

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 'L' 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: CA/34791	Date: 2/10/17	Time In: 15.00	Time Out: 16.15
<input checked="" type="checkbox"/> Full/Partial Inspection	Revisit	Complaint	Other:
Name of Business: LAHORE TIKKA MASALA			
Address: 39 STATION ROAD, EDGWARE, HA8 7HX			
Telephone / mobile number / Email			
Registered Address (if different):			
Business Operator: [REDACTED]		Business Type: RESTAURANT	
Person(s) seen/interviewed: [REDACTED]		Position:	

Documents / Records Examined

Food Safety Documents		Health & Safety Documents	
<input type="checkbox"/> HACCP/FSMS/SFBB <input type="checkbox"/> Pest control reports <input checked="" type="checkbox"/> Cleaning Schedule <input checked="" type="checkbox"/> Temperature records <input type="checkbox"/> Waste transfer notes e.g. Oil / Animal by products	<input type="checkbox"/> Training Records <input type="checkbox"/> Suppliers invoices <input type="checkbox"/> Import documents <input type="checkbox"/> Documents <input checked="" type="checkbox"/> Allergen Information (For ALL FOODS SOLD) <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	<input type="checkbox"/> Maintenance Records <input type="checkbox"/> Fork Lift Trucks <input type="checkbox"/> Accident Records
Areas inspected: KITCHEN + REAR CARPENTRY SERVING + TO GO		Samples Taken:	
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	5
Compliance with structural requirements	10
Confidence in management/control procedures	5
Total Score	20
Food Hygiene Rating	4
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 ☐

Agreed Timescale _____

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: **owner**

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 £185 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	25	

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.

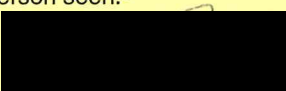
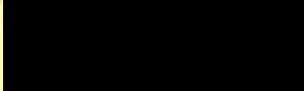
SUMMARY OF YOUR RIGHTS

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.

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BUSINESS TRADING NAME & ADDRESS:-		LATHI TIKKA MASALA, 39 STATION RD, ESKWAP.	
SCHEDULE OF WORKS REQUIRED		TIME SCALE(S) FOR COMPLIANCE	
C= CONTRAVENTION R= RECOMMENDATION			
	<div>HYGIENE</div> <p>SEPARATION OF COOKED AND RAW FOOD.</p> <p>PROTECTIVE CLOTHING WORN.</p> <p>HOT WATER & SOAP AVAILABLE</p> <p>FOOD COVERED</p> <p>USE OF A DATE LABELLING SYSTEM TO LIMIT FOOD TO 4 DAYS MAXIMUM (PRODUCTION + 3)</p> <p>GOOD TEMPERATURE CONTROL IN FRIDGES</p> <p>GOOD TEMPERATURES ACHIEVED ON COOKING.</p> <p>(R) ENSURE STAFF ALWAYS WEAR APRONS WHEN COOKING AND PREPARING FOOD</p> <p>USE OF ANTI-BACTERIAL CLEANSERS</p> <div>STRUCTURE</div> <p>(C) BUILD UP OF DIRT AROUND FEET AND WHEELS OF EQUIPMENT AND THESE AREAS OF FLOOR ARE BEACH.</p> <p><u>Action</u></p> <p>SCRUB AND CLEAN AND REMOVE DIRT AND MAINTAIN IN A CLEAN CONDITION.</p>		
Signature of person seen:-		Signature of Officer	
			
		Revisit <input type="checkbox"/> Yes <input type="checkbox"/> No	

7 STATION RD
Eskwarp.

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?

