

CPS&CO LTD
61 Bridge Road East
Welwyn Garden City
AL7 1JR

Contact: Abena Ayisi
Tel: 020 8359 7995
E-mail: Abena.Ayisi@Barnet.gov.uk
Date: 17 November 2025
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 3 November 2025 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	0
Compliance with structural requirements	5
Confidence in management/control procedures	0
Total score	5
Highest (this means poorest) individual score	5
Food hygiene rating	

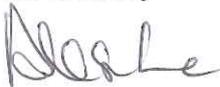
A sticker showing your rating was left on site. You can tell your customers how good your hygiene standards are by putting the sticker up in the window or on the door. If you do not have a suitable glass surface, you could fix the sticker onto a transparent surface before fixing that onto a wall or other 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 Abena.Ayisi@Barnet.gov.uk.

Yours faithfully



Abena Ayisi
Environmental Health Officer

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If you wish to discuss any items relating to this inspection report, please contact the inspecting officer. If your concerns remain unresolved or you should like to discuss other matters regarding the visit, please contact the Team Leader on: 020 8359 7453. The Council's 'Complaints Procedure and Enforcement Policy' is available at: www.barnet.gov.uk

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. Your rating has been calculated on the basis of the standards found at the time of inspection. Your inspection report outlines the inspector's findings and highlights the priority actions and improvements that are needed to ensure that you are complying with the Food Safety & Hygiene (England) Regulations 2013.

A sticker showing your rating following your recent inspection will be given at the time of the inspection or sent in due course. You can tell your customers how good your hygiene standards are by placing the sticker in the window/door. If you do not have a suitable glass surface, you can request a wall sticker. You must remove and destroy the sticker/certificate showing your previous rating. 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 Food Hygiene Rating will also be published on the Food Standards Agency's website at: www.food.gov.uk/ratings within three and five weeks from receiving this letter.

Safeguards

If you think that the rating is wrong or unfair – in other words it does not reflect the hygiene standards at the time of your inspection – you have 21 days in which you can **appeal** against this. You should appeal in writing to the Lead Officer for Food at Environmental Health, 2 Bristol Avenue, Colindale, London NW9 4EW or by email to foodsafety@barnet.gov.uk but I would recommend that you get in touch with me first so that I can help you to understand how your rating was worked out.

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'** so that you can explain this to potential customers that look up your rating online.

If you make the improvements to hygiene standards that are highlighted in your inspection report, you can **request a re-visit** with a view to giving you a new and higher food hygiene rating. There will be a charge of £298.59 for each re-visit carried out at your request. The re-visit will be carried out within three months of receipt of your application and payment of the fee. Payment can be made card by telephoning 020 8359 7995.

More information about these safeguards and the form to be completed to request a re-visit can be found on the FSA's website at: <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses#safeguards>

How is your food hygiene rating calculated?

Total Score	0 – 15	20	25 – 30	35 – 40	45 – 50	>50
Highest Permitted Individual score	5	10	10	15	20	

Rating	FOOD HYGIENE RATING 0 1 2 3 4 5 VERY GOOD	FOOD HYGIENE RATING 0 1 2 3 4 5 GOOD	FOOD HYGIENE RATING 0 1 2 3 4 5 GENERALLY SATISFACTORY	FOOD HYGIENE RATING 0 1 2 3 4 5 IMPROVEMENT NECESSARY	FOOD HYGIENE RATING 0 1 2 3 4 5 MAJOR IMPROVEMENT NECESSARY	FOOD HYGIENE RATING 0 1 2 3 4 5 URGENT IMPROVEMENT NECESSARY
	5	4	3	2	1	0

NOTICE OF OUR POWERS

Under the following legislation, Food safety Act 1990, Food Safety & Hygiene Regulations 2013, Health & Safety at Work etc Act 1974 and Regulation EC No. 178/2002 an authorised Officer may at all reasonable (when open to trade) times on production of his/her identification, enter any business premises under the legislation listed below for the purpose of inspection and/or enforcement. Admissions to a private dwelling (home) shall not be demanded unless 24 hour notice of the intended entry is given to the occupier.

SUMMARY OF YOUR RIGHTS

For further details, please refer to the following:

- <https://www.food.gov.uk/business-guidance/food-safety-inspections-and-enforcement> (Food Standards Agency)
- What to expect when a health and safety inspector calls (Health and Safety Executive)
- London Borough of Barnet Enforcement Policy

These rights, which are taken from Code B of the Police and Criminal Evidence Act 1984 (Code of Practice for the Search of Premises and the Seizure of Property Found on Persons or Premises) (the 'Code'), provides a mechanism whereby you may be entitled to compensation for any damage caused as a result of the inspection.

