

Food Hygiene Audit

Client:	Principal Hayley	Date:	7 th December 2011
Site:	Maroon Spice London NW10 7PQ		
Manager:	Danny Barrow	Consultant:	Richard Ryder MCIEH
Area(s) Inspected:	Kitchen and ancillary	Telephone:	07748 767007 (Richard)
Distribution:	Danny Barrow Samantha Keane (PH) CSC	TOTAL	93%

REPORTS AIMS AND IMPLEMENTATION PROCESS

This report assesses the standards you are achieving in compliance with both legal and company's policy requirements. The audit process is an assessment of corporate requirements. Any audit is limited to the overall performance at a given time and whilst this report is intended to assist the General Manager and the client in continual development in environmental health and safety it is based on observing policies, procedures, practices and controls at a single moment.

CSC cannot be held responsible for actions taken by the client or for any acts or omissions. Each property has a legal duty to comply with statutory requirements and to ensure compliance with corporate standards.

Please note that CSC auditors are safety practitioners and not qualified engineers and as such cannot provide technical engineering advice on issues such as gas, fire and electrical safety. It is the responsibility of the client to ensure engineering systems are safely maintained.

The format is laid out as an action plan with priorities suggested:

- P1 Immediate action required
- P2 Action within 2 weeks
- P3 Action within 2 months
- P4 Consider action in medium term (within 6 months) or for future planned refurbishment

The advice it contains will also help protect the company against food-related incidents and associated business risks. Therefore it should be considered in your best interests to ensure recommendations are implemented.

Only highly qualified and experienced assessors of food production systems will be employed as auditors.

Using this risk based format together with a detailed scoring standards guide the report is able to ensure the highest possible standard of audit consistency. However CSC cannot be held responsible for any failure to comply with recommendations in this report.

It is the policy of CSC to support you in maintaining and improving standards within your operation and therefore further advice can always be sort by contacting the above consultant or the CSC office on the above details.

Philip Wilson MCIEH AMIOA
Chartered Environmental Health Practitioner
Director

Nick Tilley BSc (Hons) MSCIEHc MCIEH CMIOSH MSofHT
Chartered Environmental Health Practitioner
Chartered Safety and Health Practitioner
Director

INTRODUCTION

The supplier was found to have good procedures in place and the HACCP was tailored to the operation.

The hired kitchen was found to be excellent and the head chef questioned, was found to have a good understanding of the food safety controls needed on site.

This caterer has been approved for one year.

Any Enforcement Issues Outstanding? Not known.

		Score	Out of	COMMENTS	PRIORITY	ACTION BY	DATE
Ref	FOOD SAFETY MANAGEMENT	19	20				
A1	FH Policy – Available, up to date, implemented, and staff awareness	3	3	Safer food better business in place and additional checks also completed in relation to temperatures and condition of foods. The company uses HSH as food safety consultants.			
A2	Hazard Analysis – Up to date and reflects operation. Review Procedure in place	5	5	HACCP includes all sections of the food business.			
A3	Use of Records –Used to monitor critical control points, record flow and corrective actions evident.	5	5	Good use of records found.			
A4	Use of Cleaning Schedule – Evident and in use.	2	2	Used on site and at the home unit.			
A5	Internal Auditing – Undertaken as specified and actions implemented.	1	2	Needed to be recorded at least on a monthly basis.	P3		

A6	Food Samples Taken – Sample taking procedures in place and up to date (if appropriate)	2	2				
A7	GMO Policy – In place and compliant with current company policy.	1	1				
	STRUCTURE/EQUIPMENT/WORK FLOW	7	7				
B1	Structure – General structure in good state of repair and well maintained.	1	1	Kitchen seen was in very good structural condition.			
B2	Equipment – Maintained and kept in good repair	1	1	As above.			
B3	Workflow – Separation issues, natural workflows avoiding cross contamination potential	1	1				
B4	Fabric - Maintained and kept in good state of repair, able to be cleaned and sanitised.	1	1				
B5	General Maintenance – Procedures in place and works completed	1	1				
B6	Services - Lighting, ventilation, drainage, access for cleaning, effective and adequate	1	1				
B7	Water Supply - Potable, sufficient control of ice, cleanliness of equipment, contamination risks identified.	1	1				
	CLEANING	20	20				
C1	Structure – Cleanliness of Walls, floors and ceilings.	3	3	The hired kitchen was found to be in excellent condition and was very clean.			
C2	Equipment – General cleanliness of all food contact equipment and utensils.	4	4				
C3	Food Contact Surfaces – General cleanliness and evidence of sanitiser use on all food contact surfaces.	4	4				

