

Building Café
Sisk Project
Biscuit Factory Business Complex
100 Drummond Road
London
SE16 4DG

Tracy McCarthy
Principal Environmental Health Officer
Food Safety Team
Regulatory Services
tracy.mccarthy2@southwark.gov.uk
Tel: 020 7525 0397
Date: 22 October 2025
Ref: 202100

Dear Sir / madam,

Building Cafe
Biscuit Factory Business Complex, 100 Drummond Road, London, SE16 4DG

Food hygiene inspection report and your food hygiene rating

FOOD HYGIENE RATING

We inspected your business premises on 22 October 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 the food hygiene rating for your business.

Inspection report

I have enclosed a copy of your inspection report. This outlines my findings about how you are complying with the Food Safety and Hygiene (England) Regulations 2013 and associated legislation. My findings 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	0
Confidence in management/control procedures	0
Total score	0
Highest (this means poorest) individual score	0
Food hygiene rating	

A sticker showing your rating is enclosed. 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 and any certificate 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 shortly on the Food Standards Agency's website at www.food.gov.uk/ratings

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 020 7525 0397 or by email at tracy.mccarthy2@southwark.gov.uk.

Yours sincerely



Tracy McCarthy
Principal Environmental Health Officer

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						

REPORT OF A FOOD HYGIENE/FOOD STANDARDS INSPECTION

NAME AND ADDRESS OF PREMISES:
Builders Cafe - SISK Project, 100 Drummond Road, SE16 4DU

TYPE OF PREMISES: *Site Canteen*

PERSON/S INTERVIEWED:
Ms Stephanie Marco

DATE AND TIME OF INSPECTION:

22 October 2025 @ 06:30hrs

LEGISLATION:
 e.g. (General or Specific)
EC 852/2004

FOOD HYGIENE AREAS INSPECTED *F.R 2014*

*Kitchen
 Staff WC*

FOOD STANDARDS. Non-Manufacturing

Points inspected: Tick if any point within the category was inspected-
 A tick does not signify that every item was inspected.

- (I) QUALITY SYSTEMS:**
- a. Sampling procedures
 - b. Analytical procedures
 - c. Records
 - d. Acceptance/rejection systems
 - e. Procedure for dealing with customer complaints

(II) STOCK ROTATION:

- (III) PRODUCT PACKAGING LABELLING:**
- a. Prepacked goods
 - b. Non-prepacked goods
 - c. Advertisements
 - d. Presentation

(IV) MATERIALS AND ARTICLES IN CONTACT WITH FOOD:

(V) OTHER POINTS (AS APPROPRIATE):

RECORDS/DOCUMENTS EXAMINED

*SFBB
 Hot Holding logs
 Cooking / cooling temp logs
 fridge / freezer temp logs
 delivery check logs
 Refer to relevant items overleaf
 opening/closing checks*

1	2	3	4	5	6	7	8
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DETAILS OF ANY SAMPLES PROCURED:

e.g. Description, batch number. *None*

SUMMARY OF MATTERS DISCUSSED AT CLOSING MEETING:

e.g. Comments & conclusions. *No issues at time of visit. Good practices and procedures in place.*

SUMMARY OF ACTION TO BE TAKEN BY LOCAL AUTHORITY:

e.g. Follow up letter, service of notice. *Report left on site*

SIGNED: *[Signature]*
 Officer's signature.

NAME: *T. McCarthym*
 (Officer's name in block capitals)

DESIGNATION: *EHO*

DATE: *22 October 2025*

You may contact the above named officer on 020 7525 0397/07932 509 178

SIGNATURE: *[Signature]*
 person receiving this document

DESIGNATION: *MANAGER*

DATE: *22.10.2025*

This report only covers the areas inspected at the time of inspection. It does not indicate compliance with any provision of retained EU Law Regulation (EC) No. 852/2004, 853/2004, the Food Safety and Hygiene (England) Regulations 2013, the Food Safety Act 1990 (as amended) or any Regulations made under it. It is not a notice requiring works to be carried out.

**ENVIRONMENT AND LEISURE
 STRATEGIC DIRECTOR: CAROLINE BRUCE**

 TEL: 020 7525 0884 FAX: 020 7525 5735

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 3rd FLOOR, HUB 1
 P.O. BOX 64529
 LONDON SE1P 5LX**

