

Development & Regulatory Services  
The London Borough of Barnet  
Environmental Health  
2 Bristol Avenue

Shop for All (Hendon) Ltd  
220 The Vale  
London  
NW11 8SR

contact: [REDACTED]  
tel: 020 8359 7995  
fax: 0870 889 6793  
e-mail: [REDACTED]@barnet.gov.uk  
date: December 11th, 2019  
our reference: FHIN/CP/57950

Dear Sir / Madam

**Regulation (EC) No 852/2004 applied by Regulation 19(1) of the Food Safety and Hygiene (England) Regulations 2013**

**Re : B Kosher 2 Broadfields Parade Glengall Road Edgware Middx HA8 8TD**

**Food hygiene inspection report and your food hygiene rating**

**FOOD HYGIENE RATING**

My colleague [REDACTED] and I inspected your business premises on the 9<sup>th</sup> December 2019 to check compliance with the requirements of food hygiene law and I am writing now to outline to you our findings and to tell you what your food hygiene rating is.

**Inspection report**

I have enclosed a copy of your inspection report. This outlines my findings and highlights the priority actions and improvements that are needed to ensure that you are complying with the Food Hygiene (England) Regulations and associated legislation. These are listed under three areas:

- Compliance with food hygiene and safety procedures
- Compliance with structural requirements
- Confidence in management/control procedures.

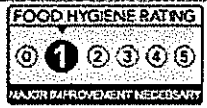
If you are unclear about anything in the report, please get in touch with me – my contact details are given at the end of this letter.

**Your food hygiene rating**

This authority operates the national Food Hygiene Rating Scheme. This is designed to help consumers choose where to eat out or shop for food by giving them information about the

hygiene standards in food outlets at the time they are inspected to check compliance with legal requirements. Details of how ratings are calculated are enclosed.

On the basis of the standards found at the inspection your rating has been calculated as follows:



Compliance with food hygiene and safety procedures	10
Compliance with structural requirements	20
Confidence in management/control procedures	20
Total score	50
Highest (this means poorest) individual score	20
Food hygiene rating	

A sticker showing your rating is enclosed. You can tell your customers how good your hygiene standards are by putting the sticker up in the window or on the door. If you do not have a suitable glass surface, you could fix the sticker onto a transparent surface before fixing that onto a wall or other surface. Please destroy the sticker showing your previous rating as only one rating – the most recent rating - should be displayed. To continue to display a previous rating may constitute an offence under the Consumer Protection from Unfair Trading Regulations 2008.

Your rating will also be published on the Food Standards Agency's website at [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings) 28 days after the date of inspection

You may request that the rating is published before this. Details can be found on the FSA website at: <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses>

## Safeguards

If you think that the rating is wrong or unfair – in other words it does not reflect the hygiene standards at the time of your inspection – you have 21 days in which you can **appeal** against this. You should appeal in writing to the Lead Officer for Food  Food, Health & Safety @barnet.gov.uk) but I would recommend that you get in touch with me first so that I can help you to understand how your rating was worked out.

If you have improved hygiene standards since your inspection, or if there were unusual circumstances at the time of the inspection that might have affected your food hygiene rating, you have a '**right to reply**' so that you can explain this to potential customers that look up your rating online.

If you make the improvements to hygiene standards that are highlighted in your inspection report, you can request a re-visit with a view to giving you a new and higher food hygiene rating. There will be a charge of £195 for each revisit carried out at your request.

More information about these safeguards is provided on the FSA's website at:  
<https://www.food.gov.uk/business-industry/caterers/hygieneratings/fhrsguideforbusiness>

**Where may I get further information?**

If you have any questions or concerns about your inspection report or about your food hygiene rating, please contact me by telephoning 020 8359 7451 or by email at [REDACTED]@barnet.gov.uk

Yours sincerely,

[REDACTED]  
Environmental Health Officer

Cc:  
B Kosher, 2 Broadfields Parade, Glengall Road, Edgware, HA8 8TD

Encl:  
Schedule A  
Schedule B  
Food Hygiene Rating Sticker  
E. coli Guidance



## Food Hygiene Rating scheme - how your rating is calculated

### Your inspection

At inspection, the food safety officer will check how well you are meeting the law on food hygiene. Three areas will be assessed. These are:

- how hygienically the food is handled – how it is prepared, cooked, cooled, stored, and what measures are taken to prevent food being contaminated with bacteria
- the condition of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities
- how you manage and record what you do to make sure food is safe using a system like Safer food, better business






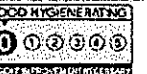
You will be given a score for each area – see below. Food safety officers use guidance to determine how to score each of these areas.

