

FOOD HYGIENE/FOOD STANDARDS/HEALTH & SAFETY INTERVENTION REPORT

Food Hygiene and Food Standards inspection carried out under Food Safety Legislation
Health & Safety inspection carried out under Health & Safety legislation

1. TRADING NAME AND ADDRESS OF BUSINESS AND REGISTERED ADDRESS IF DIFFERENT: CheeMc 55 Baylis Road, SE1 7AU																
2. PERSON(S) SEEN/INTERVIEWED: [REDACTED]																
3. TYPE OF BUSINESS: Takeaway	4. DATE & TIME OF INSPECTION: 2.11.2021 14.30															
5. INTERVENTION CONDUCTED UNDER SPECIFIC LEGISLATION INDICATED (✓) AS FOLLOWS:																
<input checked="" type="checkbox"/> Regulation (EC) No. 852/2004	<input type="checkbox"/> Regulation (EC) No. 853/2004	<input checked="" type="checkbox"/> The Food Safety & Hygiene (England) Regulations 2013														
<input type="checkbox"/> Health & Safety Work Act 1974	<input type="checkbox"/> London Local Authorities Act 1991 as amended	<input checked="" type="checkbox"/> Food Safety Act 1990														
6. RECORDS/DOCUMENTS EXAMINED (to be specified): Menu, pest report, safe catering records, invoices, waste service contract																
7. DETAILS OF ANY SAMPLES PROCURED (e.g. description, batch number):																
8. CONTRAVENTIONS IDENTIFIED DURING INSPECTION – Please see attached continuous sheet for contravention(s) identified during this inspection which require your attention. You were advised on how to compile with the ticked contravention(s) at the time of the inspection by the officer.																
<table border="1" style="width: 100%; text-align: center;"> <tr> <td>1</td><td><input checked="" type="checkbox"/></td> <td>2</td><td><input checked="" type="checkbox"/></td> <td>3</td><td><input type="checkbox"/></td> <td>4</td><td><input type="checkbox"/></td> <td>5</td><td><input type="checkbox"/></td> <td>6</td><td><input type="checkbox"/></td> <td>7</td><td><input checked="" type="checkbox"/></td> </tr> </table>			1	<input checked="" type="checkbox"/>	2	<input checked="" type="checkbox"/>	3	<input type="checkbox"/>	4	<input type="checkbox"/>	5	<input type="checkbox"/>	6	<input type="checkbox"/>	7	<input checked="" type="checkbox"/>
1	<input checked="" type="checkbox"/>	2	<input checked="" type="checkbox"/>	3	<input type="checkbox"/>	4	<input type="checkbox"/>	5	<input type="checkbox"/>	6	<input type="checkbox"/>	7	<input checked="" type="checkbox"/>			
9. SUMMARY OF MATTERS DISCUSSED AT CLOSING MEETING including comments on the level of (current) compliance with structure, hygiene and confidence in management.																
<p>A routine inspection of your food business has now been conducted. The following issues were discussed with your staff. Your FSA rating will be awarded based on the operation found on the day. PLEASE NOTE: Hygiene Improvement notices may be served on the business for the lack of both a food safety management system and staff training.</p> <p>*All food businesses must put in place, implement and maintain a food safety management system (FSMS). This should comprise of those documented procedures and practices used by the business to demonstrate that it is operating under hygienic conditions and the food being stored, prepared and sold is safe for human consumption.</p> <p>To assist small businesses to comply with this requirement, the Food Standards Agency has produced a simple pack called "Safer Food Better Business for caterers" which you must complete and keep on site at all times. The pack can be downloaded free from http://www.food.gov.uk/sites/default/files/media/document/sfbb-caterers-pack-fixed.pdf</p> <p>I highly recommend you buy the pack at a reasonable price from Ebay or Amazon to avoid printing and managing over 100 loose pages.</p>																
10. SUBSEQUENT ACTION TO BE TAKEN BY THE AUTHORITY INDICATED (✓) AS FOLLOWS:																
<input type="checkbox"/> No Action	<input type="checkbox"/> Written requirements left with person in control	<input checked="" type="checkbox"/> Verbal Advice/Guidance														
<input type="checkbox"/> Follow-up letter	<input type="checkbox"/> Service of a Statutory Notice	<input checked="" type="checkbox"/> FHS Rating														

