

Hadar/Sushi kitchen
293 Hale Lane
Edgware
HA8 7AX

Contact: [REDACTED]
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Date: 22/11/2019
Our Ref: 19/00249/COMM

Dear Food Business Operator,

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

Food hygiene inspection report and your food hygiene rating

FOOD HYGIENE RATING

On 13th November 2019 I, [REDACTED] an authorized environmental Health Officer, and my colleague [REDACTED], Team Leader, visited your food premises to check compliance with the requirements of food hygiene and standards 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; **schedule A** of the food hygiene matters to be addressed. 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.

Please find also enclosed **schedule B** for health and safety matters to be addressed. Although the London Borough of Barnet is not the enforcing authority for health and safety you must comply with your legal duties under The Health and Safety etc. Act. 1974.

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	15
Confidence in management/control procedures	10
Total score	35
Highest (this means poorest) individual score	30
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 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, [REDACTED] Team Leader Food, Health & Safety ([REDACTED]) 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 [REDACTED] or by email at [REDACTED]

Yours faithfully

[REDACTED]
Environmental Health Officer



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
Total score	0					80
Level of compliance	High					Low

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						

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.



Safer food, better business

Check these out at 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: Hadar/sushi haven, 293 Hale Lane Edgware HA8 7AX

DATE: 13/11/2019

NAME OF INSPECTOR: [REDACTED]

COMPLIANCE WITH FOOD HYGIENE AND SAFETY PROCEDURES:

1. Food requiring chilled storage not kept at temperature control.

During the inspection, it was noted that decanted mayonnaise based sauce was being stored at room temperature in the sushi prep area. After checking the manufacturer's instructions, it was noted that once opened this must be kept refrigerated. These foods are high-risk and will support the growth of food poisoning bacteria and/or their toxins and must be kept at or below 8°C.

The Food Safety and Hygiene (England) Regulations 2013 Schedule 4 para 2 (1)

Alternatively, whilst it is not good practice to keep foods out of refrigeration, I would confirm that high-risk foods intended to be served cold, such as mayonnaise based sauce can be kept for service or on display for sale for up to 4 hours if the temperature of the food is above 8°C. After 4 hours, the food must be refrigerated until it is sold, served or thrown away. The food must not be displayed again at room temperature.

The Food Safety and Hygiene (England) Regulations 2013 Schedule 4 para 5 (1)

Act immediately



2. Risk of bacterial contamination of food.

Raw food, i.e. beef was stored next to cooked/ready to eat foods, i.e. sandwiches and ready to eat meals in the refrigerator. This may result in cross contamination. Use separate refrigerators for raw and cooked/ready to eat foods. If this is not possible, ensure cooked/ready to eat foods are stored separately and above raw foods within the refrigerator.

Regulation (EC) No 852/2004 Annex II Chapter IX para 3

Act immediately



3. Food past its use by date.

The humous was found on your premises in your walk-in chiller past its use-by date. The use-by date is the date until which the manufacturer of the food guarantees its safety to eat. Food sold beyond its use-by date may be unsafe 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.

Any food left in the fridge for disposal must be kept in a designated and marked area for "returns" or "waste". Otherwise it will be deemed to be for sale to the consumer.

Regulation (EC) No 178/2002 Article 14(2) to (5)

The provision of food information to consumers Regulation (EU) 1169/2011 Article 24 (1)



COMPLIANCE WITH STRUCTURAL REQUIREMENTS:

1. Damaged walls/poor repair.

The wall covering at wall/floor junction in the meat room was damaged and can harbour bacteria. Renew or repair the wall covering and leave in a sound easy to clean condition.

Regulation (EC) No 853/2004 Annex II Chapter II Para. 1(b)

Act within 2 weeks





2. Cardboard used as divider

Remove the cardboard from the shelving and do not use it as divider in the display chiller. This material is absorbent and cannot be adequately cleaned and disinfected. This will be a problems overtime as it can harbour bacteria.