C4	Cleaning Equipment - Suitability and condition stored safely away from food.	1	1				
C5	Use of Wiping Cloths – Available and in use.	2	2				
C6	Correct chemicals - Ensure correct product in use. Evidence of documented cleaning schedule operating.	1	1				
C7	Use of Sanitiser – Available and being used.	2	2	Taken to site and used in production kitchen.			
C8	Dishwasher Temperatures – Adequate for effective cleaning.	2	2				
C9	Use of Sinks - For washing up - sufficient, effective process, segregation to prevent contamination.	1	1				
	PERSONNEL HYGIENE	10	13				
D1	Changing Areas Provision - Facilities available, evidence of use, clean, serviced, tidy, in good repair.	1	1				
D2	Toilet Provision – Adequate facilities, cleanliness and in good repair	2	2				
D3	Training Levels - Commensurate with work activity and policy training aware of CCP's. Induction. Manager's level 3, staff level 2 and up to date (within 3 years)	2	4	<ul style="list-style-type: none"> • Level 3 food hygiene training recommended for head chef and supervisors. • Level 2 training certificates needed for agency chefs. 	P3		
D4	Training Records – Available and up to date	0	1	As D3.	P3		
D5	Hand Hygiene Disciplines – Facilities available and evidence of use.	2	2				
D6	Wash Hand Basin – Available, soap provided and clean.	1	1				
D7	Medical Screening – Staff medical questionnaires up to date	1	1	In place.			
D8	General Standards - Dress, headwear (where applicable), jewellery, cuts dressed, first aid facility.	1	1				

	CONTROL OF CRITICAL POINTS	28	30				
E1	Use of Suppliers - Only nominated suppliers used, regular checks /accreditation. Evidence of supplier auditing.	0	1	Sent questionnaire to suppliers and awaiting responses. Need to check with Council for star ratings.	P2		
E2	Delivery Procedures - Regular checks, return procedure clear, temperature checks of high risk food, date coding checks. Decanting procedures.	2	2	Good delivery checks in place.			
E3	Goods-In Storage - Stored securely and temperature controlled where required	1	1				
E4	Ambient Stable Storage – Stored securely, with safe access.	1	1				
E5	Chill Food Storage - Temperature control, in date, date system used, stock rotation, Records and up to date.	3	3	Records in place.			
E6	Frozen Food Storage - Temperature control, in date, date system used, stock rotation, Records and up to date.	1	1	As E5.			
E7	Contamination Risks – Physical, chemical and biological	3	3	Good awareness.			
E8	Defrosting Procedure - Records/checks completed. Use of equipment controls.	1	1				
E9	Cooking Procedure - Measures to ensure adequate heat treatment or reheating monitoring and recording procedures,	3	3	In place.			
E10	Cooling Procedure - Cooled quickly and adequately controlled and monitored, use of measures to achieve cooling within 1½ hours	2	2	N/A			
E11	Re-heating Procedure - Measures to ensure adequate heat treatment or reheating monitoring and recording procedures. (above 82°C in Scotland)	3	3				
E12	Service Procedure - Food served hot or cold as required (63°C or below 8°C).	2	2				

E13	Transportation Procedure – Food Protected and controlled during transportation	1	1	Said to be transported in hot containers. Monitoring records in place.			
E14	Display of Food/Bufkets – Protection from contamination, supervised, 4 or 2 hour rule used.	2	2				
E15	Nut Allergy Control - Allergen policy in place and compliant to legislation	1	1				
E16	Probes Calibrated – In good working condition.	2	3	Recommend probe calibration records although probe was working well.	P2		
	PEST CONTROL	4	5				
F1	Contract on Site - Contractor effective, pest record book up to date, available, recommendations actioned.	1	1				
F2	Contract points actioned – All key points actioned	1	1				
F3	Evidence of Pests - No evidence of, no risk of contamination from pest baits/insecticide, droppings	1	1				
F4	Pest Proofing - No harbourage / accumulations	0	1	Improvements needed to common area delivery doors.	P2		
F5	Electric Fly Killers – In place, in good repair, no risk of contamination from fly debris.	1	1				
	WASTE MANAGEMENT	5	5				
G1	Internal Arrangements - Controlled, tidy, clean lidded bins, emptying procedures.	2	2	Satisfactory.			
G2	External arrangements and bin area - Controlled, tidy, clean lidded bins, emptying procedures.	2	2				
G3	Waste Transfer Notes – Records in place and up to date.	1	1				