

Site Canteen - Galliford Try Building Site
Brunel Street
Canning Town
London
E16 1EB

Date: 1st October 2018

Dear Cristian Stoenica,

FOOD HYGIENE RATING

Your rating under the Food Hygiene Rating Scheme

On the basis of your last full inspection 4th September 2018 and of the findings at that time, your rating has been calculated as follows:



This was your score at the time of your last inspection and means that conditions were very good at the time.

Enclosed is a sticker for display along with general information about how your rating is calculated.

Other information regarding food safety compliance may also be included

What happens now?

Your new rating will also be published online at: www.food.gov.uk/ratings and your customers will be able to look it up 14 days after the date of your inspection

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						

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.



Safer food, better business

Check these out at www.food.gov.uk/goodbusiness

To get the best possible rating, here's what you can do now:

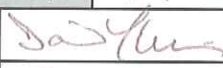
- Look at your last food hygiene inspection report to check that you've taken all of the actions needed to ensure that you meet legal requirements. If you can't find your last report, contact us and we will be able to give you a copy.
- At your next inspection, if you don't get the top rating and you 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.

ACKNOWLEDGEMENT OF FOOD HYGIENE AND FOOD STANDARDS INSPECTION COMPLETED

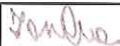
UNDER THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013 AND
FOOD SAFETY ACT 1990 FOR NON - MANUFACTURING PREMISES (PART I)

THIS LEGAL REPORT IS FOR THE ATTENTION OF THE FOOD BUSINESS OPERATOR

INSPECTION DETAILS

Date	4/9/18	Time		Inspecting Officer Name (CAPITALS)	D. FLEMING
Officer Designation	E.H.O.	Officer signature			
Officer contact telephone number	020 3373	Operational Manager:	BILLY ADAMI		

BUSINESS DETAILS

Business Trading name	Site Canteen - Galliford Trs Building Selo				
Business street address	Brunel Street, Canning Town, E16				
Business telephone number	01895 255000				
Registered office address	Cowley Business Park, Cowley, UB8 2AL				
Food Business Operator (name)	Galliford Trs				
Person seen/interviewed	Manager	Signed			
Position of person interviewed	Ungutemu Ienala				
Business activity	Staff Canteen				

PARTS OF BUSINESS INSPECTED (? if compliant, x if not compliant, leave blank if not applicable)

Food preparation area(s)	<input checked="" type="checkbox"/>	Servery(s)	<input checked="" type="checkbox"/>	Public area(s)	<input checked="" type="checkbox"/>	Staff Toilet(s)	<input checked="" type="checkbox"/>	Public Toilet(s)	<input type="checkbox"/>	Cellar(s)	<input type="checkbox"/>
Refuse area(s)	<input type="checkbox"/>	Staff changing area(s)	<input type="checkbox"/>	Storage area(s)	<input type="checkbox"/>	Others (state)					

DOCUMENTS AND / OR OTHER RECORDS EXAMINED

SFBB + Data records, Allergen, Training

DETAILS OF ANY SAMPLES TAKEN

None

KEY POINTS DISCUSSED

Very good standards. No issues of concern.
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The attached page(s) explains what you must do to comply with the law. There may also be additional contraventions of other related law.



Food
Standards
Agency

food.gov.uk/ratings

Name of business

Galliford Try Building Site Canteen

Date of hygiene rating

04/09/2018

Local authority name

Newham

Authorising signature

This sticker remains the
property of the local authority

FSA/1722/1113

peel here



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Standards
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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