

SCHEDULE A

**INSPECTION REPORT
FOOD SAFETY AND HYGIENE**

PREMISES: Anokhi II, 11 Church Hill Road, Barnet, EN4 8SY

DATE: 8th July 2021

NAME OF INSPECTOR: [REDACTED] and [REDACTED]

FOOD HYGIENE AND SAFETY PROCEDURES

1. Food temperature control

Findings

During the inspection it was noted that a large amount of high-risk foods e.g. cooked meat and rice were being stored at room temperature in the cooking area. [REDACTED] informed me that these foods were left at room temperature during food service time. These foods are high-risk and will support the growth of food poisoning bacteria and/or their toxins and must be kept at or below 8°C.

You are also not controlling food temperature during the cooling process. Although [REDACTED] [REDACTED] advised that the food is being cooled in a cold bath in the sink within 40 minutes and this method is also written down in your Safer Food Better Business pack, I found the pot of cooked rice left to cool at room temperature in the closed cabinet in the preparation area. This slows down the cooling process and presents ideal conditions for food poisoning bacteria to grow.

You are not controlling food temperature properly and have no reliable arrangements for monitoring food temperature.

Action you must take

Ensure **immediately** that all high-risk food is kept at properly controlled temperature. You need to review the methods that were being implemented at the time of the inspection and ensure the high-risk food is not kept out of temperature controlled conditions for uncontrolled periods of time.

Immediately, you must ensure food is cooled safely. Hot food which is to be cooled before storage or sale must be cooled as quickly as possible usually within 90 minutes before being placed in the refrigerator. There are steps you can take to speed up cooling such as dividing into smaller portions and/or placing in an ice bath or pre-chilled metal tray.

2. Food freshness

Findings

Although I was pleased to find that there was some date labelling on prepared high-risk foods this was not present on all decanted, opened or prepared high-risk foods at the time of our inspection to enable staff to monitor food freshness.

Action you must take

Within **one week** ensure your date marking procedure is fully implemented to ensure staff can identify the use by date for all high-risk prepared, decanted and stored items.

3. Food contamination

Findings

During my inspection I found ways in which food contamination could occur at your premises:

- Raw meat was being stored in the fridge above and beside ready to eat foods. This exposes ready to eat foods to a risk of contamination.
- Bags of flour were left opened directly on the floor in the rear storage room. This could lead to possible contamination of food and encourage pest activity.
- Boxes of cooked food were left uncovered in the kitchen. This exposes the food to a risk of contamination.

Action you must take

Immediately ensure that you store raw meat, poultry, fish and eggs below any ready to eat food.

Immediately ensure that food is not left uncovered in the kitchen or the storage area.

You must not store any food directly on the floor. **Immediately** ensure that all bags of flours are transferred to suitable food grade containers with lids to prevent contamination.

4. Personnel hygiene

Findings

At the time of my visit there was no hand wash available to the kitchen wash hand basin. I was provided with a bottle of hand wash that was half filled with water. This means that kitchen staff are unable to wash their hands effectively before and after handling food and in between tasks.

Action you must take

Immediately provide the wash hand basin with adequate supplies of soap and hygienic hand-drying.

STRUCTURAL REQUIREMENTS

5. Pest proofing

Findings

The extended rear storage area, where you store ambient products such as cans, spices and flour, is not pest proof. The area is enclosed using Trellis fencing which has gaps at the top large enough to allow entry by pests. There are also gaps at the top and bottom of the two doors in the extended area.

Action you must take

Ensure that within **1 week** any gaps and holes to Trellis fencing and doorways are filled or covered with material resistant to gnawing to minimise pest entry into storage and preparation areas.

6. Structure

Findings

At the time of my inspection, I noted the following:

- The hot tap to the sink used for washing utensils was not working. This means that utensils, particularly equipment used for preparation of raw meat and vegetables, cannot be cleaned/disinfected effectively.
- Metal shelving in your rear storage area was collapsing.
- The shared rear yard where you store the waste bins was dirty and full of debris which will attract pests.

Action you must take

Immediately ensure that the hot tap to the sink is repaired so you can have an adequate supply of hot water to wash/disinfect the utensils effectively.

Within **4 weeks** replace the damaged metal shelving with shelving that is made of durable, non-absorbent, washable material to allow effective cleaning.

Within **one week** you must clear any rubbish from the rear yard. Ensure the yard is left in clean and tidy condition at all the time.

CONFIDENCE IN MANAGEMENT

7. Food Safety Management

Findings

I was pleased to find that you have a written food safety management system, namely, Safer Food Better Business, in place. However, at the time of my visit some sections for example cooking section which is relevant to your business were incomplete.

The section on cooling food referred to using a cold-water bath to cool the food down. However, this technique was not being followed as a pot of cooked rice was found to be left cooling at the room temperature.

Your opening/closing checks which include your temperature records were not completed for the past week.

Action you must take

Within **one week** you must review all food operations carried out within your business, including purchase, storage, handling, preparation, cooking, service and transport and update your documented food safety management system accordingly to show that the food you sell is safe.

You must also ensure that staff are aware of the controls they need to carry out and are trained and/or supervised to properly implement and maintain these controls.

Continue to keep adequate and up to date records of monitoring checks undertaken. Keeping written daily records of fridge and freezer temperatures, cooked food temperatures and any hot holding temperatures could help in the event of you seeking to establish a defence of due diligence in the event of future problems.



SCHEDULE B

**INSPECTION REPORT
FOOD STANDARDS**

PREMISES: Anokhi II, 11 Church Hill Road, Barnet, EN4 8SY

DATE: 8th July 2021

NAME OF INSPECTOR: [REDACTED] and [REDACTED]

ALLERGEN INFORMATION

Findings

Although I was pleased to find that you have an allergen matrix available, the matrix was incomplete and did not include all the items on the menu.

Action you must take

You must ensure that you provide accurate information about the allergenic ingredients used in the food and drink you serve. **Immediately** review your allergen matrix to ensure accurate, full information is given to customers when requested.