

## 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: 31/1/19	Time In: 11.30	Time Out:
Full/Partial-Inspection <input checked="" type="checkbox"/>	Revisit	Complaint	Other:
Name of Business: Topsy Tummy World			
Address: Unit C12 Prince Charles Drive, NW4 3RW			
Telephone / mobile number / Email: 020 2339 9924 / 07956187771			
Registered Address (if different):			
Business Operator: Topsy Tummy World Ltd		Business Type: Soft play / cafe	
Person(s) seen/interviewed: [redacted]		Position: Manager	

### Documents / Records Examined

Food Safety Documents		Health & Safety Documents	
<input checked="" type="checkbox"/> HACCP/FSMS/SFBB	<input checked="" type="checkbox"/> Training Records	<input type="checkbox"/> Induction & Training	<input type="checkbox"/> Maintenance Records
<input type="checkbox"/> Pest control reports	<input type="checkbox"/> Suppliers Invoices	<input type="checkbox"/> Risk Assessment	<input type="checkbox"/> Fork Lift Trucks
<input type="checkbox"/> Cleaning Schedule	<input type="checkbox"/> Import documents	<input type="checkbox"/> COSHH assessments	<input type="checkbox"/> Accident Records
<input type="checkbox"/> Temperature records	<input type="checkbox"/> Documents	<input type="checkbox"/> Gas/Electrical certification	
<input type="checkbox"/> Waste transfer notes e.g. Oil / Animal by products	<input type="checkbox"/> Allergen Information		
	<input type="checkbox"/> Other Documents		
Areas Inspected: [redacted]		Samples Taken:	
Inspection Outcome	<input type="checkbox"/> Advice – verbal/written <input type="checkbox"/> Inspection report & schedule – (left on site) <input type="checkbox"/> Written Warning letter and schedule – (to follow)		<input type="checkbox"/> Service of Detention/Seizure Notice <input type="checkbox"/> Service of Improvement Notice/s <input type="checkbox"/> Premises closure formal/voluntary <input type="checkbox"/> Consideration of legal action

### FOOD HYGIENE RATING

Food Hygiene Rating – Criteria Assessed	Annex 5 Score
Compliance with food hygiene and safety procedures	5
Compliance with structural requirements	15
Confidence in management/control procedures	5
Total Score	25
Food Hygiene Rating	2

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 by when? Yes ☐ No ☐

Inspecting Officer (print): [redacted]

Position: EHO

Inspecting Officer (Signature): [redacted]

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

Person seen (print): [redacted]

Officer telephone: 020 8359 [redacted]

Person seen (signature): [redacted]

Position: GENERAL MANAGER

If you wish to discuss any items relating to this inspection report, please contact the inspecting officer. If your concerns remain unresolved or you should like to discuss other matters regarding the visit, please contact the Team Leader on: 020 8359 7453. The Council's 'Complaints Procedure and Enforcement Policy' is available at: [www.barnet.gov.uk](http://www.barnet.gov.uk)

## 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. Your rating has been calculated on the basis of the standards found at the time of inspection. Your inspection report outlines the inspector's findings and highlights the priority actions and improvements that are needed to ensure that you are complying with the Food Safety & Hygiene (England) Regulations 2013.

A sticker showing your rating following your recent inspection will be given at the time of the inspection or sent in due course. You can tell your customers how good your hygiene standards are by placing the sticker in the window/door. If you do not have a suitable glass surface, you can request a wall sticker. You must remove and destroy the sticker/certificate showing your previous rating. 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 Food Hygiene Rating will also be published on the Food Standards Agency's website at: [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings) within three and five weeks from receiving this letter.

### 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 at Environmental Health, 9<sup>th</sup> Floor Barnet House, 1255 High Road, London, N20 0EJ 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 £190 for each re-visit carried out at your request. The re-visit will be carried out within three months of receipt of your application and payment. Payment can be made card by telephoning 020 8359 7995 or by cheque made payable to London Borough of Barnet.

More information about these safeguards and the form to be completed to request a re-visit can be found on the FSA's website at: <http://www.food.gov.uk/multimedia/pdfs/enforcement/fhrssafeguards.pdf>

### How is your food hygiene rating calculated?

Total Score	0 – 15	20	25 – 30	35 – 40	45 – 50	>50
Highest Permitted Individual score	5	10	10	15	20	
Rating						

### NOTICE OF OUR POWERS



Under the following legislation, Food safety Act 1990, Food Safety & Hygiene Regulations 2013, Health & Safety at Work etc Act 1974 and Regulation EC No. 178/2002 an authorised Officer may at all reasonable (when open to trade) times on production of his/her Identification, enter any business premises under the legislation listed below for the purpose of inspection and/or enforcement. Admissions to a private dwelling (home) shall not be demanded unless 24 hour notice of the intended entry is given to the occupier.

