

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

Wonder Food House Ltd
95 Friern Barnet Road
London
N11 3EU

Contact: [REDACTED]
Tel: 020 8359 7775
E-mail: [REDACTED]
Date: 6 January 2023
Our Ref: 19/00438/COMM

Dear Food Business Operator

RE: Wonder Food, 95 Friern Barnet Road, London, N11 3EU

Food hygiene inspection report and your food hygiene rating

FOOD HYGIENE RATING

We inspected your business premises on 5 January 2023 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


I enclose a copy of your 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	10
Compliance with structural requirements	10
Confidence in management/control procedures	20
Total score	40
Highest (this means poorest) individual score	20
Food hygiene rating	

A sticker is enclosed with this letter. 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 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, Alison Patmore by email at 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 £243 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 [REDACTED].

Yours sincerely

[REDACTED]
Environmental Health Officer

SCHEDULE A

INSPECTION REPORT FOOD SAFETY AND HYGIENE

PREMISES: Wonder Food, 95 Friern Barnet Road, London, N11 3EU

DATE: 9 December 2022

NAME OF INSPECTOR: [REDACTED]

Inspection ref: 19/00438/COMM

Inspection Report

Schedule A – Legal Requirements

Food Safety

The following were contraventions under the Food Hygiene & Safety (England) Regulations 2013, unless otherwise stated. These set out 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.

	Work required	Completion date
	Hygiene	
1	Cross contamination of surfaces The same surface/s in the kitchen was 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. <i>Regulation (EC) No 853/2004 Annex II Chapter IX para 3</i>	now
2	High risk foods stored at room temperature During the inspection it was noted that cooked prawn, cooked rice and other cooked foods were being stored at room temperature in the kitchen. These foods are high risk and will support the growth of food poisoning bacteria and must be kept at or below 8 C. <i>Food Safety & Hygiene (England) Regulations 2013 Schedule 4 para 2</i>	now

3	<p>Rice at room temperature</p> <p>A quantity of cooked rice was left out at room temperature. 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><i>Regulation (EC) No 852/2004 Annex II Chapter IX paras 3 & 6</i></p>	now
4	<p>Food Containers Stored on the floor</p> <p>food containers Pots) must be stored off the floor where it might be at risk of contamination. At the time of the visit pots were being stored on the kitchen floor.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter IX para 3</i></p>	now
	Structure	
8	<p>No hand drying facilities to wash hand basin</p> <p>There was no hygienic hand drying facilities for example paper towels at the staff toilet wash hand basin. Wash hand basins must be provided with hygienic hand drying facilities.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter I Para.4</i></p>	now
	<p>Disinfection</p> <p>All surfaces/equipment which comes into contact with high-risk foods must be disinfected. Ensure your disinfectant is BSEN 1276 Compliant and is used in accordance with the manufacturer's instructions.</p> <p><i>(Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a).)</i></p>	12/1/23
	Confidence in management	
9	<p>Food safety Management System (FSMS)</p> <p>During the inspection it was noted that you were using the Safer food better business pack diary sheets without the associated pack. 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. You must implement a FSMS as you have not provided adequate documentation in the following areas:</p> <ul style="list-style-type: none"> • Possible food safety hazards that could be relevant to your business • Things that must be checked to ensure food is safe • Records of any important checks adapted to and relevant to your business on things like cleaning correct cooking, chilling of food or the prevention of cross contamination <p>To comply with this requirement, follow the guidance issued by the Food Standards Agency Safer Food Better Business that will guide you through how to comply and provide the necessary documentation</p> <p><i>Regulation (EC) 852/2004 Article 5 para 2 (g)</i></p>	12/1/23

10	<p>Temperature Monitoring – monitoring of visual changes at CPs</p> <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. As discussed for monitoring temperatures this won't always need a thermometer (for example where foods clearly change colour when cooked). 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, or by recording in some other way that on a particular day everything was satisfactory.</p> <p><i>Regulation (EC) 852/2004 Article 5 para 2 (e)</i></p>	12/1/23
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Food standards

	Work Required	Completion date
1	<p>You must provide allergen information in writing if you sell or provide food to your customers directly. This could be either:</p> <ul style="list-style-type: none"> • full allergen information on a menu, chalkboard or in an information pack • a written notice placed in a clearly visible position explaining how your customers can obtain this information <p>When allergen information is provided as part of a conversation with a customer, this can be backed up by written information. This would ensure that it is accurate and consistent.</p> <p>You can display this allergy and intolerance sign to tell customers how they can find allergy information, or create your own.</p> <p><i>Regulation (EU)1169/2011</i></p>	5/2/23
2	<p>Food businesses must inform customers if any products they provide contain any of the 14 allergens as an ingredient. The 14 allergens are: celery, cereals containing gluten (such as wheat, barley and oats), crustaceans (such as prawns, crabs and lobsters), eggs, fish, lupin, milk, molluscs (such as mussels and oysters), mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites (if the sulphur dioxide and sulphites are at a concentration of more than ten parts per million) and tree nuts (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts).</p> <p><i>Regulation (EU)1169/2011</i></p>	now
3	<p>You need to make sure that you know what is in the food you provide. You can do this by recording allergen ingredient information in a written format by using an allergen matrix. You can find an allergen matrix template on the Food Standards Agency website. You must ensure your allergen procedures identify all allergens within all your dishes and this information is provided at the point of sale.</p> <p><i>Regulation (EU)1169/2011</i></p>	5/2/23

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

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.