Criteria	Score					
How hygienically the food is handled	0	5	10	15	20	25
Condition of structure	0	5	10	15	20	25
How you manage and document food safety	0	5	10		20	30
<b>Total score</b>	<b>0</b>					<b>80</b>
<b>Level of compliance</b>	<b>High</b>					<b>Low</b>

### Your food hygiene rating

The rating given depends on how well the business does overall – the total score. It also depends on the area(s) that need improving the most - the business may do better in some areas and less well in others.

To get the top rating, you must score no more than 5 in each of the three areas. All businesses should be able to get the top rating. You will automatically get a new rating at each planned inspection.

Total score	0 – 15	20	25 – 30	35 – 40	45 – 50	> 50
Highest permitted individual score	5	10	10	15	20	-
Rating						



Safer food, better business

### Improving your food hygiene rating

The Food Standards Agency has a range of tools, such as Safer food, better business, that can help you manage food hygiene and keep your customers.

Check these out at [www.food.gov.uk/goodbusiness](http://www.food.gov.uk/goodbusiness)

To get the best possible rating, here's what you can do now:

- Look at your last food hygiene inspection report to check that you've taken all of the actions needed to ensure that you meet legal requirements. If you can't find your last report, contact us and we will be able to give you a copy.
- At your next inspection, if you don't get the top rating and you have queries about the improvements you need to make to get a better rating, then the food safety officer should be able to give you advice.
- Make sure that you and your staff continue to comply fully with all aspects of food hygiene law.



## **SCHEDULE A**

### **INSPECTION REPORT FOOD SAFETY AND HYGIENE**

**PREMISES:** B Kosher, 2 Broadfields Parade Glengall Road Edgware Middx HA8 8TD

**DATE:** December 9th 2019

**NAME OF INSPECTOR:** [REDACTED]

#### **CONFIDENCE IN MANAGEMENT**

##### **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 the sushi chef was unable to inform me of the legal requirements surrounding the pH level of rice.

###### ***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 Safety 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**

###### ***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 documentation to show the sushi fish grade,

- Lacking monitoring of pH level of the sushi rice,
- Lack of control over cooling of high risk foods,
- Extended shelf life of products with lack of evidence of scientific evidence to support given shelf life,
- Cross contamination from dual use of chopping boards for ready to eat foods and raw foods,
- Lack of control of the risk of physical contamination of food from the damage of food preparation utensils and equipment.

### ***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).

## **FOOD HYGIENE AND SAFETY**

### **3. FOOD TEMPERATURE CONTROL**

#### ***Findings***

During our inspection we found breaded fish fillets were left to cool at room temperature in the kitchen. This slows down the cooling process and presents ideal conditions for food poisoning bacteria to grow. At the time of our visit the cooked fish was left out at room temperature and the head chef was unable to advise how long the food would be left out to cool.

#### ***Action you must take***

Ensure immediately that hot food which is to be cooled before storage or sale is cooled as quickly as possible before being placed in the refrigerator. It is recommended this is done within 90 minutes.

### **4. FOOD FRESHNESS**

## ***Findings***

Your existing arrangements for ensuring food freshness are of prepared food stored in the kitchen chillers are not sufficiently reliable. They depend entirely on your staff members memory of the food's preparation date. You are not setting use by dates when necessary to ensure food safety. You are not able to monitor freshness. I found the following problems:

- No date labels on the food store in your main kitchen chiller
- Food with extended shelf life such as the tuna salad pot. The tinned tuna advised to consume within 2 days once open however a date of 11 days was noted on the tuna salad pot. You had no evidence to show this product last for this duration of time.

## ***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.
- Within one week check the shelf life of your food produce to ensure they are not excessive. If you are using extended shelf life you will need to provide scientific evidence to support the shelf life you have given.

## **5. SUSHI PRODUCTION**

### ***Findings***

- During our inspection we asked to see your traceability information for the fish used for sushi products. Staff were unable to provide us with this information and were unable to confirm if the fish was suitable to use for sushi without the control of the freezing process.
- There was no pH testing for the sushi rice.

### ***Action you must take***

- You must within 1 week establish the grade of your sushi fish and if it needs additional processing to ensure it is fit for consumption and provide us with the necessary documentation.
- Within 1 week implement regular pH test of the sushi rice. Sushi rice should not have a pH higher than 4.6. To ensure the level does not pass this proper acidification of cooked rice with vinegar recipes helps preserve the rice. Testing is done by using a pH monitor.

## **6. FOOD CONTAMINATION**

### ***Findings***

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

- The green cutting board was being used for raw and cooked/ready to eat vegetables



without adequate cleaning and disinfection between uses. This exposes the food to a risk of contamination.