### SUMMARY OF YOUR RIGHTS

For further details, please refer to the following:



1. Food law inspections and your businesses (Food Standards Agency)
2. What to expect when a health and safety inspector calls (Health and Safety Executive)
3. London Borough of Barnet Enforcement Policy

These rights, which are taken from Code B of the Police and Criminal Evidence Act 1984 (Code of Practice for the Search of Premises and the Seizure of Property Found on Persons or Premises) (the 'Code'), provides a mechanism whereby you may be entitled to compensation for any damage caused as a result of the inspection.

BUSINESS TRADING NAME & ADDRESS:- <u>Topsy Tummy World Ltd, Brest Cross, St. Mary's, St. Mary's</u>	
SCHEDULE OF WORKS REQUIRED	TIME SCALE(S) FOR COMPLIANCE
C= CONTRAVENTION      R= RECOMMENDATION	
<p>① There was light evidence of mice in the kitchen i.e. 1 dropping to the floor under the work unit immediately to the left of the door to the kitchen. The manager had already told me she had seen mouse droppings to floor under sink in same area. Pest Control contractor to visit today to check &amp; treat.</p> <p>You need to pest proof this area as I found holes to ceiling tiles in kitchen at low level under units &amp; sinks by pipework. There is a substantial gap at the floor/wall junction under the sink where the <del>seal</del> mastic seal has come away from the floor. These holes &amp; gaps need to be filled in to prevent pest access to mice.</p> <p>② <u>CLEANING</u> is generally ok but there are a lot of cobwebs at low &amp; high level.</p>	
Signature of person seen:- 	Signature of Officer 
Revisit <input type="checkbox"/> Yes <input type="checkbox"/> No	

**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							
	Prep, cook or handle open high risk ( < 20 meals/day)	10							
	Handle prepacked high risk	10							
	Wholesalers and distributors not in above	10							
	Manufacture or packing low risk	10							
	Filleting/salting fish for retail sale to final consumer	10							
	Retail low risk or any not included in above	5							
Processing	Canning or other aseptic packing of low-acid foods; Vacuum and sous-vide packing;	20							
	Manufacture of cook/chill food, Fermentation of meats; Air drying ( dried hams, biltong, jerky);								
	Freeze drying; Addition of salt and/ or other preserving agents; cooking and cooling of meat products prior to service e.g. production of hams by retailers, including butchers;	20							
	Establishments that manufacture/prepare/serve high risk uncooked or lightly cooked ready to eat food of animal origin caterers/manufacturers producing raw meat dishes, fish and meat Carpaccio, types of sushi or sashimi, ceviche, and burgers intended to be eaten rare or undercooked through controlled procedures								
	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 <b>(food hygiene rating factor)</b>	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 <b>(food hygiene rating factor)</b>	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) <b>(food hygiene rating factor)</b>	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	CLIP updated?	Copy of report sent to HQ or to non-resident FBO?

BUSINESS TRADING NAME & ADDRESS:- <i>Topsy Topsy World, Port V. Lopp, (C-10)</i>		
SCHEDULE OF WORKS REQUIRED		TIME SCALE(S) FOR COMPLIANCE
C= CONTRAVENTION      R= RECOMMENDATION		
<p>in the kitchen. You also need to remove + clean your metal filters above the oven. These should be cleaned on a regular basis + included in your cleaning schedule.</p> <p>② We discussed you bringing in sandwiches + selling them rather than making them on site, eg. allergy information. You will need to renew your HACCP accordingly.</p>		
Signature of person seen:- 	Signature of Officer 	Revisit <input type="checkbox"/> Yes <input type="checkbox"/> No

**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							
	Prep, cook or handle open high risk ( < 20 meals/day)	10							
	Handle prepacked high risk	10							
	Wholesalers and distributors not in above	10							
	Manufacture or packing low risk	10							
	Filleting/salting fish for retail sale to final consumer	10							
	Retail low risk or any not included in above	5							
Processing	Canning or other aseptic packing of low-acid foods; Vacuum and sous-vide packing; Manufacture of cook/chill food, Fermentation of meats; Air drying ( dried hams, biltong, jerky); Freeze drying; Addition of salt and/ or other preserving agents; cooking and cooling of meat products prior to service e.g. production of hams by retailers, including butchers; Establishments that manufacture/prepare/serve high risk uncooked or lightly cooked ready to eat food of animal origin caterers/manufacturers producing raw meat dishes, fish and meat Carpaccio, types of sushi or sashimi, ceviche, and burgers intended to be eaten rare or undercooked through controlled procedures Any other case not included in above	20       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 ( <u>food hygiene rating factor</u> )	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 ( <u>food hygiene rating factor</u> )	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) ( <u>food hygiene rating factor</u> )	None	30							
	Poor	20							
	Satisfactory	10							
	Moderate	5							
	Good	0							
Significance of Risk	Significant	20							
	None	0							
<b>Total risk rating score</b>									
<b>Total score</b>	<b>50+</b>	<b>45 - 50</b>	<b>35 - 40</b>	<b>25 - 30</b>	<b>20</b>	<b>0 - 15</b>			
<b>Additional scoring factor</b>		No individual score > 20	No individual score > 15	No individual score > 10	No individual score > 10	No individual score > 5			
<b>Food hygiene rating</b>	0	1	2	3	4	5			
<b>Descriptor</b>	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	CLIP updated?	Copy of report sent to HQ or to non-resident FBO?

