

INSPECTION COMPLETED FOR FOOD HYGIENE / FOOD STANDARDS AND/OR HEALTH & SAFETY UNDER THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013,  
GENERAL FOOD REGULATIONS 2004, HEALTH AND SAFETY AT WORK ETC ACT 1974 & REGULATIONS MADE THEREUNDER AND THE HEALTH ACT 2006

Date <b>8/12/16</b>	Time <b>12.45</b>	Case No.	Name of inspecting officer <b>DUNCAN ROBERTSON</b>	Officer telephone N° <b>020 8359 2959</b>	Officer e-mail <b>duncan. robertson @barnet.gov.uk</b>
Trading name of business <b>BUILDING CAFE</b>		Name of the FBO <b>CPS</b>		Person seen & position in business <b>CHRISTINA LUPU STEFANIA MARCU</b>	
Trading address <b>BEAUFORT PARK NW9 5JJ</b>			Registered address for C° or home address		
Telephone/mobile number		Opening hours <b>M - F</b>		Email	
Manager <b>Ionela Ungureanu</b>		Safety Rep/Contact for emergencies		Total no. of Employees? FT/PT <b>6</b>	
Main activity of business <b>CANTEN</b>		Activities observed at time of inspection <b>OPEN &amp; TRADING.</b>		Areas Inspected/scope of inspection <b>KITCHEN, HALL STOREROOM, CHANGING</b>	
Are the premises smoke free compliant?		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Samples taken? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Detail					
Documents examined:-					
FSMS/HACCP	<input checked="" type="checkbox"/> Fridge/freezer °C	<input checked="" type="checkbox"/> Cooking °C	<input checked="" type="checkbox"/> Hot holding °C	<input checked="" type="checkbox"/> Cold holding °C	<input checked="" type="checkbox"/> Cleaning Schedules
HACCP Plans	Delivery check	Internal audits	First aid kit	Training	Safety policy
Accident book	Water management	Lift reports	H&S poster	Maintenance Records	Risk Assessments

**C = Contravention of Law R = Recommendation only**

"C" or "R"	You must complete all the works marked with a "C" on this list within the time scales stipulated. Works marked with an "R" are recommendations which you are strongly encouraged to do but it is NOT mandatory. <u>This report only covers the areas examined during the course of the inspection. It does not confirm your compliance with any provisions of the statutes detailed above.</u>	TIME SCALE(S) FOR COMPLIANCE
	<p><b>HYGIENE</b></p> <p>Good standards.</p> <p><b>HEALTH &amp; SAFETY</b></p> <p>- BROKEN FOOT ON HEATER WAS DISCUSSED</p> <p><b>STRUCTURE</b></p> <p>Good standards. In good repair and clean.</p> <p><b>CONFIDENCE IN MANAGEMENT</b></p> <p>Good documented food safety management system. Records in place.</p>	
R	Keep store room doors closed to keep out pests.	
R	Don't store boxes of eggs on the floor.	
R	Change toilet paper dispenser near hand wash basin for one that holds suitable paper for hand drying	

Officers Manager: Chris Carabine (020 8359 7407)	Officer's signature <i>[Signature]</i>
I certify the information supplied by me is correct	Signature of person seen <i>[Signature]</i>

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

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





Food  
Standards  
Agency

[food.gov.uk/ratings](http://food.gov.uk/ratings)

This scheme is operated  
in partnership with your  
local authority

# FOOD HYGIENE RATING

0

1

2

3

4

5

VERY GOOD



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food.gov.uk/ratings

**Name of business**

BUILDING CAFE, BEAUFORT PARK, HENDON NW9 5UJ

**Date of hygiene rating**

8/12/16

**Local authority name**

L B BARNET

**Authorising signature**

*[Handwritten signature]*

This sticker remains the  
property of the local authority

FSA/1722/1113

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