GG Burgers Ltd
82 Golders Green Road
London
NW11 8LN

Development & Regulatory Services
The London Borough of Barnet
Environmental Health
2 Bristol Avenue
London, NW9 4EW

contact: [redacted]
tell: [redacted]
fax: [redacted]
e-mail: environmentalhealth@barnet.gov.uk
date: 23rd March 2022

Dear Sir/Madam

HEALTH AND SAFETY AT WORK ETC. ACT 1974
REGULATION (EC) NO 852/2004 APPLIED BY REGULATION 19(1) OF THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013
RE: HUMMUS BAR, 82 GOLDERS GREEN ROAD, LONDON

FOOD HYGIENE INSPECTION REPORT AND YOUR FOOD HYGIENE RATING



I inspected your business premises on 9TH March 2022 at 1pm to check compliance with the requirements of food hygiene law and I am writing now to outline to you my findings and to tell you what your food hygiene rating is.

Inspection report

I have enclosed a copy of your inspection report (Schedule A). This outlines my findings and highlights the priority actions and improvements that are needed to ensure that you are complying with The Food Safety and Hygiene (England) Regulations 2013 and associated legislation.

If you are unclear about anything in the report, please get in touch with me – my contact details are given at the end of this letter.

Your food hygiene rating

Barnet Council 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 to check compliance with legal requirements. Details of how ratings are calculated are enclosed.

On the basis of the standards found at the inspection your rating has been calculated as follows:

Compliance with food hygiene and safety procedures	15
Compliance with structural requirements	15
Confidence in management/control procedures	10
Total score	45
Highest (this means poorest) individual score	2
Food hygiene rating	

A sticker showing your rating is enclosed. You can tell your customers how good your hygiene standards are by putting the sticker up in the window or on the door. Please destroy the sticker showing your previous rating as 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 rating will also be published on the Food Standards Agency's website at www.food.gov.uk/ratings between two and four 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 Barnet Council's Lead Officer for Food, 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 you're rating online.

If you make the improvements to hygiene standards that are highlighted in your inspection report, you can request a revisit with a view to giving you a new and higher food hygiene rating. There will be a charge of £195 for each revisit carried out at your request.

More information about these safeguards and the form to request a revisit is provided on the FSA's website at: http://www.food.gov.uk/multimedia/pdfs/enforcement/fhrssafeguards.pdf

It is my intention to revisit at the expiry of the hygiene improvement notices by which time you must ensure that ALL items in this letter and the aforementioned notices be complied with in full. Failure to do so may result in further legal action being pursued against you.

Where may I get further information?

If you have any questions or concerns about your inspection report or about your food hygiene rating, please contact me by telephone on 0208 359 7456 or by email at foodsafety@barnet.gov.uk

Yours sincerely



[redacted]
Enc.

Schedule A, B and C
Food Hygiene Rating Sticker

Food Hygiene Rating scheme - how your rating is calculated

Your inspection

At inspection, the food safety officer will check how well you are meeting the law on food hygiene.

Three areas will be assessed. These are:

- how hygienically the food is handled – how it is prepared, cooked, cooled, stored, and what measures are taken to prevent food being contaminated with bacteria
- the condition of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities
- how you manage and record what you do to make sure food is safe using a system like Safer food, better business

You will be given a score for each area – see below. Food safety officers use guidance to determine how to score each of these areas.

Criteria	**Score**					
How hygienically the food is handled	0	5	10	15	20	25
Condition of structure	0	5	10	15	20	25
How you manage and document food safety	0	5	10		20	30
Total score	**0**	→				**80**
Level of compliance	**High**	→				**Low**

Your food hygiene rating

The rating given depends on how well the business does overall – the total score. It also depends on the area(s) that need improving the most - the business may do better in some areas and less well in others.

To get the top rating, you must score no more than 5 in each of the three areas. All businesses should be able to get the top rating. You will automatically get a new rating at each planned inspection.

Total score	0 – 15	20	25 – 30	35 – 40	45 – 50	> 50
Highest permitted individual score	5	10	10	15	20	-
Rating						

Improving your food hygiene rating

The Food Standards Agency has a range of tools, such as 'Safer Food Better Business', which can help you manage food hygiene and keep your customers.

Check these out at www.food.gov.uk/goodbusiness

To get the best possible rating, here's what you can do now:

- Look at your last food hygiene inspection report to check that you've taken all of the actions needed to ensure that you meet legal requirements. If you can't find your last report, contact us and we will be able to give you a copy.

