

# **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: <b>HAPPY GARDEN, 128 STREATHAM HILL, LONDON. S.W2 4RS</b>															
2. PERSON(S) SEEN/INTERVIEWED:															
3. TYPE OF BUSINESS: <b>CHINESE TAKEAWAY</b>	4. DATE & TIME OF INSPECTION: <b>27-02-2023 6.35pm</b>														
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 checked="" type="checkbox"/> Health & Safety Work Act 1974 <input checked="" type="checkbox"/> London Local Authorities Act 1991 as amended <input checked="" type="checkbox"/> Food Safety Act 1990															
6. RECORDS/DOCUMENTS EXAMINED (to be specified): <b>Temperature monitoring records, Pest Control, SFBB, -</b>															
7. DETAILS OF ANY SAMPLES PROCURED (e.g. description, batch number): <b>N/A</b>															
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%; border-collapse: collapse; text-align: center;"> <tr> <td>1</td><td>✓</td><td>2</td><td></td><td>3</td><td></td><td>4</td><td></td><td>5</td><td></td><td>6</td><td>✓</td><td>7</td><td></td> </tr> </table>		1	✓	2		3		4		5		6	✓	7	
1	✓	2		3		4		5		6	✓	7			
9. SUMMARY OF MATTERS DISCUSSED AT CLOSING MEETING including comments on the level of (current) compliance with structure, hygiene and confidence in management. <b>S - Walls in the kitchen area need to be cleaned thoroughly. Kitchen ceiling must be made good by decoration. Washhand basin must be provided with liquid soap and drying facilities.</b> <b>Hygiene - Advised to use appropriate chemicals to clean the work surfaces and utensils.</b> <b>- check the cooked food temperature using a clean probe thermometer and record that</b> <b>- Not to use bags for cooked food storage. Advised to use food grade storage boxes or containers.</b> <b>CIM - Need to be trained appropriately to manage the FSMS.</b>															
10. SUBSEQUENT ACTION TO BE TAKEN BY THE AUTHORITY INDICATED (✓) AS FOLLOWS: <input checked="" type="checkbox"/> No Action <input checked="" type="checkbox"/> Written requirements left with person in control <input type="checkbox"/> Verbal Advice/Guidance <input type="checkbox"/> Follow-up letter <input type="checkbox"/> Service of a Statutory Notice <input checked="" type="checkbox"/> FHRS Rating <b>(3)</b>															

**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 PFSO/SEHO/SFSO..... <b>EHD</b>	Contact number 0207 926 6110..... Date <b>27 / 02 / 2023</b>
Person Seen/Interviewed .....	Signature .....

**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:**

NAME & ADDRESS OF BUSINESS HAPPY GARDEN

128 RATHAM HILL, LONDON SW2 4RS

Date 27.02.2023

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></p> <p>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></p> <p>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>	
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 .....</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>	✓
7	<p><b>Food-Allergens – The Food Information Regulations 2014 – Regulation 5</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><a href="http://www.food.gov.uk/business-industry/allergy-guide">www.food.gov.uk/business-industry/allergy-guide</a></p>	

## INSPECTION REPORT CONTINUATION SHEET

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Insert L or R	<p><b>Recommendations (R):</b> 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><b>Legal Requirements (L):</b> details the work needed to comply with the law. This work or work considered equally effective must be completed.</p>
L	<p>Temperature of the foods from suppliers to cooked and sell food must be monitored to ensure that the food sold is served.</p>
L	<p>Food particularly cooked food, pork in the fridge must be covered by food grade coverings to prevent contamination of food.</p>
L	<p>Cooked food stored in the freezer must not be left at room temperature before cooking / frying eg. chicken dumpling in a shopping bag.</p>
	<p>Roast Pork is not to be left at room temperature before placed in the freezer.</p>
(R)	<p>Advised to use BS, EN 1276:1997. BS, EN 13697:2001. Sanitisers for cleaning.</p>
(R)	<p>Advised to use a special probe thermo meter wipes to clean the temperature probe.</p>

