

**Date:** 18 February 2022  
**Our Reference:** 18/00152/COMM  
**Direct Phone Number:** 0208 359 [REDACTED]  
**Contact:** [REDACTED]  
**Email:** [REDACTED]

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

*Please quote our reference in any correspondence*

Vynam  
371 Regents Park Road  
London  
N3 1DE

Dear [REDACTED]

Food Hygiene and Food Standards

**RE: Vynam, 371 regents Park Road, London N3 1DE**

### **Food hygiene inspection report and your food hygiene rating**

## **FOOD HYGIENE RATING**

We inspected your business premises on 15<sup>th</sup> February 2022 to check compliance with the requirements of food hygiene law and I am writing now to outline to you our findings and to tell you what your food hygiene rating is.

### **Inspection report**


This outlines my findings and highlights the priority actions and improvements that are needed to ensure that you are complying with the Food Hygiene (England) Regulations and associated legislation. These are listed under three areas:

- Compliance with food hygiene and safety procedures
- Compliance with structural requirements
- Confidence in management/control procedures.

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**

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

Compliance with food hygiene and safety procedures	15
Compliance with structural requirements	15
Confidence in management/control procedures	20
Total score	50
Highest (this means poorest) individual score	20
Food hygiene rating	

A sticker showing your rating will be sent to you in the post. You can tell your customers how good your hygiene standards are by putting the sticker up in the window or on the door. If you do not have a suitable glass surface, you could fix the sticker onto a transparent surface before fixing that onto a wall or other surface. 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](http://www.food.gov.uk/ratings) 28 days after the date of inspection

You may request that the rating is published before this. Details can be found on the FSA website at: <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses>

### 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, [REDACTED] by email at [foodsafety@barnet.gov.uk](mailto:foodsafety@barnet.gov.uk) 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. Telephone payment of the fee can be made by telephoning 020 8359 7995.

More information about these safeguards is provided on the FSA's website at: <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses#safeguards>

### 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 telephoning 020 8359 [REDACTED] or by email at

Yours sincerely

[REDACTED]

Senior Food Safety Officer

# 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, that can help you manage food hygiene and keep your customers. Check these out at [www.food.gov.uk/goodbusiness](http://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.

## **Inspection Report**

### **Schedule A – Legal Requirements**

You must carryout the work within the timescale given next to each item. If it isn't then we may take enforcement action against you.

#### **Food Safety**

The following were contraventions under the Food Safety and Hygiene (England) Regulations 2016, unless otherwise stated. These give the basic principles that all food business must follow. They focus on identifying and controlling food safety hazards to make sure that food produced is wholesome and safe for consumption.

	<b>Work required</b>	<b>Time period to comply</b>
	<b>Food hygiene and safety procedures</b>	
1	<p>The current use of dual use containers, ie containers that are indistinguishable and used for both for example the storage of marinating raw meats and also salad vegetables onions etc. which are to be eaten from raw possess a cross contamination risk if this equipment is not capable of being heat disinfected. Heat disinfection requires a temperature of 80°C for a minimum of 15 seconds. As you do not have a commercial pot wash machine this is cannot be done.</p> <p>In order to reduce this risk you must either use colour coded containers or containers that are clearly distinguishable for storage of raw meats and other raw products, from those used for processed ready to eat foods.</p> <p>During cleaning within your sink, equipment which has been in contact with raw foods must be washed separately from equipment that has been in contact with ready to eat foods.</p> <p>Between washing the above equipment the sink must be thoroughly disinfected with a sanitiser, and separate sponges and cleaning equipment should be used to clean these two different types of food contact equipment to reduce cross contamination risk.</p> <p><b>Regulation (EC) No 852/2004 Annex II chapter 9 para 3</b></p>	Immediate
2	<p>At the time of the visit, raw meats in the fridge were being stored next to and above cooked/ready to eat foods again. Any raw foods that may come into contact with ready to eat foods can result in cross contamination that could potentially lead to food poisoning. You must not store these foods together, reorganise and check your refrigerator regularly to ensure that these food are kept separate in clean lidded containers and cooked/ready to eat foods are always stored separately and above any hazardous raw food items.</p> <p><b>Regulation (EC) No 852/2004 Annex II Chapter IX Para 3</b></p>	Immediate

