officers Team Leader: Alan Hilmington 020 8359 5292 / Peter Castle 020 8359 4721 / Chris Carabine 020 8359 7407

I certify the information supplied by me is correct	Signature of person seen	Officers signature
	<i>[Signature]</i>	<i>[Signature]</i>

FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Food Type	Manufacture, repack or import high risk	40							
	Prepare more than 20 high meals per day/cooking or handling open high risk food	30							
	Handling pre-packed high, prepare less 20	10							
	Wholesalers and distributors not in above	10							
	Manufacture low risk	10							
	Filleting/salting/ cold smoking fish to consumer	10							
	Retail low risk or any not included in above	5							
Processing	Thermal processing/aseptic packaging low acid	20							
	Vac-pac or sous vide (except raw meat)	20							
	Manufacture (not just reheating) cook-chill	20							
	Small scale production cooked meats by non approved premises	20							
	Any other case not included in above	0							
Consumers At Risk	Manufacture for national or international	15							
	Serves substantial number	10							
	Serves local area	5							
	Businesses supplying less than 20 consumers each day	0							
Vulnerable Customers	Yes	22							
	No	0							
Compliance – Hygiene (food hygiene rating factor)	Almost total non compliance	25							
	General failure – standards low	20							
	Some non compliance, stds falling	15							
	Some non compliance, in top 50%	10							
	High standard compliance, minor only	5							
	High standard compliance, good practice	0							
Compliance – Structural (food hygiene rating factor)	Almost total non compliance	25							
	General failure – standards low	20							
	Some non compliance, standard falling	15							
	Some non compliance, in top 50%	10							
	High standard compliance, minor only	5							
	High standard compliance, good practice	0							
Management System (Confidence) (food hygiene rating factor)	None	30							
	Poor	20							
	Satisfactory	10							
	Moderate	5							
	Good	0							
Significance of Risk	Significant	20							
	None	0							
Total risk rating score		60							
Total score	50+	45 - 50	35 - 40	25 - 30	20	0 - 15			
Additional scoring factor		No individual score > 20	No individual score > 15	No individual score > 10	No individual score > 10	No individual score > 5			
Food hygiene rating	0 ✓	1	2	3	4	5			
Descriptor	Urgent improvement necessary	Major improvement necessary	Improvement necessary	Generally satisfactory	Good	Very good			
For office use only	V 117	V 220	V 221	BC G118	NBC G114	UNS G207	SAT G214	GHIP updated?	Copies of report sent to HO or to non-attendance?

BUSINESS TRADING NAME & ADDRESS:-		29/7/14	
SCHEDULE OF WORKS REQUIRED		TIME SCALE(S) FOR COMPLIANCE	
C= CONTRAVENTION R= RECOMMENDATION			
C or R	The wash up sink is leaking	1 week	
C	Repair the sink.		
C	Rain water is getting into the kitchen	6 weeks	
	You must investigate the leak and ensure that the kitchen is water tight		
C	All the fridges and freezers are dirty. Clean sanitise and maintain this equipment.	1 week	
C	You should provide a cleaning schedule for all the cleaning tasks in the kitchen such as floors walls and equipment. These tasks should be done regularly	1 week	
C	The floor is filthy particularly in the dishwash area. Clean the floor	3 days	
C	Your shelving is dirty clean the shelving.	3 days	
C	The plan kitchen and associated food rooms are filthy and cluttered. Clear all non food related or unwanted items and equipment and keep clear to allow for adequate cleaning and prevent pest harbourage.	3 weeks	
C	The walls and ceiling in the kitchen are completely discoloured you should wash away the build up of grease and grime and re paint.	6 weeks	
C	Your plastic spice storage tubs and sanitiser dispenser was dirty these should be cleaned with hot soapy water and dried before re used.	1 week	
C	You must undertake food hygiene training for your management team and chefs.		
Signature of person seen:-		Signature of Officer	
			
		Revisit	
		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	

HEALTH & SAFETY RISK RATING FORM

Confidence in Management

Rating	Descriptor
1	Best Practice: Management know the relevant health and safety standards, have put them into effect and check they are applied correctly. There is clear evidence of effective self-regulation with standards being monitored and refined. Full compliance with the approach listed in HS(G)65 and/or MAST 4SME's.
2	Strong evidence that management are up to the task: Management generally enthusiastic and competent with either: effective systems in place for other business processes (e.g. quality assurance) but with knowledge gaps for health and safety requirements, or good health and safety knowledge with systems requiring improvement. There is potential for good performance and reasonable compliance with the HS(G)65 approach and/or MAST 4SME's.
3	Some evidence management are up to the task: Management are knowledgeable about relevant health and safety standards but there has been little effort to adopt a proactive approach to health and safety management. However, senior managers volunteer their thoughts as the inspection progresses and appear to be committed to adopting a more proactive approach. There is general confidence that the recommendations resulting from the inspection will be put into place.
4	Management are ambivalent about health and safety: Management have only a certain amount of knowledge of relevant standards and there is little or no evidence that a proactive approach to ongoing health and safety management has been adopted. However, senior managers recognise the need to satisfy explicit statutory requirements and there is some prospect that a more proactive approach may be adopted in future. Limited involvement of workers in health and safety management. There is some confidence that the recommendations resulting from the inspection will be put into place.
5	Management are not up to the task: Management have significant shortcomings in their knowledge of relevant standards. Management do not appear to be willing to instigate a proactive approach and have not recognised that health and safety is an issue where they need to be personally involved. There is uncertainty as to how they will respond to the findings from the inspection.
6	Management avoid the task and/or connive in cutting corners: There is a negative approach to accepting legal duties and management dispute the relevance or validity of recognised benchmark standards. Totally ineffective in the management of health and safety. The findings from the inspection are likely to be ignored.

Safety Performance

Rating	Descriptor
1	High standards of compliance. Some aspects meet best practice as outlined in industry standards, Approved Codes Of Practice (ACOP's) etc
2	Good standards. Minimum legal requirements have been met but little evidence that elements of best practice have been adopted.
3	One or more minor shortcomings. Minimum legal requirements could be met with a little more effort. Since these shortcomings are not serious, they can be dealt with informally via a verbal warning and/or provision of advice.
4	Standards are variable but lower than the benchmark standard. It is necessary to address one or more shortcomings (which are not minor) by giving formal instructions for remedial action to be taken e.g. sending a letter.
5	Standards generally unsatisfactory. There is at least one contravention that gives rise to either a substantial or extreme risk gap (as defined by EMM). Formal intervention is required to achieve improvement in standards e.g. Improvement Notices. Risks are not being adequately controlled.
6	Standards unacceptable. A disregard for expected standards and/or significant breaches has been observed and/or could be expected. Extreme risk gap present as defined by EMM. Unless application of the EMM identifies duty holder factors that provide strong mitigation, issuing a notice or prosecution is likely to be appropriate.

