

FOI number: **HBC\_FOI\_2019102**  
Date FOI Received: **30/01/2019**  
Department: **Environmental Health**  
Title: **Borehamwood Café food standards report**  
Description: **Request for the Borehamwood Café food standards inspection report.**

**Request:** *(As Redacted sent by requestor)*

Borehamwood Café.

I'm contacting you to obtain copy of inspection report of above food business. Please feel free to contact me if you need further information. Borehamwood Café.

**Response:** *(Response as Redacted sent by service)*

1. The actual date of inspection was 05.01.18, not 05.12.17.
2. A revisit was carried out on 12.02.18 where it was noted that a number of requirements, not all, had been complied with.

Please see attached. **<ATTACHED BELOW>**

If you have any queries about the processing of your request then please do not hesitate to contact me. Further information explaining the Council's process for responding to information requests together with a complaints/appeals procedure is available in our reception or via our website at:

<https://www.hertsmere.gov.uk/Your-Council/Official-Publications--Guides--Policies/Access-to-Information.aspx>

The Information Commissioner oversees the application of the Freedom of Information Act. You may contact the Information Commissioner at:

Information Commissioners Office

Wycliffe House, Water Lane

Wilmslow

Cheshire SK9 5AF

Telephone: 01625 545700

Website: [www.informationcommissioner.gov.uk](http://www.informationcommissioner.gov.uk)

Please include the above reference number on all correspondence related to this request.

Thank you for your request.

Kind regards

Information Services



# HERTSMERE BOROUGH COUNCIL

## Food Business Establishment / Food Premises Intervention Report

Civic Offices, Elstree Way, Borehamwood, Herts WD6 1WA

### Environmental Health

Page no 1 of 4

1. Trading name and address of business: Borehamwood cafe, 179 street  
road, Borehamwood, Herts WD6 1AW  
Telephone/mobile/email: 0208 953 4230
2. Registered address of business: .....
3. Name of food business operator/proprietor: .....
4. Name(s) and position(s) of person(s) seen and/or interviewe: .....
5. Date and time of inspection: 5/01/18 Type of business: cafe
6. Intervention:  full or partial inspection, or audit (circle one)
7. Areas inspected/audited: service, preparation, washing, animal storage  
toilet
8. Documents and/or other records examined (specify):  
SFB manual left behind by previous owner.
9. Samples taken (specify): None
10. Key points discussed during the inspection: see report/letter
11. Action taken/to be taken by the food authority (specify):
 

<input checked="" type="checkbox"/> informal notice left on site	<input type="checkbox"/> informal letter to follow
<input type="checkbox"/> hygiene improvement notice	<input type="checkbox"/> hygiene emergency prohibition notice
<input type="checkbox"/> remedial action notice/detention notice	<input type="checkbox"/> literature provided (specify):
<input checked="" type="checkbox"/> other (specify): <u>see attached schedule - follow up action intended</u>	

This report only covers the areas inspected at the time of the inspection, which has been conducted under Regulation (EC) No 882/2004 and the Health and Safety at work etc. Act 1974 and associated Regulations.

Signature: .. Signature: ..  
 Name in block capitals: .. Name in block capitals: ..  
 Designation: PHO Date (for receipt purposes only): 5/01/18

Contact details: see below. Contact details of senior officer in case of dispute: see below.

**Food authority**  
 Hertsmere Borough Council  
 Civic Offices, Elstree Way  
 Borehamwood, Herts WD6 1WA

**Contact details**  
 Email: environmental.health@hertsmere.gov.uk  
 Website: www.hertsmere.gov.uk  
 Tel: 020 8207 7435 Fax: 020 8207 7436

