



**SCHEDULE A
INSPECTION REPORT
FOOD SAFETY AND HYGIENE**

PREMISES: The Diner, 96 Golders Green Road, London, NW11 8HB

DATE: 12th October 2022

NAME OF INSPECTOR: [REDACTED]

FOOD HYGIENE AND SAFETY PROCEDURES

1. Food freshness

Findings

I was pleased to see that you have a date labelling system in place. However, the date marking was not present on all high-risk food. Some food items also had more than one date label as old labels were not removed. This can lead to confusion and mistakes. Your staff are not able to monitor food freshness effectively.

In the walk-in chiller upstairs, I found several buckets of pickled cabbage. Some of the food in the buckets was starting to get mouldy. You advised that you allowed a neighbouring business to use your refrigerated storage and the buckets with cabbage belong to this business. The food was collected by the business upon your request at the time of the inspection.

Action to take

Within **one week** you must implement an effective date labelling system to allow you and your staff to monitor 'use by' date for all open, decanted, prepared etc high risk food. You must ensure that old date marking is removed from the containers to avoid any confusion and mistakes.

If you allow another business to use your storage facilities, you must ensure that their food is clearly labelled and distinguished from yours.

2. Food contamination

Findings

During the inspection, I found ways in which food can become contaminated:

- Containers with raw meat were stored beside and above containers with ready to eat food in the fridges in the kitchen.
- A loose piece of raw bone marrow was in direct contact with uncovered tray of brownies and a loose bread roll in the walk-in freezer on the second floor. This food

was disposed of at the time of my visit.

- Bread and bread rolls were stored beside and below raw meat in the freezer in the kitchen and also in the walk-in freezer on the second floor.
- Open packets of sugar and other spices were stored next to the bottles of sanitiser under the cooker
- The ice scoop was kept inside the ice in the front servery

Action you must take

Immediately ensure that you store raw food below any ready to eat food in all your fridges and freezers to prevent contamination.

Immediately ensure that chemicals are stored separately away from any food to prevent contamination.

Immediately ensure that ice scoops are not kept inside the ice/ice machine and are stored hygienically to prevent cross contamination of ice.

3. Serving raw beef ('Story of tartar' dish)

Findings

The dish 'Story of tartar' is made of finely chopped raw beef and raw egg yolk. Raw meat and eggs may contain harmful bacteria that could cause food poisoning. Strict control measures over the way the meat/eggs are produced and prepared must be in place to significantly reduce the risk. However, at the time of my inspection you had no control measures in place to ensure safety of this dish.

You did not carry out any process to remove surface contamination from meat. It was also noted that the same red chopping board was used for raw meat as well as raw beef for 'Story of tartar' dish which is intended to be eaten raw. This can lead to cross-contamination. The UK laid eggs used in this dish can be safely eaten raw or lightly cooked by customers who are in good health. However, the Food Standard Agency does not recommend UK laid eggs to be eaten raw or lightly cooked by individuals who are more vulnerable to infection or who are likely to suffer more serious symptoms from food poisoning such as children, pregnant women, and elderly people unless the eggs are produced under the Lion Code or a demonstrably equivalent scheme.

Furthermore, the dish was described on the menu as 'dry beef' which is misleading to your customers. Raw egg and meat dishes are not recommended to be eaten by vulnerable groups of people, such as young children, the elderly, pregnant women and those with weakened immune system. Customers must be able to make informed choices and inaccurate description of such food can therefore put your customers at risk.

Actions you must take

You must **immediately** stop this practice until you can demonstrate to us that you have appropriate procedures in place to reduce and/or minimise the risk. Such controls may involve sourcing the meat from an approved supplier, removing surface contamination from

meat by carrying out 'sear and shave' procedure or blanching in hot water, hygienic handling following removal of outer layer, using eggs that have been produced under the Lion Code assurance scheme or equivalent.

You must email us your written procedures for a review prior to offering the dish for sale again.

You must ensure that the food is accurately described on your menu, so customers are able to make informed choices. You must also provide an appropriate consumer advisory statement at the point of ordering food, for example on menus, to ensure that consumers and in particular those in vulnerable groups are aware of the potential risk.

4. Personal hygiene

Findings

At the time of the inspection, there was no hot water at the premises and no soap available to the wash hand basins in the kitchen, front servery and to the sink on the second floor. Staff were unable to wash their hands effectively.

Action you must take

You must immediately ensure that all wash hand basins are supplied with hot and cold running water, soap and hygienic drying facilities at all the time to enable you and your staff to wash their hands effectively.

STRUCTURAL REQUIREMENTS

5. Pest proofing

Findings

I found old rat droppings in the kitchen under the cooking range, freezer, and the sink unit. There was no evidence of food being gnawed. No issues with pest proofing were noted at the time of my visit. However, you keep rear door to the kitchen open for ventilation which can allow entry by pests. You advised there might be an issue with an external drainage at the back of your premises which is being investigated.

Action you must take

Ensure that you **immediately** engage a reputable pest control company to investigate the issue and carry out a treatment and/or monitoring as may be necessary.

You must either keep the rear door closed at all the time or fit a flyscreen to prevent entry by pests.

