

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: <u>15/00458/COM</u>	Date: <u>23.9.19</u>	Time In: <u>1.50</u>	Time Out: <u>3.25</u>
<input checked="" type="checkbox"/> Full/Partial Inspection	Revisit	Complaint	Other:
Name of Business: <u>SITE OFFICE, BEAUFORT PARK</u>			
Address: <u>AERODROME ROAD LONDON NW9 5JJ</u>			
Telephone / mobile number / Email			
Registered Address (if different): <u>16 PLANTAGENET ROAD EN5 5JQ</u>			
Business Operator: <u>CRISTIAN STOENICA</u>		Business Type:	
Person(s) seen/interviewed: <u>IONELA</u>		Position: <u>MANAGER</u>	

UNGUREANU

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 checked="" 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 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		
	<input type="checkbox"/> Other Documents		
Areas inspected:		Samples Taken:	
Inspection Outcome	<input type="checkbox"/> Advice – verbal/written <input 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	<u>5</u>
Compliance with structural requirements	<u>5</u>
Confidence in management/control procedures	<u>5</u>
Total Score	<u>15</u>
Food Hygiene Rating	<u>5</u>

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

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

Inspecting Officer (print) SEAN TIPTART

Position: EHO

Inspecting Officer (Signature): [Signature]

Officer email: sean.tiptart @barnet.gov.uk

Person seen (print): Ionela Ungureanu

Officer telephone: 020 8359 7866

Person seen (signature): [Signature]

Position: _____

BUSINESS TRADING NAME & ADDRESS:-

STE OFFICE, BEAUFORT PARK NW95JJ

SCHEDULE OF WORKS REQUIRED

TIME SCALE(S)
FOR COMPLIANCE

C= CONTRAVENTION R= RECOMMENDATION

C or R

Food SafetyHygiene

C1

Beef stew found to be 50°C late in afternoon and 15 minutes before closing. I understand if any meals are served they are then reheated. The temperature must be a minimum of 65°C.

now.

Structure

C2

The external door to the dry storage area needs proofing to prevent mice and flies entering.

1 month

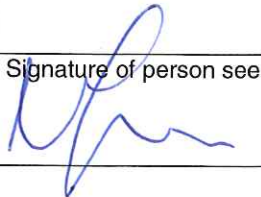
Management

C3

Temperature records of goods delivered must be recorded.

now.

Signature of person seen:-



Signature of Officer



Revisit

☐ Yes ☐ 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

SITE OFFICE, BEAUFORT PARK NW9 5JJ

Date of hygiene rating

23.9.19

Local authority name

LB BARNET

This sticker remains the
property of the local authority

FSA/1722/1113

Authorising signature

STC

peel here