- At your next inspection, if you don't get the top rating and you have queries about the improvements you need to make to get a better rating, then the food safety officer should be able to give you advice.

- Make sure that you and your staff continue to comply fully with all aspects of food hygiene law.

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INSPECTION REPORT
FOOD SAFETY AND HYGIENE
LEGAL REQUIREMENTS
SCHEDULE A

PREMISES: Hummus Bar, 82 Golders Green Road, London, NW11 8LN
DATE: 9th March 2022

NAME OF INSPECTOR: [redacted]

FOOD HYGIENE AND SAFETY PROCEDURES

1. FOOD TEMPERATURE CONTROL

Findings

Cooked chicken and burgers were found stored at room temperature, specifically at 28.1℃. High risk foods must not be stored above 8°C.

Action you must take

You must ensure that high-risk foods are kept at or below 8°C.

Make arrangements within one week for monitoring the holding temperature of high-risk food.

2. FOOD CONTAMINATION

Findings

I found ways in which contamination could occur or had occurred at your premises. For example:

- Uncovered containers of cooked chicken were stored below uncovered raw burgers in the refrigerators.
- Open packets of flour were found in the storage area.

Action you must take

Immediately ensure all food is protected from contamination by either storing food in pest proof containers or appropriately covering the food. Ensure all food is inspected prior to use for signs of contamination. If any food is found to be contaminated by it must be discarded. Ensure all food contact surfaces and equipment are sanitised before use in at the beginning of operations for the day.

3. PERSONAL HYGIENE

Findings

- The food handlers were not seen washing their hands in between carrying out cleaning and cooking activities.
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Action you must take

Ensure food handlers are implementing good personal hygiene and are washing their hands at the appropriate times. Ensure your hand washing facilities are adequate to enable good hand hygiene practices.

STRUCTURAL REQUIREMENTS

4. CLEANLINESS

Findings

Standards of cleanliness were poor. In particular the following items were dirty/greasy:

- Wall/floor junctions in the food preparation areas
- Some sockets, switches, handles and taps in the food areas
- Floor and pipes by the pot-wash area
- A bag of refuse was left on a dirty floor in the front preparation area
- Replace the stained and scored chopping boards
- Clear the dirty and large water spillage in the front preparation area

Action you must take

Immediately thoroughly clean (and disinfect) the kitchen and food preparation areas, ensuring that the above noted areas are thoroughly cleaned. Remove all unwanted items from the premises so the rear storage areas can be decluttered to allow cleaning and pest control checks within 1 week. Immediately inspect food storage containers and discard any that are unable to be kept clean or are damaged.

5. STRUCTURE

Findings

The rear door to the premises was not pest proofed.

In order to prevent ingress by flying pests, you must affix a flyscreen to the rear door.

Action you must take

The rear door or frame must be adapted to prevent access to pests and fitted with a flyscreen within two weeks

CONFIDENCE IN MANAGEMENT

6. FOOD SAFETY MANAGEMENT

Findings

Whilst some temperature records were available there was no overall documented system based on HACCP principles.

Action you must take

You must within four weeks:

(a) Identify all the potential food safety hazards in your business and then think about and decide the points in the food operation at which things could actually go wrong.
(b) Decide which of these points are actually critical to making sure food is safe, and therefore must be properly controlled (e.g., the thorough cooking of foods which must not be eaten raw)
(c) Put in place procedures to stop these things going wrong (controls), and make sure that you/your staff always carry them out (e.g., cooking particular foods for a set time and temperature which is known to kill bacteria or ensuring that equipment has been cleaned and sanitized at proper and regular intervals)
(d) Provide some simple documentation to show how you have achieved the above *and* monitored the controls which are critical to making sure food is safe
(e) From time to time, you must examine your food business to see if anything has changed which might need your control measures to change (e.g., new menu dishes may have new hazards and need new controls, or new equipment may require different thermostat settings).

An easier way to comply with this requirement is to download and use the SFBB catering park which is available free at:

https://www.food.gov.uk/sites/default/files/media/document/sfbb-caterers-pack-fixed.pdf

SCHEDULE B

1. ALLERGEN INFORMATION

Findings

Whilst an allergen matrix was available it did not contain details of the sauces used on foods served.

Action you must take

You must be able to give accurate allergen information to customers for all the food you provide within 1 week. Please see https://www.food.gov.uk/business-guidance/allergen-guidance-for-food-businesses for more information.

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SCHEDULE C

HEALTH AND SAFETY

Contraventions

No items