



Development and Regulatory Services (Environmental Health), London Borough of Barnet, Building 4, North London Business Park, Oakleigh Road South, London, N11 1NP

Council Direct Line:- 020 8359 7995 Fax:- 0870 889 6793

INSPECTION COMPLETED FOR FOOD HYGIENE / FOOD STANDARDS AND/OR HEALTH & SAFETY UNDER THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013, GENERAL FOOD REGULATIONS 2004, HEALTH AND SAFETY AT WORK ETC ACT 1974 & REGULATIONS MADE THEREUNDER AND THE HEALTH ACT 2006

Date 15/2/17	Time 11.00	Case No. 16/00059/ COAMA	Name of inspecting officer DUNCAN ROBERTSON	Officer telephone N <sup>o</sup> . 020 8359 2959	Officers e-mail duncan. robertson @barnet.gov.uk
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Trading name of business BUILDING CAFE	Name of the FBO CPS LTD.	Person seen & position in business IONELA UNGUREANU
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Trading address REDROW SITE, COLINDALE AVENUE, COLINDALE, LONDON NW9 4QB	Registered address for C <sup>o</sup> or home address
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Telephone/mobile number	Opening hours M-F	Email
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Manager IONELA	Safety Rep/Contact for emergencies	Total no. of Employees? FT/PT 4
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Main activity of business CANTEEN	Activities observed at time of inspection LUNCH PREPARATION	Areas Inspected/scope of inspection STORE ROOM KITCHEN
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Are the premises smoke free compliant?  Yes  No    Samples taken?  Yes  No    Detail

Documents examined:-

FSMS/HACCP	<input checked="" type="checkbox"/> Fridge/freezer °C	<input checked="" type="checkbox"/> Cooking °C	<input checked="" type="checkbox"/> Hot holding °C	<input type="checkbox"/> Cold holding °C	<input type="checkbox"/> Cleaning Schedules	<input checked="" type="checkbox"/> Pest Control
HACCP Plans	<input type="checkbox"/> Delivery check	<input type="checkbox"/> Internal audits	<input type="checkbox"/> First aid kit	<input type="checkbox"/> Training	<input type="checkbox"/> Safety policy	<input type="checkbox"/> Risk Assessments
Accident book	<input type="checkbox"/> Water management	<input type="checkbox"/> Lift reports	<input type="checkbox"/> H&S poster	<input type="checkbox"/> Maintenance Records		

**C= Contravention of Law    R= Recommendation only**

"C" or "R"    You must complete all the works marked with a "C" on this list within the time scales stipulated. Works marked with an "R" are recommendations which you are strongly encouraged to do but it is NOT mandatory. This report only covers the areas examined during the course of the inspection. It does not confirm your compliance with any provisions of the statutes detailed above.

TIME SCALE(S) FOR COMPLIANCE

HYGIENE

(R) AFTER WASHING, DISHES GO THROUGH A DISHWASHER THAT IS ONLY OPERATING AT ABOUT 40°C. ADJUST THE DISHWASHER SO IT REACHES 182°C (DISINFECTION TEMPERATURE) AND MONITOR IT TO VERIFY IT REMAINS HOT.

Officers Team Leader:- Alan Rimington 020 8359 5292/Peter Castle 020 8359 4721/Chris Carabine 020 8359 7407

I certify the information supplied by me is correct	Signature of person seen	Officer's signature
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Food  
Standards  
Agency  
food.gov.uk/ratings

Name of business

BUILDING CAFE (CAPS LTD), REDROW SITE,  
COLINDALE AVENUE, COLINDALE, LONDON NW9  
4QB

Date of hygiene rating

15/02/17

Local authority name

L B BARNET

Authorising signature

*DA Lake*

This sticker remains the  
property of the local authority

FSA/1722/1113

peel here



Food  
Standards  
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[food.gov.uk/ratings](http://food.gov.uk/ratings)

This scheme is operated  
in partnership with your  
local authority

# FOOD HYGIENE RATING

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VERY GOOD