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Direct Phone Number: [REDACTED]
Contact: [REDACTED]
E-mail: [REDACTED]@barnet.gov.uk



Environmental Health
Department
Development & Regulatory
Services
London Borough of Barnet
9th Floor, Barnet House
1255 High Road
Whetstone
London N20 0EJ

Phone: [REDACTED]

www.barnet.gov.uk

Please quote our reference in any correspondence

The Food Business Operator
Harry's Traditional Butchers & Fishmongers
119 High Street
Barnet
EN5 5UZ

FOOD HYGIENE RATING

Dear Sir/Madam

Food Hygiene and Food Standards Inspection Report and Your Food Hygiene Rating Food Safety Act 1990

European Communities Act 1972

Harry's Traditional Butchers & Fishmongers, 119 High Street, Barnet EN5 5UZ

I inspected your business Olympus Fried Fish on 31 January 2019 to check compliance with food hygiene and food standards laws.

Inspection report

Your inspection report is enclosed. This lists the main improvements you need to make to comply with the law. These are listed under three areas:

- Food hygiene and safety procedures
- Structural requirements
- Confidence in management and control procedures

Schedule A lists items that you **must** comply with to meet the law. There may be other ways that you can comply and you can use these if they are of equivalent effect. If you are not sure if they will be, please contact me.

You must carry out the work within the timescale I have given next to each item. If you don't, then we may take enforcement action against you.

Schedule B lists items that are not legal requirements but are considered good practice, and you should use them to develop safe and hygienic practices.

If you are unclear about anything in this letter, please contact me - my details are given above.

Your food hygiene rating

Barnet operates the national Food Hygiene Rating Scheme. This helps consumers choose where to eat out or shop for food by giving them information about your hygiene standards. Details of how ratings are calculated are enclosed.

Based on the standards found at your inspection, I can tell you that you have a food hygiene rating of 1 "Major improvement necessary". Your inspection report lists the improvements you need to make and the timescales in which they need to be done, and this should also help you to get a better food hygiene rating.

Your food hygiene rating was calculated as follows:

Compliance with food hygiene and safety procedures	20
Compliance with structural requirements	15
Confidence in management and control procedures	20
Total score	55
Highest (this means poorest) individual score	20
Food hygiene rating	0

Please remove any sticker showing your previous rating.

Your rating will be published on the Food Standards Agency's website <http://ratings.food.gov.uk/> in approximately four weeks' time.

Further information

If you have any questions or concerns about your inspection report or about your food hygiene rating, please contact me by telephone on 02083597280 or by email at

@barnet.gov.uk

Yours faithfully


Food Safety Officer

Inspection Report**Schedule A – Legal Requirements**

You must carry out the work within the timescale I have given next to each item. If it isn't then we may take enforcement action against you.

Food Safety

The following were contraventions under the Food Safety and Hygiene (England) Regulations 2016, unless otherwise stated. These give the basic principles that all food business must follow. They focus on identifying and controlling food safety hazards to make sure that food produced is wholesome and safe for consumption.

	Work required	Time period to comply
	Food hygiene and safety procedures	
1	<p>At the time of inspection there was evidence to suggest that the same vac packer was being used for preparing raw and ready to eat/cooked foods. Under no circumstance should it be considered safe to use the same vac packer to prepare raw and ready to eat foods. This creates a risk of cross contamination. You must no longer use this vac packer for ready to eat foods as it cannot be adequately cleaned or disinfected and is therefore no longer considered safe to use for ready to eat foods.</p> <p>I recommend that you purchase a new vac packer to be used for ready to eat foods only or alternatively cease vac packing of all ready to eat foods.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter IX para 3</i></p>	Immediate & Ongoing
2	<p>Various cooked foods were left to cool at room temperature in the shop and rear kitchen. This slows down the cooling process and presents ideal conditions for food poisoning bacteria to grow. Hot food which is to be cooled before storage or sale must be cooled as quickly as possible before being placed in the refrigerator.</p> <p><i>The Food Safety & Hygiene (England) Regulations 2013, Schedule 4, para 2</i></p> <p><i>It is recommended that hot food is cooled within 90 mins to 8°C or below before being placed into the refrigerator</i></p>	Immediate & Ongoing
3	<p>Various foods were found on your premises which were past their use-by date. The use-by date is the date until which the manufacturer of the food guarantees it is safe to eat. Food sold beyond its use-by date may be of poor quality or unfit. It is an offence to sell or expose for sale food with an expired use by date. You must check your stock daily and dispose of any out of date food.</p> <p><i>Food Labelling Regulations. Reg.44</i></p> <p><i>Regulation (EU) No 1169/2011 Article 24 Para 1</i></p> <p><i>Foods prepared onsite should only be given a maximum shelf life of 4 days which includes the date of production. Should you wish to keep foods longer than 4 days then independent shelf life testing must be carried out and evidence provided that these foods are safe to eat.</i></p>	Immediate & Ongoing