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Ref:	Date: 21/11/2020	Time In: 12.10	Time Out:
Full/Partial Inspection	Revisit	Complaint	Other:
Name of Business: Topsy Turvy World Ltd			
Address: Prince Charles Drive Brent Cross Shopping Centre N22 5RU			
Telephone / mobile number / Email: 020 2359 9924			
Registered Address (if different):			
Business Operator: Topsy Turvy World Ltd		Business Type: Soft play centre	
Person(s) seen/interviewed:		Position: Manager	

### Documents / Records Examined

Food Safety Documents		Health & Safety Documents	
<input type="checkbox"/> HACCP/FSMS/SFBB	<input type="checkbox"/> Training Records	<input type="checkbox"/> Induction & Training	<input type="checkbox"/> Maintenance Records
<input type="checkbox"/> Pest control reports	<input type="checkbox"/> Suppliers invoices	<input type="checkbox"/> Risk Assessment	<input type="checkbox"/> Fork Lift Trucks
<input checked="" type="checkbox"/> Cleaning Schedule	<input type="checkbox"/> Import documents	<input type="checkbox"/> COSHH assessments	<input type="checkbox"/> Accident Records
<input type="checkbox"/> Temperature records	<input type="checkbox"/> Documents	<input type="checkbox"/> Gas/Electrical certification	
<input type="checkbox"/> Waste transfer notes e.g. Oil / Animal by products	<input type="checkbox"/> Allergen Information		
	<input type="checkbox"/> Other Documents		
Areas inspected:		Samples Taken:	
Inspection Outcome	<input type="checkbox"/> Advice – verbal/written <input type="checkbox"/> Inspection report & schedule – (left on site) <input type="checkbox"/> Written Warning letter and schedule – (to follow)	<input type="checkbox"/> Service of Detention/Seizure Notice <input type="checkbox"/> Service of Improvement Notice/s <input type="checkbox"/> Premises closure formal/voluntary <input type="checkbox"/> Consideration of legal action	

### FOOD HYGIENE RATING

Food Hygiene Rating – Criteria Assessed	Annex 5 Score
Compliance with food hygiene and safety procedures	5
Compliance with structural requirements	5
Confidence in management/control procedures	5
Total Score	15
Food Hygiene Rating	5

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 by when? Yes ☐ No ☐

Inspecting Officer (print):

Position: CH

Inspecting Officer (Signature):

Officer email: @barnet.gov.uk

Person seen (print):

Officer telephone: 020 8359

Person seen (signature):

Position:

If you wish to discuss any items relating to this inspection report, please contact the inspecting officer. If your concerns remain unresolved or you should like to discuss other matters regarding the visit, please contact the Team Leader on: 020 8359 7453. The Council's 'Complaints Procedure and Enforcement Policy' is available at: [www.barnet.gov.uk](http://www.barnet.gov.uk)

## FOOD HYGIENE RATING

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A sticker showing your rating following your recent inspection will be given at the time of the inspection or sent in due course. You can tell your customers how good your hygiene standards are by placing the sticker in the window/door. If you do not have a suitable glass surface, you can request a wall sticker. You must remove and destroy the sticker/certificate showing your previous rating. 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 Food Hygiene Rating will also be published on the Food Standards Agency's website at: [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings) within three and five weeks from receiving this letter.

### 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 at Environmental Health, 9<sup>th</sup> Floor Barnet House, 1255 High Road, London, N20 0EJ 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.

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### How is your food hygiene rating calculated?

Total Score	0 – 15	20	25 – 30	35 – 40	45 – 50	>50
Highest Permitted Individual score	5	10	10	15	20	
Rating						

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BUSINESS TRADING NAME & ADDRESS:-

Town Tunny World, East Coast

SCHEDULE OF WORKS REQUIRED

TIME SCALE(S)  
FOR COMPLIANCE

C= CONTRAVENTION

R= RECOMMENDATION

STRUCTURAL

① Ensure cleaning is done to the floor-wall junctions around the butcher to remove any debris. This will help with monitoring for pests.

immediately

② Fill in gap above cutting board behind oven (where shown) to prevent pest access.

1 week

③ Provide hand towels to wash hand basin in butcher + keep clear of any obstructions.

immediately

Signature of person seen:-

Signature of Officer

Revisit

☐ Yes ☒ No

**FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM**

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	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							
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	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	CLIP updated?	Copy of report sent to HQ or to non-resident FBO?