Health performance

Rating	Descriptor
1	High standards of compliance. Some aspects meet best practice as outlined in industry standards, ACOP's etc
2	Good standards. Minimum legal requirements have been met but little evidence that elements of best practice have been adopted.
3	One or more minor shortcomings. Minimum legal requirements could be met with a little more effort. Since these shortcomings are not serious, they can be dealt with informally via a verbal warning and/or provision of advice.
4	Standards are variable but lower than the benchmark standard. It is necessary to address one or more shortcomings (which are not minor) by giving formal instructions for remedial action to be taken e.g. sending a warning letter.
5	Standards generally unsatisfactory. There is at least one contravention that gives rise to either a substantial or extreme risk gap and formal intervention (i.e. Notice) is required to achieve improvement in standards. Risks are not being adequately controlled.
6	Standards unacceptable. A disregard for expected standards and/or significant breaches has been observed and/or could be expected. Extreme risk gap present as defined by EMM. Unless application of the EMM identifies duty holder factors that provide strong mitigation, issuing a notice or prosecution is likely to be appropriate.

Welfare Compliance

Score	State of compliance	Descriptor
1	Compliance	Good, clean, suitable and sufficient provision of welfare facilities. Would be content to use them yourself.
2	Minor non-compliance	Welfare facilities need cleaning, temporary absence of consumables such as soap or towels.
3	Inadequate provision	Inadequate or dirty welfare facilities. Inadequate rest facilities. No heated water or too few toilets.
4	Major non-compliance	Welfare facilities not present or so poor as to be unfit for use. No toilet or washing facilities.

New Category Rating Criteria

Category	Rating Score
A	Score of 5 or 6 on any risk
B1	Score of 4 on any risk
B2	Score of 3 on any risk
C	No score greater than 2

Previous risk ratings: _____

+HIN-08-10433

BARNET LONDON BOROUGH		Environment, Planning and Regeneration (Environmental Health), London Borough of Barnet, Building 4, North London Business Park, Oakleigh Road South, London, N11 1NP RECEIVED 25 FEB 2013 Council Direct Line:- 020 8359 7995 Fax:- 0870 889 6793			
THIS IS A RECORD OF AN INSPECTION COMPLETED FOR FOOD HYGIENE/FOOD STANDARDS AND/OR HEALTH & SAFETY UNDER THE FOOD HYGIENE (ENGLAND) REGULATIONS 2006, GENERAL FOOD REGULATIONS 2004 (FOR RETAIL, CATERING AND MANUFACTURING PREMISES PART I), HEALTH AND SAFETY AT WORK ETC ACT 1974 (PART I) & REGULATIONS MADE THEREUNDER, THE LONDON LOCAL AUTHORITIES ACT 1991 (PART II) AND THE HEALTH ACT 2006 & REGULATIONS MADE THEREUNDER					
Date	Time	Case No.	Name of inspecting officer	Officer telephone N°	Officers e-mail
21/1/13			P. T. G. Jones	020 8359 7118	
Trading name of business		Name of the FBO		Person seen & position in business	
63 THE HYDE		Barnet, H. J. D.		Mr. H. J. D. J. D.	
Trading address		Registered address for C ^o or home address			
TUNNY BROWN					
Telephone/mobile number		Opening hours		Total number of employees? FT/PT	
0208 2056266		12:00 AM - 11 PM		7	
Manager		Safety Rep		Contact for emergencies i.e. FHW/Major Incidents?	
Mr. H. J. D. J. D.					
Main activity of business		Activities observed at time of inspection		Areas inspected/scope of inspection	
Restaurant				BAR, KITCHEN, RESTAURANT	
Are the premises smoke free compliant?		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Samples taken? <input type="checkbox"/> Yes <input type="checkbox"/> No	
Have you received the FHSRS update?		<input type="checkbox"/> Yes <input type="checkbox"/> No		Are you planning any special events for the Olympics? <input type="checkbox"/> Yes <input type="checkbox"/> No	
Documents examined:-					
FSMS/HACCP	Fridge/freezer °C	Cooking °C	Hot holding °C	Cold holding °C	Cleaning Schedules
HACCP Plans	Delivery checks	Internal audits	First aid kit	Training	Safety policy
Accident book	Organisational structure chart	Water management	Lift reports	H&S poster	Risk Assessments
Other/comments					
1) I found inconsistencies with date labelling of food. You must ensure food freshness. Implement a system within 1wk to ensure food freshness. 2) You must allocate an area for handwashing <u>only</u> . Food & food equipment should not be in the same sink used for handwashing. Designate a sink for wash handling within 1wk. 3) provide adequate means of hand-drying <u>immediate</u>					
Officers Team Leader:-		Mr. Peter Castle 020 8359 4721 (Group Manager: Mr Chris Carabine 020 8359 7407)			
I certify the information supplied above is correct		Signature of person seen		Officers signature	
				P. T. G. Jones	

FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Food Type	Manufacture, repack or import high risk	40							
	Prepare more than 20 high meals per day/cooking or handling open high risk food	30							
	Handling pre-packed high, prepare less 20	10							
	Wholesalers and distributors not in above	10							
	Manufacture low risk	10							
	Filleting/salting/ cold smoking fish to consumer	10							
	Retail low risk or any not included in above	5							
Processing	Thermal processing/aseptic packaging low acid	20							
	Vac-pac or sous vide (except raw meat)	20							
	Manufacture (not just reheating) cook-chill	20							
	Small scale production cooked meats by non approved premises	20							
	Any other case not included in above	0							
Consumers At Risk	Manufacture for national or international	15							
	Serves substantial number	10							
	Serves local area	5							
	Businesses supplying less than 20 consumers each day	0							
Vulnerable Customers	Yes	22							
	No	0							
Compliance – Hygiene (food hygiene rating factor)	Almost total non compliance	25							
	General failure – standards low	20							
	Some non compliance, stds falling	15							
	Some non compliance, in top 50%	10							
	High standard compliance, minor only	5							
	High standard compliance, good practice	0							
Compliance – Structural (food hygiene rating factor)	Almost total non compliance	25							
	General failure – standards low	20							
	Some non compliance, standard falling	15							
	Some non compliance, in top 50%	10							
	High standard compliance, minor only	5							
	High standard compliance, good practice	0							
Management System (Confidence) (food hygiene rating factor)	None	30							
	Poor	20							
	Satisfactory	10							
	Moderate	5							
	Good	0							
Significance of Risk	Significant	20							
	None	0							
Total risk rating score		25							
Total score	50+	45 - 50	35 - 40	25 - 30	20	0 - 15			
Additional scoring factor		No individual score > 20	No individual score > 15	No individual score > 10	No individual score > 10	No individual score > 5			
Food hygiene rating	0	1	2	3	4	5			
Descriptor	Urgent improvement necessary	Major improvement necessary	Improvement necessary	Generally satisfactory	Good	Very good			
For office use only	V 117	V 220	V 221	BCG118	NBC G114	UNS G207	SAT G214	CLIP updated?	Copy of report sent to HQ or to non-resident FBO?