**For further information or advice please contact the above officer,**

Business: Beehamwood Cafe

Date: 5/01/18

Requirements		Officer Comments
RTE = ready to eat		FBO = food business operator
<b>SEPARATION</b>		
<b>Food Preparation Rooms / Areas</b> – indicate which of the following apply:		
1	Use a permanent separate room for RTE food only with dedicated storage, staff, equipment, utensils and sinks.	
2	Use a permanent 'clean area' for RTE food only of suitable size, safe work flow and not at risk of contamination from other foods e.g. splashing, blood, soil.	
3	If permanent 'clean area' is not achievable, use a 'temporary clean area' for RTE foods based on time separation (cleaned and disinfected prior to use for RTE foods; use a suitable barrier for direct contact with RTE food e.g. chopping board; consider spaces above/below work surface).	
4	Vegetables and fruit supplied to you which require washing must be stored, cleaned and peeled away from any RTE food. Equipment and sinks used for this process must then be thoroughly cleaned and disinfected. Once washed and all visible signs of soil have been removed from vegetables, salad and fruit, if they are not to be cooked, they must be handled as RTE food in the RTE / 'clean' area.	
<b>Storage &amp; Display</b>		
5	Use separate fridges and freezers for raw/non RTE and RTE foods; or the same of sufficient size and organised to prevent cross contamination.	
<b>Equipment &amp; Utensils</b>		
6	Equipment and utensils used for raw/non RTE and RTE foods at separate times must be disinfected by heat or in a dishwasher.	praddle colour code raw meat cutting board.
7	If heat disinfection is not possible, separate equipment and utensils must be used for raw/non RTE and RTE foods, stored and washed separately.	
8	Equipment, utensils, dishes, wrapping materials used for RTE foods must not be stored in a raw/non RTE area.	
<b>Complex Equipment</b> (vacuum packers, slicers, mincers, choppers)		
9	Must not be dual used i.e. for raw/non RTE and RTE foods.	
<b>Other Equipment</b> (temperature probes, mixers, weighing scales)		
10	FBO must determine if dual use is safe based on complexity of equipment, continuous or occasional use, business activities, required cleaning and disinfection – how easy / difficult.	
<b>Sinks</b> – indicate which of the following apply:		
11	Separate sinks should be used for raw/non RTE and RTE foods and equipment.	
12	Sinks are shared provided the sink, taps, other fittings are cleaned and disinfected between uses.	
13	Food must not come into direct contact with the sink if shared for raw/non RTE and RTE foods.	
<b>Wrapping &amp; Packaging Materials</b>		
14	Store materials used to wrap and/or pack RTE foods in a designated 'clean area'.	
15	Remove outer packaging / wrapping hygienically.	
<b>CLEANING &amp; DISINFECTION</b> – indicate which of the following apply:		
16	Equipment and utensils used for raw/non RTE and RTE foods at separate times must be heat disinfected. Heat disinfection: dishwasher, sterilising sink, steam cleaner, adequate time and temperate combinations.	
17	If heat disinfection is not possible, food contact surfaces, equipment and utensils must not be shared and must be designated for raw/non RTE or RTE foods only.	

Officer signat

Food-Business-Operator / Representative signature

Business: ..... Date: .....

18	Clean and disinfect between uses non-food contact surfaces used at different times for raw/non RTE and RTE foods.	provide evidence that your antibacterial sanitiser meets this standard or replace with one that does.
19	Chemical disinfection is a two-stage process, i.e. cleaning and disinfection, even if a sanitiser is used for both stages.	
20	Chemicals must comply with BS EN1276 or BS EN13697.	
21	Use correct dilution, contact time, rinse instructions.	
22	Cloths used in raw/non RTE areas must not be used in "clean area's" unless suitably washed between uses, e.g. 90°C hot cycle in a washing machine. If they are laundered off site, you must advise the laundry of this requirement, in case an energy saving wash is being undertaken.	
23	All cleaning and disinfecting materials e.g. cloths, sprays, sponges, etc. used in the raw/non RTE area must not be used in the 'clean area'.	

**PERSONAL HYGIENE / HANDLING PRACTICES**

	Taps at wash hand basins must turned off using paper towel after washing hands.	
25	Wash hands after changing contaminated clothing and before putting on clean clothing.	
26	Aprons and/or overalls should be changed before handling RTE foods or prior to entering a "clean area". Using disposable aprons for different activities will assist.	

**Training**

27	<p>Staff that handle RTE foods must be suitably trained in food safety and hygiene and in particular:-</p> <ul style="list-style-type: none"> <li>• The control of cross contamination involving E. coli 0157.</li> <li>• Effective hand washing techniques, as set out in the guidance.</li> <li>• The disinfection techniques of safety-critical cleaning and disinfection of surfaces and equipment, and verified as competent.</li> <li>• Matters detailed above will need to be documented, and the instruction and training refreshed if supervision determines that the above requirements are not being implemented.</li> </ul> <p>Access the <b>E. coli 1057 Control of Cross Contamination</b> document at  <a href="http://www.food.gov.uk/sites/default/files/multimediatest/pdfs/guidance/ecoli-control-cross-contamination-guidance.pdf">http://www.food.gov.uk/sites/default/files/multimediatest/pdfs/guidance/ecoli-control-cross-contamination-guidance.pdf</a></p>	<p>implement the E.coli 0157 safe method (CA) with you at home inspection.</p>
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**Timescale for Compliance with all matters is Immediate**