6. Cleanliness

Findings

The standards of cleanliness were poor. I noted the following:

- There were food debris, grease and dirt and old rat droppings under the cooking range, fridges and sink unit in the kitchen.
- The microwave was dirty
- The oven was dirty
- The extractor canopy was dirty, and the grease filters were missing
- The freezer in the kitchen had a build-up ice
- The seals of the fridges and chilled drawers in the kitchen, and the walk-in fridge and freezer on the second floor were dirty and mouldy
- Handles of some fridges in the kitchen were very dirty
- The floor of the walk-in chiller on the second floor was very dirty particularly the wall/floor junctions. There was a spillage of raw meat juices on the floor.

Action you must take

Within **one week** thoroughly clean/disinfect the floor in the kitchen paying particular attention to the wall/floor junctions. Ensure the floor is kept in a clean condition and free of debris to prevent pests.

Within **one week** thoroughly clean/disinfect the oven, the microwave and all the fridges and freezers including the seals and handles. Ensure that all the equipment is kept in a clean condition.

Within **one week** thoroughly clean/disinfect the extractor canopy and ensure that grease filters are refitted.

7. Supply of hot water

Findings

There was no hot water supply to the sinks and wash hand basins at the time of the inspection. It was found that the boiler has broken down.

It was also noted that the wash hand basin in the kitchen was leaking and had a low water pressure.

Action you must take

You must have a supply of hot water at all the time to allow for effective hand washing and cleaning. You must **immediately** arrange for a plumber to investigate the issue with hot water supply and repair/replace the boiler as may be necessary. Ensure that the wash hand basin in the kitchen is also repaired and water pressure adjusted.

8. Structure/equipment

Findings

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

- Some chopping boards were heavily scored
- The chilled drawers under the grill used for storage of raw meat were in disrepair. The drawers were difficult to open and close; one drawer was damaged resulting in exposed insulation material which cannot be adequately cleaned/disinfected.

Action you must take

Within **1 week** replace any damaged chopping boards.

Within **4 weeks** repair/replace the chilled drawers as may be necessary to allow for effective cleaning and disinfection

CONFIDENCE IN MANAGEMENT

9. Food Safety Management system

You must examine all food operations carried out within your business, including purchase, storage, handling, preparation, cooking, service, and ensure that at each stage, the food is being treated in a safe and hygienic way.

When you examine your food business operations in this way, you will be able to identify where food safety problems may arise and ensure that you and your staff have the necessary procedures in place at any critical points to control these food safety problems. This close examination of your food business operations, known as a Food Safety Management Procedure, is not difficult to carry out and the controls you put in place can be very simple.

Findings

You presented me with the HACCP procedures that belonged to the previous business. However, you have changed the menu which now also includes high risk foods such as tuna ceviche and 'Story of tartar' and therefore these HACCP procedures were not adequate.

Action you must take

Within **4 weeks** you must review and update the HACCP procedures to ensure it covers all food operations carried out within your premises. This must include written procedures which detail food safety controls and monitoring required for safe production of tuna ceviche and 'Story of tartar'.

You must 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.

In addition, it is recommended to keep daily records of the monitoring checks such as fridge/freezer temperature records, hot holding temperature records etc. Keeping written

daily records could help in the event of you seeking to establish a defence of due diligence in the event of future problems.

I would also recommend that you develop a cleaning schedule to help you and your employees know what needs to be cleaned and how often. It is a useful tool to help you clean effectively in your business.

10. Food hygiene training/supervision

Findings

Members of staff preparing high risk food in the kitchen have not undergone any formal food hygiene training. They were not adequately supervised to ensure they follow good food hygiene practices and sufficient cleaning procedures. You advised that you have undertaken Level 3 food hygiene training several years ago and intend to arrange training for all your kitchen staff.

Action you must take

Within **8 weeks** ensure that all food handlers engaged in your food business are adequately supervised, instructed and/or trained in food hygiene matters as necessary, bearing in mind the type of work which they do. Training must normally be to the Level 2 Award in Food Safety for open high risk food handlers.

11. Food business registration

You informed me that you have recently overtaken this business. However, we have not been notified of this change. You must register the new details of the food business immediately by following this link [Food safety | Barnet Council](#)



**SCHEDULE A
INSPECTION REPORT
FOOD STANDARDS**

PREMISES: The Diner, 96 Golders Green Road, London, NW11 8HB

DATE: 12th October 2022

NAME OF INSPECTOR: [REDACTED]

1. Labelling requirements for food prepacked for direct sale

Findings

You provide complementary box of Nachos with takeaway orders. There is no labelling present on this food. From 1st October 2021 there have been changes to the labelling requirements for food prepacked for direct sale (PPDS foods). The changes mean that food packaged before the consumer orders or selects it and sold on the same premises it is packaged at, will require labelling. The changes also apply to complementary food provided in addition to takeaway orders.

Action you must take

Within 4 weeks you must develop and implement a system for labelling any PPDS food that you sell from the premises. Labels on PPDS food need to show the name of the food and the ingredients list. This includes emphasising in the ingredients list any of the 14 allergens used in the product. Please follow this link <https://www.food.gov.uk/business-guidance/prepacked-for-direct-sale-ppds-allergen-labelling-changes-for-fast-food-and-takeaway-restaurants-ppds> for further guidance on how these changes might apply to your business and how to comply with the new labelling requirements.