

BARNET

LONDON BOROUGH

Development and Regulatory Services (Environmental Health), London Borough of
Barnet, 9th Floor Barnet House, London, N20 0EJ

Council Direct Line:- 020 8359 7995 Fax:- 0870 889 6793

INSPECTION COMPLETED FOR FOOD HYGIENE / FOOD STANDARDS AND/OR HEALTH & SAFETY UNDER THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013,
GENERAL FOOD REGULATIONS 2004, HEALTH AND SAFETY AT WORK ETC ACT 1974 & REGULATIONS MADE THEREUNDER AND THE HEALTH ACT 2006

Date	Time	Case No.	Name of inspecting officer	Officer telephone N ^o .	Officer e-mail
12/10/16	11:15		[REDACTED]	020 8359 7453	[REDACTED]@barnet.gov.uk

Trading name of business	Name of the FBO	Person seen & position in business
Lahce Tikka Masala	Lahce Edware Ltd	[REDACTED]

Trading address	Registered address for C ^o or home address
39 Station Road, Edware	

Telephone/mobile number	Opening hours	Email
020 8951 4200		

Manager	Safety Rep/Contact for emergencies	Total no. of Employees? FT/PT
[REDACTED]		

Main activity of business	Activities observed at time of inspection	Areas Inspected/scope of inspection
Indian Restaurant + t/a coxam		kitchen / service / WC

Are the premises smoke free compliant?	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Samples taken?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Detail
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Documents examined:-

FSMS/HACCP	Fridge/freezer °C	Cooking °C	Hot holding °C	Cold holding °C	Cleaning Schedules	Pest Control
HACCP Plans	Delivery check	Internal audits	First aid kit	Training	Safety policy	Risk Assessments
Accident book	Water management	Lift reports	H&S poster	Maintenance Records		

C= Contravention of Law R= Recommendation only

"C" or "R"	<p>You must complete all the works marked with a "C" on this list within the time scales stipulated. Works marked with an "R" are recommendations which you are strongly encouraged to do but it is NOT mandatory. <u>This report only covers the areas examined during the course of the inspection. It does not confirm your compliance with any provisions of the statutes detailed above.</u></p> <p>A routine food hygiene + standards inspection was carried out today. The following works are required:</p> <p>C1 Your safe food better Business pack was not at the premises today. There were no records of your mandatory checks available. You must keep your documented food safety management system at the premises so it is available for use + inspection.</p> <p>C2 Pest control records - ensure the records show if the pest problems are inside or outside the premises.</p>	TIME SCALE(S) FOR COMPLIANCE
		now 4 wks

Officers Manager: [REDACTED]	Officer's signature: [REDACTED]
I certify the information supplied by me is correct	Signature of person seen: [REDACTED]

FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Food Type	Manufacture, repack or import high risk Prepare more than 20 high meals per day/cooking or handling open high risk food Prep, cook or handle open high risk (< 20 meals/day) Handle prepacked high risk Wholesalers and distributors not in above Manufacture or packing low risk Filleting/salting fish for retail sale to final consumer Retail low risk or any not included in above	40 30 10 10 10 10 10 5
Processing	Canning or other aseptic packing of low-acid foods; Vacuum and sous-vide packing; Manufacture of cook/chill food, Fermentation of meats; Air drying (dried hams, biltong, jerky); Freeze drying; Addition of salt and/ or other preserving agents; cooking and cooling of meat products prior to service e.g. production of hams by retailers, including butchers; Establishments that manufacture/prepare/serve high risk uncooked or lightly cooked ready to eat food of animal origin caterers/manufacturers producing raw meat dishes, fish and meat Carpaccio, types of sushi or sashimi, ceviche, and burgers intended to be eaten rare or undercooked through controlled procedures Any other case not included in above	20 0
Consumers at Risk	Manufacture for national or international Serves substantial number Serves local area Businesses supplying less than 20 consumers each day	15 10 5 0
Vulnerable Customers	Yes No	22 0
Compliance – Hygiene (food hygiene rating factor)	Almost total non compliance General failure – standards low Some non compliance, stds falling Some non compliance, in top 50% High standard compliance, minor only High standard compliance, good practice	25 20 15 10 5 0
Compliance – Structural (food hygiene rating factor)	Almost total non compliance General failure – standards low Some non compliance, standard falling Some non compliance, in top 50% High standard compliance, minor only High standard compliance, good practice	25 20 15 10 5 0
Management System (Confidence) (food hygiene rating factor)	None Poor Satisfactory Moderate Good	30 20 10 5 0
Significance of Risk	Significant None	20 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?

