

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: 3.4.22	Time In:	Time Out:
Full/Partial Inspection	Revisit	Complaint	Other:
Name of Business: L'ARTISTA RISTORANTE PIZZERIA			
Address: 915-917 Finchley Rd. London NW11 7PE			
Telephone / mobile number / Email			
Registered Address (if different): as above, Cleckool Carpenters house.			
Business Operator: L'ARTISTA LIMITED		Business Type: Restaurant	
Person(s) seen/interviewed:		Position: chef	

Documents / Records Examined

Food Safety Documents		Health & Safety Documents	
<input type="checkbox"/> HACCP/FSMS/SFBB <input type="checkbox"/> Pest control reports <input type="checkbox"/> Cleaning Schedule <input type="checkbox"/> Temperature records <input type="checkbox"/> Waste transfer notes e.g. Oil / Animal by products No clear documents available	<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: Kitchen, upstairs bar area, staff wc, Pizzeria, delivery area, yard		Samples Taken: None	
Inspection Outcome: Poor standards, review required 1 month.		<input type="checkbox"/> Advice – verbal/written <input checked="" 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 20
Confidence in management/control procedures	20
Total Score	50
Food Hygiene Rating	1

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):

Position: E.H.O.

Inspecting Officer (Signature):

Officer email: @barnet.gov.uk

Person seen (print):

Officer telephone: 020 8359

Person seen (signature):

Position: Chef

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/fhrssafeguards.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						

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.

BUSINESS TRADING NAME & ADDRESS:-

L'ARTISTA, 915-917 Finchley Rd.

3/4/2022

SCHEDULE OF WORKS REQUIRED

TIME SCALE(S)
FOR COMPLIANCE

C= CONTRAVENTION R= RECOMMENDATION

L1	Food Hygiene and Procedures reccs are done correctly Staff must wash their hands, using the designated hand wash basins regularly including before and after handling foods, when entering the food room, after going to the toilet, after handling waste, after cleaning etc.	immediate
L2	Foods decorated for their original packaging or foods prepared for use later on must be labelled to show the date by which they must be used and any allergen present	immediate
L3	Staff must not eat or drink in the food room	immediate
L4	You must store food foods, including bolognese sauce, lasagne etc is cooked to a core temperature of 75°C, and when reheated is reheated to a core temperature of 75°C	immediate
L5	You must have procedures to prevent allergen contamination of foods; this will require kitchen staff to be trained in allergen matters	immediate
R5	I recommend the free on line training on allergen at www.food.gov.uk.	Recommend
L6	You must ensure that the digital probe thermometer, and the means of cleaning and disinfecting it before use, is available at all times	immediate
L7	You must not use the same food container for both raw and ready to eat foods unless they are cleaned in the dishwasher before use	immediate

Signature of person seen:-

Signature of Officer

Revisit

☐ Yes ☐ No

FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Food Type	Manufacture, repack or import high risk	40							
	Prepare more than 20 high meals per day/cooking or handling open high risk food	30							
	Prep, cook or handle open high risk (< 20 meals/day)	10							
	Handle prepacked high risk	10							
	Wholesalers and distributors not in above	10							
	Manufacture or packing low risk	10							
	Filleting/salting fish for retail sale to final consumer	10							
	Retail low risk or any not included in above	5							
Processing	Canning or other aseptic packing of low-acid foods; Vacuum and sous-vide packing;	20							
	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;	20							
	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	0							
Consumers at Risk	Manufacture for national or international	15							
	Serves substantial number	10							
	Serves local area	5							
	Businesses supplying less than 20 consumers each day	0							
Vulnerable Customers	Yes	22							
	No	0							
Compliance – Hygiene (food hygiene rating factor)	Almost total non compliance	25							
	General failure – standards low	20							
	Some non compliance, stds falling	15							
	Some non compliance, in top 50%	10							
	High standard compliance, minor only	5							
	High standard compliance, good practice	0							
Compliance – Structural (food hygiene rating factor)	Almost total non compliance	25							
	General failure – standards low	20							
	Some non compliance, standard falling	15							
	Some non compliance, in top 50%	10							
	High standard compliance, minor only	5							
	High standard compliance, good practice	0							
Management System (Confidence) (food hygiene rating factor)	None	30							
	Poor	20							
	Satisfactory	10							
	Moderate	5							
	Good	0							
Significance of Risk	Significant	20							
	None	0							
Total risk rating score									
Total score	50+	45 - 50	35 - 40	25 - 30	20	0 – 15			
Additional scoring factor		No individual score > 20	No individual score > 15	No individual score > 10	No individual score > 10	No individual score > 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 220	V 221	BC G118	NBC G114	UNS G207	SAT G214	CLIP updated?	Copy of report sent to HQ or to non-resident FBO?