Below is a list of items that the inspecting officer has determined require your attention. You must complete the works on this list, or agreed equivalent works with the inspecting officer, within the time scales stipulated. If you do not understand anything listed below or require an explanation of the works necessary then please contact the inspecting officer. This report only covers the areas examined during the course of the inspection. It does not confirm your compliance with any provisions of the statute detailed on part 1 of this report.

BUSINESS TRADING NAME & ADDRESS:-

Turkey Browning, 63 The Hyde Court, Hove

SCHEDULE OF WORKS REQUIRED

TIME SCALE(S)
FOR COMPLIANCE

- 4) Probe wipes should be used to adequately sanitize probes. Provide probe wipes _____ immediate
- 5) Deep clean the ice-machine. I found mould in the ice-machine. Deep clean _____ 2 wks
- 6) In the washing up area, I found a gap between the wall & the ceiling. Seal off this area to prevent pests entry to your premises. _____ 3 wks

Signature of Officer:-

[Signature]

Signature of person seen:-

[Signature]

Revisit

☐ Yes ☐ No

HEALTH & SAFETY RISK RATING FORM

Confidence in Management

Rating	Descriptor
1	Best Practice: Management know the relevant health and safety standards, have put them into effect and check they are applied correctly. There is clear evidence of effective self-regulation with standards being monitored and refined. Full compliance with the approach listed in HSG65 and/or MAST 4SMI's.
2	Strong evidence that management are up to the task. Management generally enthusiastic and competent with either: effective systems in place for other business processes (e.g. quality assurance) but with knowledge gaps for health and safety requirements, or good health and safety knowledge with systems requiring improvement. There is potential for good performance and reasonable compliance with the HSG65 approach and/or MAST 4SMI's.
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6	Management avoid the task and/or conflate in cutting corners: There is a negative approach to accepting legal duties and management dispute the relevance or validity of recognised benchmark standards. Totally ineffective in the management of health and safety. The findings from the inspection are likely to be ignored.

Health performance

Rating	Descriptor
1	High standards of compliance. Some aspects meet best practice as outlined in industry standards, ACOF's etc
2	Good standards. Minimum legal requirements have been met but little evidence that elements of best practice have been adopted.
3	One or more minor shortcomings. Minimum legal requirements could be met with a little more effort. Since these shortcomings are not serious, they can be dealt with informally via a verbal warning and/or provision of advice.
4	Standards are variable but lower than the benchmark standard. It is necessary to address one or more shortcomings (which are not minor) by giving formal instructions for remedial action to be taken e.g. sending a warning letter.
5	Standards generally unsatisfactory. There is at least one contravention that gives rise to either a substantial or extreme risk gap and formal intervention (i.e. Notice) is required to achieve improvement in standards. Risks are not being adequately controlled.
6	Standards unacceptable. A disregard for expected standards and/or significant breaches has been observed and/or could be expected. Extreme risk gap present as defined by EMM. Unless application of the EMM identifies duty holder factors that provide strong mitigation, issuing a notice or prosecution is likely to be appropriate.

Safety Performance

Rating	Descriptor
1	High standards of compliance. Some aspects meet best practice as outlined in industry standards, Approved Codes Of Practice (ACOP's) etc
2	Good standards. Minimum legal requirements have been met but little evidence that elements of best practice have been adopted.
3	One or more minor shortcomings. Minimum legal requirements could be met with a little more effort. Since these shortcomings are not serious, they can be dealt with informally via a verbal warning and/or provision of advice.
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Welfare Compliance

Score	State of compliance	Descriptor
1	Compliance	Good, clean, suitable and sufficient provision of welfare facilities. Would be content to use them yourself.
2	Minor non-compliance	Welfare facilities need cleaning, temporary absence of consumables such as soap or towels.
3	Inadequate provision	Inadequate or dirty welfare facilities. Inadequate rest facilities. No heated water or too few toilets.
4	Major non-compliance	Welfare facilities not present or so poor as to be unfit for use. No toilet or washing facilities.

New Category Rating Criteria

Category	Rating Score
A	Score of 5 or 6 on any risk
B1	Score of 4 on any risk
B2	Score of 3 on any risk
C	No score greater than 2

Previous risk rating: _____

08-10433

P.E. 10-5-2012

C114

BARNET

LONDON BOROUGH

Environment, Planning and Regeneration (Environmental Health), London Borough of
Barnet, Building 4, North London Business Park, Oakleigh Road South, London,
N11 1NP

Council Direct Line:- 020 8359 7995 Fax:- 0870 889 6793

THIS IS A RECORD OF AN INSPECTION COMPLETED FOR FOOD HYGIENE / FOOD STANDARDS AND/OR HEALTH & SAFETY UNDER THE FOOD HYGIENE (ENGLAND) REGULATIONS
2006, GENERAL FOOD REGULATIONS 2004 (FOR RETAIL, CATERING AND MANUFACTURING PREMISES PART I), HEALTH AND SAFETY AT WORK ETC ACT 1974 (PART I) &
REGULATIONS MADE THEREUNDER, THE LONDON LOCAL AUTHORITIES ACT 1991 (PART II) AND THE HEALTH ACT 2006 & REGULATIONS MADE THEREUNDER

Date 10/5/2012	Time 14.30	Case No. 08-10433
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Name of inspecting officer

Pat Enth

Officer contact N° 020 8359 7456

Officers e-mail

@barnet.gov.uk

Trading address 63-65 The Hyde, Barnet, NW9 6LE

Short inspection

☐ Yes ☒ No

Trading name of business

Funky Brownz

Name of the FBO

RTD Limited

Registered address for C° or home address

RTD Limited - Head office - 63-65 The Hyde, NW9 6LE

Telephone number

0208 205 6266

Opening hours

12-12pm 12-3pm 1st floor

Mobile number

Person seen & position in business

Mr. J. Shawcross - Manager

e-mail

Contact for emergencies i.e. FHW/Major Incidents?