3

BUSINESS TRADING NAME & ADDRESS:- LAHORE TILKA MASALA, 39 STATION RD, DELWALA		SCHEDULE OF WORKS REQUIRED	TIME SCALE(S) FOR COMPLIANCE
C= CONTRAVENTION R= RECOMMENDATION			
(C)	<p>SPLIT FLOOR COVERINGS IN KITCHEN</p> <p><u>ACTION</u></p> <p>AS DISCUSSED, THE DAMAGED AREA NEEDS TO BE CUT OUT AND A NEW SECTION INSULATED. PLEASE HAVE THE WORK DONE BY A PROFESSIONAL. THE JOINS MUST BE SEALED TO PREVENT WATER INGRESS</p>		2 MONTHS
(R)	<p>I WOULD RECOMMEND THAT CONSIDERATION IS GIVEN TO HAVING A COMPLETELY NEW FLOOR COVERINGS, WITH AS FEW JOINS AS POSSIBLE.</p> <p><u>CONFIDENCE IN MANAGEMENT</u></p>		
(C)	<p>FOOD SAFETY MANAGEMENT IS NOW IN PLACE. CLEANING SCHEDULE NEEDS TO BE EXPANDED, AS DISCUSSED. <u>ACTION</u> LIST EVERYTHING</p>		
Signature of person seen:-		Signature of Officer	Revisit <input type="checkbox"/> Yes <input type="checkbox"/> 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 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							
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Total risk rating score									
Total score	50+	45 - 50	35 - 40	25 - 30	20	0 – 15			
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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:- LAHALE TIKKA MASALA, 39 STATION RD, BOKULWILE	
SCHEDULE OF WORKS REQUIRED	
TIME SCALE(S) FOR COMPLIANCE	
C= CONTRAVENTION R= RECOMMENDATION	
<p>TO BE CLEARED AND SPECIFY THE METHOD TO BE FOLLOWED. REMEMBER THAT IT IS AN INSTRUCTION SHEET TO EXPLAIN <u>HOW</u> YOU CLEAN THINGS.</p> <p>2 WEEKS</p> <div>HAZARD AND SAFETY</div> <p>① PLEASE KEEP CORRIDOR BETWEEN THE KITCHEN AND THE ALLEYWAY CLEAR. REMOVE THE REDUNDANT FREEZER.</p> <p>② ENSURE YOU PUT IN PLACE A PROCEDURE TO KEEP STAFF, CUSTOMERS AND UPSTAIRS RESIDENTS IS SAFE WHEN YOU START USING YOUR CHAR COAL GRILL.</p> <p>[YOU PLAN TO INSTALL ONE]</p> <p>SO, VENTILATION MUST BE ON WHEN YOU USE IT AND COALS AND ASH MUST BE TAKEN OUT AT END OF NIGHT.</p>	
Signature of person seen:-	Signature of Officer
Revisit	
<input type="checkbox"/> Yes <input type="checkbox"/> No	

FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Food Type	Manufacture, repack or import high risk	40
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	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
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	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?	

CATERING PREMISES HYGIENE INSPECTION RECORD

Business name/address: LAHORE TIKKA MASALA
39 STATION ROAD, EDGWARE HA8 7NX

Inspecting Officer: [REDACTED] Date: 2/10/17 Time: 15:00

Reason(s) for visit: ROUTINE INSPECTION

BUSINESS DETAILS

Nature of Business RESTAURANT AND TAKEAWAY Tel: _____

Proprietor: [REDACTED] Manager: _____

Opening Hours: 11-11 M-F 08-11 Weekend

No. of Food Handlers: _____ No. of Covers/Meals per day: _____ No. of Residents/Rooms: _____

No. of Employees: _____ Other language spoken: _____

INSPECTION SUMMARY

Persons interviewed: [REDACTED]

Position/responsibilities: HBO

Activities in progress at time of visit: _____

Changes/improvements since last visit: _____

Food Standards.
Has implemented allergen information for all dishes
Sign post in position in restaurant.

Proposed changes/improvements: _____

H&S. will be getting a charcoal grill.

NOTES

Previous inspection findings:

ACTIVITIES

Traditional/full preparation <input checked="" type="checkbox"/>	Reheating from chilled / frozen <input type="checkbox"/>	Cook/chill <input type="checkbox"/>
No open food handled <input type="checkbox"/>	Approved Premises <input type="checkbox"/>	Cook/freeze <input type="checkbox"/>
Foods prepared in advance <input checked="" type="checkbox"/>	Raw egg dishes <input type="checkbox"/>	Hot Holding <input checked="" type="checkbox"/>
Foods cooked in advance <input checked="" type="checkbox"/>	Sandwich preparation <input type="checkbox"/>	Other _____
Manufacture meat products <input type="checkbox"/>	Vacuum Packing <input type="checkbox"/>	

FOOD SAFETY SYSTEM

Safer Food Better Business <input checked="" type="checkbox"/>	In-house system <input type="checkbox"/>	None <input type="checkbox"/>
Other HACCP <input type="checkbox"/>	ISO 9000 <input type="checkbox"/>	Other _____

RECORDS SEEN

HACCP plans <input type="checkbox"/>	Fridge/Freezer Temperatures <input checked="" type="checkbox"/>	Delivery Checks <input type="checkbox"/>
Food Safety System <input type="checkbox"/>	Cooking Temperatures <input type="checkbox"/>	Consignment Notes <input type="checkbox"/>
SFBB Folder + Diary <input checked="" type="checkbox"/>	Holding Temperatures <input type="checkbox"/>	Pest Control <input type="checkbox"/>
Internal Audits <input type="checkbox"/>	Cleaning Schedules <input checked="" type="checkbox"/>	
Staff Training <input type="checkbox"/>	Other: _____	

CUSTOMER BASE

Sale to final consumer Y/ N

Other Food Businesses Supplied Y/N If Y give details

FOOD HYGIENE TRAINING

All staff receive induction training Y/N

NOT SEEN.