BUSINESS TRADING NAME & ADDRESS:-

Winstone, 915 - 917 Finchley Rd, New? 7PE

3/4/22.

SCHEDULE OF WORKS REQUIRED

**TIME SCALE(S)
FOR COMPLIANCE**

C= CONTRAVENTION R= RECOMMENDATION

L8	<p><u>Food Hygiene & Protection (2)</u> Food Hygiene & Protection (2)</p> <p>You must ensure that Kitchen staff including chefs and kitchen porters wear clean protective clothing.</p>	immediate.
R5	<p>I recommend that disposable plastic aprons are worn over usual protective clothing when handling raw foods and waste.</p>	Recommend
L9	<p>You must ensure that foods are protected from contamination. I found food beneath a soap dispenser, I found food and other equipment placed on top of chopping boards since that the boards become contaminated by the base of that placed upon it</p>	immediate
L10	<p>The electric insect killers need to be cleaned and kept clean and turned on to ensure that flying insect pests are controlled</p>	immediate.
L11	<p>The gap and hole in the external door need to be repaired. This should form part of a regular maintenance pest proofing methods</p>	by 30/4/22
L12	<p>You must keep the flying insect chains in place, and not tied back, when the doors are open</p>	immediate.
L13	<p>Food and hand contact surfaces including finger door handles, freezer door handles, paper towel dispensers, soap dispensers, tap handles etc must be cleaned and disinfected and then kept clean.</p>	immediate

Signature of person seen:-

Signature of Officer

Revisit

☐ Yes ☐ No

FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

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	Prepare more than 20 high meals per day/cooking or handling open high risk food	30							
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	Handle prepacked high risk	10							
	Wholesalers and distributors not in above	10							
	Manufacture or packing low risk	10							
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	Any other case not included in above	0							
Consumers at Risk	Manufacture for national or international	15							
	Serves substantial number	10							
	Serves local area	5							
	Businesses supplying less than 20 consumers each day	0							
Vulnerable Customers	Yes	22							
	No	0							
Compliance – Hygiene <u>(food hygiene rating factor)</u>	Almost total non compliance	25							
	General failure – standards low	20							
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	High standard compliance, minor only	5							
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Management System (Confidence) <u>(food hygiene rating factor)</u>	None	30							
	Poor	20							
	Satisfactory	10							
	Moderate	5							
	Good	0							
Significance of Risk	Significant	20							
	None	0							
Total risk rating score									
Total score	50+	45 - 50	35 - 40	25 - 30	20	0 – 15			
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For office use only	V 117	V 220	V 221	BC G118	NBC G114	UNS G207	SAT G214	CLIP updated?	Copy of report sent to HQ or to non-resident FBO?

BUSINESS TRADING NAME & ADDRESS:-

Waltham, 915-917 Finchley Rd, London NW11 7PE.

SCHEDULE OF WORKS REQUIRED

**TIME SCALE(S)
FOR COMPLIANCE**

C= CONTRAVENTION R= RECOMMENDATION

Structure and cleaning

- | | | |
|-----|---|-------------|
| L14 | The pizza area has lots of Spilled food in the adjacent storage, ensure it is cleaned and kept clean | Immediate |
| L15 | The filters to the mechanical extract ventilators and the canopy hood to be cleaned and kept clean. | immediate |
| L16 | The wash hand basin in the kitchen had food remnants in it. It must only be used for the washing of hands and must be available for use at all times. It must have soap and a hygienic means of drying hands. | immediate |
| L17 | The wash hand basin in the pizza area had a coat hanger on the tap, the sink wash hand basin was dirty and had no means of hygienically drying hands. The chef advised he used the sink | mediate |
| L18 | The seals to roof of the fridges and freezers were dirty and many were damaged. You must repair or replace any that are damaged and clean them and keep them clean and in good repair and condition | by 30/4/22. |
| L19 | The back mounted can openers in the kitchen and in the pizza area were dirty. clean them and ensure they are kept clean. | immediate |
| L20 | You must not use coasters to line the shelves in the kitchen or the floor, it is not easy to clean and keep clean. | immediate |

