

Environmental Health, 1255 High Road, Barnet House, London, N20 OEJ

Website: www.barnet.gov.uk Tel: 020 8359 7995

Email: foodsafety@barnet.gov.uk Fax: 0870 889 6793

## 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: 영           역	Time In: 小。多句	Time Out:
	ull/Partial-Inspection	Revisit	Complaint	Other:
N	Name of Business: TECSU	TOLVU World.		
Α	Address: Mark (1)	Prince Challes	Mye, Nout	3RW
T	elephone / mobile number / Em		3974 1299	18 227
R	legistered Address (if different):	the second secon	16	
В	susiness Operator:	TORM World LId	Business Type:	ou Califo
P	erson(s) seen/interviewed:	Toya .	Position: Managor	J
-		Documents / Reco		
_	8	_		
	Food Safety I	Documents	Health & Saf	ety Documents
C	HACCP/FSMS/SFBB	☐ Training Records	☐ Induction & Training	☐ Maintenance Records
	- 3	☐ Suppliers Invoices	☐ Risk Assessment	☐ Fork Lift Trucks
		☐ Import documents	☐ COSHH assessments	☐ Accident Records
	· / · · · · · · · · · · · · · · · · · ·	☐ Documents	☐ Gas/Electrical certification	
C		☐ Allergen Information		
	Animal by products	☐ Other Documents		
			44-44-44-44-44-44-44-44-44-44-44-44-44-	
'	Areas inspected:		Samples Taken:	
In	spection Outcome	☐ Advice – verbal/written		ce of Detention/Seizure Notice
1		☐ Inspection report & sche	dule – (left on site) 🔲 🗆 Servi	ce of Improvement Notice/s
		☐ Written Warning letter	' <b>!</b>	ises closure formal/voluntary
		follow)	☐ Consi	ideration of legal action
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		FOOD HYGIEN	IEDATING	
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Co	nfidence in management/contro	l procedures	n delse und 1955 im Antonio Maria Maria dels dels dels propriet (1965), del familie dels dels dels dels dels d	Contract Con
To	tal Score	en variatien 1900 de Problet in Helde Andrea (Alabamana Amerikaan appropria paraban en en en en en en en en en	H TERLÜĞ APTICE A'N memedelerile Ala serile A Terleti Artinganyı Artinda <del>ile ile ile bir ile ile ile ile ile il</del> A	(25)
Fo	od Hygiene Rating		and the state of the second state of the second state of the second second state of the second secon	
	N.B If your Total Sco	ore is greater than 0 please refe	r to the Inspection Report Sch	edule of Works
Has th	ne officer clearly explained to you			
by wh	en? Yes 🔲 No 🗎 👚	The state of the map octors		or uced to do fit anything) and
	cting Officer (print)	Position	m: <u>(116</u>	
Inspec	ting Officer (Signature):	Officer	email:	@barnet.gov.uk
Persor	n seen (print):	<i>j</i> j Officer	telephone: 020 8359	
Persor	n seen (signature):	Positio		MANJAGEN
			· · · · · · · · · · · · · · · · · · ·	

#### **NOTES FOR COMMERCIAL BUSINESSES**

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

# FOOD HYGIENERATING

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 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 revisit** 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?

<b>Total Score</b>	0-15	20	25 – 30	35 – 40	45 – 50	>50 -50
Highest		# 199 <del>4 - 1995 - 1995 - 1996 - 1996 - 1996 - 1996 - 1996 - 1996 - 1996 - 1996 - 1996 - 1996 - 1996 - 1996 - 1996</del>			and the same state of the same	
Permitted	5	10	10	15	20	
Individual score						
	FOOD HYGIENE RATING	FOOD HYGIENE RATING	FOOD HYGIENE RATING	FOOD HYGIENE RATING	FOOD HYGIENE RATING	FOOD HYGIENE RATING
	00000 <b>A</b>	00000	002609	002306	000000	<b>0</b> 02366

### **NOTICE OF OUR POWERS**

Rating

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.

GENERALLY SATISFACTORY IMPROVEMENT NECESSARY

## 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.

SCHEDULE OF WORKS REQUIRED BUSINESS TRADING NAME & ADDRESS:-C= CONTRAVENTION R= RECOMMENDATION 1) There was believed and meen the latcher is I dropping to the thoor under the north unit immediately to the lett of the door to the butchen. The manager had already bild me the had Ica moise doppings to toms under sintes. in Lome Erea. Pest Contol Contractor to Not today to check a treat. "How need to pest post this was as I hand holes to comp wies in hulden, at low level indo units + sinhs by pipemorte. There is a substantial gap at the How I wall junction inde the sinter where the 20 mastic seal how Come every from the two! These holes + gaps reced to be huled in to prevent pept faccess he mice. 2) CLENNING & generally of but there. Signature of person seen:- Signature of Officer ☐ Yes ☐ No

## FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Food Type	Manufactu	ire, repack or	import high risk	/				140		
	Prepare m	ore than 20 h	igh meals per day	y/cooking or handli	ing open high risk	food		30		
	ŀ		en high risk (<2					10		
	1	epacked high						10		
	Wholesale	rs and distrib	utors not in above	<b>;</b>				10		
		re or packing						10		
		-	etail sale to final o	consumer				10		
	1		t Included in abov					5		
Processing	Canning or other aseptic packing of low-acid foods; Vacuum and sous-vide packing;									
	Manufacture	e of cook/chill	food, Fermentation	on of meats; Air do	ying ( dried hams,	biltong, jerky);				
	Freeze dryi	ng; Addition	of salt and/ or othe	er preserving ager	nts; cooking and co	ooling of meat pro-	ducts prior to			
	service e.g.	production of	f hams by retailer:	s, including butche	ers;	,	·			
	Establishme	ents that man	ufacture/prepare/s	serve high risk und	cooked or lightly co	ooked ready to eat	t food of	20		
	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									
		ase not includ			•	,				
Consumers at			or international			···		15		
Risk	sk Serves substantial number							10		
	Serves loca							5		
			ss than 20 consur	ners each day				0		
Vulnerable	Yes							22		
Customers	No							0		
Compliance -	Almost tota	l non complia	nce			<del></del>	···	25		
Hygiene	General fai	lure – standar	ds low			2		20		
(food hygiene	Some non	compliance, s	tds falling					15		
rating factor)	1	compliance, ir	_			•		10		
	High standard compliance, minor only									
	High standard compliance, good practice									
Compliance -		l non complia						25		
Structural		lure – standar						20		
(food hygiene	Some non compliance, standard falling									
rating factor)		Some non compliance, in top 50%								
	J	ard complianc	<u>-</u>					5		
	1	•	e, good practice					0		
Management	None	*						30		
System	Poor							20		
(Confidence)	Satisfactory	,						10		
(food hyglene	Moderate							5		
rating factor)	Good							0.		
Significance of	Significant							20		
Risk	None							0		
	<u>L</u>					Total risi	k rating score	<u> </u>		
Total score		50+	45 - 50	35 - 40	25 - 30	20	0-	15		
Additional scoring	1 factor	÷= •	No individual	No individual	No individual	No individual	No Individua			
			score > 20	score > 15	score > 10	score > 10				
Food hygiene ratii	ng	0	1	2	3	4	5			
Descriptor	1	Urgent aprovement necessary	Major Improvement necessary	Improvement necessary	Generally satisfactory	Good	Very g	ood		
For office V	117 V	220 V	221 BC G118	NBC G114	UNS G207 SA	T G214 CLIP		t sent to HQ or to		
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need to review your HACCP accordigly.	
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Signature of person seen:- Signature of Officer	Revisit

## FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

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gh risk tributors not in above	• •				10		
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or retail sale to final a	consumer				10		
not included in abov					5		
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);							
on of salt and/ or oth			ooling of meat pro	ducts prior to			
n of hams by retailer	_						
anufacture/prepare/	/serve high risk un	cooked or lightly co	ooked ready to ea	it food of	00		
/manufacturers proc	ducing raw meat d	ishes, fish and mer	at Carpaccio, type	es of sushi or	20		
burgers intended to	be eaten rare or u	ındercooked throug	gh controlled proc	edures			
cluded in above					0		
nal or international					15		
ımber					10		
					5		
less than 20 consu	mers each day				0		
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oliance					25		
dards low					20		
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ance, minor only					5		
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			Total ris	k rating score			
45 - 50	35 - 40	25 - 30	20	0-1	15		
No individual score > 20	No individual	No individual	No individual	No individual	score > 5		
1	2	3	4	5			
Major Improvement necessary	Improvement necessary	Generally satisfactory	Good	Very g	ood		
	No Individual score > 20  1  Major Improvement necessary	No individual score > 20 score > 15  1 2  Major Improvement necessary	No individual score > 20 score > 15 score > 10  1 2 3  Major Improvement necessary necessary necessary No individual score > 10  Representation of the indiv	No individual score > 20 No individual score > 10 Score > 10  1 2 3 4  Major Improvement necessary necessary Set States Set	No individual score > 20 score > 15 score > 10 score > 10  1 2 3 4 5  Major Improvement necessary Improvement necessary Improvement necessary Improvement necessary Improvement necessary satisfactory		



