

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: (P) 166 1	Date:	Time In: 14:00	Time Out:
Full/Partial Inspection	Revisit	Complaint	Other:
Name of Business:	This Chow		
Address: Top hill	1 ENA SHG		
Telephone / mobile number / Em	nail 6208 9-49 51	56	1
Registered Address (if different):		60 6 1	
Business Operator:		Business Type:	Rb KIUSKAMP
Person(s) seen/interviewed		Position: (Lot	
	Documents / Rec	ords Examined	
Food Safety	Documents	Health & S	afety Documents
HACCP/FSMS/SFBB		cres graf grak	
☐ Pest control reports	Training Records 2006 Suppliers Involces	☐ Induction & Training ☐ Risk Assessment	☐ Maintenance Records☐ Fork Lift Trucks
☐ Cleaning Schedule	☐ Import documents	☐ COSHH assessments	☐ Accident Records
 Temperature records 	□ Documents	☐ Gas/Electrical certification	
☐ Waste transfer notes e.g. Oil /	Allergen Information	415 hsparia	A. C. China and
Animal by products	□ Other Documents	11) When in	16 (d)40 03
Areas inspected: KILMA, W.C., END	MOSKING UNII I FA	Samples Taken:	
Inspection Outcome	☐_Advice verbal/written	□ Se	rvice of Detention/Seizure Notice
	Inspection report & sche		rvice of Improvement Notice/s
	☐ Written Warning letter follow)	-	emises closure formal/voluntary
	Tollow)	□ Co	nsideration of legal action
Food Hygiene Rating – Crite	FOOD HYGIEN	NE RATING	Annex 5 Score
Compliance with food hygiene and	d safety procedures		10
Compliance with structural require	ements		15
Confidence in management/contr	ol procedures		10
Total Score			26
Food Hygiene Rating			V. C.
N.B If your Total So	ore is greater than 0 please ref	er to the Inspection Report S	chedule of Works
s the officer clearly explained to yo	Nicono and a second sec	-	
when? Yes 🖾 No 🗆 pecting Officer (print)		EUA	
pecting Officer (print)	Positi	on:on:on:on:on:on:on:on:on:on:on:on:on:	@barnet.gov.uk
rson seen (print):		r telephone: 020 8359	_ @ barriet.gov.uk
rson seen (signature):		els of	
son seen (signature):	Positi	on:	

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 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 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, 9th 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?

Total Score	0 – 15	20	25 – 30	35 – 40	45 – 50	>50
Highest						erren erren erren erren bet deuen den stelle erren det der er e
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
	002345	002346	002346	002345	010306	002346
Rating	VERY GOOD	GOOD	GENERALLY SATISFACTORY	IMPROVEMENT NECESSARY	MAJOR IMPROVEMENT NECESSARY	URGENT IMPROVEMENT NECESSARY

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: - CHU Chin Chow, 7 Cal hill ENST	6119
	SCHEDULE OF WORKS REQUIRED	TIME SCALE(S) FOR COMPLIANCE
	C= CONTRAVENTION R= RECOMMENDATION	
	Hygnero	
0	you were using a salarite area (c)	Mandala
	harding raw hour and Salass. You Mor	
	hable tow well is one doignated and	
	to Minimal the list of cross contamination.	
	I gave you a ! Taw harding area! Stricter to	
	deflay.	
6	focus and you have no barguage who haves	hundap.
0	Some properts local more unconsored in you treezer.	Inhedore.
(i)	Some of your container in you tridge are current of the father care, and transfer most be reflaced.	Imaar.
0	Your wish hand bosses when I alway, the with a booten sieus when I alway, the sieus was then dispered of.	
	Status ;	
0	you have greaty coldboard a kind the	melae.
0	more of feed debter under the Unit which	
	Signature of person seen:- Signature of Officer	Revisit
2		□ Yes □ 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 da	y/cooking or hand	ling open high risl	c food		30	
	Prep, cook or handle o						10	
	Handle prepacked high						10	
	Wholesalers and distril	outors not in above	е				10	
	Manufacture or packing	g low risk					10	
	Filleting/salting fish for	retail sale to final	consumer				10	
	Retail low risk or any n						5	
Processing	Canning or other aseptic	packing of low-ad	cid foods; Vacuum	and sous-vide pa	cking;		20	
	Manufacture of cook/chi	II food, Fermentati	on of meats; Air d	rying (dried hams	, biltong, jerky);			
	Freeze drying; Addition					oducts prior to		
	service e.g. production				or mode pro	radoto prior to		
	Establishments that ma	nufacture/prepare/	/serve high risk un	cooked or lightly o	ooked ready to ea	it food of		
	animal origin caterers/n						20	
	sashimi, ceviche, and be							
	Any other case not inclu				5 o o a proo			
Consumers at	Manufacture for nationa						0	
Risk	Serves substantial num						15	
	Serves local area	501					10	
	Businesses supplying le	es than 20 consu	mere each day				5	
Vulnerable	Yes		meis each day				0	
Customers	No						22	
Compliance –	Almost total non compli	ance					0	
Hygiene	General failure – standa						25	
(food hygiene	Some non compliance,						20	
rating factor)	Some non compliance,	•					15	
	High standard complian	•					10	
		-					ļ .	
