

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: <u>CP/31791</u>	Date: <u>3/4/2019</u>	Time In: <u>3.10</u>	Time Out:
Full/Partial-Inspection	Revisit	Complaint	Other:
Name of Business: <u>Lahore Tikka Masala</u>			
Address: <u>39 Station Road, Edgware, HA8 7HX</u>			
Telephone / mobile number / Email: <u>0208-9514200</u> <u>Mobile</u> [redacted]			
Registered Address (if different):			
Business Operator: <u>Lahore Tikka Masala Ltd.</u>		Business Type: <u>Indian Restaurant</u>	
Person(s) seen/interviewed: [redacted]		Position: <u>FO / Manager</u>	

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 checked="" type="checkbox"/> Training Records <input type="checkbox"/> Suppliers invoices <input type="checkbox"/> Import documents <input type="checkbox"/> Documents <input checked="" 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	<input type="checkbox"/> Maintenance Records <input type="checkbox"/> Fork Lift Trucks <input type="checkbox"/> Accident Records
Areas inspected: <u>Kitchen</u>		Samples Taken: <u>None</u>	
Inspection Outcome: <u>Filthy conditions found in the kitchen</u>		<input type="checkbox"/> Advice – verbal/written <input type="checkbox"/> Inspection report & schedule – (left on site) <input checked="" 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	15
Compliance with structural requirements	2.5
Confidence in management/control procedures	20
Total Score	6.0
Food Hygiene Rating	0

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)

Position: Environmental Health Officer

Inspecting Officer (Signature)

Officer email: [redacted]@barnet.gov.uk

Person seen (print):

Officer telephone: 020 8359 7175

Person seen (signature):

Position: FO

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.

2:4.

BUSINESS TRADING NAME & ADDRESS:- Lahore Tivka Morala,		SCHEDULE OF WORKS REQUIRED 29 Station Rd - Edgware, HAR TIV.		TIME SCALE(S) FOR COMPLIANCE
C= CONTRAVENTION		R= RECOMMENDATION		
<p>At an unannounced inspection made today I met with the manager/FBO Mr. Malik Tawlin.</p> <p>He proceeded to show me the SFBB, opening & closing checks. There were no other FSMS information or due diligence checks. i.e. no reference to what exactly the opening & closing checks were in reference to. Mr Malik was accompanied by Mr Malik volunteered the Allergy information, matrix sheets that he had prepared. There was a glaring anomaly in the allergy matrix sheets in that all the parathas & ^{rotis} naans were noted as being free from wheat. When in actual fact they all contain wheat/cereal = gluten.</p> <p>I proceeded to the kitchen where I found deplorable conditions in terms of hygiene & the condition of the structure of the food preparation areas / cooking & storage.</p> <p>Filthy equipment including.</p> <ol style="list-style-type: none"> (1) Grease extractors/canopy hood (2) cooker / to the sides below & rear of. (3) Fryers - filthy, grease existed flying units (4) Dirty floors: below cookers & around the kitchen. Also defective floor covering split in the middle. 				
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;	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?

3:4

BUSINESS TRADING NAME & ADDRESS:-		Lahore Tikka Masala, 39 Station Rd, Edgware, HA8 7HX	
SCHEDULE OF WORKS REQUIRED		TIME SCALE(S) FOR COMPLIANCE	
C= CONTRAVENTION		R= RECOMMENDATION	
	<p>(5) Dirty food containers (i) sugar receptacle - (ii) spice containers (iii) flour container (iv) lids to plastic container in the fridge.</p> <p>(6) Cooked rice was stored in tubs that were dirty inside & out. Coldroom</p> <p>(7) Fridge/freezer seals to walk-in Unit - a chest freezer.</p> <p><u>Food Freshness labels.</u></p> <p>The majority of foods stored in the walk-in cold room had freshly applied "yellow" labels to indicate a cooking day - a day previous to my inspection. Many were placed directly upon 'red labels' that I do not have confidence that these are accurate.</p> <p><u>The Servicing / grill area.</u></p> <p>- The grease filters/extractor was greasy & with burnt on deposits & not kept in a clean condition.</p> <p>- The floors below & to the rear of the roasting area were greasy & dirty.</p> <p>- <u>Electrics</u> - there were many issues -</p> <p>(1) Electric socket ^{loosely} next to whb in the serv.</p> <p>(2) loose wires to kitchen ceiling / a sanitary accommodation</p>		
Signature of person seen:-		Signature of Officer	
Revisit		Revisit	
<input type="checkbox"/> Yes <input type="checkbox"/> No		<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;	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							
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Compliance – Structural (food hygiene rating factor)	Almost total non compliance	25							
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	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?

41.4.

BUSINESS TRADING NAME & ADDRESS:- Lahore Tikka Masala, 39 Shalimar Road,		
SCHEDULE OF WORKS REQUIRED		Edgware, HMA
C= CONTRAVENTION R= RECOMMENDATION		TIME SCALE(S) FOR COMPLIANCE
<p>C Staff were seen ^{involved with} Preparation of food without wearing clean suitable over-clothing.</p> <p><u>Pest Problem</u> : Lack of cleaning will attract pests. This was debated in your last pest control report; (dated 2/2018. ...?)</p> <p>There was a gap to the rear passaged door - that leads to the rear yard area.</p> <p>Lack of preparation wears - Inevitable prevention of cross-contamination. (chopping boards were all heavily scored & in a deplorable ^{poor} condition - fooding hose replaced replaced).</p> <p><u>Staff Sanitary Accommodation</u> : The condition of the staff ^{apart} sanitary accommodation was not kept to a satisfactory condition of cleanliness. walls were dirty; there was no splash back provided to the rear of the wash basin. cobwebs were adhering to corners of ceiling surfaces - a hanging loose electrical wire was noted.</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

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	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							
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Total risk rating score									
Total score	50+	45 - 50	35 - 40	25 - 30	20	0 – 15			
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Descriptor	Urgent improvement necessary	Major improvement necessary	Improvement necessary	Generally satisfactory	Good	Very good			
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