3	<p>At the time of inspection evidence of rat activity was noted in the basement food storage room. At all stages of production, processing and distribution food is to be protected against any contamination likely to render food unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state.</p> <p><b>Regulation (EC) No 852/2004 Annex II Chapter IX para 3</b></p>	Immediate
4	<p>The same surfaces (red colour coded chopping board) in the kitchen were being used for preparing raw and ready to eat cooked foods. This creates a risk of cross contamination. You must either use separate work surfaces or you must prepare these foods at different times with adequate cleaning and disinfection of the work surfaces between uses.</p> <p><b>Regulation (EC) No 852/2004 Annex II Chapter IX para 3</b></p>	Immediate
5	<p>A quantity of cooked rice which had been reheated was found in the microwave to be used for fried rice during the lunch service. To prevent toxins forming in the cooked rice, you should either keep it hot (above 63°C) or cool it as quickly as possible and store it in the refrigerator at or below 8°C prior to being reheated for sale.</p> <p><b>Regulation (EC) No 852/2004 Annex II Chapter IX paras 3 &amp; 6</b></p> <p><b>Please note that it is not good practice to reheat foods more than once</b></p>	Immediate
6	<p>It was noted that some kitchen staff were not wearing suitable and clean over-clothing. You must ensure that all persons working in food handling areas wear suitable, clean, and where appropriate, protective clothing.</p> <p><b>Regulation (EC) No 852/2004 Annex II Chapter VIII Para. 1</b></p>	Immediate
7	<p>It was noted that the wash hand basin was not in regular use. Regular hand washing is important for personal cleanliness. All staff should be reminded of the need for this prior to starting or returning to work, and specifically:</p> <ul style="list-style-type: none"> <li>• After using the toilet;</li> <li>• After handling rubbish;</li> <li>• After smoking;</li> <li>• After taking a break;</li> <li>• After handling raw food.</li> </ul> <p><b>Regulation (EC) No 852/2004 Annex II Chapter VIII Para 1</b></p>	Immediate
	<b>Structural requirements</b>	

8	<p>Food preparation surfaces and equipment need to be properly disinfected after each main service period, and sanitiser also needs to be used on a clean-as-you-go basis throughout the day. You have previously been advised to ensure that you are using the correct cleaning chemicals. Ensure a food friendly anti-bacterial spray is available on site (should be BS EN 1276 and/or 13697 compliant and ideally have a contact time of <b>two minutes or less</b>). Additionally, it is important that common contact surfaces are cleaned thoroughly (this includes handles, taps, switches, buttons, knobs, edges of doors/tables etc.) and then sanitised regularly throughout each day to avoid food deposit formation and cross contamination of food handler hands (and therefore the contamination of food then prepared afterwards).</p> <p><b>Regulation (EC) 852/2004, Annex II, Chapter II, Para 1</b>  <b>Regulation (EC) 852/2004, Annex II, Chapter V, Para 1</b>  <b>Regulation (EC) 852/2004, Annex II, Chapter IX, Para 3</b></p> <p><b>For a disinfectant to be effective in destroying bacteria, the correct dilution and contact time must be followed according to the manufacturer's instructions.</b></p> <p>There are two officially recognised laboratory standards for assessing the effectiveness of disinfectants against a range of microorganisms, these are:  <b>BS EN 1276:1997</b>  <b>BS EN 13697:2001</b></p> <p>These standards demonstrate that a disinfectant is capable of reducing the levels of a range of bacteria, including <i>E. coli</i> under a set of specified conditions (e.g. at a particular temperature, dilution and contact time).</p>	2 Weeks
9	<p>The wooden batons with nails used to attach the order tickets in the kitchen were dirty and are inappropriate for use in a kitchen. Replace the wooden batons and nails to minimise any physical risk of contamination to food.</p> <p><b>Regulation (EC) No 852/2004 Annex II Chapter V Para 1(b)</b></p>	2 Weeks
10	<p>Equipment, namely plastic food containers, bowls and plastic food bins in the basement storage room were damaged such that pieces could break off and contaminate food. Replace the defective equipment to prevent contamination of food. Equipment which comes into contact with food must be in such good order and repair as to minimise any risk of contamination of food.</p> <p><b>Regulation (EC) No 852/2004 Annex II Chapter V Para 1(b)</b></p>	2 Weeks
11	<p>Remove the cardboard from the kitchen floor and food storage rooms as this cannot be kept clean and harbours dirt and bacteria.</p> <p><b>Regulation (EC) No 852/2004 Annex II Chapter II Para 1 (a)</b></p>	2 Weeks
12	<p>The basement restaurant, bar and food storage rooms were not pest proof allowing pests access. Proofing works must be carried out in the basement to prevent access to pests, in this case rats.</p> <p><b>Regulation (EC) No 852/2004 Annex II Chapter II Para. 2(c)</b></p>	2 Weeks
13	<p>During the inspection evidence of rat droppings were noted in the basement restaurant, bar and food storage area. Appropriate treatment methods must be used to eliminate these pests.</p> <p>No uncovered foodstuffs or soft packets of food must be stored in the external storage area because it is not adequately proofed against the entry of pests.</p> <p><b>Regulation (EC) No 852/2004 Annex II Chapter IX para 4</b></p>	2 Weeks