Regulation (EC) No 852/2004 Annex II Chapter II Para 1 (a)



3. Dirty walls.

The back wall in the dry store room next to the main kitchen was very dirty. Thoroughly clean the wall, repaint it and maintain in a clean condition.

(Regulation (EC) No 852/2004 Annex II Chapter I Para 1)

Act within 2 weeks

4. Lighting.

The overhead light fixtures/cover in the walk-in chiller/freezer was in very poor condition and cannot be cleaned and pose a risk of physical contamination of food. Renew or repair the light fixture and leave in a sound easy to clean condition.

Regulation (EC) No 852/2004 Annex II Chapter 1 Para 1

Act within 2 weeks



4. Dirty flooring.

The floor in the rear area behind the small tall white freezer by the sushi prep area at the back was very dirty especially at floor/wall junctions and behind equipment. Thoroughly clean the floor and maintain in a clean condition. This will attract pests and breed bacteria.

(Regulation (EC) No 852/2004 Annex II Chapter I Para 1)

Act immediately



5. Dirty and unkept walk-in freezer at rear premises.

The walk-in freezer floor was very dirty with food debris and very unkept. Thoroughly clean and disinfect the floor, maintain in a clean condition and ensure that food boxes are stored in a tidy manner.

(Regulation (EC) No 853/2004 Annex II Chapter I Para 1)

Act immediately





6. Dirty doors.

The walk-in fridge doors were very dirty. Thoroughly clean doors to minimise any risk of contamination of food. This must be thoroughly washed down and maintained in clean condition.

Regulation (EC) No 852/2004 Annex II Chapter I Para 1

Act immediately



7. Dirty freezer at rear premises used to freeze sushi fish.

The door seal of the refrigerator/freezer in the rear area by the sushi prep room at the back was filthy. Clean/renew the door seal.

Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a).



8. Unsuitable door material.

The door in the sushi prep kitchen at the back was in an unsuitable condition. The door was made of wood and the posed a risk of physical contamination from wood splinters. The material is absorbent and can encourage mouldy and bacterial growth. The surfaces of doors in areas where high-risk foods are prepared, handled and cooked require the use of smooth and non-absorbent surfaces.

Regulation (EC) No 852/2004 Annex II Chapter I Para 1
Act within 2 weeks



9. Dirty door in the sushi counter bar in the front shop area.

The sushi bar counter's door was very dirty. The door should be thoroughly washed down and maintained in clean condition. The surfaces of doors in areas where high-risk foods are prepared, handled and cooked require the use of smooth and non-absorbent surfaces.

Regulation (EC) No 852/2004 Annex II Chapter I Para 1



10. Wash hand facilities.

The wash hand basin in the was being used to wash equipment. The basin must be emptied, kept clean and available for use at all times for washing hands. This is a dedicated wash hand basin and must be used for that purpose only. If equipment needs to be washed at the front sushi bar area you must install a washing basin for that purpose.

Regulation (EC) No 852/2004 Annex II Chapter I Para.4

Act immediately



11. Dirty soap dispenser in high-risk food area.

The soap dispenser in the sushi bar area was covered with dust and very dirty. Thoroughly clean it and maintain in a clean condition.

(Regulation (EC) No 852/2004 Annex II Chapter I Para 1)



12.No hand drying facilities.

There were no hand drying facilities (for example paper towels) at the staff toilet wash hand basin. Wash hand basins must be provided with soap and hygienic hand drying facilities always.

(Regulation (EC) No 852/2004 Annex II Chapter I Para.4)

Act immediately



13.Damaged & dirty equipment.

The door seals of the refrigerator were very dirty. You must thoroughly clean the door seals.

Regulation (EC) No 852/2004 Annex II Chapter 1 Para 1).

Regulation (EC) No 852/2004 Annex II Chapter V Para 1b)

Act immediately



14. Dirty equipment.

The walk-in chiller in the rear food premises area was filthy. Thoroughly clean the floor, walls and racking to minimise any risk of contamination of food

(Regulation (EC) No 853/2004 Annex II Chapter V Para 1(a).)

