



LONDON BOROUGH

London Borough of Barnet
Environmental Health, 2 Bristol Avenue, Colindale, London NW9 4EW
Website: www.barnet.gov.uk Tel: 020 8359 7995
Email: foodsafety@barnet.gov.uk Fax: 0870 889 6793

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:	Date: 25/3/2014	Time In: 12:02	Time Out:
<input checked="" type="checkbox"/> Full/Partial Inspection	Revisit:	Complaint:	Other:
Name of Business:	Kosher Deli Ltd		
Address:	9A Haverhill Parade London NW11 0QS		
Telephone / mobile number / Email	02083594614 / info@kosherdeli.co.uk		
Registered Address (if different):			
Business Operator:	Kosher Deli Ltd		
Person(s) seen/interviewed:	Business Type: Butchers/Pastry	Position: Store Manager	

Documents / Records Examined

Food Safety Documents	Health & Safety Documents
<input checked="" type="checkbox"/> HACCP/FSMS/FSB8 <input checked="" 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 checked="" 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 <input type="checkbox"/> Maintenance Records <input type="checkbox"/> Fork lift Trucks <input type="checkbox"/> Accident Records
Areas Inspected: Whole Premises	Samples Taken: N/A
Inspection Outcome	<input checked="" type="checkbox"/> Advice - verbal/written <input 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	15
Confidence in management/control procedures	20
Total Score	50
Food Hygiene Rating	A

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):

Inspecting Officer (Signature):

Person seen (print):

Person seen (signature):

Position: Environmental Health Practitioner
Officer email: foodsafety@barnet.gov.uk
Officer telephone: 020 8359
Position: 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/hfs/safeguards.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	FOOD HYGIENE RATING Very Good	FOOD HYGIENE RATING Good	FOOD HYGIENE RATING Generally Satisfactory	FOOD HYGIENE RATING Marginal Satisfactory	FOOD HYGIENE RATING Needs Improvement	FOOD HYGIENE RATING Satisfactory	FOOD HYGIENE RATING Very Satisfactory
	5	4	3	2	1	0	0

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.

USEFUL WEBSITES: Barnet Council: www.barnet.gov.uk Health and Safety Executive: www.hse.gov.uk GOV UK: www.gov.uk
Food Standards Agency: www.food.gov.uk Department of Health: www.dh.gov.uk


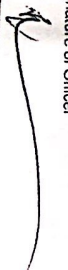
BUSINESS TRADING NAME & ADDRESS:- <u>Keshav Deli KD2.</u>		
SCHEDULE OF WORKS REQUIRED		
C = CONTRAVENTION	R = RECOMMENDATION	TIME SCALE(S) FOR COMPLIANCE
<p>C Food Hygiene Requirements</p> <p>1) High Temperature recorded in the refrigerated display unit: The temperature of the high risk ready to eat food stored in the cold display fridge was too high (11°C). These foods are likely to support the growth of food poisoning bacteria or the formation of toxins and <u>Must</u> not be stored above 8°C.</p> <p>You must immediately discard all ready to eat food <u>that have</u> been stored in this unit for more than 2 hours.</p> <p>You must immediately contact an engineer / electrician to repair any technical faults preventing the unit from being able to keep food stored in it at or below 8°C, which is the legal limit.</p> <p>2) Unhygienic use of hand gloves. During my visit it was observed that one of your food handlers (at the Deli section) was using gloves in a way that they may become a source of contamination to the food served.</p>		
Signature of person seen:- 		Signature of Officer
<input type="checkbox"/> Yes <input type="checkbox"/> No		Revisit

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 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 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 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, slides falling Some non compliance, in top 50% High standard compliance, minor only High standard compliance, good practice										25 20 15 10 5 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 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											0 - 15
Total score	50+		45 - 50		35 - 40		25 - 30		20		No individual score > 5
Additional scoring factor			No individual score > 20		No individual score > 15		No individual score > 10		No individual score > 10		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 230	V 221	BC GI18	NBC GI14	UNS G207	SAT G214	CLIP updated?	Copy of report sent to HSE for re-investigation YES		

BUSINESS TRADING NAME & ADDRESS:-		Keshav Delli K D 2	
SCHEDULE OF WORKS REQUIRED			
C= CONTRAVENTION	R= RECOMMENDATION	TIME SCALE(S) FOR COMPLIANCE	
<p>To prevent cross contamination, handlers need to wear gloves <u>only</u> when feeding food and must ensure gloves are changed regularly.</p>			
<p>2 Structural Requirements</p> <p>1) There was no supply of hot water to all the wash hand basins in your premises, including those located in the deer section.</p> <p>You must ensure there is adequate supply of hot water (cold, soap and hand dryer) to all wash hand basins at all times. This is required to help handlers maintain the required standard of personal hygiene.</p> <p>Hot water is also required for the effective cleaning of equipment and utensils (eg knives, chopping board).</p>			
<p>2) The ketiserie oven is dirty with thickened burnt grease stain visible. Clean this oven and maintain clean.</p>			
Signature of person seen:-		Signature of Officer	
[Redacted Signature]		[Signature]	
		Revisit <input type="checkbox"/> Yes <input type="checkbox"/> No	

BUSINESS TRADING NAME & ADDRESS:-		Kashu Deka K02	
SCHEDULE OF WORKS REQUIRED			
C= CONTRAVENTION		R= RECOMMENDATION	
		TIME SCALE(S) FOR COMPLIANCE	
<p>① Food Hygiene Requirement</p> <p>① I observed that the wipes used to clean your probe thermometer is not food grade. The store manager stated she used the same for her alcohol swabs, which states on them "for external use only".</p> <p>You must use only food grade disinfectants for cleaning equipment or utensils that come into contact with food, to prevent risk of food contamination.</p> <p>Food Safety Management Systems Requirement</p> <p>① Temperature Monitoring - Reception (reporting and corrective actions).</p> <p>What occurred & corrective action:</p> <p>My visit to day was triggered by a complaint received from a member of the public.</p> <p>During my visit, it became apparent that that there has been a failure within your food safety management system concerning what to do, or what corrective actions to take if a</p>			
Signature of person seen:-		Signature of Officer	
		Revisit <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	

BUSINESS TRADING NAME & ADDRESS:-		Keshu Del RD 2	
SCHEDULE OF WORKS REQUIRED		TIME SCALE(S) FOR COMPLIANCE	
C= CONTRAVENTION	R= RECOMMENDATION		
<p>Problem has occurred, in this case the fridge has been incapable of keeping food at the legal limit.</p> <p>You must immediately advise you existing food safety management system and ensure that staff are able to know what to do if there is a major problem that can impact food safety, and know the corrective actions to take.</p> <p>The problems that can have some serious impact on food safety & hygiene observed during my visit include:</p> <ul style="list-style-type: none"> → Power failure (intermittently) which makes the fridge incapable of keep food at legal temperature → No supply of hot water which prevents staff from maintaining the required level of personal hygiene and general hygiene. <p>Management must immediately resolve issues with power supply and other problems that can impact food safety with your food establishment</p>			
Signature of person seen:- 		Signature of Officer 	
		Revisit <input type="checkbox"/> Yes <input type="checkbox"/> No	