

Environmental Health, 2 Bristol Avenue, Colindale, London NW9 4EW

Website: <a href="www.barnet.gov.uk">www.barnet.gov.uk</a> Tel: 020 8359 7995 Email: foodsafety@barnet.gov.uk Fax: 0870 889 6793

## 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: 19, 10,22	Time In: 0920	Time Out:
Full/Partial Inspection	Revisit	Complaint	Other:
Name of Business: Vu V	sh		
	log Rid, Lon	don Null E	JSL.
Telephone / mobile number / Em	ail 0203 BI	5103	
Registered Address (if different):		**************************************	
Business Operator: Lew L	eo L+d	Business Type: Cafe	<b>&gt;</b>
Person(s) seen/interviewed:	4	Position: Deck	-
	Documents / Reco	ords Examined	
Food Safety	Documents	Health & S	afety Documents
☐ HACCP/FSMS/SFBB	☐ Training Records	☐ Induction & Training	☐ Maintenance Records
Pest control reports	☐ Suppliers invoices	☐ Risk Assessment	☐ Fork Lift Trucks
☐ Cleaning Schedule	☐ Import documents	☐ COSHH assessments	☐ Accident Records
Temperature records	☐ Documents	☐ Gas/Electrical certification	on
☐ Waste transfer notes e.g. Oil /	☐ Allergen Information		
Animal by products	□ Other Documents		
Areas inspected: Kunoa	500	Samples Taken:	
Garage 3, 406	i area	Jampies takeli;	
Inspection Outcome	Advice – verbal/written		rvice of Detention/Seizure Notice
	Inspection report & sche	1	rvice of Improvement Notice/s
	☐ Written Warning letter	• 1	emises closure formal/voluntary
	follow)	□ Co	onsideration of legal action
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Food Hygiene Rating – Crite	essent minimization mentame, estimates frequence investigation and contrast respectively consider the entry contrast contra	er versom en henre versom en skriver framsker en henre 155 fan henre kenne kenne kenne kenne kenne kenne kenne En versom en henre versom en henre kenne kenne kenne 155 fan henre kenne kenne kenne kenne kenne kenne kenne k	Annex 5 Score
Compliance with food hygiene and	d safety procedures		15
Compliance with structural requir	ements	#000000 Filtracial National Association	10
Confidence in management/contr	ol procedures	and the second s	and the second s
Total Score	menerum sen com com 1800 1900 1900 1900 1900 1900 1900 1900	TO ALEKTINE CONTROLOGRAPHIQUE ACCEPTANCE A APTICAÇÃO POPROAQUITAÇÃO ACPICAD REÉ SA ÉSTA ACPICAÇÃO ÉS ÉSTADOS (ÉS COMPENSAS)	rinamian gamaranian ing manasarinan arawa arawa arawa da arawa arawa arawa arawa arawa arawa arawa arawa arawa LL C
Food Hygiene Rating	et PERTON NET PROPRIE PROPRIE PROCESSANT ET EL COLO MICE ANTONIO MICE EL ESTADO PROCESSANT EL MICE PROPRIE PROCESSANT EL MANAGEMENT EL MANAGEMENT EL MANAGEMENT EL PROCESSANT EL PROCESS	WATER STATE AND STATE STATE STATE STATE AND STA	na manakan menganakan menganakan kenalakan dan pendanan pendangan pendangan pendangan berawa pendangan pendang Pen
N.B If your Total So	core is greater than 0 please ref	er to the Inspection Report S	ichedule of Works
as the officer clearly explained to yo	ini dalam kamalam dikamakadan labih ni Limbadi kamalam sa kimbada makasa kamalaman u daman ada ingganya, camasa gang gang gapa pang garang pang garang gang garang gang garang gang g	АБУ (ПОВ) АУУВней починя накона частина учества на применя на общения на применя и применя у применя на примен	and the first of t
y when? Yes	_ Positi	on: EMO	
specting Officer (Signature)		er email:	
erson seen (print):		r telephone: 020 8359	
erson seen (signature):		on: Dvecker	

#### NOTES FOR COMMERCIAL BUSINESSES

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.

