

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: <u>CP/166 11</u> | Date: <u>11/1/19</u> | Time In: <u>14:00</u> | Time Out: <u>15:20</u> |
| <input checked="" type="checkbox"/> Full/Partial Inspection | Revisit | Complaint | Other: |
| Name of Business: <u>Chow Chun Chow</u> | | | |
| Address: <u>7 Car Hill SNA 8HG</u> | | | |
| Telephone / mobile number / Email: <u>0208 449 5156</u> | | | |
| Registered Address (if different): <u>Chow Chun Chow (Bd) Ltd</u> | | | |
| Business Operator: [Redacted] | | Business Type: <u>Chinese Restaurant</u> | |
| Person(s) seen/interviewed: [Redacted] | | Position: <u>Chef</u> | |

Documents / Records Examined

| Food Safety Documents | | Health & Safety Documents | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------|
| <input checked="" type="checkbox"/> HACCP/FSMS/SFBB <input type="checkbox"/> Pest control reports <input type="checkbox"/> Cleaning Schedule <input type="checkbox"/> Temperature records <input type="checkbox"/> Waste transfer notes e.g. Oil / Animal by products | <input checked="" type="checkbox"/> Training Records <u>2008</u> <input type="checkbox"/> Suppliers Invoices <input type="checkbox"/> Import documents <input type="checkbox"/> Documents <input type="checkbox"/> Allergen Information <input type="checkbox"/> Other Documents | <input type="checkbox"/> Induction & Training <input type="checkbox"/> Risk Assessment <input type="checkbox"/> COSHH assessments <input type="checkbox"/> Gas/Electrical certification <u>415 inspection not carried out</u> | <input type="checkbox"/> Maintenance Records <input type="checkbox"/> Fork Lift Trucks <input type="checkbox"/> Accident Records |
| Areas inspected: <u>Kitchen, W.C., external storage unit 1 before area</u> | | Samples Taken: <u>no</u> | |
| Inspection Outcome | | <input type="checkbox"/> Advice – verbal/written <input checked="" 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 | 10 |
| Compliance with structural requirements | 13 |
| Confidence in management/control procedures | 10 |
| Total Score | 33 |
| 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: chef

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 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:-

CHO CHIN CHOW, 7 Cai Hill EXT 8119

SCHEDULE OF WORKS REQUIRED

TIME SCALE(S)
FOR COMPLIANCE

C= CONTRAVENTION R= RECOMMENDATION

| | | |
|---|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|
| | <p><u>Hygiene</u></p> <p>① you were using 2 separate areas for handling raw meat and salads. You may handle raw meat in one designated area to minimize the risk of cross contamination. I gave you a 'raw handling area' sticker to display.</p> <p>② you are not date marking / labelling prepared foods and you have no adequate notices for ensuring the food freshness.</p> <p>③ Some prepared foods were uncovered in your freezer.</p> <p>④ Some of your containers in your fridge are chipped / damaged, such as the container for the pollock sauce, and immediate use be replaced.</p> <p>⑤ your wash hand basin was obstructed with a broken sieve when I arrived. The sieve has then disposed of.</p> <p><u>Structure:</u></p> <p>⑥ you have greasy coldboard above the kitchen floor which must be removed. The area must be cleaned.</p> <p>⑦ there is food debris under the units which must be cleaned.</p> | <p>immediate</p> <p>immediate</p> <p>immediate</p> <p>immediate</p> <p>immediate</p> |
| 2 | <p>Signature of person seen:-</p> <p>Signature of Officer</p> | <p>Revisit</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> |

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; | | | | | | | | |
| | 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 | 20 | | | | | | | |
| | 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 (food hygiene rating factor) | 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 (food hygiene rating factor) | 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) (food hygiene rating factor) | 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:-

Two Chin (Law, 7 Car Hill) SNA 8119

SCHEDULE OF WORKS REQUIRED

TIME SCALE(S)
FOR COMPLIANCE

C= CONTRAVENTION R= RECOMMENDATION

| | | |
|----------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|
| <p>①</p> | <p>There is a small gap, big enough for rats to access, in the rear interior external door which must be filled.</p> | <p>immediate.</p> |
| <p>②</p> | <p>The external storage unit (outside) is not pest proof as there is a gap between the top and the side panels.</p> | <p>immediate.</p> |
| <p>③</p> | <p><u>Confidence in Management</u> [Redacted] Level 2 Training in Food Safety in Catering was carried out on 8/6/2008 and should be updated. Refresher Training is recommended every 3 years.</p> | |
| <p>④</p> | <p>It is not clear whether you have a current pest control contract or how staff carry out their own checks to monitor for pests. You must carry out adequate monitoring for pests and address the pest proofing issues which I highlighted above. <u>Food Standards</u> <u>Allergens</u> You have an allergens matrix system. However, I found that food containing 'ground fried fish' contains soybean & sesame oil and this must be accurately labelled in your paperwork. You must review and review your paperwork.</p> | <p>immediate.</p> |
| <p>3</p> | <p>Signature of person seen:- [Redacted]</p> | <p>Signature of Officer [Redacted] Revisit <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> |

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 (food hygiene rating factor) | 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 (food hygiene rating factor) | 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) (food hygiene rating factor) | 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>Chu Chin Chow, 7 Cat Hill East 8119.</i> | | |
| SCHEDULE OF WORKS REQUIRED | | TIME SCALE(S) FOR COMPLIANCE |
| C= CONTRAVENTION R= RECOMMENDATION | | |
| | <p><i>You are using food colourings, such as orange powder N9876, food colouring information should be declared to your menu.</i></p> | |
| <i>4</i> | Signature of person seen:- [Redacted] | Signature of Officer [Redacted] <div> Revisit <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No </div> |

FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

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|--------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|--------------------------|--------------------------|--------------------------|-------------------------|----------|---------------|---------------------------------------------------|
| Food Type | Manufacture, repack or import high risk | 40 | | | | | | | |
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| | 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 (food hygiene rating factor) | Almost total non compliance | 25 | | | | | | | |
| | General failure – standards low | 20 | | | | | | | |
| | Some non compliance, stds falling | 15 | | | | | | | |
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| Management System (Confidence) (food hygiene rating factor) | 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? |