

## FOOD HYGIENE/FOOD STANDARDS/HEALTH & SAFETY INTERVENTION R E P O R T

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: 92 BBQ 57 Baylis Road SE1 7AU															
2. PERSON(S) SEEN / INTERVIEWED:															
3. TYPE OF BUSINESS: Restaurant/takeaway						4. DATE & TIME OF INSPECTION: 13-5-2021									
5. INTERVENTION CONDUCTED UNDER SPECIFIC LEGISLATION INDICATED (.I) 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 checked="" 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):SFBB folder, temperature records, pest control records menu list, toilet cleaning schdule															
7. DETAILS OF ANY SAMPLES PROCURED (e.g., description, batch number): None															
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.															
1		2		3		4		5	X	6	X	7			

1. You must know all the allergens in the food sold from your premises. You must be able to give this information to your customers. You must comply with number 7 in the attached document. You can do this by downloading and completing the Food Standards Agency (FSA) Allergen chart from the FSA website and including this in your SFBB folder under allergens.
2. There were no hygienic hand drying facilities in the kitchen and toilet wash hand basins. Both wash hand basins must be provided with hygienic hand drying facilities immediately you must comply with number 5 in the attached document.
3. You are currently using sanitiser / disinfectants that appear not to meet BSEN 1276 or BSEN 13697 standards. You handle both raw and ready to eat foods so you must use disinfectants that meets either of these 2 standards.
4. The kitchen wash hand basin was obstructed with food items during the inspection. This wash hand basin must be always kept clear, and staff must understand that its for hand washing only.
5. The air extraction and ventilation in the toilet is inadequate, (window too small). You must provide a ventilation system to the toilet that will be capable to provide adequate flow.
6. Although staff claim to have food hygiene training, no certificate were available, you must make them available.

10. SUBSEQUENT ACTION TO BE TAKEN BY THE AUTHORITY INDICATED (,/ )AS FOLLOWS:

- |  |  |  |
|--|--|--|
| <input type="radio"/> No Action        | <input checked="" type="checkbox"/> Written requirements left with person in control | <input type="radio"/> Verbal Advice/Guidance   |
| <input type="radio"/> Follow-up letter | <input type="radio"/> Service of a Statutory Notice                                  | <input checked="" type="checkbox"/> FHR 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:..... Signature .....

Designation PEHO/SEHO/SFSO..... Contact number 0207 926 ..... Date 13-5-2021

20 Person Seen/Interviewed ..... Signature

..... **AUTHORITY:** LB LAMBETH, FOOD HEALTH & SAFETY TEAM, COMMUNITY SAFETY, P.O. BOX 734, WINCHESTER S023 5DG

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# Enforcement Policy Summary

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## Introduction

Our aim is to make sure that all food and drink offered to the public in Lambeth is wholesome and safe. The Food Safety Act 1990 and The Food Safety & Hygiene (England) Regulations 2013 are the main pieces of legislation which Food Authorities use to make sure that premises are operating hygienically and ensure the safety of food and drink. This enforcement policy sets out Lambeth's approach to enforcement to ensure that action taken by our officer is proportionate to the assessment of risk, fair and implemented in a consistent manner. The policy will be submitted to the relevant Council Committee for approval. Lambeth is a signatory to the Cabinet Office Enforcement Concordat.

## Human Rights Act & Code for Crown Prosecutors

When considering any enforcement action we will consider individuals rights under the Human Rights Act 1998. Before starting legal proceedings, it will be necessary to show that action is a proportionate response to the offence with a balanced view taken of the risk to food safety and/or the seriousness of the offence. This must include consideration of the Code for Crown Prosecutors. The code is available at [du](#)

## Equal Opportunities

Lambeth will ensure that all recipients of the Food Health & Safety Service, receive fair and equitable treatment irrespective of their race, ethnicity, gender or disability. Where individuals have particular needs e.g. access to visits out of hours and translation facilities we will try to accommodate these needs.

## What should you expect from Inspectors?

All Food Safety Enforcement Officers will be trained and authorised in food safety matters relevant to their duties. All officers will be familiar with contents of this Policy. Regard will be had to Statutory Codes of Practice issued under The Food Safety Act 1990, The Official Feed and Food Control Regulations 2007 and The Food Safety & Hygiene (England) Regulations 2013. Officers should act in a professional and courteous manner at all times.