Manager

Safety Rep

Main activity of business

Restaurant

Activities observed at time of inspection

Kitchen open for service

Areas inspected/scope of inspection

Whole premises inspection

Are the premises smoke free compliant? ☐ Yes ☒ NoInfo left- ☐ Yes ☒ NoSamples taken? ☐ Yes ☒ No

Total number of employees? Full time

3

Part time

6

Documents examined:-

FSMS/HACCP	<input checked="" type="checkbox"/>	Fridge/freezer °C	<input checked="" type="checkbox"/>	Cooking °C	<input checked="" type="checkbox"/>	Hot holding °C	<input checked="" type="checkbox"/>	Cold holding °C	<input checked="" type="checkbox"/>	Cleaning Schedules	<input checked="" type="checkbox"/>	Pest Control	<input checked="" type="checkbox"/>
HACCP Plans	<input checked="" type="checkbox"/>	Delivery checks	<input checked="" type="checkbox"/>	Internal audits	<input checked="" type="checkbox"/>	First aid kit	<input checked="" type="checkbox"/>	Training	<input checked="" type="checkbox"/>	Safety policy	<input checked="" type="checkbox"/>	Risk Assessments	<input checked="" type="checkbox"/>
Accident book	<input checked="" type="checkbox"/>	Organisational structure chart	<input checked="" type="checkbox"/>	Water management	<input checked="" type="checkbox"/>	Lift reports	<input checked="" type="checkbox"/>	H&S poster	<input checked="" type="checkbox"/>	Maintenance Records	<input checked="" type="checkbox"/>		

Have you received the update on the FHS? ☐ Yes ☒ NoAre you planning any special events for the Olympics? ☐ Yes ☒ No

Other/comments

Officers Team Leader:- Mr. Nilesch Lad / Mr. Peter Castle 020 8359 7419 / 4721 (Group Manager: Mr Chris Carabine 020 8359 7407)

I certify the information supplied above is correct

Signature of person seen:-

FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Food Type	Manufacture, repack or import high risk	40								
	Prepare more than 20 meals high risk per day	30								
	Handling prepacked high, prepare less 20	10								
	Wholesalers and distributors not in above	10								
	Manufacture low risk	10								
	Filleting/salting/ cold smoking fish to consumer	10								
	Retail low risk or any not included in above	5								
Processing	Thermal processing/aseptic packaging low acid	20								
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	Small scale production cooked meats by non approved premises	20								
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	Serves substantial number	10								
	Serves local area	5								
	Businesses supplying less than 20 consumers each day	0								
Vulnerable Customers	Yes	22								
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Compliance – Hygiene (food hygiene rating factor)	Almost total non compliance	25								
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Total risk rating score										
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Additional scoring factor		No individual score > 20	No individual score > 15	No individual score > 10	No individual score > 10	No individual score > 5				
Food hygiene rating	0	1	2	3	4	5				
Descriptor	Urgent improvement necessary	Major improvement necessary	Improvement necessary	Generally satisfactory	Good	Very good				
For office use only	V.117	V.118	V.220	V.221	BC G118	NBC G114	UNS G207	SAT G214	CLIP updated?	Copy of report sent to EQ or to non-resident FBO?

G114 P.E. 10/5/2012 08-10433

Below is a list of items that the inspecting officer has determined require your attention. You must complete the works on this list, or agreed equivalent works with the inspecting officer, within the time scales stipulated. If you do not understand anything listed below or require an explanation of the works necessary then please contact the inspecting officer. This report only covers the areas examined during the course of the inspection. It does not confirm your compliance with any provisions of the statute detailed on part 1 of this report.

BUSINESS TRADING NAME & ADDRESS:-

Lenny Brown, 63-65 The Hyde

SCHEDULE OF WORKS REQUIRED

TIME SCALE(S)
FOR COMPLIANCE

- ① Hot food monitoring records have lapsed. Ensure you resume these recordings. immediately
 - ② The lid of the Ice freezer was broken. Fix this, so that it is easier to keep clean. immediately
 - ③ The light intensity in the kitchen is insufficient. You need to increase the lighting to aid cleaning, pest control and health and safety. 2 weeks
 - ④ The Fridges in the kitchen were very dirty. Clean the internal surfaces, shelving and the outside of all the fridges and freezers. immediately
 - ⑤ one of the freezers was heavily iced. This is not allow sufficient working of the freezer. Defrost and clean. immediately
- Remove the dirty planks from the kitchen
these cannot be readily cleaned.

Signature of Officer:-

Lenny

Signature of person seen:-

Water

Revisit

☐ Yes ☐ No

HEALTH & SAFETY RISK RATING FORM

Confidence in Management

Rating	Descriptor
1	Best Practice Management know the relevant health and safety standards, have put them into effect and check they are applied correctly. There is clear evidence of effective self-regulation with standards being monitored and refined. Full compliance with the approach listed in HSE/14/63 and/or MAST 45ME's.
2	Strong evidence that management are up to the task. Management generally enthusiastic and competent with either: effective systems in place for other business processes (e.g. quality assurance) but with knowledge gaps for health and safety requirements, or good health and safety knowledge with systems requiring improvement. There is potential for good performance and reasonable compliance with the HSE/14/63 approach and/or MAST 45ME's.
3	Some evidence management are up to the task. Management are knowledgeable about relevant health and safety standards but there has been little effort to adopt a proactive approach to health and safety management. However, senior managers volunteer their thoughts as the inspection progresses and appear to be committed to adopting a more proactive approach. There is general confidence that the recommendations resulting from the inspection will be put into place.
4	Management are ambivalent about health and safety. Management have only a certain amount of knowledge of relevant standards and there is little or no evidence that a proactive approach to ongoing health and safety management has been adopted. However, senior managers recognise the need to satisfy explicit statutory requirements and there is some prospect that a more proactive approach may be adopted in future. Limited involvement of workers in health and safety management. There is some confidence that the recommendations resulting from the inspection will be put into place.
5	Management are not up to the task. Management have significant shortcomings in their knowledge of relevant standards. Management do not appear to be willing to instigate a proactive approach and have not recognised that health and safety is an issue where they need to be personally involved. There is uncertainty as to how they will respond to the findings from the inspection.
6	Management avoid the task and/or come in cutting corners. There is a negative approach to accepting legal duties and management dispute the relevance or validity of recognised benchmark standards. Totally ineffective in the management of health and safety. The findings from the inspection are likely to be ignored.

Safety Performance

Rating	Descriptor
1	High standards of compliance. Some aspects meet best practice as outlined in industry standards. Approved Codes Of Practice (ACOP's) etc
2	Good standards. Minimum legal requirements have been met but little evidence that elements of best practice have been adopted.
3	One or more minor shortcomings. Minimum legal requirements could be met with a little more effort. Since these shortcomings are not serious, they can be dealt with informally via a verbal warning and/or provision of advice.
4	Standards are variable but lower than the benchmark standard. It is necessary to address one or more shortcomings (which are not minor) by giving formal instructions for remedial action to be taken e.g. sending a letter
5	Standards generally unsatisfactory. There is at least one contravention that gives rise to either a substantial or extreme risk gap (as defined by EMM). Formal intervention is required to achieve improvement in standards e.g. Improvement Notice. Risks are not being adequately controlled.
6	Standards unacceptable. A disregard for expected standards and/or significant breaches has been observed and/or could be expected. Extreme risk gap present as defined by EMM. Unless application of the EMM identifies duty holder factors that provide strong mitigation, issuing a notice or prosecution is likely to be appropriate.