Act immediately





15. Mould growth on equipment.

The ceiling of the walk-in chiller in the kitchen was not clean and had mould growth. Thoroughly clean the chiller to minimise any risk of contamination of food

(Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a).)

Act immediately



16. Unsuitable equipment.

The condition of the wooden covering material in the sushi bar area has deteriorated and can no longer be thoroughly cleaned and disinfected. You must either remove it and replace it with a suitable easy to clean and disinfect material or ensure that it is covered with a smooth easy to clean, non-absorbent material. Wooden materials are not suitable for cleaning and disinfection. All fittings and equipment must be kept in good order, repair and condition to minimise the risk of contamination.

Regulation (EC) No 852/2004 Annex II Chapter V Para 1(b) & (c).

Act within 2 weeks



17. Wooden surfaces.

The wooden work surfaces of the shelving in the sushi bar prep area in the front shop must be of non-absorbent material, easy to clean and smooth. The surface should be repaired or renewed with smooth, washable and non-toxic materials. Unsealed wood is not suitable as it absorbs moisture and mould and bacterial growth and cannot be easily cleaned and disinfected.

(Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(f).

Act within 2 weeks



18. Wrapping materials.

Material, i.e. cling film and other wrapping materials, used for wrapping and packaging are not to be a source of contamination. You must store them in a clean place free from contamination. I recommend you use a clean film dispenser which protects it from contamination.

(Regulation (EC) No 852/2004 Annex II Chapter X Para 1&2).

Act immediately.



19. Pest proofing issues.

Any gaps and holes to external doors, windows, pipes, drains etc. must be filled or covered with a solid, durable material to minimise pest entry points into food preparation and storage areas. The rear warehouse storage and sushi making doors in the back of the premises open to the external environment. The door brush strips were badly damaged and can lead to gaps which may allow pest access to the premises. Replace them to prevent pests gaining entry to food room areas.

(Regulation (EC) No 852/2004 Annex II Chapter IX para 4.)

Act within 2 weeks



20. Staff belongings.

No provision has been made for staff changing. You should allocate an area, away from open foods, for staff changing, and provide lockable cupboards for food handlers to store their outdoor clothing.

(Regulation (EC) 852/2004 Annex II Chapter I para.9)



21. Labelling issues.

The products Dip mama, Goldman's among others did not have the correct required labelling to meet the current labelling legal requirements. You must ensure that all pre-packaged foods are accompanied of all labelling to correctly inform the customer and enable the customer to make informed choices.

Please send me the details (as soon as possible or within a week) of your suppliers for these 2 product lines for further investigation, as they need to make sure they apply the correct labelling requirements. You must also ensure that your suppliers are reputable and have appropriate due diligence.

Regulation (EC) No 178/2002 Article 14(2) to (5)

The provision of food information to consumers Regulation (EU) 1169/2011 Article 9

