

Site Canteen - Building Cafe
49 Hardwicke Street
Barking
IG11 7LE

Reference: V/041782
Date: 28 January 2022

Dear Site Canteen - Building Cafe,

Food hygiene rating


FOOD HYGIENE RATING

We inspected your business premises on 28/01/2022 to check compliance with the requirements of food hygiene law and I am writing now to tell you what your food hygiene rating is.

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.

On the basis of the standards found at the inspection, I am pleased to be able to tell you that you have achieved the top rating of '5'. Details of how this was calculated are as follows:

Compliance with food hygiene and safety procedures	
Compliance with structural requirements	
Confidence in management/control procedures	
Total score	0
Highest (this means poorest) individual score	
Food hygiene rating	

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 be published shortly on the Food Standards Agency's website at www.food.gov.uk/ratings

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 or by email at Glen.Mark@lbbd.gov.uk

Yours sincerely,

Glen Mark
Principal Environmental Health Officer

Phone:
Website: lbbd.gov.uk
Our address: Barking Town Hall
1 Town Square
Barking
IG11 7LU



Food 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						

Food Hygiene Rating Scheme

Priority actions/ improvements necessary

Name of Food Business Operator: Cristian Stenier

Name of Business: SITE CENTRE

Address of Business: 49 Haverhill Street

Food hygiene rating - Criteria assessed	Annex 5 score
Compliance with food hygiene and safety procedures Comments: <u>Very good</u>	0
Compliance with structural requirements Comments: <u>Very good</u>	0
Confidence in management/control procedures Comments: <u>Very good</u>	0
Food hygiene rating (estimated)	5

Mapping of the numerical scores from the intervention rating scheme at Annex 5 of the Food/Law Code of Practice to the six FHRS food hygiene ratings.						
Annex 5 scores	0-15	20	25-30	35-40	45-50	>50
Additional scoring factor	No score >5	No score >10	No score 10	No score 15	No score 20	-
Tiers	Top	Second	Third	Fourth	Fifth	Bottom
Food hygiene rating	5	4	3	2	1	0
Descriptor	Very good	Good	General satisfactory	Improvement necessary	Major improvement necessary	Urgent improvement necessary

Notes for good business operator.

If you consider the rating is unjust you may appeal this with the local authority lead officer for food or in his/her absence by the designated deputy.

A web link to information on the scheme including template forms for lodging an appeal or right to reply is available at food.gov.uk/ratings a paper copy will be provided on request.

Local authority and inspecting officer details

Signed	<u>[Signature]</u>
Name	<u>[Name]</u>
Designation of inspecting officer	<u>[Designation]</u>
Contact details of inspecting officer	<u>[Details]</u>
Contact details of senior officer in case of dispute	<u>[Details]</u>
Food Authority name and address	<u>[Details]</u>
Date	<u>28/11/22</u>

Lead Officer Food Team
E-mail foodsafety@lbdd.gov.uk

London Borough of Barking & Dagenham Barking Town Hall
Town Hall Square Barking IG11 7LU

PREMISES INSPECTION REPORT



FOOD SAFETY TEAM Barking & Dagenham Council

Barking Town Hall, Town Hall Square, 1 Clockhouse Avenue, Barking IG11 7LU
Telephone: 0208 215 3000 Email: foodsafety@lbdd.gov.uk

Trading name & address of business (and registered address if different)

SITE CANTREIN
49 HARDWING STREET BARKING TOWN HALL THE
Name of food business operator/proprietor: *CRISTIAN STANISLAU*

Type of business: *CANTREIN* Date/Time of visit: *28/1/22 11.25*

Law under which inspection conducted: The Official Feed and Food Controls (England) 2007, The Food Safety and Hygiene (England) Regulations 2013, The Food Information Regulations 2014, Regulations (EC) 178/2002 852/2004 853/2004, Health & Safety at work etc Act 1974 and associated legislation

Area(s) inspection (specify) *Whole*

Documents/records examined: *SFRs/Training/insurance/Temp logs*

Samples taken: *NONE*

Key points discussed during inspection:
(L= Legal R= Recommendation)

Timescale

Very good

Action to be taken by the Local Authority:

General advice given (see above) ☒

Letter to follow ☐

Revisit ☐

Formal Notices to follow ☐

Matters to be considered for legal action ☐

Authorised Officer

Signed: *[Signature]*

Name (in Capitals) *ELLEN HALL*

Designation: *PCYO*

Signed: *[Signature]*

Name (in Capitals) *CECILIA STONE*

Telephone: (020 8227)

This report only covers the areas inspected at the time of the inspection. It does not indicate compliance with any provision of the Food Safety legislation, the Health & Safety at work legislation, or with any Regulations made under them.



Food
Standards
Agency

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