Health performance

Rating	Descriptor
1	High standards of compliance. Some aspects meet best practice as outlined in industry standards, ACOP's etc
2	Good standards. Minimum legal requirements have been met but little evidence that elements of best practice have been adopted.
3	One or more minor shortcomings. Minimum legal requirements could be met with a little more effort. Since these shortcomings are not serious, they can be dealt with informally via a verbal warning and/or provision of advice.
4	Standards are variable but lower than the benchmark standard. It is necessary to address one or more shortcomings (which are not minor) by giving formal instructions for remedial action to be taken e.g. sending a warning letter.
5	Standards generally unsatisfactory. There is at least one contravention that gives rise to either a substantial or extreme risk gap and formal intervention (i.e. Notice) is required to achieve improvement in standards. Risks are not being adequately controlled.
6	Standards unacceptable. A disregard for expected standards and/or significant breaches has been observed and/or could be expected. Extreme risk gap present as defined by EMM. Unless application of the EMM identifies duty holder factors that provide strong mitigation, issuing a notice or prosecution is likely to be appropriate.

Welfare Compliance

Score	State of compliance	Descriptor
1	Compliance	Good, clean, suitable and sufficient provision of welfare facilities. Would be content to use them yourself.
2	Minor non-compliance	Welfare facilities need cleaning, temporary absence of consumables such as soap or towels.
3	Inadequate provision	Inadequate or dirty welfare facilities. Inadequate rest facilities. No heated water or too few toilets.
4	Major non-compliance	Welfare facilities not present or so poor as to be unfit for use. No toilet or washing facilities.

New Category Rating Criteria

Category	Rating Score
A	Score of 5 or 6 on any risk
B1	Score of 4 on any risk
B2	Score of 3 on any risk
C	No score greater than 2

Previous risk rating: _____

10-5-2012 08-10433 G114 P.E.

Below is a list of items that the inspecting officer has determined require your attention. You must complete the works on this list, or agreed equivalent works with the inspecting officer, within the time scales stipulated. If you do not understand anything listed below or require an explanation of the works necessary then please contact the inspecting officer. This report only covers the areas examined during the course of the inspection. It does not confirm your compliance with any provisions of the statute detailed on part 1 of this report.

BUSINESS TRADING NAME & ADDRESS:-

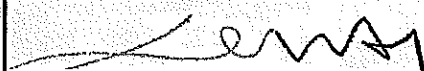
Lunnon Browns 63-65 The Hyde

SCHEDULE OF WORKS REQUIRED

TIME SCALE(S)
FOR COMPLIANCE

- ⑥ The Seal to the Cream fridge was broken, replace the Seal and ensure the seals are kept in a good condition. 3 weeks
- ⑦ The Containers used to store spices in the dry goods area were dirty. Clean these. Immediately
- ⑧ Clean all the spilled flour on the shelving in the dry goods storage area. Improving cleaning behind and below equipment. Immediately
- ⑨ The extract canopy was dirty and grease was dripping from wires and plugs. Clean these immediately and clean the ducting. Immediately
- ⑩ The ice-making machine was very mouldy, empty the machine and clean. provide anti-bac soap to the WTB in the bar area. Immediately
- ⑪ Ceiling was in poor decorative condition. renew the ceiling.

Signature of Officer:-



Signature of person seen:-



Revisit

☒ Yes ☐ No

HEALTH & SAFETY RISK RATING FORM

Confidence in Management

Rating	Descriptor
1	Best Practice: Management know the relevant health and safety standards, have put them into effect and check they are applied correctly. There is clear evidence of effective self-regulation with standards being monitored and refined. Full compliance with the approach listed in HSG65 and/or MAST 4SMITE.
2	Strong evidence that management are up to the task: Management generally enthusiastic and competent with either: effective systems in place for other business processes (e.g. quality assurance) but with knowledge gaps for health and safety requirements, or good health and safety knowledge with systems requiring improvement. There is potential for good performance and reasonable compliance with the HSG65 approach and/or MAST 4SMITE.
3	Some evidence management are up to the task: Management are knowledgeable about relevant health and safety standards but there has been little effort to adopt a proactive approach to health and safety management. However, senior managers volunteer their thoughts as the inspection progresses and appear to be committed to adopting a more proactive approach. There is general confidence that the recommendations resulting from the inspection will be put into place.
4	Management are ambivalent about health and safety: Management have only a certain amount of knowledge of relevant standards and there is little or no evidence that a proactive approach to ongoing health and safety management has been adopted. However, senior managers recognise the need to satisfy explicit statutory requirements and there is some prospect that a more proactive approach may be adopted in future. Limited involvement of workers in health and safety management. There is some confidence that the recommendations resulting from the inspection will be put into place.
5	Management are not up to the task: Management have significant shortcomings in their knowledge of relevant standards. Management do not appear to be willing to instigate a proactive approach and have not recognised that health and safety is an issue where they need to be personally involved. There is uncertainty as to how they will respond to the findings from the inspection.
6	Management avoid the task and/or connive in cutting corners: There is a negative approach to accepting legal duties and management dispute the relevance or validity of recognised benchmark standards. Totally ineffective in the management of health and safety. The findings from the inspection are likely to be ignored.

Safety Performance

Rating	Descriptor
1	High standards of compliance. Some aspects meet best practice as outlined in industry standards, Approved Codes of Practice (ACOPs) etc.
2	Good standards. Minimum legal requirements have been met but little evidence that elements of best practice have been adopted.
3	One or more minor shortcomings. Minimum legal requirements could be met with a little more effort. Since these shortcomings are not serious, they can be dealt with informally via a verbal warning and/or provision of advice.
4	Standards are variable but lower than the benchmark standard. It is necessary to address one or more shortcomings (which are not minor) by giving formal instructions for remedial action to be taken e.g. sending a letter.
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Health performance

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New Category Rating Criteria

Category	Rating Score
A	Score of 5 or 6 on any risk
B1	Score of 4 on any risk
B2	Score of 3 on any risk
C	No score greater than 2

IN THE DEPT
 CERTIFY THAT I SCANNED THE
 ORIGINAL OF THIS DOCUMENT
 WHICH HAD NOT BEEN
 ALTERED ON THE 14/05/12

SIGNED

[Signature]

Previous risk rating - _____

Blencowe, Elaine

From: Funky Brownz <info@funkybrownz.co.uk>
Sent: 23 May 2011 18:23
To: Patmore, Alison
Subject: Re: Kitchen inspection

Dear Alison,

Thank you for your visit on 12/04/2011. We have received your feedback and can write to confirm that the following action has and will be taken.