**Recommendations:**

- use of colour coded chopping boards, knives, cloths, disinfectant / sanitiser spray bottles, etc.;
- use of non-hand operable taps at wash hand basins;
- sponges and scourers when not in use should be stored in a sanitising liquid that is effective against E. coli 0157 which should be replaced frequently throughout the day; sponges and scourers should be replaced at least daily.
- introduction of a goods in receiving area;
- single use / disposable cloths;
- separate thermometer probes for raw/non RTE and ready to eat foods;
- wall-mounted dispensers for cleaning chemicals;
- label raw/non RTE and 'clean' areas / surfaces;
- ensure integrity of packaging.

Officer signature

Food Business Operator / Representative signature

Hertsmere Borough Council  
**CONFIDENCE IN MANAGEMENT (Food Safety Management and Training)**

Business: Borehamwood cafe Date: 5/01/18

Item	Requirements	Officer Comments
1	All food business operators are required to have in place a Food Safety Management System based on the Hazard Analysis and Critical Control Point principles (HACCP). The Safer Food Better Business manual would be acceptable and this can be obtained free of charge from the Food Standards Agency. You will need to read, <u>complete</u> and monitor it to reflect what you do in your business. <b>Timescale for compliance – 2 months</b>	X/O system in place. SFBBS manual left behind by previous owner not used.
2	You must review your Food Safety Management System / HACCP and take account of matters that the officer has commented upon. <b>Timescale for compliance – 2 months</b>	
3	You have Safer Food Better Business as your Food Safety Management System. You need to up keep the Safer Food Diary on a daily basis to ensure you are fully compliant. <b>Timescale for compliance – Immediate</b>	No daily checks done
4	There are some parts of the SFBBS manual which have not been fully completed. Arrange for the whole manual to be reviewed, to ensure that it does reflect the foods that you prepare and serve and that <u>all</u> sections are completed. The controls in the manual should be fully implemented. <b>Timescale for compliance – 1 month</b>	Old SFBBS manual not used or implemented. No thermometers in some fridge
5	You must introduce a system of monitoring temperatures of cooking, reheating and cooling of food. You are advised to record these as part of your Safer Food Better Business manual. <b>Timescale for compliance – 1 week</b>	X/O system, no evidence of temperature checks done, no probe seen
6	The person responsible for the development and maintenance of the Safer Food Better Business manual must be adequately trained in its application and principles. I left you with details of course dates and the trainer can be contacted on 0759 866 8894. <b>Timescale for compliance – 3 months</b>	X/O evidence SFBBS training by 'responsible person' state 2 chefs have level 3, no evidence
7	Food handlers who handle high risk foods, should attend a CIEH Level 2 Award Food Safety in Catering training course or equivalent. I attach details for your information. <b>Timescale for compliance – 2 months</b>	X/O evidence of Level 2 or 3 training -
8	The person responsible for the management and supervision of the food business on site should be trained to at least CIEH Level 3 – Supervising in Food Safety in Catering or equivalent. I understand that Welwyn Hatfield Borough Council provide this course and further details can be obtained from Ms Sandra Hone – 01707 357 202. Hygiene Audit Systems and PHR Training also run this course and there may be other local providers and their contact details can be obtained either from the Chartered Institute of Environmental Health or the Royal Institute of Public Health and Hygiene. <b>Timescale for compliance – 3 months</b>	and to have <del>the</del> level 2 training provide evidence training for - and
9	Food hygiene training certificates were not available for inspection. Can you please send copies of these to this department by return of post. <b>Timescale for compliance – Immediate</b>	as above
10	Please complete and return the registration form I left with you. <b>Timescale for compliance – 28 days</b>	Form left to complete
11	Allergen control – use the chef recipe cards and dishes allergen content chart to identify and control allergens and inform customers (should they ask). <b>Timescale for compliance – Immediate</b>	X/O allergen information, info left.

Officer signature

*M. Coates*

Food Business Operator / Representative signature

*J.P.F.*