FCFH High Risk Food Handlers Y/N

Untrained staff adequately supervised / instructed ? Y/N

Details of training in HACCP:
Training records kept Y/N

PURCHASE AND DELIVERY

Reputable / Company approved suppliers <u>Y</u> /N	Supplier List Maintained <u>Y</u> /N
Delivery Checks <u>Y</u> /N	Visual Condition / Temperatures / Dates <input checked="" type="checkbox"/>
Records kept of checks <u>Y</u> /N	
Delivery notes available <u>Y</u> /N	
Which country do eggs come from? <i>UK.</i>	Are they Grade A (Caterers)? <u>Y</u> /N
Procedures In Place <u>Y</u> /N	Documents / Records Sufficient <u>Y</u> /N

CHILLED AND FROZEN FOOD STORAGE

Are fridge temperatures checked	Y/N	Target	<u>+4°C</u>	Written records	<u>Y/N</u>	Seen
Are freezer temperatures monitored	Y/N	Target	<u>-19°C</u>	Written records	<u>Y/N</u>	Seen

Are raw and cooked / rte foods kept separate Y/N

Prepared or decanted foods labelled Y/N Use By ✓ Prepared on _____ Foods Covered Y/N

Foods health marked where necessary Y/N

Dates Checked Y/N

Any foods found past use by dates Y/N

Any foods found past Best before dates Y/N

Procedures In Place Y/N

Documents / Records Sufficient Y/N

DRY GOODS STORAGE

Ambient foods stored correctly Y/N

Opened packets sealed to prevent pest access? Y/N

Any foods found past Best before dates Y/N

Food Wrapping materials protected from contamination Y/N

Cleaning Chemicals Stored Away from Food Y/N

Adequate Procedures in Place Y/N

Documents / Records sufficient Y/N

PREPARATION

Sanitiser Used Y/N

Coloured Coded Boards in Use Y/N

Separate Areas for Raw & RTE Prep Y/N

Awareness of allergens? Y/N

Effective procedures in place? Y/N

Adequate disinfection between Raw & RTE Y/N

WHB with hot water, soap and hand drying Y/N

Are high risk foods left out at ambient temperature Y/N/S

(Rec) Are raw eggs used in uncooked or lightly cooked dishes? Y/N/S

Thawing of food carried out in manner to minimise growth of pathogens Y/N

Cleaning cloths disposable / adequately cleaned between tasks Y/N

COOKING

Preset cooking time/temp

Y/N

Checks carried out with probe thermometer

Y/N

Target ____ °C

Visual Checks

Y/N

Records Kept

Y/N

CHEF IS NOT
ONE FOLLOWING IN
SFBS DIALZ

Procedures In Place Y/N

Documents / Records sufficient Y/N

COOLING

Cooling Time (Specify)

N/A

Time/Temp Checks Y/N

How are foods cooled ?

Procedures in Place Y/N

Documents / Record Keeping Sufficient Y/N

REHEATING

Preset reheating time/temp

Temperatures checked Y/N

Records Kept Y/N

Previous cooking and handling steps controlled – not critical



Are reheating practises safe, achieving a sufficiently high temperature throughout the food (75°C) Y/N

Stone. Tandoori Oven.

Procedures In Place Y/N

Documents / Records Sufficient

Y/N

HOT-HOLDING

Types Of Food Held Hot Dishes on stone

Food Kept above 63°C

Y/N

Hot Holding Limited < 2hrs

Y/N

Temperatures Checked

Y/N

Records Kept

Y/N

Hot Holding Unit Clean

Y/N

Procedures In Place Y/N

Documents / Records Sufficient Y/N

SERVICE & DISPLAY

Hot Food above 63°C ☒ Y/N
Temperatures Checked ☒ Y/N

Chilled Food < 8°C ☒ Y/N
Records Kept ☒ Y/N

USE OF SFBB
METHODS.

Are procedures in place to limit the time food is on display for service at uncontrolled temperatures ☒ Y/N
What are the procedures? *Cook and Serve.*

Separation of Raw and RTE ☒ Y/N
Clean Utensils for Service ☒ Y/N
Stock rotation adequate ☒ Y/N

Procedures In Place ☒ Y/N

Documents / Records Sufficient ☒ Y/N

TRANSPORT AND DELIVERY

Delivery to Retailers ☐
Temp Controlled Vehicles
Time/Distance Travelled Limited
Cool box usage?