4	<p>Unfit fish was found on your premises. It is an offence to sell food which is unfit for human consumption. All food on your premises is deemed to be for sale unless it is clearly marked as being unfit and separated from other foods.</p> <p>Unfit food and food not to be used for human consumption must be clearly marked "not for sale" or "do not use" and must be kept separate from other foods.</p> <p><i>The Food Safety & Hygiene (England) Regulations 2013 regulation 3 Article 14(1) of (EC) 178/2002 creating an offence under reg.4 of the General Food Regulations 2004</i></p>	Immediate & Ongoing
Structural requirements		
5	<p>There was no wash hand basin provided for food handlers working in the service counter, preparation area or rear kitchen. Provide wash hand basins with adequate supplies of hot and cold, or appropriately mixed, running water, soap and hygienic means of drying hands and ensure that everyone understands that it is for hand washing only.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter I Para.4</i></p>	2 Weeks
Confidence in management and control procedures		
6	<p>You have failed to:</p> <p>Identify relevant hazards and any associated checks or procedures in your businesses that are needed to make certain the food you produce is safe;</p> <p>In the type of food business which you operate, there are basically two major food safety hazards which you must guard against:</p> <p>The growth of food poisoning bacteria to dangerous levels;</p> <p>Contamination and cross-contamination of food with food poisoning bacteria.</p> <p>Put in place practices and procedures that would control potential problems.</p> <p>Document the above and any monitoring records</p> <p>In order to comply with this requirement from 2006, I suggest that you follow the guidance issued by the Food Standards Agency Safer Food Better Business which will guide you through how to comply and provide the necessary documentation.</p> <p>However this is not sufficient for the butchery side of your operation and therefore you will need to 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.</p> <p>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.</p> <p>It need not be complicated and the controls you put in place can be very simple</p> <p><i>Regulation (EC) 852/2004 Article 5 para 1</i></p>	4 Weeks

7	<p>You need to monitor important things which ensure the food you produce is safe, for example the temperatures of high-risk perishable foods, and foods which have just been cooked to make them ready to eat. As discussed for monitoring temperatures this won't always need a thermometer (for example where foods clearly change colour when cooked). The important thing is that you can show that the food is at or has reached the right temperature, and these checks are recorded by writing a temperature down each time they are checked, or by recording in some other way that on a particular day everything was satisfactory.</p> <p>Regulation (EC) 852/2004 Article 5 para 2 (e)</p>	3 Weeks
8	<p>During my visit you were unable to demonstrate that you had in place a system or procedure whereby you could identify the source of all your products within a reasonable time. I would recommend that you put in place a system that allows you to identify who has supplied all your products. I will want to see evidence that you could provide this information.</p> <p>As a food business operator you should be able to identify the person or business that supplied you with food that is to be sold to others or used as an ingredient in foods that you then sell.</p> <p>The aim of the Regulations is to establish a system of traceability within food and feed businesses which allows targeted and accurate withdrawals can be undertaken or information given to consumers or control officials, thereby avoiding the potential for unnecessary wider disruption in the event of food safety problems.</p> <p>Food and feed business operators should be able to identify any person from whom they have been supplied with a food, a feed or any substance intended to be, or expected to be, incorporated into a food.</p> <p>Food and feed business operators should have in place systems and procedures to identify the other businesses to which their products have been supplied.</p> <p>Article 18 of EC Regulation 178/2002</p>	Ongoing
9	<p>From 13 December 2014, all food businesses will need to provide allergen information on the foods they sell or provide. Food allergens pose a significant risk to consumers with allergic conditions, which may even be life threatening. It is your responsibility to ensure that you have allergen information to provide for the food you serve and that this is accurate, consistent and verifiable. Remember to check the ingredients list of foods you use to make sure allergen information is correct, to avoid triggering an allergic reaction. The provision of allergen information concerns any foods bought from a shop and non-pre packed foods including home-cooked meals. This allergen information should be easily accessible and readily available to customers.</p> <p>http://www.food.gov.uk/business-industry/allergy-guide</p> <p>You must declare accurate and consistent allergen ingredients information to your customers. You must make sure the information of the 14 identified allergens, for the food you serve or prepare, is accurate and verifiable. - See more at: http://www.food.gov.uk/enforcement/regulation/fir/non-prepacked-loose-foods-allergen-information#sthash.QVUB6c3o.dpuf</p> <p>The EU Food Information for Consumers Regulation (No. 1169/2011)</p>	2 Weeks
10	<p>All businesses are required to have proper arrangements for the collection of their trade refuse. Collection can only be carried out by a person legally authorised to do so. You must make arrangements for the removal of your trade waste.</p> <p>Environmental Protection Act 1990 Section 34</p>	2 Weeks

