

**PROPRIETOR'S INSPECTION REPORT**

The report of an inspection carried out under the Food Safety Act 1990 (as amended), Regulations made under the Retained European Communities Act 1972 and/or the Health and Safety at Work etc. Act 1974 and/or the Health Act 2006 to assess compliance with food hygiene, food standards, food labelling, health & safety and smokefree legislation made under the Acts.

Trading Name & Address: <u>Grand Union Project (Building Cafe)</u> <u>St George Building Site Canteen, Beresford Avenue, HA0 1NW</u>			
Name & Address of Registered Office (if different): <u>4 Islington Park Street, London, N1 1PU</u>			
Type of Premises: <u>Building Site Canteen</u>			
Name of Business Operator (FBO): <u>LPS &amp; Co Ltd</u>			
Name of Person Seen: <u>Florina Nica</u>	Position in Business: <u>Supervisor</u>		
Records Examined: <u>Training, SFBB, waste, Invoices, monitoring record</u>	Samples Taken: Yes / No: <u>(No)</u>		
Date & Time of Inspection: <u>10/5/2024</u>	Areas Inspected: <u>Kitchen &amp; storages</u>		
Start Time: .....	Finish Time: <u>13:41</u>		
Previous Risk Rating: <u>1</u>	New Risk Rating: <u>D</u>		
Previous FHRs Score: <u>5</u>	New FHRs Score: <u>5</u>		
FHRs Brand Standard:-	Food Hygiene & Safety <input checked="" type="checkbox"/>	Structure & Facilities <input type="checkbox"/>	Confidence in Management Control <input type="checkbox"/>

The most important findings of the inspection (L = Legal requirement; R = Recommendation)	L/R
<p><u>Routine food hygiene inspection of the kitchen was carried out.</u></p> <p><u>Good compliance with food safety noted.</u></p>	

**This report only relates to the most serious matters identified in those areas inspected. It does not imply that the business complies with regulations made under the Food Safety Act 1990 (as amended), Regulations made under the Retained European Communities Act 1972, Health and Safety at Work etc Act 1974 or the Health Act 2006 in all other respects.**

<b>Action intended by inspector:</b>			
Verbal advice given	<input type="checkbox"/>	Revisit within ..... Weeks	<input type="checkbox"/>
Progress to be checked at next inspection	<input type="checkbox"/>	Formal action taken / to be considered	<input type="checkbox"/>
Letter to Follow	<input type="checkbox"/>		

Sign (inspector): [Signature]  
 Name (In Capitals): BETTY OBATH  
 Position: food safety officer

Sign (person seen): [Signature]  
 Name (In Capitals): Florina Nica  
 Position: Supervisor

**NOTES****Inspections and/or Visits**

Local Authority Enforcement Officers have the right to enter and inspect food premises and other commercial/work premises at all reasonable hours. They do not have to make an appointment and they will usually come without advance notice. They carry out routine inspections and may also visit as a result of a complaint. How often routine inspections happen depends on the potential risk posed by the type of business and its previous record. Some premises may be inspected every six months, others much less often.

**What are you entitled to expect from the inspectors?**

- A courteous manner and to be shown identification,
- Feedback from any inspection, such as information about hazards which have been identified and guidance on how they could be avoided,
- A clear distinction between what the inspector is recommending you to do because it is good practice and what you must do to comply with the law,
- Reasonable time to meet statutory requirements, except where there is an imminent risk to public health,
- To be told the procedures for appealing against local authority action.

**What powers do inspectors have?**

- They can take samples and photographs and inspect records or documents. You must not obstruct inspectors.
- They may write to you informally asking you to put right any problems they find. Where breaches of the law are identified which must be put right, they may serve you with an improvement notice and/or a prohibition notice.
- They can detain or seize suspect foods.
- In serious cases, they may decide to recommend a prosecution. If the prosecution is successful, the Court may impose prohibitions on processes and the use of premises or equipment, fines and possibly imprisonment.
- If there is an imminent risk to health to consumers, inspectors can serve a hygiene emergency prohibition notice, which forbids the use of the premises, equipment, process or treatment. The Court must confirm such a notice.

**What can you do if you think the outcome is not fair?**

- If you don't agree with the action taken by the inspector, you should first contact the Regulatory Service Manager for Food and Health & Safety at the address and telephone number shown overleaf, to see if the problem can be resolved informally. If disagreement remains, you can initiate the Council's customer complaint scheme, details of which are available at <https://www.brent.gov.uk/your-council/complaints/>
- If you think that Brent Council is applying the law in a different way from other authorities you can seek advice from the Food Standards Agency (FSA), the Health and Safety Executive (HSE), your Trade Association or from the Operational Director for Environment.
- A Magistrates' Court must confirm the emergency closure of the business or the seizure of the food. If Magistrates decide premises have been shut without proper reason, or the food has been wrongly seized or detained you have a right to compensation.
- You have a right of appeal to a Magistrates' Court against any improvement notices or a refusal by Brent Council to lift a hygiene emergency prohibition order made by the Court. However, for prohibition notices the schedule of work must be carried out while waiting for the appeal to be heard by the Courts.

**The National Food Hygiene Rating Scheme (FHRS) – Your Rating**

Food businesses are given a food hygiene rating between 0 and 5. The ratings are listed on <http://ratings.food.gov.uk/> and <https://www.brent.gov.uk/business/health-safety-and-standards/food-businesses/food-inspections/>, where you will be able to check the food hygiene ratings.

**What happens now?**

Display of the FHRS sticker remains voluntary, but we encourage you to display your sticker near the front entrance to your premises where it will be clearly visible to customers. Your rating will be published online with your business name and address at <http://ratings.food.gov.uk/> and your customers will be able to look it up online.

**What if I think the rating is unfair?**

You have 21 days from the date you receive the FHRS rating to make a formal appeal against your rating if you think that the rating is wrong or unfair. This will need to be done in writing and further information is available on the FSA website at: <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses>.

**What if the standards have changed or improved since the inspection?**

If you have improved hygiene standards since your inspection, or if there were unusual circumstances at the time of the inspection that might have affected your food hygiene rating, you have a 'right to reply'. This means you can explain to potential customers that look up your rating online, any actions you have taken to improve standards since your last inspection.

**How can the owner of a business ask the local authority to re-visit to get a new rating?**

If you have made the improvements to hygiene standards that were identified at your last inspection, you could request a re-visit with a view to giving you a new food hygiene rating. Again, you will need to request this in writing and provide written/photographic evidence that the work has been carried out before the request can be considered. You should be aware that the rating however may go up, may go down or stay the same following a re-visit, which will be unannounced. The Council has introduced a fee to cover the cost of carrying out re-visits.

Further information about the FHRS scheme is available on the FSA's website at: [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings)



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