Compliance –	High standard compliance, good practice Almost total non compliance							
Structural	General failure – standa						25 20	
(food hygiene	Some non compliance,						15	
rating factor)	Some non compliance, i	· ·					10	
	High standard compliand	•					5	
	High standard compliand	•					0	
Management	None						30	
System	Dear						20	
(Confidence)	Satisfactory							
food hygiene	Moderate						10 5	
rating factor)	Good						0	
Significance of	Significant						20	
Risk	None						0	
					Total risl	k rating score		
Total score	50+	45 - 50	35 - 40	25 - 30	20	0 –	5	
Additional scoring	factor	No individual	No individual	No individual	No individual	No individua		
ood hygiene ratin	g 0	score > 20 1	score > 15 2	score > 10	score > 10	5		
		·						
Descriptor	Urgent improvement	Major improvement	Improvement necessary	Generally satisfactory	Good	Very g	ood	
	necessary	necessary		•				

	SCHEDULE OF WORKS REQUIRED	TIME SCALE(S) FOR COMPLIANCE
	C= CONTRAVENTION R= RECOMMENDATION	TON COMPLEXAGE
0	more to a small gat by enough for them to access to the real bytegat enteral door which must be tilled.	innedga.
Õ	The external storage unit (outside) is not frost froot as there is a getts between the tot and the Some foreits.	lannedicke.
	Contrarie in Marigenerii Level Q Leve	
	It is not close whother you have a College Per Carried Contract of how sight carry out their own their to manied for feets you must carry out adaptive manied by feet practing for peals and address the feet practing toward I highlighted about. [6000 Standards. Allegens upon have an allergens matrix system. I broad , I found their food containing	mared are.
	Signature of person seems.	L3
73	Signature of person seem:- Signature of Officer	Revisit

FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Processing Cal Ma Fre ser Est ani sas Any	Prepare more than 20 for prepare and distributed and a serves substantial numbers of supplying legisters and supplying legi	risk utors not in above low risk retail sale to final of t included in above packing of low-act food, Fermentation of salt and/ or oth of hams by retailer utfacture/prepare/ anufacturers procurgers intended to ded in above I or international	consumer de consumer de cid foods; Vacuum on of meats; Air dr er preserving ager s, including butche serve high risk und ducing raw meat di	and sous-vide pac ying (dried hams, nts; cooking and co ers; cooked or lightly co shes, fish and me	cking; biltong, jerky); poling of meat pro poked ready to ea at Carpaccio, type	t food of	30 10 10 10 10 10 5 20	
Processing Cal Ma Fre ser Est ani sas Any	landle prepacked high wholesalers and distributed in a control of the control of	risk utors not in above low risk retail sale to final of trincluded in above packing of low-act food, Fermentation of salt and/ or oth of hams by retailer furfacture/prepare/ ranufacturers procuration of the procuration of	consumer ye sid foods; Vacuum on of meats; Air dr er preserving ager s, including butcher serve high risk und	ying (dried hams, nts; cooking and co ers; cooked or lightly co shes, fish and me	biltong, jerky); cooling of meat pro cooked ready to eat at Carpaccio, type	t food of	10 10 10 10 5 20	
Processing Can Ma Fre ser Est ani sas Any Consumers at Ma	Wholesalers and distributed in a control of the con	utors not in above low risk retail sale to final of tincluded in above packing of low-act food, Fermentation of salt and/ or oth of hams by retailer aufacture/prepare/ canufacturers procurgers intended to ded in above I or international	consumer ye sid foods; Vacuum on of meats; Air dr er preserving ager s, including butcher derve high risk und	ying (dried hams, nts; cooking and co ers; cooked or lightly co shes, fish and me	biltong, jerky); cooling of meat pro cooked ready to eat at Carpaccio, type	t food of	10 10 10 5 20	
Processing Cal Ma Fre ser Est ani sas Any	danufacture or packing illeting/salting fish for a letail low risk or any not anning or other aseptic anufacture of cook/chill eeze drying; Addition rvice e.g. production of atablishments that manimal origin caterers/mshimi, ceviche, and but by other case not include anufacture for national erves substantial numberves local area	retail sale to final of the included in above packing of low-act food, Fermentation of salt and/ or othe familiar by retailer sufacture/prepare/anufacturers produced in above	consumer ye sid foods; Vacuum on of meats; Air dr er preserving ager s, including butcher derve high risk und	ying (dried hams, nts; cooking and co ers; cooked or lightly co shes, fish and me	biltong, jerky); cooling of meat pro cooked ready to eat at Carpaccio, type	t food of	10 10 5 20	