Food Hygiene Rating Scheme

How your rating is calculated

At an inspection, the food safety officer checks how well you follow food hygiene laws so that the food is safe to eat. They check the following three elements and use national guidance to give your business a score for each

- how hygienically food is handled – how it is prepared, cooked, re-heated, cooled and stored
- the structure of the business including cleanliness, layout, lighting, ventilation, pest control and other facilities
- how you manage and record what you do to make sure that food is safe using a documented system such as Safer food, better business

Your food hygiene rating

Your rating depends on how well your business does overall – the Total score. It also depends on the area(s) that need improving the most (the Highest permitted individual score) - the business may do better in some areas and less well in others. To get the top rating, you must do well in all three elements. You will automatically get a new rating at each programmed (routine) inspection and if you ask us to rescore you.

Total score	0 – 15	20	25 – 30	35 – 40	45 – 50	> 50
Highest permitted individual score	5	10	10	15	20	-
Food Hygiene Rating	5	4	3	2	1	0
Descriptor	Very good	Good	Generally satisfactory	Improvement necessary	Major improvement necessary	Urgent improvement necessary

Improving your food hygiene rating

The Food Standards Agency toolkit <https://www.food.gov.uk/business-guidance/making-the-most-of-your-business-rating> can help you. It includes resources you can download such as the Safer Food, Better Business pack to help you manage food hygiene. There are also ideas on how to promote hygiene standards.

To get the best possible rating, look at your last food hygiene inspection report to check that you've taken all of the actions needed to meet legal requirements. If you can't find your last report, contact us and we will send you a copy.

Safeguards

<https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses> gives information on the safeguards and the forms you need to Appeal, send a Right to Reply, or ask for a Rescore.

If you think that the rating is **wrong or unfair** and it does not reflect the hygiene standards at the time of your inspection, you can **appeal**. Before you appeal, you should first contact me on or by email so I can help you understand why your rating was given. You have **21 days** to appeal from the date you were given your rating. You should appeal in writing to the Lead Officer for Food, [redacted] at [redacted]@barnet.gov.uk or 020 83597453.

A **right to reply** lets you tell customers how you have improved hygiene standards or if there were unusual circumstances at the time of the inspection. Your response will be published online with the rating. Please send your right to reply to [redacted]@barnet.gov.uk

You can ask us to **revisit (re-rate or re-score)** your business with the aim of getting a new and higher (better) food hygiene rating when all the necessary hygiene improvements have been made. Barnet charges **£190** for every rescore request. You can ask us to rescore you as many times as you want but you must pay every time.

Please note that any rescore you ask us to do is separate to any revisit we may do to check that work has been done, and to our programmed (routine) inspections.

To apply for a re-score

- Pay the £190 rescore fee by calling 020 83597995 or by cheque made payable to London Borough of Barnet.
- Email the filled in rescore form to [REDACTED]@barnet.gov.uk . You can ask us to send you a blank form or get one from <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses> . You should include proof such as invoices and photographs to show that the work has been done. If you do not complete the rescore form or make the necessary payment, we cannot accept your rescore.
- Once we accept your request, we have 3 months to carry out an inspection and give you a new rating.