Schedule A – Food Safety and Hygiene

1. Food Hygiene Training – Vaishali Patel – DPS of the premises will be attending the Level 2 award in food hygiene training on Wednesday 8th June 2011. Once trained on knowledge and safety requirements she will pass on all relevant information to kitchen staff and have regular training sessions to make sure everyone is up to date.
2. Food Safety Management – The manual pack you provided has started to be filled with regular updates on checks and a general risk assessment will reflect the standards required. Documentation can be provided within the next 7 days to support the above.
3. Food Temperature Control – Fridge has now been set to a temp of -8 degree Celsius.
4. Food Freshness – All food stock is now checked on a daily basis. Any foods approaching its sell by date is brought forward and used first. All other food prepared is being dated by kitchen staff.
5. Food Contamination – Food grade containers have been provided to store dried food and tinned food that has been opened. Ice machine has been disinfected and cleaned.
6. Cleanliness – Kitchen has been given a thorough clean and storage area at the back has been organised.
7. Washing Facilities – Hot water is now available in the gents toilet.
8. Structure – Broken tiles in kitchen will be repaired by end of the week.

Schedule B – Health and Safety

1. Fire - Cling film has been removed from the fire detector.
2. Gas Cylinders – all gas cylinders have been placed in an upright position to stop them from falling over.

I hope that the above is satisfactory for now and the time frames given for some works are ok. If you feel necessary to give us another visit please do not hesitate to contact me to arrange.

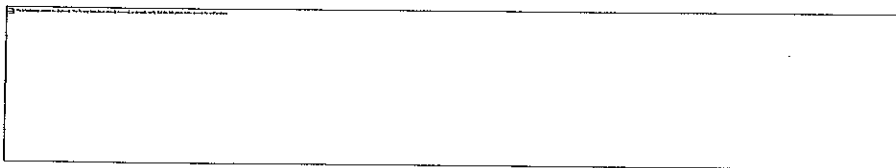
I look forward to hearing from you soon.

Kind Regards
Raj Patel

Funky Brownz
63-65 The Hyde, West Hendon,
London, NW9 6LE

Tel: 020 8205 6266

info@funkybrownz.co.uk
www.funkybrownz.co.uk



Planning, Housing and Regeneration
The London Borough of Barnet
Environmental Health
Building 4, North London Business Park
Oakleigh Road South
London N11 1NP

The Company Secretary
Funky Brownz Ltd
63-65 The Hyde
London
NW9 6LE

contact: Alison Patmore
tel: 020 8359 7453
e-mail: alison.patmore@barnet.gov.uk
date: 27 April 2011
our reference: **FHIN/08/10433**

Dear Sir

Regulation (EC) No 852/2004 applied by Regulation 17(1) of the Food Hygiene (England) Regulations 2006
Funky Brownz, 63 The Hyde, London, NW9 6LE

I refer to my food safety inspection at your premises on 12/04/2011 at 3pm.

My inspection covered the kitchen, bar area, beer cellar and W.C. and I spoke to Mr R Patel, Director and Mr Anand, Chef. There were no records relating to your food safety management system available for me to examine at the time of my inspection.

At the time of my inspection I noted various issues which you need to action to comply with the EC Regulation 852/2004. The enclosed report lists in Schedule A what food safety contraventions were found and any action you must take to comply with the law. Schedule B details the Health and Safety contraventions (although a full health and safety inspection was not carried out at the time of this visit) and Schedule C provides advice and options that might help you comply and manage food safety more effectively. This report requires that you comply with the action points.

Barnet Council is taking part in a Scores on the Doors scheme which provides information to the public about the result of this food hygiene inspection. The number of stars you are awarded is determined by your scores for food hygiene and safety practice; structure, cleanliness and condition; and confidence in food safety management.

Details of your star rating and relevant inspection scores are enclosed together with brief guidance on the scoring system, the right to reply procedure, and your star rating certificate and sticker. We would like you to display the sticker near the front entrance to your premises where it will be clearly visible to customers outside the premises. The certificate should be displayed inside the premises where your customers can easily read it. This information will also be displayed on the public Scores on the Doors website www.food.gov.uk/scores.

I would like us to have on record exactly what action you take. **Please write back within two weeks covering all the action points.** If you are not sure what you need to do please say so. You can carry out alternative work if by doing so you comply with the law. If you

need more time to finish please say how long so that we can agree deadlines.

I intend to revisit to check that the contraventions are put right. Provided that progress is satisfactory, I do not intend to take further action. If you do not put the problems right enforcement action is likely.

Yours sincerely

Alison Patmore
Food Safety Officer

Encl: Schedule A
Schedule B
Schedule C
Star Rating Certificate & Sticker
Right of Reply form
Inspection Rating Details



SCHEDULE A

INSPECTION REPORT FOOD SAFETY AND HYGIENE

PREMISES: Funky Brownz, 63 The Hyde, London, NW9 6LE
DATE: 12/04/2011

NAME OF INSPECTOR: Alison Patmore

1. FOOD HYGIENE TRAINING

Findings

I found that the level of food hygiene awareness amongst your staff was inadequate on certain important food safety matters related to their work responsibilities. In particular Mr Patel and Mr Anand, the food handlers, were unable to inform me of the temperatures that foods should be stored at and had limited knowledge of food safety requirements.

Action you must take

You must ensure within 12 weeks that all food handlers engaged in your food business are supervised, instructed and/or trained in food hygiene matters as necessary, bearing in mind the type of work which they do. Training must normally be to the Level 2 Award in Food Hygiene for open high risk food handlers.

Staff should also be instructed and have an appreciation of the importance of any control or monitoring points identified by your Food Safety Management Procedure for which they are responsible.

2. FOOD SAFETY MANAGEMENT

You must examine all food operations carried out within your business, including purchase, storage, handling, preparation, cooking, service and transport, and ensure that at each stage, the food is being treated in a safe and hygienic way.

When you examine your food business operations in this way, you will be able to identify where food safety problems may arise, and ensure that you and your staff have the necessary procedures in place at any critical points, to control these food safety problems.

Examples of hazards you should consider are the presence of harmful bacteria in raw meat, the growth of harmful bacteria in foods stored at room temperature, cross-contamination

between raw and cooked foods, contamination by pests, physical contamination, and chemical contamination.

This close examination of your food business operations, known as a Food Safety Management Procedure is not difficult to carry out and the controls you put in place can be very simple. In order to comply with this requirement I suggest that you implement the "Safer Food Better Business" pack which I left at your premises.