#### **Safequards**

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, 8<sup>th</sup> 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 revisit** 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	
ngay a kalanday salaman ya daga na a sanga ya haragan ne nababa na manda.	FOOD HYGIENE RATING	FOOD HYGIENE RATING	FOOD HYGIENE RATING		FOOD HYGIENE RATING	FOOD HYGIENE RATING
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#### **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	STRADING NAME & ADDRESS:- NY NOSH, 816 Anchlog Rd. NW	u bsc.
19.	16.22 SCHEDULE OF WORKS REQUIRED	TIME SCALE(S) FOR COMPLIANCE
	C= CONTRAVENTION R= RECOMMENDATION	
	Food Hygran - Poxedures	
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	Wish hord boom not teo sink	mediale
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second de	y a pean wite such training	122
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	Total te use had	mank. I
		diale
	Signature of person seen:- Signature of Officer	Revisit
		Yes O No

### FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Food Type		cture, repack or i	-				- Anna	40			
			gh meals per day/o	_	ng open high risk fo	ood		30			
	Prep, c	ook or handle ope	en high risk (< 20	meals/day)				10			
	Handle	prepacked high r	isk					10			
	Wholes	alers and distribu	tors not in above					10			
	Manufa	cture or packing I	ow risk				ļ	10			
	Filleting	y/salting fish for re	tail sale to final co	nsumer				10			
	Retail lo	ow risk or any not	included in above					5			
Processing	Canning	or other aseptic p	acking of low-acid	I foods; Vacuum a	and sous-vide pact	king;		20			
	Manufac	ture of cook/chill t	food, Fermentatior	of meats; Air dry	ing ( dried hams, l	oiltong, jerky);					
	Freeze	drying; Addition o	f salt and/ or other	preserving agen	ts; cooking and co	oling of meat prod	ucts prior to				
	service	e.g. production of	hams by retailers,	including butcher	rs;						
	Establis	hments that manu	ifacture/prepare/se	erve high risk unc	ooked or lightly co	oked ready to eat	food of	20			
	animal o	origin caterers/ma	nufacturers produ	cing raw meat dis	hes, fish and mea	t Carpaccio, types	of sushi or	20			
	sashimi,	, ceviche, and bur	gers intended to b	e eaten rare or ur	ndercooked throug	h controlled proce	dures				
	Any other	er case not includ	ed in above					0			
Consumers at	Manufa	cture for national	or international					15			
Risk	Į.	substantial numb						10			
7 11011		local area						5			
			s than 20 consum	ers each day				0			
Vulnerable	Yes							22			
Customers	No							0			
Compliance -	Almost total non compliance										
Hygiene	i i	l failure – standar						20			
(food hygiene	Some non compliance, stds falling										
rating factor)	1	non compliance, ir						10			
		andard complianc	·					5			
	-	andard complianc						0			
Compliance -		total non complia						25			
Structural		l failure – standar					:	20			
(food hygiene		non compliance, s						15			
rating factor)		non compliance, ir						10			
		andard complianc	•					5			
	-	andard complianc						0			
Management	None							30			
System	Poor							20			
(Confidence)	Satisfac	ctory						10			
(food hygiene	Modera	•						5			
rating factor)	Good							0			
Significance of	Signific	ant						20			
Risk	None							0			
						Total risl	k rating score				
Total score		50+	45 - 50	35 - 40	25 - 30	20	0 – 1	15			
Additional scorin	g factor		No individual	No individual	No individual	No individual	No individual	score > 5			
Food hygiene rat	ing	0	score > 20 1	score > 15 2	score > 10 3	score > 10 4	5				
Docorintor		Urgent	Major	Improvement	Generally	Good	Very g	ood			
Descriptor		improvement necessary	improvement necessary	necessary	satisfactory		, ,				
•	V 117	V 220 V	7 221 BC G118	8. NBC G114	UNS G207 SA	AT G214 CLIP		t sent to HQ or to ident FBO?			
use only						updated	17 Nosi-tesi	imati i dSd i			