## Enforcement Action

We will take the appropriate level of enforcement action consistent with the framework of the law and this policy. Officers will take into account

- The company or individual's response to the visit of the Officer,
- The past record of compliance.
- The results of the inspection or visit and gravity of any offences noted.
- The required action is proportionate to the risks being controlled.
- Legal, official or professional guidance.

## Informal Action

Informal action will take place where there are non-serious contraventions, or when past history suggests remedial action will be taken and/or confidence in management systems is high. Types of informal action include verbal warnings, referral to other enforcement bodies and written warnings. Written warning will clearly distinguish legal requirements from recommendations.

## Formal Action

- **Hygiene Improvement Notices** will be used to ensure that premises comply with the regulations where there is a poor history of non compliance, serious breaches of the legislation or little confidence in the management. Sensible time limits will be given to allow works to be completed.
- **Hygiene Emergency Prohibition Notices** are used to stop food businesses from trading where there is an imminent risk of injury to health. Guidance set out in the Statutory Codes of Practice will be followed.
- **Seizure and Detention** of food may occur where there is an imminent risk to public health.
- **Prosecution.** The decision to prosecute is a serious one. Circumstances, which may lead to prosecution, include where there are flagrant breaches of the law, where there is a history of such offences and failure to comply with statutory notices.
- **Obstruction.** Where officers are obstructed from carrying out their duties prosecution will seriously be considered.

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As a responsible trader you need to keep your business and your employees up to date on a range of issues. To help you, if you have access to a computer with the internet, you can look at the Council's website at [www.lambeth.gov.uk](http://www.lambeth.gov.uk). You can also see up to date information on a wide range of food issues on the Food Standards Agency website at [www.food.gov.uk](http://www.food.gov.uk)

If you are still unsure of your position or you disagree with the requirements then you can contact the Food Health & Safety Manager on 020 7926 6180 to discuss any concerns. Alternatively you may wish to take independent legal advice.

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**NAME & ADDRESS OF BUSINESS** 92 BBQ 57 Baylis Road SE1 7AU

Date 13-5-2021

Number	Contravention noted at time of inspection. Tick last box if appropriate	Tick
1	<p><b>Food Safety Management system - Regulation (EC) No 852/2004 Article 5</b>            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><a href="http://www.food.gov.uk/business-industry/sfbb">www.food.gov.uk/business-industry/sfbb</a></p>	
2	<p><b>Training - Regulation (EC) No 852/2004 Annex II, Chapter XII</b>            Food business operators are to ensure:</p> <ul style="list-style-type: none"> <li>a) That food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work activity.</li> <li>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.</li> </ul>	
3	<p><b>Contamination - Regulation (EC) No 852/2004 Annex II, Chapter IX, paragraph 3</b></p> <ul style="list-style-type: none"> <li>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.</li> <li>b) The same equipment was being used for preparing raw and ready to eat/cooked foods. This creates a risk of cross contamination.</li> <li>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.</li> </ul>	
4	<p><b>Pest Control - Regulation (EC) No 852/2004 Annex II, Chapter IX, paragraph 4</b></p> <ul style="list-style-type: none"> <li>a) Adequate procedures are to be in place to control pest.</li> <li>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.</li> </ul> <p>The council strongly recommend that you have a contract with a reputable pest control company.</p>	
5	<p><b>Ventilation- Regulation (EC) No 852/2004 Annex II, Chapter 1, Paragraph 5</b></p> <ul style="list-style-type: none"> <li>a) Ventilation to the kitchen was not suitable and sufficient.</li> <li>b) The filter(s) was/were missing from their position in the canopy.</li> </ul>	X
6	<p><b>Wash hand basins - Regulation (EC) No 852/2004 Annex II, Chapter 1, Paragraphs 4</b></p> <ul style="list-style-type: none"> <li>a) A wash hand basin must be provided in the . In the kitchen area.....</li> <li>b) Provide liquid anti bacterial soap and hygienic hand drying facilities at the wash hand basin(s).</li> <li>c) The wash hand basin(s) must be provided with hot and cold or appropriately mixed running water.</li> </ul>	X

7	<p><b><i>Food Allergens - The Food Information Regulations 2014 - Regulation 5</i></b></p> <p>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 - <b>gluten, eggs, fish, milk, nuts, peanuts, crustaceans, soybeans, celery (and celeriac), mustard, sesame, sulphur dioxide, lupin, molluscs.</b></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><b><a href="http://www.food.gov.uk/business-industry/allergy-guide">www.food.gov.uk/business-industry/allergy-guide</a></b></p>	X
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