***Action you must take***

- Immediately use separate cutting boards for raw and ready to eat foods or make sure the board is thoroughly cleaned and disinfected between uses.

## **7. 2 STAGE CLEANING**

***Findings***

Currently you are not undertaking 2 stages of cleaning on work surface between the preparation of raw and ready to eat foods.

***Action you must take***

Immediately start undertaking 2 stage cleaning, first stage is to clean and second is to disinfect. This will minimise the risk of cross contamination. I have enclosed some guidance on e coli.

## **STRUCTURE**

## **8. CLEANLINESS**

***Findings***

Standards of cleanliness are extremely poor with grease and food debris noted in the kitchen, surfaces and equipment. For example I found that: -

- The walls, such areas to the rear of the cooker and the walls around the preparation area had excessive food dirt and grease build up.
- The floor in the kitchen, such as around the cooker, under the work surfaces, storage units, around the fridges and floor junctions were filthy with rotting food, pools of liquids and general dirt.
- All fridges throughout the kitchen and rear store room are dirty with an excess of food debris and grime.
- The extractor fan, filters and associated canopy and ducting is need of deep clean as there was an accumulation of grease.
- Hand contact surfaces, for example, the door to the kitchen was fifthly.

***Action you must take***

- Immediately undertake a thorough deep clean of the kitchen structure, surfaces and equipment.
- Thoroughly deep clean the extractor filters, canopy and associated ducting.

## **9. CONDITION OF EQUIPMENT**

### ***Findings***

- A pair of kitchen tongs were damaged with the rubber peeling from the surface. This poses as contamination risk as a bit could fall off into food and doesn't allow for them to be properly cleaned.
- The fridge seal to the main upright chiller was damaged.
- The fridge seal to the under counter chiller on the servery fridge was damaged.
- A storage dish in fridge was damaged and chipped.

### ***Action you must take***

- Remove and dispose of the tongs and inspect all remaining equipment.
- Replace or repair the damaged door seals on the fridges
- Dispose of any chipped or damaged storage dishes

## **10. WASHING FACILITIES**

### ***Findings***

- The hand wash basin in the kitchen was being obstructed from use by potato peeler
- The hand wash basin in the servery area was obstructed with rubbish.

### ***Action you must take***

- Immediately ensure the sinks are free from any obstructions so regular hand washing can take place.

## **11. GENEREAL STRUCTURE**

### ***Findings***

- The kitchen floor covering in the main kitchen was damaged and is not able to be cleaned.
- The kitchen wall adjacent to the sink was damaged, crumbling and unable to be cleaned
- There was a large hole to the floor in front of the fridge in the store room

- The floor was uneven and sloping upon entry to the store room
- The floor around the drain under the chiller in the servery area is damaged and unable to be cleaned.
- The silicon around the main kitchen sink is rotting and can not be cleaned.
- We found there was a missing door in the WC compartment. Toilets must not open directly onto the kitchen.
- The flooring in the store room was not suitable because it was damaged and the area could not be cleaned.
- An old crate was being used in the main sink, we found the crate to be rotten with an excessive build up of grime.

#### ***Action you must take***

- Renew or repair the floor covering in the kitchen within three weeks. Leave in a sound easy to clean condition.
- Renew or repair the damaged wall covering in the kitchen and leave in a sound easy to clean condition within four weeks.
- Provide a door between the WC and kitchen within 4 weeks to create a lobby area.
- The store room floor covering must be replaced with one that is impervious, non-absorbent, washable and of non-toxic material within four weeks.
- Provide a sound, cleansable surface to damaged area of flooring in the store room within 4 weeks.
- Remove the crate from use.

## **12. LIGHTING**

### ***Findings***

The rear storage area only had one small light which was resulting in the room being too dark.

### ***Action you must take***

Provide adequate lighting to the area within 4 weeks.



## **SCHEDULE B**

### **INSPECTION REPORT FOOD STANDARDS**

**PREMISES:** B Kosher 2 Broadfields Parade Glengall Road Edgware Middx  
HA8 8TD

**DATE:** 09.12.2018

**NAME OF INSPECTOR:** [REDACTED]

#### **1. ALLERGEN INFORMATION**

##### ***Findings***

During our visit we noted the allergen information on some of your products, for example the minestrone soup, was incorrect. We were advised by the chef the soup had celery in but was not on the label. This poses a risk to those with allergies or intolerances.

##### ***Action you must take***

Within 2 weeks review all your allergen information and complete an allergen matrix.

#### **2. GENETICALLY MODIFIED (GM) PRODUCE**

##### ***Findings***

It was noted you were using GM products, being that of soya oil. You are not notifying your customer of the use of GM ingredients in your food.

##### ***Action you must take***

You must inform you customer either with a notice or on each item that you use GM products.