Findings

You have failed to:

- (a) Identify relevant hazards and any associated checks or procedures in your businesses that are needed to make certain the food you produce is safe;
- (b) Put in place practices and procedures that would control potential problems.
- (c) Document the above and any monitoring records

In particular, the following matters were noted during my inspection:

- Lack of monitoring of the temperature of the chillers and freezers
- Lack of control and monitoring of the shelf life of foods at the premises
- Lack of adequate cleaning and disinfection of the food contact surfaces and equipment

In addition the regulations say that you must write down simple details of what you do to make sure that the food produced or sold at your premises is safe to eat. You have not provided adequate documentation in the following areas:

- Possible food safety hazards that could be relevant to your business
- Things that must be checked to ensure food is safe
- Records of any important checks adapted to and relevant to your business on things like cleaning correct cooking, chilling of food or the prevention and cross contamination

Action you must take

You must within four weeks:

- (a) Identify all the potential food safety hazards in your business and then think about and decide the points in the food operation at which things could actually go wrong.
- (b) Decide which of these points are actually critical to making sure food is safe, and therefore must be properly controlled (e.g. the thorough cooking of foods which must not be eaten raw)
- (c) Put in place procedures to stop these things going wrong (controls), and make sure that you/your staff always carry them out (e.g. cooking particular foods for a set time and temperature which is known to kill bacteria or ensuring that equipment has been cleaned and sanitized at proper and regular intervals)
- (d) Provide some simple documentation to show how you have achieved the above *and* monitored the controls which are critical to making sure food is safe
- (e) From time to time, you must examine your food business to see if anything has changed which might need your control measures to change (e.g. new menu dishes may

have new hazards and need new controls, or new equipment may require different thermostat settings).

3. FOOD TEMPERATURE CONTROL

Findings

You are not controlling food temperature properly. You have no reliable arrangements for monitoring food temperature.

Action you must take

Ensure immediately that all high-risk food is kept at properly controlled temperature. Chillers should be 0-8 °C.

Make arrangements within one week for monitoring the holding temperature of high-risk food.

4. FOOD FRESHNESS

Findings

Your existing arrangements for ensuring food freshness are not sufficiently reliable. I found the following food in the chillers with expired use by dates:

- 1 x 600g container of Coleslaw dated use by 10 April
- 1 x 600g opened container of Coleslaw dated use by 11 April
- 2 packs of ham dated use by 26 March.

This is unacceptable and you must immediately review your stock rotation procedures to ensure that this problem does not recur. It is an offence to sell food, which is labelled with a 'Use by' date once that date has passed, or to change the date. This is because these foods are more likely to support the growth of food poisoning bacteria and may be unsafe to eat after that date.

I also found that staff are not dating food that is prepared at the premises to enable them to monitor food freshness.

Action you must take

Develop a procedure within one week for recording or marking the date in a way, which will enable you to identify the use by date for each item.

Make arrangements immediately for checking the use by date of all food.

5. FOOD CONTAMINATION

Findings

I found ways in which contamination could occur at your premises. For example

- Opened tinned foods were found stored in the chillers. A chemical reaction can occur between the food and the tin once tinned foods are opened. Tinned foods must be decanted into food grade plastic containers once they are opened if they are to be stored.
- Black rubbish bins were being used as food storage containers. Staff did not know if these were made from food grade plastic or not.
- The internal surfaces of the ice machine were dirty and had mould growth on them. This machine had clearly not been cleaned and disinfected for some time. This could contaminate the ice.

Action you must take

Make arrangements to provide food grade lidded storage containers for dried food items and opened tinned foods within two weeks.

Immediately clean and disinfect the ice machine. Ensure this machine is kept in a clean condition.

6. CLEANLINESS

Findings

Standards of cleanliness are poor in the kitchen and I noted that a thorough clean of this area of the premises was required. For example I found that:

- the internal surfaces of the chillers were dirty and food spillages in the units had not been cleaned
- several of the freezers required cleaning and defrosting.
- the external surfaces of containers used to store dry foods on the stainless steel shelving were dirty
- there were food spillages on the hob and in the oven
- the floor had accumulated dirt and food waste in areas

I also noted that the storage area of the kitchen had a lot of unused items stored in a haphazard manner. This area of the kitchen can not be adequately cleaned and pest control checks of this area can not be undertaken.

Action you must take

Immediately thoroughly clean (and disinfect) the kitchen, in particular the areas specified above. Ensure that the kitchen is kept in a clean condition.

Immediately reorganise the storage area in the kitchen near the beer cellar. Remove any unwanted stored items and ensure this area is kept in a manner that will allow adequate

cleaning and pest control checks to be undertaken.

7. WASHING FACILITIES

Findings

The hand washbasins in the Gents toilets had no running hot water. These facilities would be used by the food handlers.

Action you must take

Make adequate arrangements immediately to provide hot and cold (or suitably mixed) running water to the Gents toilet hand wash basin and ensure immediately that adequate hand washing provisions are put into place.

8. STRUCTURE

Findings

The tiled flooring had been damaged in areas in front of the cooking area. Food debris was accumulating in the holes in the floor surface.

Action you must take

Renew or repair the damaged areas of floor covering in the kitchen within three weeks. Leave in a sound easy to clean condition.



SCHEDULE B
HEALTH AND SAFETY
Contraventions

1. FIRE

Findings

I found one of the smoke detectors had been covered with cling film in the kitchen. I was told (that this was because it kept sounding. This is unacceptable and if we find the smoke detectors covered in future we will notify the Fire Authority.

Action You Must Take

Review your arrangements for the maintenance of fire detection equipment to ensure that it is maintained in good repair and efficient working order.

Make sure that the smoke detectors are well located. To be done within 2 weeks.

2. GAS CYLINDERS

Findings

I found that several of the gas cylinders in the area near the beer cellar were not secured back to prevent them falling over, as required. (

Action You Must Take

Within one week ensure that all full gas cylinders or gas cylinders in use are secured in an upright to prevent them falling over.



SCHEDULE C

INFORMATION AND ADVICE

FOOD HYGIENE TRAINING

You must make sure that everyone who works with food has enough training and/or instruction and supervision for the work they do. This is to make sure that food handlers know how to do their work correctly. A mistake can put your business at risk as well as the health of your customers. Experience is not an adequate substitute for training as it may not be of correct methods.

We recommend that all those working with unwrapped high-risk food are trained to Level 2 Award in Food Hygiene or equivalent level within three months of starting work. For business owners who handle food and staff who work alone or unsupervised training is compulsory. It is good practice for supervisors to be trained to Level 3. I enclose details of our Food Hygiene Course for your information. If you require further details please telephone 020 8359 7995. Other organisations also offer suitable training. Details of training centres who run these courses (including details of trainers who run courses in languages other than English) can be provided by the Chartered Institute of Environmental Health on 020 7827 5882.

You can train your staff in-house. But if you do not organise the training properly it will not be effective. You should list the points to be covered, ask questions to check that the training has been absorbed, and keep records. It is a good idea to give staff written material summarising the main points. The Foundation course takes appropriately six hours and people attending are issued with a course book and have to pass a simple examination.