Signature of person seen:-

Signature of Officer

Revisit

☐ Yes ☐ No

FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

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	Handle prepacked high risk	10							
	Wholesalers and distributors not in above	10							
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	Any other case not included in above	0							
Consumers at Risk	Manufacture for national or international	15							
	Serves substantial number	10							
	Serves local area	5							
	Businesses supplying less than 20 consumers each day	0							
Vulnerable Customers	Yes	22							
	No	0							
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	Poor	20							
	Satisfactory	10							
	Moderate	5							
	Good	0							
Significance of Risk	Significant	20							
	None	0							
Total risk rating score									
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BUSINESS TRADING NAME & ADDRESS:-

L'Alaba, 915-917 Finchley Rd, NW11 7PE

SCHEDULE OF WORKS REQUIRED

TIME SCALE(S)
FOR COMPLIANCE

3/4/22

C= CONTRAVENTION R= RECOMMENDATION

Structure and cleaning (2)

L21 The floor of the work in center was dAy. It must be cleaned and kept clean.

L22 The floor in the kitchen was dAy. It must be cleaned and kept clean.

R23 I recommend that redundant equipment is removed so that effective cleaning and pest spotting is facilitated and made easy.

L24 The staff wc, including the wash hand basin, the toilet, the toilet roll dispenser, the soap dispenser, the empty paper hand dispenser were very dirty. They must be cleaned and kept clean.

L25 There is no room of washing hands in the upstairs the room where the minor is used; this means that staff can't wash their hands. You must provide a designated wash hand basin; supply with hot and cold or appropriately mixed running water, soap and a hygienic means of drying hands. It must have adequate means of collected drainage.

L26 There is no room of washing hands in the bar area where drinks including ice cream and trousers are prepared and handled. This means that staff can't wash their hands. It must be supplied with wash hand basin as per L25 above.

immediate

Signature of person seen:

Signature of Officer

Revisit

☐ Yes ☐ No

FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

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BUSINESS TRADING NAME & ADDRESS:-

L'Artista, 915-917 Finchley Rd, NW11 7PE

3/4/22

SCHEDULE OF WORKS REQUIRED

TIME SCALE(S)
FOR COMPLIANCE

C= CONTRAVENTION R= RECOMMENDATION

Confidence in Management.

L27

There was no food safety management system available at the time of the inspection for me, or your staff to refer to and guide the staff on the mandatory measures, the safe methods or any means of recording the results of any checks.

30/4/22.

L28

Staff did not understand, and were not implementing safe methods to ensure that food safety hazards were controlled at points ahead to food safety, including;

immediate

- protection of food which are ready to eat or not subject to further processing to ensure that they are protected from external physical, chemical or microbiological contamination.
- ensure that foods are cooked and/or reheated to a core temperature to kill bacteria
- to ensure that allergens in food are controlled
- to ensure that food handlers do not contaminate foods

yes must,

Design, implement and maintain and effective food safety management which is regularly reviewed, documented and in which staff are all trained

30/4/22

Signature of person seen:-

Signature of Officer

Revisit

☐ Yes ☐ No

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L'Artista, 915-917 Finchley Rd, NW11 7PE

SCHEDULE OF WORKS REQUIRED

TIME SCALE(S)
FOR COMPLIANCE

3/4/22

C= CONTRAVENTION R= RECOMMENDATION

Confidence in Management (2)

L29

You must ensure that all staff working who are handling foods, including the desserts and other ready to eat foods, are trained to a level equivalent to the Level 2 award in Food Safety OR are instructed AND supervised by a person with such training at all times

by
30/4/22

L30

You must ensure that your staff follow the return to work guidelines if they have suffered any illness which includes upset stomach, diarrhoea, nausea and/or vomiting.

mediate

Food Standards

L31

You must ensure that you have proper means of identifying allergens in foods and providing this information to customers

mediate

L32

You must not serve the Protected Crudo Montegoneso (with the health mark IT 480 CE) as per the label as it is not from here. Perna here is a protected name that can only be applied to the here produced, packaged in the relevant geographical region.