Processing Cal Ma Fre ser Est ani sas Any	illeting/salting fish for a letail low risk or any not anning or other aseptic anufacture of cook/chill eeze drying; Addition rvice e.g. production of atablishments that manimal origin caterers/mashimi, ceviche, and but by other case not include anufacture for national erves substantial numberves local area	retail sale to final of included in above packing of low-act food, Fermentation of salt and/ or other hams by retailer aufacture/prepare/lanufacturers procurgers intended to ded in above	ve sid foods; Vacuum on of meats; Air dr er preserving agel s, including butche serve high risk und ducing raw meat di	ying (dried hams, nts; cooking and co ers; cooked or lightly co shes, fish and me	biltong, jerky); cooling of meat pro cooked ready to eat at Carpaccio, type	t food of	10 5 20	
Processing Cal Ma Fre ser Est ani sas Any Consumers at Ma	etail low risk or any not anning or other aseptic anufacture of cook/chill eeze drying; Addition rvice e.g. production of stablishments that man imal origin caterers/m shimi, ceviche, and but by other case not include anufacture for national erves substantial numberves local area	packing of low-action food, Fermentation of salt and/or other of salt and/or other of the salt and/or other or	ve sid foods; Vacuum on of meats; Air dr er preserving agel s, including butche serve high risk und ducing raw meat di	ying (dried hams, nts; cooking and co ers; cooked or lightly co shes, fish and me	biltong, jerky); cooling of meat pro cooked ready to eat at Carpaccio, type	t food of	5 20	
Processing Cal Ma Fre ser Est ani sas Any Consumers at Ma	anning or other aseptical anufacture of cook/chilled eeze drying; Addition rvice e.g. production of a tablishments that martimal origin caterers/mashimi, ceviche, and but anufacture for national erves substantial number erves local area	packing of low-action food, Fermentation of salt and/ or other fames by retailer aufacture/prepare/lanufacturers procurgers intended to ded in above	cid foods; Vacuum on of meats; Air dr er preserving ager s, including butche serve high risk und ducing raw meat di	ying (dried hams, nts; cooking and co ers; cooked or lightly co shes, fish and me	biltong, jerky); cooling of meat pro cooked ready to eat at Carpaccio, type	t food of	20	
Ma Fre ser Est ani sas Any Consumers at Ma	enufacture of cook/chilleeze drying; Addition rvice e.g. production of tablishments that manimal origin caterers/mshimi, ceviche, and but y other case not include anufacture for national erves substantial numberves local area	food, Fermentation of salt and/ or other of salt and/ or other of salt and/ or other	on of meats; Air dr er preserving ager s, including butche serve high risk und ducing raw meat di	ying (dried hams, nts; cooking and co ers; cooked or lightly co shes, fish and me	biltong, jerky); cooling of meat pro cooked ready to eat at Carpaccio, type	t food of		
Fre ser Est ani sas Ang	eeze drying; Addition rvice e.g. production of stablishments that manimal origin caterers/mshimi, ceviche, and but by other case not include anufacture for national erves substantial numberves local area	of salt and/ or oth of hams by retailer outfacture/prepare/ anufacturers proc orgers intended to ded in above	er preserving agers, including butchers serve high risk und ducing raw meat di	nts; cooking and co ers; cooked or lightly co shes, fish and mea	pooling of meat pro pooked ready to ea at Carpaccio, type	t food of	20	
Ser Est ani sas Any Consumers at Ma	rvice e.g. production of stablishments that man imal origin caterers/m shimi, ceviche, and but by other case not include anufacture for national erves substantial numberves local area	of hams by retailer nufacture/prepare/ nanufacturers procurgers intended to ded in above	s, including butche serve high risk und ducing raw meat di	ers; cooked or lightly co shes, fish and mea	poked ready to eat at Carpaccio, type	t food of	20	
Est ani sas Any Consumers at Ma	stablishments that mar imal origin caterers/m shimi, ceviche, and bu by other case not include anufacture for national erves substantial numberves local area	ufacture/prepare/ anufacturers prod rgers intended to ded in above	serve high risk und ducing raw meat di	cooked or lightly co	at Carpaccio, type		20	
Any Consumers at Ma	imal origin caterers/m shimi, ceviche, and bu by other case not include anufacture for national erves substantial numberves local area	anufacturers proc rgers intended to ded in above I or international	lucing raw meat di	shes, fish and me	at Carpaccio, type		20	
Sas Any Consumers at Ma	shimi, ceviche, and bu ny other case not include anufacture for nationa erves substantial numl erves local area	rgers intended to ded in above I or international				s of sushi or	1 40	
Consumers at Ma	y other case not include anufacture for nationa erves substantial numb erves local area	ded in above I or international	be eaten rare or u	ndercooked throu	gh controlled proce			