New staff who have not yet received training should be instructed in the essentials of food hygiene before starting work. The Catering Industry Guide suggests the following list of essential points:-

- *keep yourself clean and wear clean clothing*
- *always wash your hands thoroughly before handling food, after using the lavatory, handling raw foods or waste, before starting work, after every break, and after blowing your nose*
- *tell your supervisor before commencing work of any skin, nose, throat, stomach or bowel trouble or infected wound. You are breaking the law if you do not.*
- *ensure cuts and sores are covered with a waterproof high visibility dressing*
- *avoid unnecessary handling of food.*
- *do not smoke, eat or drink in a food room and never cough or sneeze over food*
- *if you see something wrong tell your supervisor*

- *do not prepare food too far in advance*
- *keep perishable food either refrigerated or piping hot*
- *keep raw and cooked food strictly separate*
- *when reheating food ensure it gets piping hot*
- *clean as you go. Keep all equipment and surfaces clean*
- *follow any food safety instructions either on food packaging or from your supervisor.*

All food handlers should receive instruction in hygiene awareness within four weeks of starting work (eight weeks if part time). The Catering Guide suggests the following topics:-

- *your own policy on hygiene*
- *the potential of germs to cause illness*
- *personal health and hygiene - the need for high standards, reporting illness and rules on smoking*
- *cross-contamination - causes and prevention*
- *food storage - protection, temperature control*
- *waste disposal, cleaning and disinfection - materials, methods and storage*
- *foreign body contamination*
- *awareness of pests*

All staff need clear instructions and supervision. The extent will depend on the individual and the work they do. You should establish good working procedures and it can be useful to put up instruction signs. There should be informal day-to-day supervision as well as more systematic checks that staff are working correctly.

FOOD TEMPERATURE CONTROL

Harmful bacteria can grow in high-risk food. This can cause risk to health. When temperature is critical to food safety it must be controlled and monitored.

The food must not be at an uncontrolled temperature unless it is unavoidable, and then only for a time that will not compromise food safety. You must ensure that hot food is cooled quickly and not left waiting before being used or put away. Staff training and supervision are needed. Monitoring is required. A supervisor can do this by simple visual checks. You must also monitor the temperature of food in refrigerators, freezers and hot holding equipment.

Temperatures should be checked at least once per day using an accurate thermometer, preferably with digital readout. More often would be better. A good routine for refrigerators would include a check at the start of the day to verify that there has been no breakdown overnight, and another just after the busy period to verify that the unit maintains a safe temperature during peak activity. You must check the warmest part of the refrigerator. For example food in an open top display unit may be at the correct temperature at the bottom but not at the top. A record of the checks is not compulsory but helps supervision and helps you prove that you do check. Refrigerator temperature must be below 8°C (lower for some foods if specified by the manufacturer). Hot food must be kept at above 63°C. The recommended temperature for freezers is -18°C. In each case it is good practice to allow a safety margin.

If the temperature is found to be incorrect a decision must be made about what to do with the food. The longer the temperature has been incorrect the greater the risk to health and the more likely that the food will need to be destroyed.

Temperature can also be critical during cooking and re-heating. Normally the food should be raised to at least 75°C throughout to destroy or inactivate harmful bacteria. Not all cooking methods guarantee this so you must check that the correct time and temperature are achieved. This can be done by probe testing with a thermometer to measure the core temperature. It is not usually necessary to check every item if the cooking procedure is standardized. But checks must be made from time to time to verify that the procedure is working. Thorough cooking is particularly important for foods such as burgers and sausages, which may be contaminated with E Coli 0157. Some bacteria can survive cooking and become active again as the food cools. For example cooked rice must be cooled rapidly to prevent activation of *Bacillus cereus* spores.

CLEANLINESS

Inadequate cleaning can cause risk to health by making food contamination and pest infestation more likely. As cleanliness is so important to food safety you should set a high standard for your premises.

You are unlikely to get good results unless you plan the cleaning carefully. You need to decide what is to be cleaned and when, so that everything gets its turn, as well as how it is to be cleaned and who is to do it. This should be written down as a cleaning schedule or cleaning plan. You will need to train and supervise the cleaning staff so they work thoroughly and safely. You need to provide adequate cleaning equipment, allow enough time, and check to see that the cleaning is done properly. It is best to plan the checks as well as the cleaning. You can use checklists, completed and signed daily or weekly by a supervisor. Documents like these can help your due diligence defence if something goes wrong.

We expect to find no visible deposits or contamination on any surface where they may cause risk to health. Food contact surfaces and equipment such as work tops, cutting boards and slicers need cleaning frequently using sanitiser to kill harmful bacteria.

FOOD FRESHNESS

Food that is kept too long will spoil. Any bacteria, which it may contain, can increase in number and make the food harmful to health. This can happen before the food changes in appearance or taste or smell, and is undetectable. This means that keeping time can be critical to food safety and must be controlled and monitored.

You must have a procedure to make sure food is not kept too long. If you prepare it yourself you must decide its use by date. Normally high risk ready to eat food should be used fresh or within 24-48 hours. It should be safe for this time if it is correctly prepared and kept in a refrigerator. It may be acceptable to keep it longer but this increases the likelihood of contamination.

If you buy the food ready prepared the manufacturer should inform you of the use by date, usually by labelling the product. You should not buy from suppliers who do not give a use by date. It is not permitted for you to change the date or to set a date if the manufacturer does not provide one. If you unwrap the food you must still be able to keep to the manufacturers use by date.

The best way to make sure the food does not go out of date is usually to label the container. This is easy and makes mistakes less likely. It makes it easier for you to show that you do have risk control and monitoring procedures and could help your due diligence defence.

TRACEABILITY

All food businesses must have a system of traceability in place. This enables any food to be traced right through the production and distribution chain. One of the reasons that traceability systems are required is to enable speedy and accurate withdrawal of food from sale where necessary.

In practice this means that you must be able to identify which food products have been supplied by which suppliers. If you supply other food businesses (e.g. restaurants, distributors, retailers etc) then you must be able to identify which products you have supplied to them.

In order to enable effective traceability, the following minimum information must be kept:

- Name and full address of supplier / Name and address of customer (food business)
- Nature of products supplied
- Date of delivery / transaction.

It is recommended that you also keep the following additional information:

- Quantity of product supplied
- Batch codes
- More detailed product description.

It is up to you how this information is kept. It may already be available on delivery notes. Guidance states that you must keep relevant documents and records for 5 years. Where they relate to perishable foods you should keep them for 6 months after the 'Use by date' (or delivery date if no use by date is specified).

The information must be provided to enforcing authorities on request.

More detailed guidance on traceability requirements can be found on the Food Standards Agency website:

www.food.gov.uk/foodindustry/guidancenotes/foodguid/generalfoodsafetyguide.