THIS REPORT ONLY COVERS THE AREAS INSPECTED AT THE TIME OF THE INSPECTION. IT DOES NOT INDICATE COMPLIANCE WITH ANY REQUIREMENTS OF FOOD SAFETY LEGISLATION. IT IS NOT A LEGAL NOTICE REQUIRING WORKS TO BE CARRIED OUT.

Inspecting Officer: [REDACTED]	Signature: [REDACTED]
Designation PEHO/SEHO/SFSO FSO	Contact number: [REDACTED] Date 2 / 11 / 20 2021
Person Seen/Interviewed: [REDACTED]	Signature: [REDACTED] To Be Emailed or Hand Delivered
AUTHORITY: L B LAMBETH, FOOD HEALTH & SAFETY TEAM, COMMUNITY SAFETY, P.O. BOX 734, WINCHESTER SO23 5DG	
EMAIL: foodhealthandsafety@lambeth.gov.uk TEL: 020 7926 6110 Uniform ref: 21/00154/COMM	

INSPECTION REPORT CONTINUATION SHEET

Food Hygiene and Food Standards inspection carried out under Food Safety Legislation

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<p>Insert L or R</p>	<p>Recommendations (R): are matters that, though not legally required, are considered to be good working practice. You should view these recommendations as important guidance for developing safe, hygienic practices.</p> <p>Legal Requirements (L): details the work needed to comply with the law. This work or work considered equally effective must be completed.</p> <p>* It was disappointing to find that your Safe Catering records have not been updated on a daily basis.</p> <p>Food delivery records were last completed in September 21 , while cooking, hot holding and cooling temperatures were last updated on 28.6.2021.</p> <p>*It would appear none of the staff working in the kitchen had a level II food hygiene training. No training certificates were available for review. As the business owner you have failed to ensure the two food handlers are properly supervised, instructed or/and trained in food hygiene matters.</p> <p>*Two of the fridges were found with ice built up inside. Please arrange for both to be defrosted and cleaned immediately.</p> <p>*It was not easy to access the hand wash basin at the front which would indicate that it is not being used for handwashing activities.</p> <p>*I would recommend that you use liquid soap from a dispenser rather than a bar soap that is being used at the toilet's hand wash basin. Liquid soap reduces the exchange of bacteria between individuals. Liquid soap does not turn to mush, and therefore leaving the sink area cleaner.</p> <p>*The taps on the handwash basin by the toilet were dirty with deposits from the flour coating. Ensure hand contact points are regularly cleaned to prevent contamination issues.</p> <p>*Detritus and rubbish under the units opposite the front serving counter imply the premises is not being cleaned properly. Please put a cleaning schedule in place.</p> <p>* Grease was found covering walls and equipment. Your filters were also found greasy. I understand these are cleaned twice monthly. We recommend cleaning of the filters be done once a week. Also arrange for regular deep cleaning and degreasing to be carried out regularly.</p> <p>*You are required by law to provide accurate food allergen information to your customers. It is therefore important that you know whether any of the 14 main allergens are contained in the ingredients and prepacked products used to prepare all the dishes sold at the premises. Compiling an allergen matrix that reflects your entire menu is recommended. Free allergen training for food handlers is available at https://allergytraining.food.gov.uk/</p> <p>*You were found to be using KTC vegetable oil derived from a genetically modified source -soyabean. You are legally required to declare this, so that customers can make an informed choice. A sign should be displayed with wording to the effect of "this establishment uses vegetable oil made from soyabeans that have been genetically modified" Alternatively, the business may find it easier to change to another GM free product.</p> <p>*It is recommended that you consider having public liability insurance for your business operation, since you are dealing with members of the general public. Please forward to foodhealthandsafety@lambeth.gov.uk copies of your gas safety report/certificate, and the compliance certificate for the cleaning and servicing of the ventilation ducting.</p>
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NAME & ADDRESS OF BUSINESS **CheeMc 55 Baylis Road, SE1 7AU**