Busines	STRADING NAME & ADDRESS:- NU NOSH, NWI 65 L.	
19.	IO. 22	TIME SCALE(S) FOR COMPLIANCE
	C= CONTRAVENTION R= RECOMMENDATION	TON COM ESTIVE
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	le vo labelled whea figor or date,	
	a definition or date and the use by 3 date	/10/22
<b>L</b> S	a sutable morte kept closed or	uchab
	Shuchre a cleaning	
L-8	many one boron. Replace as nocassary and ensure tray one Kept clean and in said repair.	22
Liu	Scarca chappy boards mot be replaced as teay are not early to 3 door or keep door	0/24.
	Signature of person seen:-  Signature of Officer	Revisit

### FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Food Type	Manufa	acture, repa	ck or ir	mport h	igh risk						40
	Prepar	e more than	20 hig	h meal	s per day/	cooking or handli	ng open high r	isk food			30
	Prep, c	cook or hand	le ope	n high	risk ( < 20	meals/day)					10
	Handle	e prepacked	high ri:	sk							10
	Wholes	salers and di	istribut	ors not	in above						10
	Manufa	acture or pac	king lo	ow risk							10
	Filleting	g/salting fish	for ret	tail sale	to final co	nsumer					10
	Retail I	low risk or ar	ny not i	include	d in above	•					5
Processing	Canning	or other as	eptic p	acking	of low-acid	d foods; Vacuum	and sous-vide	packing;			20
	Manufac	cture of cook	/chill fo	ood, Fe	rmentation	n of meats; Air dr	ying ( dried ha	ms, biltong, j	jerky);		
	Freeze	drying; Add	ition of	f sait ar	nd/ or othe	r preserving ager	nts; cooking an	d cooling of	meat pro	ducts prior to	
	service	e.g. product	ion of l	hams b	y retailers	, including butche	rs;				
	Establis	hments that	manui	facture	/prepare/s	erve high risk und	cooked or light	ly cooked re	ady to eat	t food of	20
	animal o	origin catere	ers/mai	nufactu	irers produ	icing raw meat di	shes, fish and	meat Carpa	ccio, type	s of sushi or	20
	sashimi	i, ceviche, ar	nd burg	gers inte	ended to b	e eaten rare or u	ndercooked th	rough contro	olled proce	edures	
	Any oth	er case not i	include	ed in ab	ove						0
Consumers at	Manufa	acture for nat	tional d	or interi	national						15
Risk	Serves	substantial	numbe	эг							10
	Serves	local area									5
	Busine	sses supplyi	ng less	s than 2	20 consum	ers each day					0
Vulnerable	Yes		~			· · · · · · · · · · · · · · · · · · ·					22
Customers	No										0
Compliance -	Almost total non compliance										25
Hygiene	Genera	al failure – st	andarc	ds low							20
(food hygiene	Some r	non compliar	nce, st	ds fallir	ng						15
rating factor)	Some r	non compliar	nce, in	top 50°	%						10
	High st	tandard comp	pliance	e, minoi	ronly						5
	High st	tandard comp	pliance	e, good	practice						0
Compliance -	Almost	total non co	mplian	ice			***				25
Structural	Genera	al failure – st	andarc	wol at							20
(food hygiene	Some r	non compliar	nce, sta	andard	falling						15
rating factor)	Some r	non compliar	nce, in	top 50°	%						10
	High st	tandard com	pliance	e, minoi	ronly						5
	High st	tandard comp	pliance	e, good	practice						0
Management	None										30
System	Poor										20
(Confidence)	Satisfa	ctory									10
(food hygiene	Modera	ate									5
rating factor)	Good										0
Significance of	Signific	:ant									20
Risk	None										0
									Total ris	sk rating score	
Total score		50+		45	- 50	35 - 40	25 - 30		20	0 –	
Additional scorin	g factor				dividual re > 20	No individual score > 15	No individu score > 10	1	dividual re > 10	No individua	score > 5
Food hygiene rati	ng	0			1	2	3		4	5	49°°°
Descriptor		Urgent			Іајог	Improvement	Generally		ood	Very g	ood
		improveme	l l		ovement essary	necessary	satisfactor	y			
		necessar				1 1100 011	17,70,000	0.177.0001			t count to XICO
For office V use only	117	V 220	V:	221	BC G118	NBC G114	UNS G207	SAT G214	CLIF update		t sent to HQ or to ident FBO?