Lack of labelling information



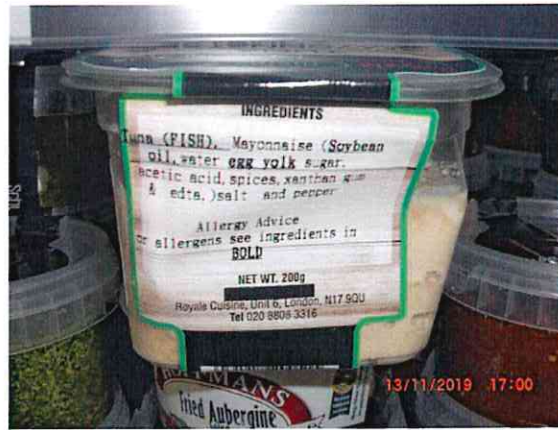
Lack of labelling information





Bocked business address. Must comply with Article 9

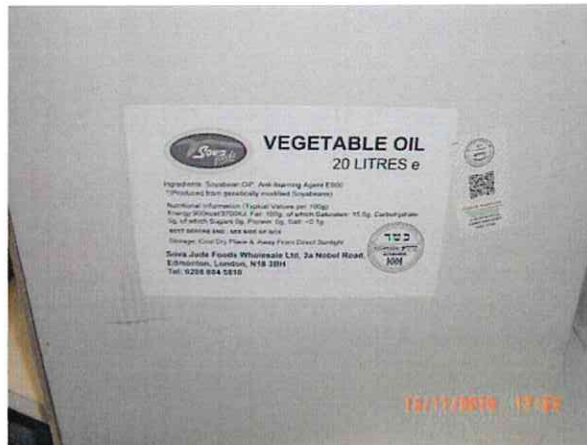




22. Genetically modified foods.

Any foods produced from or with genetically modified foods (i.e. vegetable oil with genetically modified soyabeans) must be declared to the consumers either on the label of the sushi boxes or menu.

(Regulation EC 1829/2003)



CONFIDENCE IN MANAGEMENT/CONTROL PROCEDURES:

1. Food Safety Management System

There is a lack of implementation of established food safety management system pre-requisites such as:

- There was a lack of implementation of cleaning/disinfection of the premises and equipment;
- There is a lack of adequate implementation of maintenance of premises and equipment;
- There were many food items on display in the front shop floor area with poor labelling compliance. You must ensure that all your products comply with food labelling legislation. You must refer this to your supplier immediately and remove these items for sale.

Action to be taken immediately

2. Poor standard of compliance and confidence in management.

A previous inspections undertaken by my colleague Anjana Pahwa in May 2019, June 2019 and September 2019 highlighted significant food hygiene issues. Although there has been a significant improvement, during my inspection on 13th November 2019 my colleague Alison Patmore and I still observed food hygiene contraventions. These were:

- Poor standards of cleaning of premises and equipment in the sushi bar counter and the kitchen at the back;
- Issues with allergy labelling provided to consumers printed on the sushi boxes i.e. the font was too small and some allergens were not highlighted such as mustard.
- The hand wash sink in the sushi bar area was being used to wash equipment and the staff toilet did not have drying facilities;

Please bear in mind that if these things are not addressed as advised further formal action may be taken to ensure these are addressed. This also impacts your food safety hygiene score as confidence in management will be low due to recurring issues.

RECOMMENDATIONS

1. I recommend you obtain a cling film dispenser for the sushi bar area and the rear kitchen to store you cling film. You use the cling film to cover ready-to-eat foods such as sushi fish which is consumed without cooking, therefore cling film must not be a source of contamination.
2. Staff need refresher training as last given was in 2016, to be in line with your policy. I strongly recommend you provide training for staff as soon as possible or within 4 weeks to bring them up to date with current food hygiene practices and regulations.

BARNET
LONDON BOROUGH
SCHEDULE B

HEALTH AND SAFETY

Contraventions

1. During the inspection, I noted that there were a lot of boxes and other items blocking and narrowing the walking routes. This can cause falls on the level due to trips on boxes and other equipment. Ensure these are kept clear and clean to prevent injuries to staff.

(Health and Safety at Work etc. Act 1974, s1)

(The Workplace (Health, Safety and Welfare) Regulations 1992 reg.12)



2. During the inspection, I noted that the ramp used to wheel in the deliveries and the boxes adjacent to it was blocking the passage to the staff toilet. This could lead to staff trips and falls. You should ensure that the passage or route to the toilet is not blocked to prevent falls or trips by staff.

(Health and Safety at Work etc. Act 1974, s1)

(The Workplace (Health, Safety and Welfare) Regulations 1992 reg.12)







3. The entry to the sushi prep kitchen at the back had a big hole on the floor and this can cause trips and falls. Ensure that this is rectified to prevent falls on the level.
***(Health and Safety at Work etc. Act 1974, s1
(The Workplace (Health, Safety and Welfare) Regulations 1992 reg.12)
Act immediately***





4. Electrical hazards.

The switch box is badly damaged and this can further deteriorate and pose an electrical shock hazard to staff.

(Health and Safety at Work etc. Act 1974, s1)

(Electricity at Work Regulations 1989 regulation 4)

