

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

CPS CLEANING LTD
16 Plantagenet Road
Barnet
EN5 5JG

Contact: Ruksana Shain
Tel: 0208 359 7453
E-mail: Ruksana.shain@barnet.gov.uk
Date: 20 May 2022
Our Ref: 15/00458/COMM

Dear Sir/Madam,

RE: Site Canteen, Site Office Beaufort Park, Aerodrome Road, London, NW9 5JJ
Food hygiene inspection report and your food hygiene rating

FOOD HYGIENE RATING

We inspected your business premises on 6 May 2022 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.

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	5
Compliance with structural requirements	5
Confidence in management/control procedures	5
Total score	15
Highest (this means poorest) individual score	5
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 be published on the Food Standards Agency's website at www.food.gov.uk/ratings within 14 days of the date of inspection

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 Ruksana.shain@barnet.gov.uk.

Yours faithfully,

Ruksana Shain
Environmental Health Officer

Food Hygiene / Food Standards / Health & Safety Inspection Report

This inspection report covers only the areas inspected at the time of the inspection. It does not indicate compliance with any provision of the relevant food safety or health and safety law. It is not a notice requiring works to be carried out. All items marked 'C' are legal requirements and 'R' recommendations for best practice. Please note this schedule of works is NOT exhaustive but list those items which are obvious at the time of the visit. You are reminded the obligation rests with the business to ensure compliance with all legal requirements.

Ref:	Date: 6/5/2022	Time In: 11.15	Time Out: 12.10
Full/Partial Inspection	Revisit	Complaint	Other:
Name of Business: Building Cafe / Site Canteen, Beaufort Park,			
Address: Aerodrome Road, London NW9 5JJ			
Telephone / mobile number / Email: 0750 7787291 / info@buildingcafe.co.uk			
Registered Address (if different): 16 Plantagenet Road, Barnet, EN5 5JG			
Business Operator: CPS + 6 Ltd CPS Cleaning	Business Type: Cafe		
Person(s) seen/interviewed: Elena Munteanu	Position: shift		

Documents / Records Examined

Food Safety Documents		Health & Safety Documents	
<input checked="" type="checkbox"/> HACCP/FSMS/SFBB	<input checked="" type="checkbox"/> Training Records	<input type="checkbox"/> Induction & Training	<input type="checkbox"/> Maintenance Records
<input checked="" type="checkbox"/> Pest control reports	<input type="checkbox"/> Suppliers invoices	<input type="checkbox"/> Risk Assessment	<input type="checkbox"/> Fork Lift Trucks
<input checked="" type="checkbox"/> Cleaning Schedule	<input type="checkbox"/> Import documents	<input type="checkbox"/> COSHH assessments	<input type="checkbox"/> Accident Records
<input checked="" type="checkbox"/> Temperature records	<input checked="" type="checkbox"/> Documents	<input type="checkbox"/> Gas/Electrical certification	
<input type="checkbox"/> Waste transfer notes e.g. Oil / Animal by products	<input checked="" type="checkbox"/> Allergen Information Part		
<input type="checkbox"/> Other Documents			
Areas inspected:		Samples Taken:	
Inspection Outcome: 5	<input type="checkbox"/> Advice – verbal/written <input checked="" type="checkbox"/> Inspection report & schedule – (left on site) <input type="checkbox"/> Written Warning letter and schedule – (to follow)		<input type="checkbox"/> Service of Detention/Seizure Notice <input type="checkbox"/> Service of Improvement Notice/s <input type="checkbox"/> Premises closure formal/voluntary <input type="checkbox"/> Consideration of legal action

FOOD HYGIENE RATING

Food Hygiene Rating – Criteria Assessed	Annex 5 Score
Compliance with food hygiene and safety procedures	5
Compliance with structural requirements	5
Confidence in management/control procedures	5
Total Score	15
Food Hygiene Rating	5

N.B If your Total Score is greater than 0 please refer to the Inspection Report Schedule of Works

the officer clearly explained to you the outcome of this inspection so that you understand what you need to do (if anything) and when? Yes ☐ No ☐

Inspecting Officer (print): RUKSANA SHAI

Position: HTO

Inspecting Officer (Signature): [Signature]

Officer email: Ruksana.Shai@barnet.gov.uk

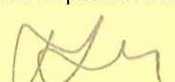

Person seen (print): Elena Munteanu

Officer telephone: 020 8359 07801 991977

Person seen (signature): [Signature]

Position: AM

BUSINESS TRADING NAME & ADDRESS:- <u>Building Cafe, Beaufort Park</u>		
SCHEDULE OF WORKS REQUIRED		TIME SCALE(S) FOR COMPLIANCE
C= CONTRAVENTION R= RECOMMENDATION		
	<u>food hygiene</u> <u>c ①. Traceability</u> The sausages on site inside the chest freezer had no label information, boxes had been disposed. Keep / retain the label to help traceability + allergen information.	1 week
	<u>c ② cross-contamination risk - storage + chopping boards</u> Used different coloured boards where stored in direct contact. Ensure they are kept separate. (You do have a separator for boards in use) <u>structure</u>	ASAP
	<u>c ③ chopping boards</u> The brown + green boards are heavily scored + may not be effectively cleaned. Replace boards, Train staff to identify when they should be replaced.	1 week
Signature of person seen:-	Signature of Officer	Revisit <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

BUSINESS TRADING NAME & ADDRESS:- <u>Building Cafe, Beaufort Park</u>		
SCHEDULE OF WORKS REQUIRED		TIME SCALE(S) FOR COMPLIANCE
C= CONTRAVENTION R= RECOMMENDATION		
	<u>Management</u> c④. Safer food Better Business. The pack has been updated to include more information on allergens. Visit : www.food.gov.uk Print or order sections that have changed.	1 week
	c⑤ <u>Food Standards</u> <u>Allergen Matrix</u> . Update the current matrix to include breakfast menu. It is important to provide accurate information to customers. A record would assist staff where English is a second language.	1 week
Signature of person seen:- 	Signature of Officer 	Revisit <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No



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



Food
Standards
Agency
food.gov.uk/ratings

Name of business

Building Cafe, Site Canteen, Beaufort
Park NW9

Date of hygiene rating

6/5/2022

Local authority name

LB of Barnet

This sticker remains the
property of the local authority

FSA/1722/1113

Authorising signature

peel here