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: 15/00458/COMM	Date: 3/11/2015	Time In: 1332	Time Out: 1510
Full/Partial Inspection	Revisit NO	Complaint NO	Other: NO
Name of Business: SITE CANTEEN			
Address: SITE OFFICE BEAUFORT PARK AIRPORT ROAD NW9 5JJ			
Telephone / mobile number / Email: 02083506197			
Registered Address (if different): 61 BRIDGE ROAD EAST WELWYN GARDENS AL7 1JR			
Business Operator: CPS & CO LTD		Business Type: CAFE	
Person(s) seen/interviewed: STEFANIA MARCU		Position: MANAGER	

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 checked="" type="checkbox"/> Waste transfer notes e.g. Oil / Animal by products	<input checked="" type="checkbox"/> Allergen Information		
	<input type="checkbox"/> Other Documents		
Areas inspected: ALL AREAS		Samples Taken: NONE	
Inspection Outcome	<input checked="" 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	0
Compliance with structural requirements	5
Confidence in management/control procedures	0
Total Score	5
Food Hygiene Rating	5

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): ABENA AYISI Position: EHO

Inspecting Officer (Signature): [Signature] Officer email: Abena.Ayisi @barnet.gov.uk

Person seen (print): CHANTA EIERA Officer telephone: 020 8359 7995

Person seen (signature): [Signature] Position: TS IE

FOOD SAFETY ACT 1990 - PREMISES RISK RATING FORM

Food Type	Manufacture, repack or import high risk	40
	Prepare more than 20 high meals per day/cooking or handling open high risk food	30
	Prep, cook or handle open high risk (< 20 meals/day)	10
	Handle prepacked high risk	10
	Wholesalers and distributors not in above	10
	Manufacture or packing low risk	10
	Filleting/salting fish for retail sale to final consumer	10
	Retail low risk or any not included in above	5
Processing	Canning or other aseptic packing of low-acid foods; Vacuum and sous-vide packing; Manufacture of cook/chill food, Fermentation of meats; Air drying (dried hams, biltong, jerky); Freeze drying; Addition of salt and/ or other preserving agents; cooking and cooling of meat products prior to service e.g. production of hams by retailers, including butchers;	20
	Establishments that manufacture/prepare/serve high risk uncooked or lightly cooked ready to eat food of animal origin caterers/manufacturers producing raw meat dishes, fish and meat Carpaccio, types of sushi or sashimi, ceviche, and burgers intended to be eaten rare or undercooked through controlled procedures	20
	Any other case not included in above	0
Consumers at Risk	Manufacture for national or international	15
	Serves substantial number	10
	Serves local area	5
	Businesses supplying less than 20 consumers each day	0
Vulnerable Customers	Yes	22
	No	0
Compliance – Hygiene (food hygiene rating factor)	Almost total non compliance	25
	General failure – standards low	20
	Some non compliance, stds falling	15
	Some non compliance, in top 50%	10
	High standard compliance, minor only	5
	High standard compliance, good practice	0
Compliance – Structural (food hygiene rating factor)	Almost total non compliance	25
	General failure – standards low	20
	Some non compliance, standard falling	15
	Some non compliance, in top 50%	10
	High standard compliance, minor only	5
	High standard compliance, good practice	0
Management System (Confidence) (food hygiene rating factor)	None	30
	Poor	20
	Satisfactory	10
	Moderate	5
	Good	0
Significance of Risk	Significant	20
	None	0

Total risk rating score

Total score	50+	45 - 50	35 - 40	25 - 30	20	0 - 15			
Additional scoring factor		No individual score > 20	No individual score > 15	No individual score > 10	No individual score > 10	No individual score > 5			
Food hygiene rating	0	1	2	3	4	5			
Descriptor	Urgent improvement necessary	Major improvement necessary	Improvement necessary	Generally satisfactory	Good	Very good			
For office use only	V 117	V 220	V 221	BC G118	NBC G114	UNS G207	SAT G214	CLIP updated?	Copy of report sent to HQ or to non-resident FBO?



Food
Standards
Agency

food.gov.uk/ratings

Name of business

SITE CANTEEN (BUILDING CAFE)

Date of hygiene rating

03/11/2025

Local authority name

BARNET COUNCIL

Authorising signature

This sticker remains the
property of the local authority

FSA/1722/1113



To recycle sticker, soak in water for 1 minute then peel paper layer
from plastic layer. Place separate layers in suitable recycling bins.

Peel here