



Development & Regulatory Services
The London Borough Of Barnet
Environmental Health
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[REDACTED]
Grub in a Tub Ltd
24 Walken Road
Stevenage
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Contact: [REDACTED]
Tel: 020 8359 [REDACTED]
E-mail: [REDACTED]
Date: 7 March 2023
Our Ref: 23/00096/COMM

Dear [REDACTED]

Sebright Arms, 9 Alston Road, Barnet EN5 4ET
Food hygiene inspection report and your food hygiene rating

FOOD HYGIENE RATING

We inspected your business premises on 1 March 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 left a copy of your inspection report at the premises. 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	5
Confidence in management/control procedures	10
Total score	25
Highest (this means poorest) individual score	10
Food hygiene rating	

A sticker showing your rating was left on site. 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, [REDACTED] 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 £267.54 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




Environmental Health Officer

CC: Sebright Arms
9 Alston Road
High Barnet
EN5 4ET

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




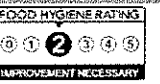

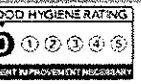
You will be given a score for each area – see below. Food safety officers use guidance to determine how to score each of these areas.

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.

SCHEDULE A

**INSPECTION REPORT
FOOD SAFETY AND HYGIENE**

PREMISES: Sebright Arms 9 Alston Road Barnet EN5 4ET

DATE: 1 March 2023

NAME OF INSPECTOR: [REDACTED]

1. FOOD HYGIENE AND SAFETY PROCEDURES

(C1) Food Freshness

Findings

Foods including boxes of rice and pea and curry goat were found in the kitchen fridge with no date label. I understand these foods were delivered on 24 February and were therefore 5 days old.

Action you must take

You must ensure high risk foods are adequately date labelled to monitor freshness of foods. High risk foods should be kept up to 3 days in total and either used or discarded.

Timescale: Now

(C2) Food defrosting at ambient temperature

Findings

Foods including chicken, bacon and prawns were found in the kitchen at ambient temperature.

Action you must take

Foods should be defrosted in the fridge over 24 hrs to minimise the growth of harmful micro-organisms. Refer to the defrosting safe method in SFBB.

Regulation (EC) No 853/2004 Annex II Chapter IX para 7

Timescale: Now

There were a large amount of foods stored in the chest freezers in the basement. I understand some of this food was left by the previous owner and I strongly recommend you discard unwanted foods and just store foods required for your menu.

Foods are being cooked in the kitchen and stored in food safe plastic boxes in the basement chest freezers. Make sure there is adequate fridge storage space to defrost foods over 24 hours before reheating. I recommend you provide an additional fridge as required.

2. STRUCTURAL REQUIREMENTS

(C3) Cleaning - Kitchen

Findings

The kitchen floor under the cooker and equipment was dirty.

Action you must take

Thoroughly clean the floor area and keep clean as part of your cleaning schedule.

(Regulation (EC) No 852/2004 Annex II Chapter I Para 1)

Timescale: Now

(R1) Cleaning – Freezers

Independent thermometer

I strongly recommend you purchase an independent thermometer or probe thermometer. Probe thermometers can be used to check both hot and cold temperatures and will measure both air and food temperatures.

Use of probe thermometers

It is recommended that high risk foods requiring cooking through to the centre should be probed on an occasional basis where standard recipes and quantities are used. For new or changed recipes it is suggested that initially one item from each batch is probed. In all cases however you must take care that probe thermometers do not contaminate or taint the food being probed. Make sure probes are kept clean and disinfected before use with ready to eat food, otherwise probed food must be discarded. Where antibacterial wipes are used, these must be suitable for use with food.

3. CONFIDENCE IN MANAGEMENT

(C4) Food safety management system

Findings

There was no food safety management system available for inspection.

Action you must take

You must put in place written food safety procedures to show that the food you sell is safe. Refer to the Food Standards Agency website www.food.gov.uk to download free of charge **Safer Food Better Business – Caterers**. See the link below:

<https://www.food.gov.uk/business-guidance/safer-food-better-business-for-caterers>

You need to write in the spaces of the safe methods pages and other pages that are relevant to your business to describe your food safety procedures.

You must keep SFBB at the premises and available for inspection at all times. It must be reviewed as necessary.

Regulation (EC) 852/2004 Article 5 paras 1 and 2

Timescale: Now

(C5) Daily monitoring records

Findings

You are not keeping any daily monitoring records.

Action you must take

You need to keep daily monitoring records including temperature checks, cleaning, equipment and staff hygiene. One method is to refer to the diary section of SFBB, complete the opening and closing checks daily and any other actions. See the example sheet as a guide. Keep these records available for inspection.

Regulation (EC) 852/2004 Article 5 paras 1 and 2

Timescale: Now

4. FOOD STANDARDS

(C6) Allergens

Findings

You do not have an allergen matrix or list of allergens in the foods you serve. You need a full listing of all the foods you serve with allergen ingredients.

Action you must take

One method is to complete the allergen matrix/ chart which lists all of the foods that you serve. Keep this information available for your customers. Ensure your staff are trained to deal with any customer enquiries. This is essential so that any customers who need to avoid certain foods because of an allergy or intolerance can do so. You must review the matrix routinely and when necessary, for example, when you change your menu.

Alternatively, you may list the allergen ingredients of each food on the menu.

Timescale: 2 weeks