SCHEDULE OF WORKS REQUIRED

TIME SCALE(S)
FOR COMPLIANCE

C= CONTRAVENTION R= RECOMMENDATION

(Your records show rat activity ~~but~~ I have been advised that this is outside the premises. No sign of rat activity seen inside at the time of my inspection)

C3 Building work was being undertaken @ the time of my visit (Installation of an office off the kitchen) Food preparation + cooking was also being undertaken. There is a risk of food contamination if building works are undertaken in the kitchen while food preparation is being undertaken unless the area is screened off. You must not allow building work to be undertaken while food preparation is being undertaken. now

C4 Cleaning - a deep clean of the kitchen is required. The doors to the kitchen floor (in particular under units) + the shelving require cleaning. 1wk
In the grill area the floor under equipment + wall behind cooking area has grease build up + requires cleaning.

C5 Equipment - remove all unwanted equipment from kitchen. This will help with keeping the kitchen clean. 1wk
Clean microwave hob (kitchen), chest freezer, flour bin + deep fat fryers.
Keep kitchen + associated equipment clean 1wk

Signature of person seen:-

Signature of Officer

Revisit

Yes No

Food Standards Risk Rating

Risk to Consumers

Manufacturer of PARNUTS High value or high volume foods where incentive for adulteration Foods with range of additives Business makes nutrition, nutrient content or health claims on pre-packed food labels or in advertising Businesses which handle imported foods or food ingredients which may be subject to increased risk of chemical contamination	30
Manufacturers or packers of foods that are subject to statutory compositional standards	20
Local business with in store produced labels, window displays or menus (including caterers supplying more than 10 meals per day)	10
Caterers supplying not more than 10 meals/day Any other businesses	0

Extend to which Activities Affect Hazard

Food manufacturer , processor, importer handling a wide range of goods	30
Local business that labels loose goods on display and/or undertake pre-pack for direct sale	20
Non-manufacturing retail/catering selling only from their own premises	10
Other	0

Ease of Compliance

Manufacturer, packer or importer of a wide range of goods	30
Manufacturer, packer or importer of a limited range of goods	20
Retailers who apply descriptions to foods (i.e. butcher, baker, deli) Caterers with complex menus	10
Other	0

Consumers at Risk

Manufacturer, producer and packer of foods distributed nationally or internationally	20
Business whose trade extends beyond local area e.g. regional supermarket, hypermarket or small scale local manufacturer	10
Businesses supplying the local area eg local supermarket, local restaurant, high st shop	5
Other (inc businesses supplying less than 30 consumers each day)	0

Level of Current Compliance

General failure to satisfy statutory obligations. Standards generally low	40
Typical business with some minor non-compliance with statutory obligations	10
High standard of compliance with statutory obligations and industry COP. Conforms to relevant trade good practice	0

Confidence in Management and Control Systems

Little or no technical knowledge. Little or no appreciation of hazards or quality control. No food standards management system. Disproportionate number of justifiable complaints since last inspection	30
Staff have basic understanding of relevant food law. May not have a food standards managements system. At least one justifiable complaint since last inspection	20
Score of 10 or better in current compliance. Staff demonstrates awareness of relevant food law and necessary controls. Appropriate food standards management system. Small businesses may have minimal documented system. At least one justifiable complaint since the last inspection	10
Technical advice available. Subject to internal/audit checks. Good food standards management system. Documented records of critical checks & supplier checks, which may be subject to third part audit. Evidence of compliance with documented management system with few/ minor non-conformities. No justifiable complaints since last inspection	0

Total	
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SCHEDULE OF WORKS REQUIRED

TIME SCALE(S)
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C6	Temperature control - ensure your display chillers are 0-8°C. Salad display chiller was 10.8°C + contained high risk foods	now.
C7	Provide an additional chopping board for raw vegetable preparation. The green board can then be used for ready to eat vegetables/fruit only	1 wk
C8	Ensure staff use kitchen hand wash basin to wash their hand. The basin was obstructed from use when I visited + I saw your chef use the sink to wash his hands.	now
C9	Ensure Nawaz receives adequate food hygiene training. He is unaware of food temperature control requirements.	8 wks.
C10	Ensure all filters are fitted in the fit kitchen extractia canopy one was missing today. (taken out for cleaning)	now
C11	Ceiling kitchen - repair + provide cleanable surface to <u>Health + Safety</u> damaged area.	3 wks.
C12	Gas tandem oven - is burning with an orange flame. Arrange for this equipment to be serviced by a Gas Safe engineer to ensure safety.	2 wks.

Signature of person seen:-

Signature of Officer



Revisit

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Caterers supplying not more than 10 meals/day	0
Any other businesses	

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