

Food Hygiene / Food Standards / Health & Safety Inspection Report

This inspection report covers only the areas inspected at the time of the inspection. It does not indicate compliance with any provision of the relevant food safety or health and safety law. It is not a notice requiring works to be carried out. All items marked 'C' are legal requirements and 'R' recommendations for best practice. Please note this schedule of works is NOT exhaustive but list those items which are obvious at the time of the visit. You are reminded the obligation rests with the business to ensure compliance with all legal requirements.

Ref:	Date: 8/5/19	Time In:	Time Out:
Full/Partial Inspection	Revisit	Complaint	Other:
Name of Business: Cornudo			
Address: 7 Edgwarebury Lane, Edgware, HARR 8LH			
Telephone / mobile number / Email: 0208-958 1955			
Registered Address (if different): Services			
Business Operator: Eshor Ltd.		Business Type: Fast food / Family / Middle Eastern	
Person(s) seen/interviewed: [Redacted]		Position: Manager / (owner) / Chef	

Documents / Records Examined

Food Safety Documents		Health & Safety Documents	
☐ HACCP/FSMS/SFBB	☐ Training Records	☐ Induction & Training	☐ Maintenance Records
☐ Pest control reports	☐ Suppliers invoices	☐ Risk Assessment	☐ Fork Lift Trucks
☐ Cleaning Schedule	☐ Import documents	☐ COSHH assessments	☐ Accident Records
☐ Temperature records	☐ Documents	☐ Gas/Electrical certification	
☐ Waste transfer notes e.g. Oil / Animal by products	☐ Allergen Information		
	☐ Other Documents		
Areas Inspected: Kitchen, small dry store / cold storage / Reception area		Samples Taken: None	
Inspection Outcome	☐ Advice – verbal/written ☒ Inspection report & schedule – (left on site) ☐ Written Warning letter and schedule – (to follow)		
	☐ Service of Detention/Seizure Notice ☐ Service of Improvement Notice/s ☐ Premises closure formal/voluntary ☐ Consideration of legal action		

FOOD HYGIENE RATING

Food Hygiene Rating – Criteria Assessed	Annex 5 Score
Compliance with food hygiene and safety procedures	
Compliance with structural requirements	
Confidence in management/control procedures	
Total Score	
Food Hygiene Rating	

N.B If your Total Score is greater than 0 please refer to the Inspection Report Schedule of Works

Has the officer clearly explained to you the outcome of this inspection so that you understand what you need to do (if anything) and why when? Yes ☐ No ☐

Inspecting Officer (print): [Redacted]

Position: Environmental Health Officer

Inspecting Officer (Signature): [Redacted]

Officer email: [Redacted]@barnet.gov.uk

Person seen (print): [Redacted]

Officer telephone: 020 8359 [Redacted]

Person seen (signature): [Redacted]

Position: Manager

BUSINESS TRADING NAME & ADDRESS:-

Carnudo, 7 Edgwarebury Lane, Edgware,

SCHEDULE OF WORKS REQUIRED

AM8 SLH

TIME SCALE(S)
FOR COMPLIANCE

C= CONTRAVENTION R= RECOMMENDATION

C or R

A first inspection was made today.
There are some snagging items that remain
to be completed as follows:

C. (1) Seal all bare wood surrounds to the walls & near door frame. 1 week

C. (2) The laminated wall sheetings in the kitchen were loose and had gaps in places that could provide access & harborage for pests. The holes & gaps must be ~~also~~ filled. 1 week

The following matters ^{also} require action ~~to be taken~~

(3) Provide a wash basin in the serving area in the petrol/restaurant. 3 weeks

(4) Carry out a deep clean of the ventilation extractor, & ensure that the ^{grease} filters are in place at all times of cooking. 1 week

R (5) Keep the cleaning products away from raw food.

C - The post-mix unit must be re-sited, it is causing an obstruction for access to the ^{kitchen} wash basin ~~unit~~ asap.

There is only 1 use for the Restaurant.

E. Ensure that an Allergy Alert sign & Full Allergy

Signature of person seen:-

Signature of Officer

Revisit

☒ Yes ☐ No

Notice is provided.

BUSINESS TRADING NAME & ADDRESS:-

Carnudo, 7 Edgwarebury Lane,

SCHEDULE OF WORKS REQUIRED

Edgware, HA8 8TH

TIME SCALE(S)
FOR COMPLIANCE

C= CONTRAVENTION

R= RECOMMENDATION

C or R

C: The salad items in the display fridge were checked & the temperatures of 13-14°C were noted; despite the integral temperature of 1°C being noted.

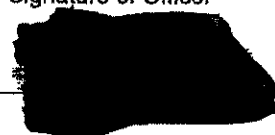
As discussed, you need to reduce the amount of salad on display; or alternatively adapt the unit to enable the temperature of display salad items to be kept at 5°C as legally required for high risk food.

The ^{electric} ~~stainless~~ grill is (adjacent) directly to the rear of the ^{refrigerated} display, & so hot air is surrounding the ^{salad} display area. Besides your very busy days it is necessary to reduce the amount of salad on display.

Signature of person seen:-



Signature of Officer



Revisit

☒ Yes ☐ No