Consumers at Ma	anufacture for nationa erves substantial numl erves local area	l or international			,	edures		
	erves substantial numl erves local area						0	
Risk Se	erves local area						15	
1		oer					10	
	usinesses supplyina le						5	
		ss than 20 consui	mers each day				0	
	Yes							
Customers No							0	
1	most total non complia						25	
	eneral failure – standa 						20	
	ome non compliance, s	•					15	
	ome non compliance, i	•					10	
	gh standard compliand	•					5	
	High standard compliance, good practice							
	most total non complia						25	
	eneral failure – standa						20	
	me non compliance, s	-					15	
	me non compliance, i	•					10	
	gh standard compliand	•					5	
	gh standard compliand	e, good practice		-			0	
Management Noi							30	
System Poo							20	
	Satisfactory							
	Moderate							
	Good Significant							
							20	
Risk Nor	ne				T-1-1-!-!		0	
Total score		45 50				rating score		
Total score Additional scoring facto	50+	45 - 50 No individual	35 - 40	25 - 30	20	0 - 1		
		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 go	od	
For office V 117		221 BC G118	NBC G114	UNS G207 SAT	ΓG214 CLIP	Converten	sent to HQ or to	

C= CONTRAVENTION R= RECOMMENDATION THE ARE DRIVEN FOOD ADDRESS, SAME AS DRANGE POWER NEWS TO FOOD CORNING WITCH Should be derived to your news.	Business :	FRADING NAME & ADDRESS:- () COLO () SCHEDULE OF WORKS		STY TIME SCALE(S)
as player favor food abouting, sun as player favor NACTE, food country when should be derived to you more.				FOR COMPLIANCE
		you are only food as player favored in what material should mend.	o Goldwing, Surly 199676, Feed Colouring Ge declared Co. your	
Signature of powers soon. Signature of Officer Revisit				
Signature of person coop. Signature of Officer Revisit				
Signature of Officer Revisit				
Color State of Potosis South	4	Signature of person seen:-	Signature of Officer	Revisit

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FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Proper more than 20 high meals per disylocoking or handling open high risk food Perp, cook or handle open high risk (< 20 meals/day) 10 10 10 10 10 10 10 1	Food Type	Manufactu	ıre, repack c	r import high risk					40
Handide preparated high nick Wholeselers and distributors not in above 10 months 1		Prepare m	ore than 20	high meals per da	y/cooking or hand	lling open high risk	food		30
Wholesalers and distributors not in above Menufacture or packing low risk Filefing/sating fish for retail sale to final consumer Retail low risk or any not included in above Processing Canning or other asspitic packing of low-acid feeds; Vacuum and acus-vide packing; Manufacture or cock/shift foot_Armentation of meats; Air drying (dried nams, billiong, jertiy); Freeze drying; Addition of salt and/ or other preserving agents; cooking and cooling of meat products prior to service e.g. production of harms by retailers, including butchers; Establishments that menufactures/propers/serve high risk uncooked or lightly cooked ready to eat food of sanimal origin caterers/manufacturers producing raw meat dishes, lish and meat Cappacolo, types of sush or sashimi, coviche, and burgers intended to be eaten rare or undercooked through controlled procedures Any other case not included in above Consumers at Manufacture for radional or international Flick Serves substantial number Serves local area Serves substantial number Serves local area Serves substantial number Serves local area Almost total non compliance Almost total non compliance Almost total non compliance, in top 50% High standard compliance, minor only High standar		Prep, cook	or handle o	pen high risk (< :	20 meals/day)				10
Manufacture or packing low risk Fileterigsating fish for retail sale to final consumer Retail low lake or any not included in above 5 Frocessing Canning or other aseptic packing of low-acid foods, Vacuum and sous-vide packing; Manufacture of cookshill food, Fermentation of meats; Air drying (dried hams, billong, 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 rotaliars, including butchers; Establishments that manufacture/prepare/serve high risk uncooked or lightly cooked ready to eat food of animal origin caterors/manufacturers producing raw meat dishes, fish and meat Carpacolo, types of sush in or sashimi, evolvine, and burgers intended to be eaten rare or undercooked through controlled procedures Any other case not included in above Consumers at Manufacture for national or international Serves substantial number No Compliance — No Compliance — Almost total non compliance, sids falling Some non compliance, good practice Compliance — Almost total non compliance Some non compliance, good practice Compliance — Almost total non compliance Some non compliance, good practice Compliance — Some non compliance, good practice Manufacture — standards low Some non compliance, good practice Compliance — Some non compliance, good practice Manugement None Manugement None Some non compliance, good practice None Moderate Some non compliance, good practice None Some non compliance, good		Handle pre	epacked high	ı risk					10