BUSINES	STRADING NAME & ADDRESS:- NUMBER & ADDRESS:-	
H	SCHEDULE OF WORKS REQUIRED	TIME SCALE(S) FOR COMPLIANCE
	C= CONTRAVENTION R= RECOMMENDATION	FOR COMPLIANCE
	Conhace n Haragement	
LII	You must have a documented God Safety Management &	
	safety Management system whice idealos technocon to attende	
	and mando those to make God andly	30/10/22
	is organia.	
R12	I reconnered to Sala God Bella	
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	food standard	
LB	The alloga that is incomplete and	
	repulors removed	10/2
RILL	I reamond au statt conplete tee free	
	or line allogen avarages training	
	available at www. Load. gov. ux	
	Signature of person seen:- Signature of Officer	Revisit
	Signature of Officer	Q Yes Q No

### FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Food Type	Manufa	cture, repack or	import high risk					40		
. 000 1390	1		20 high meals per day/cooking or handling open high risk food							
	1		en high risk ( < 20		J . J.			10		
		prepacked high		,,,,				10		
		•	utors not in above					10		
		cture or packing						10		
			etail sale to final co	nsumer				10		
	1	,	t included in above					5		
Processing	.i		packing of low-acid		and sous-vide pac	king;		20		
_			food, Fermentation							
			of salt and/ or other				lucts prior to			
		-	f hams by retailers.				,			
		•	ufacture/prepare/se			ooked ready to eat	food of			
	ı		anufacturers produ					20		
	1	_	rgers intended to b							
				e catem rare or ar	nacroconca in oug	n comona proce	add, od			
		er case not includ						0		
Consumers at	1	cture for national						15		
Risk		substantial numb	per					10		
		local area						5		
		sses supplying le	ss than 20 consum	ers each day				22		
Vulnerable	Yes									
Customers	No							0 25		
Compliance –	Almost total non compliance									
Hygiene	General failure – standards low									
(food hygiene	Some non compliance, stds falling Some non compliance, in top 50%									
rating factor)	1	andard compliance, i						10		
	1 "		ce, good practice					0		
Compliance –	1	total non complia						25		
Structural		ıl failure – standa						20		
(food hygiene		non compliance, s						15		
rating factor)		non compliance, i	ŭ					10		
rating ractory		andard compliand	·					5		
	1	· ·	ce, good practice					0		
Management	None							30		
System	Poor							20		
(Confidence)	Satisfa	ctory						10		
(food hygiene	Modera	-						5		
rating factor)	Good							0		
Significance of	Signific	ant						20		
Risk	None							0		
	1					Total ris	k rating score			
Total score		50+	45 - 50	35 - 40	25 - 30	20	0 –	15		
Additional scorin	g factor		No individual	No individual	No individual	No individual	No individua	l score > 5		
Food hygiene rati	ing	0	score > 20 1	score > 15 2	score > 10 3	score > 10 4	5			
		Hegont	Major	Improvement	Generally	Good	Very s	nord		
Descriptor		Urgent improvement necessary	improvement necessary	necessary	satisfactory	3000	very	,		
			1		1	E.	1	rt sent to HQ or to		