	Confidence in management and control procedures	
14	<p>During the inspection of your premises it became clear that you have not done enough to show how you identify control and monitor all steps and activities of your food business that are needed to make certain that food is safe. Regulations that apply from 1 January 2006 say that you must write down simple details of what you do to make sure that the food produced or sold at your premises is safe to eat.</p> <p>At the time of my visit you had a retailers pack onsite which is inadequate for the type of business you operate. I suggest that you follow the guidance issued by the Food Standards Agency Safer Food Better Business caterers pack or Chinese cuisine caterers pack which will guide you through how to comply and provide the necessary documentation.</p> <p><b>Regulation (EC) 852/2004 Article 5 para 2 (g)</b></p>	3 Weeks
15	<p>You need to monitor important things which ensure the food you produce is safe, for example the temperatures of high-risk perishable foods, and foods which have just been cooked to make them ready to eat. The important thing is that you can show that the food is at or has reached the right temperature, and these checks are recorded by writing a temperature down each time they are checked, <b>or</b> by recording in some other way that on a particular day everything was satisfactory.</p> <p><b>Regulation (EC) 852/2004 Article 5 para 2 (e)</b></p> <p><b><i>I recommend you ensure the reheating, cooking and cooling is adequate by periodically checking the centre temperature of the food using a clean probe thermometer. As discussed I recommend that you keep a written record of these checks.</i></b></p>	2 Weeks
16	<p>It was apparent during my inspection that the level of food hygiene awareness amongst your staff was inadequate. You must ensure that all food handlers engaged in your food business are supervised, instructed and/or trained in food hygiene matters as necessary, bearing in mind the type of work which they do.</p> <p>You must ensure that all food handlers engaged in your business are supervised, instructed and/or trained in food hygiene matters to a level appropriate to their work activity.</p> <p>Review the training needs of your staff and ensure that they receive the necessary training where necessary. The CIEH (Chartered Institute of Environmental Health) recommend that refresher training is carried out every 3 years.</p> <p><b>Regulation (EC) No 852/2004 Annex II Chapter XII Para 1</b></p>	6 Weeks

17	<p>You must declare accurate and consistent allergen ingredients information to your customers. You must make sure the information of the 14 identified allergens, for the food you serve or prepare, is accurate and verifiable. - See more at: <a href="http://www.food.gov.uk/enforcement/regulation/fir/non-prepacked-loose-foods-allergen-information#sthash.QVUB6c3o.dpuf">http://www.food.gov.uk/enforcement/regulation/fir/non-prepacked-loose-foods-allergen-information#sthash.QVUB6c3o.dpuf</a></p> <p><b><i>The EU Food Information for Consumers Regulation (No. 1169/2011)</i></b></p> <p><b><i>I would strongly advise that you put in place and provide an allergen matrix for the foods you supply so that staff can give accurate information regarding allergens. Review the matrix regularly to ensure that the allergen information is accurate and up to date.</i></b></p>	2 Weeks
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	Trading Standards	
18	<p>At the time of inspection <b>Genetically Modified (GM)</b> KTC vegetable cooking oil was being used to prepare foods.</p> <p>You must either:</p> <ol style="list-style-type: none"> <li>I. Display a sign, notice, menu ticket or label informing customers that you are using a “genetically modified” soya bean oil</li> <li>II. Use a non “genetically modified” ingredient</li> </ol>	3 Weeks