Mediate

Signature of person seen:

Signature of Officer

Revisit

☐ Yes ☐ No

FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Food Type	Manufacture, repack or import high risk	40							
	Prepare more than 20 high meals per day/cooking or handling open high risk food	30							
	Prep, cook or handle open high risk (< 20 meals/day)	10							
	Handle prepacked high risk	10							
	Wholesalers and distributors not in above	10							
	Manufacture or packing low risk	10							
	Filleting/salting fish for retail sale to final consumer	10							
	Retail low risk or any not included in above	5							
Processing	Canning or other aseptic packing of low-acid foods; Vacuum and sous-vide packing;	20							
	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	20							
	Any other case not included in above	0							
Consumers at Risk	Manufacture for national or international	15							
	Serves substantial number	10							
	Serves local area	5							
	Businesses supplying less than 20 consumers each day	0							
Vulnerable Customers	Yes	22							
	No	0							
Compliance – Hygiene <u>(food hygiene rating factor)</u>	Almost total non compliance	25							
	General failure – standards low	20							
	Some non compliance, stds falling	15							
	Some non compliance, in top 50%	10							
	High standard compliance, minor only	5							
	High standard compliance, good practice	0							
Compliance – Structural <u>(food hygiene rating factor)</u>	Almost total non compliance	25							
	General failure – standards low	20							
	Some non compliance, standard falling	15							
	Some non compliance, in top 50%	10							
	High standard compliance, minor only	5							
	High standard compliance, good practice	0							
Management System (Confidence) <u>(food hygiene rating factor)</u>	None	30							
	Poor	20							
	Satisfactory	10							
	Moderate	5							
	Good	0							
Significance of Risk	Significant	20							
	None	0							
Total risk rating score									
Total score	50+	45 - 50	35 - 40	25 - 30	20	0 – 15			
Additional scoring factor		No individual score > 20	No individual score > 15	No individual score > 10	No individual score > 10	No individual score > 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 220	V 221	BC G118	NBC G114	UNS G207	SAT G214	CLIP updated?	Copy of report sent to HQ or to non-resident FBO?

HYGIENE INSPECTION RECORD

Ref: _____

Business Name/Address

L'ARTISTA RESTAURANTDate Inspected: 3/4/2295-917 Finchley RdOfficer: BLONIS Time: 1020Post Code NW11 7PE Telephone Number 8458 1775

Mobile Number _____

Email _____ Currently registered? YES ☒ NO ☐ Form Completed YES ☐ NO ☐

BUSINESS DETAILS

Name of Food Business Operator L'ARTISTA LTDManager: Head chef

Name of Person Interviewed _____

Position Head chefNo of Food Handlers: 6 No of Customers per day 200+ Trading Hours 1200/2300Head/Registered Office Details as above

Current Risk Rating Category _____

Primary Authority YES ☐ NO ☒Member of a Trade Association YES ☐ NO ☒

TYPE OF INTERVENTION CARRIED OUT (see CoP Chapter 5)

☒ Full/Partial Inspection☐ Verification/Surveillance☐ Training☐ Audit☐ Sampling☐ Alternative Enforcement

NATURE OF FOOD OPERATIONS (FSA Category)

Primary producer ☐☐ Smaller retailer☐ Take-awayManufacturing/packer ☐☐ Retailer - others☐ Caring EstablishmentImporter/Exporter ☐☐ Restaurant/Café/Canteen☒ School/collegeDistributor/Transporter ☐☐ Hotel/Guest House☐ Mobile food unitSupermarket/hypermarket ☐☐ Pub/club☐ Restaurants and caterers -otherAre foods prepared at the premises and sold on to other businesses? YES ☐ NO ☒Are the premises used for catering purposes by other persons/bodies? YES ☐ NO ☒Pizza Pasta

ADDITIONAL PROCESSES/HIGH RISK ACTIVITY

Cook/chill/reheat ☐☐ Vacuum packing/MAP/High risk operations inc cook/chill☐ Raw egg dishesUndercooked burgers served ☐☐ Compliance with FSA Guidance☐ HACCP agreed by EHO(note: seek voluntary agreement to cease; service of HEPN if non-cooperative) None

FOOD SAFETY MANAGEMENT SYSTEM BASED ON HACCP PRINCIPLES

SFBB ☐☐ In-house system☒ NoneDocumented HACCP ☐☐ ISO 9000☐ Pre-requisites Only

RECORDS EXAMINED

Fridge/Freezer Temperatures ☐☐ Cleaning Schedules☐ Delivery ChecksCooking Temperatures ☐☐ Staff Training☐ Supplier ListHot-holding Temperatures ☐☐ Internal/External Audits☐ Staff Sickness/Exclusion policyCalibration Records ☐☐ Pest Control☐ Pre-employment questionnairesMenu