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Full/Partial inspection	<u> </u>	) Time In: 12.10	Time Out:
		Complaint	Other:
Name of Business: (5)	e ward water		<u> </u>
Address: Most (Mat		Goll Monary (Est	LOST AND BY
Telephone / mobile number / En	and the second of the second o	19924117	
Registered Address (if different):			
Business Operator:	4 TUNG WORLD	Business Type:	Plans routino
Person(s) seen/interviewed:		Position: きゅうんじ	
	Documents / Re	ecords Examined	
Food Safety	Documents	Health & Sa	fety Documents
C MACCO (CCDAC (CCDA			
☐ HACCP/FSMS/SFBB ☐ Pest control reports	☐ Training Records ☐ Suppliers invoices	☐ Induction & Training	☐ Maintenance Records
☐ Cleaning Schedule	☐ Suppliers invoices ☐ Import documents	☐ Risk Assessment ☐ COSHH assessments	☐ Fork Lift Trucks
☐ Temperature records	☐ Documents	Gas/Electrical certification	☐ Accident Records
☐ Waste transfer notes e.g. Oil /	☐ Allergen Information	- Out December Continuention	
Animal by products	☐ Other Documents		
Areas inspected:		Samples Taken:	
Inspection Outcome	☐ Advice – verbal/writte	J	
	☐ Inspection report & so		ice of Detention/Seizure Notice ice of Improvement Notice/s
			nises closure formal/voluntary
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Compliance with food hygiene and Compliance with structural require	FOOD HYGIE  ria Assessed d safety procedures  ements		ideration of legal action
Compliance with food hygiene and	FOOD HYGIE  ria Assessed d safety procedures  ements		ideration of legal action
Compliance with food hygiene and Compliance with structural require	FOOD HYGIE  ria Assessed d safety procedures  ements		ideration of legal action
Compliance with food hygiene and Compliance with structural require Confidence in management/contr	FOOD HYGIE  ria Assessed d safety procedures  ements		Annex 5 Score
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Compliance with food hygiene and Compliance with structural require Confidence in management/controtal Score  ood Hygiene Rating  N.B If your Total Score the officer clearly explained to yothen? Yes  No	FOOD HYGIE  ria Assessed d safety procedures  ements of procedures  fore is greater than 0 please result the outcome of this inspection  Position of the procedure of the control of the c	Ser to the Inspection Report Schon so that you understand what	Annex 5 Score  edule of Works

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### How is your food hygiene rating calculated?

Total Score	0 – 15	20	25 – 30	35 – 40	45 – 50	>50
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Permitted	5	10	10	15	20	
Individual score						
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Health and Safety Executive: www.hse.gov.uk
Department of Health: www.dh.gov.uk

GOV UK: www.gov.uk

SCHEDULE OF WORKS REQUIRED  C= CONTRAVENTION R= RECOMMENDATION  TRUCTURAL  DEFINITE CLEENING IS done to the TWOV-M  JINCHON: ENMAL The hildren to renove englicher. The mult help with mondays for  JOSEPH Shore shown to prevent perhaps across:  2) Full in gap above shown to prevent perhaps across:  2) Full in gap above shown to prevent perhaps across:	FOR COMPLIANCE
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2) Fill in upp above during board bound	
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In tulcher - heep deer of eng dishochons	
Signature of person seen:- Signature of Officer	Revisit

## FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Processing Can Man Frei Sen Est anin sas Any Consumers at Ma Risk Se Bu Vulnerable Ye Customers No Compliance — Ala	anufacture, repack or epare more than 20 his ep, cook or handle open and eperacked high anolesalers and distribution from the first of	igh meals per day/onen high risk ( < 20 risk autors not in above low risk at a lower tail sale to final country to the lower packing of low-acid food, Fermentation	onsumer of foods; Vacuum a				40 30 10 10 10 10 10
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Ha Wh Ma Fill Re Processing Can Man Fre sen Est anir sas Any Consumers at Ma Risk Se Bu Vulnerable Ye Customers No Compliance — Aln	andle prepacked high in nolesalers and distribu- anufacture or packing leting/salting fish for re- stail low risk or any not ming or other aseptic mufacture of cook/chill eze drying; Addition of vice e.g. production of ablishments that manu- mal origin caterers/manual	risk utors not in above low risk etail sale to final co t included in above packing of low-acid	onsumer e d foods; Vacuum a	nd sous-vide pack	ina		10 10 10 10
Processing Can Man Free sen Esta anir sas Any Consumers at Ma Risk Se Bu Vulnerable Ye Customers No Compliance Alm	nolesalers and distribution of the control of the c	utors not in above low risk etail sale to final co t included in above packing of low-acid food, Fermentation	d foods; Vacuum a	nd sous-vide pack	ina		10 10 10
Processing Can Man Free sen Est anir sas Any Consumers at Ma Risk Se Bu Vulnerable Ye Customers No Compliance — Aln	enufacture or packing leting/salting fish for restail low risk or any not uning or other aseptic pufacture of cook/chill eze drying; Addition of vice e.g. production of ablishments that manual origin caterers/manual origin catere	low risk etail sale to final co t included in above packing of low-acid food, Fermentation	d foods; Vacuum a	nd sous-vide pack	ing		10 10
Processing Can Man Free sen Est anir sas Any Consumers at Ma Risk Se Bu Vulnerable Ye Customers No Compliance — Aln	leting/salting fish for re- tail low risk or any not uning or other aseptic nufacture of cook/chill eze drying; Addition of vice e.g. production of ablishments that mand mal origin caterers/mand	etail sale to final co t included in above packing of low-acid food, Fermentation	d foods; Vacuum a	nd sous-vide pack	· Ina		10
Processing Can Man Free sen Est anii sas Any Consumers at Ma Risk Se Bu Vulnerable Ye Customers No Compliance — Aln	tail low risk or any not ining or other aseptic nufacture of cook/chill eze drying; Addition of vice e.g. production of ablishments that man mal origin caterers/man	t included in above packing of low-acid food, Fermentation	d foods; Vacuum a	nd sous-vide pack	· in co		
Processing Can Man Free sen Est anir sas Any Consumers at Ma Risk Se Bu Vulnerable Ye Customers No Compliance — Aln	ning or other aseptic nufacture of cook/chill eze drying; Addition of vice e.g. production of ablishments that manimal origin caterers/manimal origin	packing of low-acid	d foods; Vacuum a	nd sous-vide pack	1500		5
Consumers at Marks Se Buryulnerable Customers No Compliance — Alm	nufacture of cook/chill eze drying; Addition of vice e.g. production of ablishments that man mal origin caterers/ma	food, Fermentation		nd sous-vide pack	inn		
Consumers at Ma Risk Se Bu  Vulnerable Ye Customers No Compliance - Alm	eze drying; Addition of vice e.g. production of ablishments that manimal origin caterers/manimal origin		n of meats; Air dryi		mô.		20
Sen Estr anir sas Any Consumers at Ma Risk Se Bu Vulnerable Ye Customers No Compliance — Aln	vice e.g. production of ablishments that man mal origin caterers/ma	of salt and/ or othe		ing ( dried hams, b	oiltong, jerky);		
Estaniania sas Any Consumers at Ma Risk Se Bu Vulnerable Ye Customers No Compliance — Alm	ablishments that man		r preserving agent	s; cooking and co	oling of meat produ	ucts prior to	
Consumers at Ma Risk Se Bu Vulnerable Ye Customers No Compliance — Aln	mal origin caterers/ma	f hams by retailers	, including butcher:	s;			
Consumers at Ma Risk Se Bu Vulnerable Ye Customers No Compliance — Aln	mal origin caterers/ma	ufacture/prepare/s	erve high risk uncc	ooked or lightly co	oked ready to eat f	food of	20
Consumers at Ma Risk Se Bu Vulnerable Ye Customers No Compliance — Aln	•						20
Any Consumers at Ma Risk Se Se Bu Vulnerable Ye Customers No Compliance — Aln	nimi cevicne and hij		e eaten rare or un				
Consumers at Ma Risk Se Se Bu Vulnerable Ye Customers No Compliance Alm					,		
Risk Se Se Bu Vulnerable Ye Customers No Compliance - Aln	other case not includ						0
Vulnerable Ye Customers No Compliance - Aln	nufacture for national						15
Vulnerable Yes Customers No Compliance - Ain	rves substantial numb	er					10
Vulnerable Ye Customers No Compliance - Aln	rves local area						5
Customers No Compliance - Aln	sinesses supplying le	ss than 20 consum	ners each day				0
Compliance - Aln	S						22
, , , , , , , , , , , , , , , , , , ,	•						0
Hygiene Ge	nost total non complia	ince					25
	neral failure – standa	rds low					20
(food hygiene So	me non compliance, s	stds falling					15
rating factor) So	me non compliance, i	n top 50%				•	10
Hig	th standard compliance	ce, minor only					5
Hig	gh standard compliand	ce, good practice					0
Compliance - Aln	nost total non complia	ince	<u> </u>				25
Structural Ge	neral failure – standa	rds low					20
(food hygiene So	Some non compliance, standard falling						
rating factor) So	me non compliance, i	n top 50%					10
Hig	gh standard compliand	ce, minor only					5
Hig	h standard compliand	ce, good practice					0
Management No	ne						30
System Po	ог						20
· 1	tisfactory						10
` '	derate						5
rating factor) Go							0
	nificant						20
Risk No.							0
					Total risk	k rating score	
Total score			25 40	25 - 30	20	0 —	15
Additional scoring fact	50+	45 - 50	35 - 40				
Food hygiene rating		No individual	No individual	No individual	No individual	No individua	score > 5
					No individual score > 10 4	No individua 5	
Descriptor	or	No individual score > 20	No individual score > 15	No individual score > 10	score > 10		