Date **2.11.2021**

Number	Contravention noted at time of inspection. Tick last box if appropriate	Tick
1	<p>Food Safety Management system – Regulation (EC) No 852/2004 Article 5 You have failed to identify relevant hazards and any associated checks or procedures in your businesses that are needed to make certain the food you produce is safe. You need to put in place practices and procedures that would control potential problems. Document the above and any monitoring records.</p> <p>In order to comply with this requirement, I suggest that you follow the guidance issued by the Food Standards Agency Safer Food Better Business which will guide you through how to comply and provide the necessary documentation.</p> <p>www.food.gov.uk/business-industry/sfbb</p>	<input checked="" type="checkbox"/>
2	<p>Training – Regulation (EC) No 852/2004 Annex II, Chapter XII Food business operators are to ensure:</p> <p>a) That food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work activity.</p> <p>b) That those responsible for the development and maintenance of the procedure referred to in Article 5(1) of this Regulation or for the operation of relevant guides have received adequate training in the application of the HACCP principles.</p>	<input checked="" type="checkbox"/>
3	<p>Contamination – Regulation (EC) No 852/2004 Annex II, Chapter IX, paragraph 3</p> <p>a) The same surfaces in the kitchen were being used for preparing raw and ready to eat/cooked foods. This creates a risk of cross contamination.</p> <p>b) The same equipment was being used for preparing raw and ready to eat/cooked foods. This creates a risk of cross contamination.</p> <p>c) The same cutting board was being used for raw and cooked/ready to eat foods without adequate cleaning and disinfection between uses. This exposes the food to a risk of contamination.</p>	<input type="checkbox"/>
4	<p>Pest Control – Regulation (EC) No 852/2004 Annex II, Chapter IX, paragraph 4</p> <p>a) Adequate procedures are to be in place to control pest.</p> <p>b) Adequate procedures are also to be in place to prevent domestic animals from having access to places where food is prepared, handled or stored.</p> <p>The council strongly recommend that you have a contract with a reputable pest control company.</p>	<input type="checkbox"/>
5	<p>Ventilation – Regulation (EC) No 852/2004 Annex II, Chapter 1, Paragraph 5</p> <p>a) Ventilation to the kitchen was not suitable and sufficient.</p> <p>b) The filter(s) was/were missing from their position in the canopy.</p>	<input type="checkbox"/>
6	<p>Wash hand basins – Regulation (EC) No 852/2004 Annex II, Chapter 1, Paragraphs 4</p> <p>a) A wash hand basin must be provided in the</p> <p>b) Provide liquid anti bacterial soap and hygienic hand drying facilities at the wash hand basin(s).</p> <p>c) The wash hand basin(s) must be provided with hot and cold or appropriately mixed running water.</p>	<input type="checkbox"/>
7	<p>Food Allergens – The Food Information Regulations 2014 – Regulation 5 All food businesses must provide information about the allergenic ingredients used in foods sold or provided by them.</p> <p>There are also new requirements for businesses which are providing loose food, such as supermarket food counters, delicatessens, restaurants and takeaways.</p> <p>As a food business serving loose foods, you will have to supply information for every item of loose food that contains any of The 14 allergens as ingredients – gluten, eggs, fish, milk, nuts, peanuts, crustaceans, soybeans, celery (and celeriac), mustard, sesame, sulphur dioxide, lupin, molluscs.</p> <p>Further information on how you must provide allergen information to your customers can be obtained from 'The Food Standards Agency' website</p> <p>www.food.gov.uk/business-industry/allergy-guide</p>	<input checked="" type="checkbox"/>