Fileting/salting flish for retail sale to final consumer Retail low risk or any not included in above Processing Canning or other assettic peach of tow-aucid foods; Vacuum and sous-vide packing; Manufacture of cook/chill food, Fermontation of meets; Air drying (dried hams, bittong, jerky); Freeze drying; Addition of self and/or other preserving agents; cooking and cooling of meat products prior to sendroe a.g. production of hams by retailers, including butchers; Establishments that manufacturers producing butchers; Establishments that manufacturers producing pare levers high risk uncooked or lightly cooked ready to eat food of animal origin caterers/manufacturers producing raw meat dishes, fish and meat Carpacolo, types of sush in sashimit, cevolche, and burgers intended to be eaten rare or undercooked through controlled procedures Any other case not included in above Consumers at Manufacturer for national or international Serves substantial number Serves substantial n		Wholesalers and distributors not in above							
Retail low risk or any not included in above Processing Canning or other asseptic packing of low-acid foods; Vacuum and sous-vide packing; Annual carbon asseptic packing of low-acid foods; Vacuum and sous-vide packing; Annual carbon asseptic packing of low-acid foods; Vacuum and sous-vide packing; Freeze drying; Addition of salt and/ or other preserving agents; cooking and cooling of meet products prior to service e.g. production of hams by retailors, including butchers; Establishments that manufacture/propara/server high risk uncooked or lightly cooked ready to eat food of animal origin catterer/immufacture/propara/server high risk uncooked or lightly cooked ready to eat food of animal origin catterer/immufactures producing raw meat dishes, rish and meat Carpaccio, types of sush or sashimi, coviche, and burgers intended to be eaten rare or undercooked through controlled procedures Any other case not included in above Consumers at Manufacture for national or international Risk Serves substantial number Serves local area Businesses supplying less than 20 consumers each day Vulinerable Valinerable Valinerab		Manufactu	re or packing	g low risk					10
Processing Canning or other aseptic packing of low-acid foods; Vacuum and sous-vide packing; 20		Filleting/sa	lting fish for	retail sale to final	consumer				10
Manufacture of cook/chill food, Fermentation of meats, Air drying (dried nams, biblong, 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 rotaliers, including butchers; Establishments that manufacture/prepare/serve high risk uncooked or lightly cooked ready to eat food of sashimi, ceviche, and burgers inlended to be salen rare or undercooked through controlled procedures Any other case not included in above Consumers at Manufacture for national or international Filsk Serves substantial number Serves local area Businesses supplying less than 20 consumers each day Vulnerable Yes Customers No Compiliance Almost total non compiliance General failure – standards low (flood hydiene Some non compiliance, ninor only High standard compiliance, good practice Compiliance Almost total non compiliance, minor only High standard compiliance, good practice Confiliance Almost total non compiliance, minor only High standard compiliance, good practice Confiliance Almost total non compiliance, minor only High standard compiliance, good practice Confiliance Almost total non compiliance, minor only High standard compiliance, good practice Confiliance Almost total non compiliance, minor only High standard compiliance, good practice Confiliance Almost total non compiliance, minor only High standard compiliance, good practice Confiliance Some non compiliance, minor only High standard compiliance, good practice Confiliance Some non compiliance, minor only High standard compiliance, good practice Management None None Some non compiliance, minor only High standard compiliance, good practice Confiliance Some non compiliance, minor only High standard compiliance, good practice Confiliance Some non compiliance, minor only High standard compiliance, good practice Confiliance Some non compiliance, minor only High standard compiliance, good practice Confiliance Some non compiliance Some non compiliance Some non compiliance		Retail low risk or any not included in above							
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