

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: 17/00404/COMM	Date: 11-03-2021	Time In: 1705hrs	Time Out: 1935hrs
Full/Partial Inspection <input checked="" type="checkbox"/>	Revisit	Complaint	Other:
Name of Business: ATARIYA FOODS GOLDERS GREEN SHOP			
Address: 15-16 MONKVILLE PARADE, FINCHLEY ROAD, LONDON NW11 0AL			
Telephone / mobile number / Email			
Registered Address (if different): 7A STATION PARADE, LONDON W3 0DS			
Business Operator: ATARIYA FOODS RETAIL LTD		Business Type: RETAIL / TAKEAWAY	
Person(s) seen/interviewed:		Position: ASSISTANT MANAGER	

Documents / Records Examined

Food Safety Documents		Health & Safety Documents	
<input checked="" type="checkbox"/> HACCP/FSMS/SFBB	<input checked="" type="checkbox"/> Training Records	<input type="checkbox"/> Induction & Training	<input type="checkbox"/> Maintenance Records
<input checked="" type="checkbox"/> Pest control reports	<input checked="" type="checkbox"/> Suppliers Invoices	<input type="checkbox"/> Risk Assessment	<input type="checkbox"/> Fork Lift Trucks
<input checked="" type="checkbox"/> Cleaning Schedule	<input type="checkbox"/> Import documents	<input type="checkbox"/> COSHH assessments	<input type="checkbox"/> Accident Records
<input checked="" type="checkbox"/> Temperature records	<input type="checkbox"/> Documents	<input type="checkbox"/> Gas/Electrical certification	
<input checked="" type="checkbox"/> Waste transfer notes e.g. Oil / Animal by products	<input checked="" type="checkbox"/> Allergen Information		
	<input checked="" type="checkbox"/> Other Documents		
Areas Inspected: ALL AREAS		Samples Taken: NONE	
Inspection Outcome 2	<input checked="" 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	15
Compliance with structural requirements	10
Confidence in management/control procedures	10
Total Score	35
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)

Position: EHO

Inspecting Officer (Signature)

Officer email: foodsafety@barnet.gov.uk

Person seen (print):

Officer telephone: 020 85

Person seen (signature)

Position: ASSISTANT MANAGER

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

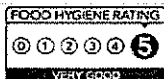

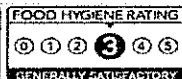


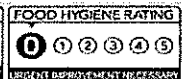
If you think that the rating is wrong or unfair – in other words it does not reflect the hygiene standards at the time of your inspection – you have 21 days in which you can **appeal** against this. You should appeal in writing to the Lead Officer for Food at Environmental Health, 8th Floor, 2 Bristol Avenue, Colindale, London NW9 4EW 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 £240 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.

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:-

ATARIYA FOODS RETAIL LIMITED - 15-16 MONKVILLE PARADE

SCHEDULE OF WORKS REQUIRED

TIME SCALE(S)
FOR COMPLIANCE

C= CONTRAVENTION R= RECOMMENDATION

FOOD HYGIENE REQUIREMENTS.

- C₁ There was a small desk/counter mounted fridge for the storage of tuna mixes, other seafood products was running at a temperature of 11.4°C. I note that this fridge has been highlighted by the council in an inspection report of 01-10-2013 but has not been adjusted, serviced or replaced. Your shop floor display fridge for the sushi products was also at a temperature of 8.4°C. The fridge display also indicated 8.6°C. You must ensure that fridges where high risk food will be stored are able to keep food at or below 8°C. If the fridges cannot be adjusted or serviced to keep food at these temperature, they must be replaced.

Complete
ImmediatelyCONFIDENCE IN MANAGEMENT

- C₂ Your food safety checklist is not up to date. The last record was 26-02-2021. You must keep basic records to help prove that you carry out proper checks and the food you sell is safe. You must keep your records up to date.

COMPLETE
IN
1 DAY

- C₃ You did not have any PH calibration records for your PH meters. This makes compliance to your sushi rice HACCP plan and control measures impossible to verify. You must keep accurate records which must include the PH records for your rice and calibration records for your PH meter.

COMPLETE
IMMEDIATELY

- C₄ You must ensure that you adhere to the control measures in your HACCP. Your PH records for the last few days in your records was consistently above the required PH of 4.5. There was consistent PH reading of 4.8 (26.02.21) 1020hrs (1510hrs) and disposed off after 3-4 hours despite your HACCP plan only allowing the 4 hours use for rice with PH below 4.5. Your records also show that rice above PH 4.5 were served and kept for 4 hours on 25.02.2021 / 24.02.2021 / 23.02.21 / 21.02.21 / 20.02.21

COMPLETE
IMMEDIATELY

Signature of person seen:-

Signature of Officer

Revisit

☐ 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 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:-

ATARIYA FOODS RETAIL LTD - 15-16 MONKVILLE PARADE LONDON N11

SCHEDULE OF WORKS REQUIRED

TIME SCALE(S)
FOR COMPLIANCE

C= CONTRAVENTION R= RECOMMENDATION

STRUCTURAL REQUIREMENTS

C₅ The storage unit at the rear (garage) did not have any lighting. The floor to this garage was also dirty. You must ensure that adequate lighting is installed to this garage and include it in your cleaning schedule. to ensure it is regularly cleaned. Some food and packaging are stored in this storage unit including some freezers.

COMPLETE
IMMEDIATELY

Sign

Signature of Officer

Revisit

☐ Yes ☐ No

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	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							
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Total score	50+	45 - 50	35 - 40	25 - 30	20	0 – 15			
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