

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 <input checked="" type="checkbox"/>	Revisit	Complaint	Other:
Name of Business: Nu Wash			
Address: 816 Finchley Rd, London NW11 6SL			
Telephone / mobile number / Email: 0208 B1 8103			
Registered Address (if different):			
Business Operator: Lew Lew Ltd		Business Type: Cafe	
Person(s) seen/interviewed:		Position: Director	

Documents / Records Examined

Food Safety Documents		Health & Safety Documents	
<input type="checkbox"/> HACCP/FSMS/SFBB	<input type="checkbox"/> Training Records	<input type="checkbox"/> Induction & Training	<input type="checkbox"/> Maintenance Records
<input checked="" type="checkbox"/> Pest control reports	<input type="checkbox"/> Suppliers invoices	<input type="checkbox"/> Risk Assessment	<input type="checkbox"/> Fork Lift Trucks
<input type="checkbox"/> Cleaning Schedule	<input type="checkbox"/> Import documents	<input type="checkbox"/> COSHH assessments	<input type="checkbox"/> Accident Records
<input checked="" type="checkbox"/> Temperature records	<input type="checkbox"/> Documents	<input type="checkbox"/> Gas/Electrical certification	
<input type="checkbox"/> Waste transfer notes e.g. Oil / Animal by products	<input type="checkbox"/> Allergen Information		
	<input type="checkbox"/> Other Documents		
Areas inspected: Kitchen, Store, Garage 3, YCA area		Samples Taken:	
Inspection Outcome	<input checked="" 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	10
Confidence in management/control procedures	20
Total Score	45
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: EHO

Inspecting Officer (Signature):

Officer email: @barnet.gov.uk

Person seen (print):

Officer telephone: 020 8359

Person seen (signature):

Position: Director

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






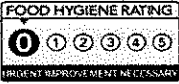
If you think that the rating is wrong or unfair – in other words it does not reflect the hygiene standards at the time of your inspection – you have 21 days in which you can **appeal** against this. You should appeal in writing to the Lead Officer for Food at Environmental Health, 8th Floor, 2 Bristol 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

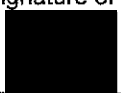
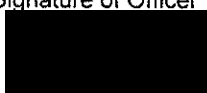
Under the following legislation, Food safety Act 1990, Food Safety & Hygiene Regulations 2013, Health & Safety at Work etc Act 1974 and Regulation EC No. 178/2002 an authorised Officer may at all reasonable (when open to trade) times on production of his/her identification, enter any business premises 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:- Nu Nosh, 816 Finchley Rd, NW11 6SL.		
19.10.22	SCHEDULE OF WORKS REQUIRED	TIME SCALE(S) FOR COMPLIANCE
C= CONTRAVENTION R= RECOMMENDATION		
	Food Hygiene - Procedures	
L1	Staff must wash their hands in the wash hand basin not the sink	immediate
L2	All foods that require cooking must be thoroughly cooked to a core temperature of 75°C for 30 seconds or equivalent	immediate
L3	Burgers MUST NEVER BE SERVED LESS THAN THOROUGHLY COOKED	immediate
L4	You must ensure that the probe is used as recommended and that it is sterilized before use. Staff did not know where the wipes were.	immediate
L5	Staff must be trained to food 2 aware in food safety <u>OR</u> be instructed <u>AND</u> supervised at all times by a person with such training	30/10/22
L6	Food must not be kept or used beyond the use by date	immediate
Signature of person seen:-		Signature of Officer
		
		Revisit <input checked="" type="checkbox"/> Yes <input type="checkbox"/> 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?

BUSINESS TRADING NAME & ADDRESS:- Nu Nash, NW1 6SL		
19. 10. 22.		SCHEDULE OF WORKS REQUIRED
C= CONTRAVENTION R= RECOMMENDATION		TIME SCALE(S) FOR COMPLIANCE
L7	Continued. If you ^{freeze} defrost food has label on and then defrost it you must ensure that it is labelled with a freeze on date, a defrost on date and the use by date	30/10/22
L8	The rear door must be kept closed or a suitable insect proofing installed	immediate
<u>Structure & cleaning</u>		
L9	The fridge door seals are dirty and may be broken. Replace as necessary and ensure tray are kept clean and in good repair.	30/10/22
L10	Scuffed chopping boards must be replaced as tray are not easy to clean or keep clean	30/10/22
Signature of person seen:-		Signature of Officer
		
		Revisit <input checked="" type="checkbox"/> Yes <input type="checkbox"/> 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							
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	Some non compliance, standard failing	15							
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Management System (Confidence) (food hygiene rating factor)	None	30							
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	Moderate	5							
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BUSINESS TRADING NAME & ADDRESS:-

NU NBSH NW11 6SL

SCHEDULE OF WORKS REQUIRED

19.10.22.

TIME SCALE(S)
FOR COMPLIANCE

C= CONTRAVENTION R= RECOMMENDATION

Confidence in Management

- L11 You must have a documented Food Safety Management System which identifies the hazards, the controls necessary and monitors those to ensure food safety is ensured...

30/10/22.

- R12 I recommend the Safer Food Better Business Pack

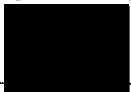
Food Standards

- L13 The allergen chart is incomplete and needs to be completed accurately and regularly reviewed

30/10/22.

- R14 I recommend all staff complete the free online allergen awareness training available at www.food.gov.uk

Signature of person seen:-



Signature of Officer



Revisit

☐ Yes ☒ No

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