

Report of Food Hygiene, Food Standards and/or Workplace Safety Inspection/Visit

Food Safety and Hygiene (England) Regulations 2013 and Food Safety Act 1990/Health and Safety at Work Act 1974

Name and address of premises

Building Cafe, Mace Construction, Greenwich
Square, Calvert Rd, Postcode SE10 0DF

Name of business operator

Cristian Stoenica

Type of premises

Canteen

Date 17/2/16 Time 10am.

Person(s) seen/interviewed
(block capitals)

Daniela Racz.

Areas inspected: Whole of premises / Part of premises (please specify)

Kitchen.

Other points inspected (circle):

materials & articles in contact with food / stock rotation / packaging and labelling / quality system

Documents examined (circle):

Management plans & procedures: food safety / health and safety food records: pest control / temperature / cleaning / training / SFBB pack / other workplace safety records: risk assessments / accident / training / other

Other / Sample details (formal/informal)

Summary of action to be taken by the Authority (see key points below):

☒ Verbal or written advice - no significant matters identified

Continue with standards seen

☐ Letter requiring improvements to be sent

Put right the matters identified

☐ Improvement Notice to be served: Food Hygiene / Health & Safety

☐ Prohibition Notice to be served: Hygiene Emergency / Health & Safety

☐ Legal Proceedings to be considered

Immediate action is required

Important actions and improvements needed

1. Food hygiene & safety procedures

Score

Ensure raw chicken is stored below ready
to eat cheese.

5

2. Structure and cleaning

Score

Provide hot water to the wash hand basin.
Secure the tap on the washing up sink.
Provide additional ventilation.

5

3. Confidence in management/control procedures

Score

You are using Spanish eggs (ES). These are known to have higher levels of Salmonella contamination than UK Lion marked eggs.
You are using oil made from genetically modified soya. You need to make customers aware of this or change the oil to one that is not genetically modified.

5

Total Score 15

Food Hygiene Rating Indication*

Total Score	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
Additional scoring	No score > 5	No score > 10	No score > 10	No score > 15	No score > 20	-
Rating	5	4	3	2	1	0
Description	Very Good	Good	Satisfactory	Improvement Necessary	Major Improvement Necessary	Urgent Improvement Necessary

*This rating is indicative and is therefore not binding on the Authority.

It is subject to confirmation after the inspection has been undertaken and in any event within 10 working days.

This report only covers the areas inspected at the time of the inspection. It does not indicate compliance with any legislation and is not a notice requiring works to be carried out. In case of dispute with the officer's findings, contact their manager (see address overleaf).

Signed
(authorised officer)

Heather Lawson

EHO Name
(block capitals)

HEATHER LAWSON.

Signed
(on behalf of business)

RACZ. X

Position

RACZ.



Food
Standards
Agency

food.gov.uk/ratings

Name of business

Building Cafe - Site Canteen, Building Cafe - Mace Construction
Calvert Road, London, SE10 0DF

Date of hygiene rating

17 February 2016

Local authority name

Royal Borough of Greenwich

This sticker remains the
property of the local authority

FSA/1722/1113

Authorising signature

A. J. French

peel here