Final Consumer ☐
Y/N
Specify: _____

Containers / Vehicles clean ☒ Y/N

Procedures In Place ☒ Y/N

Documents / Records Sufficient ☒ Y/N

OTHER COMMENTS

PERSONAL HYGIENE

Are staff maintaining a high degree of cleanliness ☒ Y/N

Clean Clothing ☒ Y/N Aprons / protective clothing ☒ Y/N Hats ☒ Y/N

Are effective arrangements in place for staff to report g-intestinal & skin infections to their supervisor ☒ Y/N
Is there an exclusion policy for food handlers suffering from, or a carrier of disease likely to be transmitted through food ☒ Y/N

FB0 is controllable when off site

CLEANING AND DISINFECTION

Is the premises kept clean & in good repair? ☒ Y/N Sanitiser usage in place? ☒ Y/N
Does the design of the premises permit adequate cleaning + disinfection? ☒ Y/N

Is there a system for cleaning & disinfecting ice machines ☒ Y/N ☒ n/a Dishwasher usage ☒ Y/N

* Is there a cleaning schedule for the premises

☒ Y/N

Needs development

PEST CONTROL & REFUSE

Are the premises designed to prevent pest access & harbourage ☒ Y/N

Are adequate procedures in place to ensure that pests are suitably controlled ☒ Y/N

Contractor details..... *Own checks* Last visit..... Problems Y/N

Refuse arrangements adequate ☒ Y/N

Contract with.....

Bin in galley at rear

Are there adequate facilities for the temporary storage of food waste in prep. areas Y/N

Are refuse stores kept clean & designed to prevent pest access Y/N

Is there a contract for the disposal of waste oil ☒ Y/N

Who with?

Is there a contract for ABP (Not caterers) ☒ Y/N

Who with?

STRUCTURE AND DESIGN

Are toilets located directly off a room where food is handled ☒ Y/N

Are there adequate changing facilities or areas for staff to store their outer garments & personal effects away from open food ☒ Y/N

- ① Blocked corridor leading from kitchen to alleyway.
- ② Damages to kitchen floor
- ③ Dirt build up on floor around legs and wheels of equipment

PHYSICAL INSPECTION

Area _____

Walls _____

Floor _____

Ceiling _____

Area _____

Walls _____

Floor _____

Ceiling _____

Comments: _____

Area _____

Walls _____

Floor _____

Ceiling _____

Hazard Spotting Checklist

Slips, trips and falls Broadly Compliant ☐ (0) Non Compliant ☐ (1)

Dangerous Machinery Yes ☐ (1) No ☐ (0)

Controls and or guards: Yes ☐ (-1) No ☐ (0)

Gas/Electrics Obvious defects: Yes ☐ (1) No ☐ (0)

Working at height Yes ☐ (1) No ☐ (0)

Controls/Systems: Yes ☐ (-1) No ☐ (0)

Manual handling Obvious defects: Yes ☐ (1) No ☐ (0)

General conditions Good ☐ (-1) Satisfactory ☐ (0) Poor ☐ (1)

If total score 3 or more then this will trigger a full H&S inspection.

If score is 2 or less but defects are noticed then this should be dealt with without a full inspection unless in the officer's professional opinion a full inspection is required.

Action Taken: _____

Previous Inspection

Previous Category: A B C D E F Not rated

Downgrade in Inspection Priority Rating Category from A or B? Yes No

Reasons, if applicable: _____

Change reviewed by: Name _____ Position _____

Signed _____ Date _____

Inspection Entered To ACOLAID

Date Entered:

Signed:

Food Safety Act 1990 Premises Risk Rating Form

Food Type	Manufacture, repack or import high risk	40
	Prepare more than 20 meals high risk per day	30
	Handling prepacked high, prepare less 20	10
	Wholesalers and distributors not in above	10
	Manufacture low risk	10
	Filleting/salting/ cold smoking fish to consumer	10
	Retail low risk or any not included in above	5

Processing	Thermal processing/aseptic packaging low acid	
	Vac-pac or sous vide (except raw meat)	
	Manufacture (not just reheating) cook-chill	
	Small scale production cooked meats by non approved premises	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	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	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

Management System (Confidence)	None	30
	Poor	20
	Satisfactory	10
	Moderate	5
	Good	0

Significance of Risk	Significant	20
	None	0

55

FALS 4