

Building Cafe At The Green Quarter -
Site Canteen
Project Office Southall Waterside
170 Brent Road
Southall
UB2 5LE

Ealing Council
Perceval House
14-16 Uxbridge Road
London W5 2HL

Tel 020 8825 5000
Email **foodsafety**
@ealing.gov.uk

Our refs
CP03455
26IVA05680

Team extension
6666

Date
24 July 2026

FOOD HYGIENE RATING

Dear CPS&Co Ltd,

**Building Cafe At The Green Quarter - Site Canteen, Project Office
Southall Waterside, 170 Brent Road, Southall, UB2 5LE,
Food hygiene inspection report and your food hygiene rating**

We inspected your business premises on 21 July 2026 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

Your inspection report was left onsite at the time of the inspection. 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 your rating has been calculated as follows:

Compliance with food hygiene and safety procedures	5
Compliance with structural requirements	5
Confidence in management/control procedures	5
Total score	15
Highest (this means poorest) individual score	5

Food hygiene rating 5	
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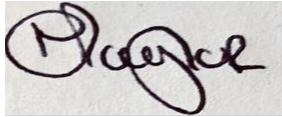
A sticker showing your rating is enclosed. You can tell your customers how good your hygiene standards are by putting the sticker up in the window or on the door. If you do not have a suitable glass surface, you could fix the sticker onto a transparent surface before fixing that onto a wall or other surface. Please destroy the sticker 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 within two weeks of the date of the inspection 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.

Yours sincerely,

A handwritten signature in dark ink, appearing to read 'Nisha Taylor', enclosed within a rectangular border.

Nisha Taylor

Regulatory Services Officer

Tel 020 8825 7598

Email taylornm@ealing.gov.uk

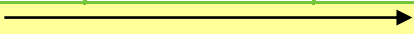
Food Hygiene Rating scheme - how your rating is calculated

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						