



MARCELA PALICKOVA @haringey.gov.uk

Food Safety/Health & Safety Inspection Report

This inspection report covers only the areas inspected at the time of the inspection. It does not indicate compliance with any provision of the relevant food safety or health and safety law. It is not a notice requiring works to be carried out.

WK/ <u>603222</u>	Date: <u>12/6/2024</u>	Time In: <u>12⁰⁰</u>	Time Out:
Routine <u>FIRS re-hot</u>	Revisit	Complaint visit	Other: _____
Name of Business: <u>YMCA LONDON CITY AND NORTH YMCA</u>			
Address: <u>184 TOTTENHAM LANE, HORNSEY NR ECG</u>			
Business Operator: <u>YMCA LONDON CITY AND NORTH YMCA</u>		Business Type: <u>CHARITY / SUPPORT GROUP</u>	
Person(s) seen/interviewed: <u>SUE CAMPANY</u>		Position: <u>manager</u>	

Documents/Records Examined

Food Safety Documents ☒ HACCP / FSMS (SFBB) ☐ Flow diagrams ☒ Pest control reports ☒ Cleaning schedules ☒ Temperature records ☐ Waste transfer notes e.g. Waste General / Waste oil / Animal by-products Areas inspected:	☒ Training records ☐ Supplier's invoices ☐ Import documents ☐ Complaints ☒ Allergen information ☐ Other documents: _____ Samples taken:	Health & Safety Documents ☐ Health & Safety Policy ☐ Induction & Training ☐ Risk Assessments ☐ First Aid ☐ COSHH assessments ☐ Gas / Electrical certification ☐ Accident record ☐ Maintenance records ☐ Lift engineer ☐ Fork Lift Trucks ☐ Other documents _____ _____ _____
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Inspection outcome	☒ No further action - [verbal] [written] advice ☒ Inspection report left on site ☐ Inspection report to follow ☒ Hygiene rating sticker [left on site] [to follow]	☐ Revisit required ☐ Notice/s [served] - [to follow] ☐ Premises closed - [formal] [voluntary] ☐ Legal action to be considered
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FOOD HYGIENE RATING

Food Hygiene Rating	Annex 5 Score
Compliance with food hygiene and safety procedures	5
Compliance with structural requirements	5
Confidence in management/control procedures	0
Total Score	10
Your Food Hygiene Rating is / to follow / not applicable:	0 1 2 3 4 5

Has the officer clearly explained to you the outcome of this inspection so that you understand what you need to do (if anything) and by when? ☐ Yes ☐ No Agreed Timescale: _____

Person seen (print): SUE CAMPANY
Person seen (signature): S. Campany
Inspector's name (print): MARCELA PALICKOVA
Inspector's signature: _____
Position: Housing options manager
Position: FOOD SAFETY OFFICER

Understanding Your Inspection Report

This report only covers those areas inspected at the time of the visit. All items marked 'L' are legal requirements and 'R' recommendations for best practice.

Please note this schedule of works is NOT exhaustive but list those items which are obvious at the time of the visit. You are reminded the obligation rests with the business to ensure compliance with all legal requirements.

If you wish to discuss any items relating to this inspection report, please contact the inspecting officer. If your concerns remain unresolved or you should like to discuss other matters regarding the visit, please contact the Commercial Environmental Health Manager on: **020 8489 1000**; email: **Frontline@haringey.gov.uk**. The Council's 'Complaints Procedure and Enforcement Policy' is available at: **www.haringey.gov.uk**

FOOD HYGIENE RATING

This authority operates the national Food Hygiene Rating Scheme. This is designed to help consumers choose where to eat out or shop for food by giving them information about the hygiene standards in food outlets at the time they are inspected. Your rating has been calculated on the basis of the standards found at the time of inspection. Your inspection report outlines the inspector's findings and highlights the priority actions and improvements that are needed to ensure that you are complying with relevant food safety law.

A sticker showing your rating following your recent inspection will be given at the time of the inspection or sent in due course. You can tell your customers how good your hygiene standards are by placing the sticker in the window/door.

You must remove and destroy the sticker showing your previous rating. The rating displayed must relate to the current inspection. All other stickers not reflecting this rating must be removed. To continue to display a previous rating may constitute an offence under the **Consumer Protection from Unfair Trading Regulations 2008**. Your Food Hygiene Rating will also be published on the Food Standards Agency's website at: **www.food.gov.uk/ratings** within **four weeks** from receiving this letter.

1. If you think that the rating is wrong or unfair – in other words it does not reflect the hygiene standards at the time of your inspection – you can **'appeal'**.
2. If you have improved the hygiene standards since your inspection, or if there were unusual circumstances at the time of the inspection that might have affected your food hygiene rating, you have a **'right to reply'** so that you can explain this to potential customers that look up your rating online.
3. If you make the improvements to hygiene standards that are highlighted in your inspection report, you can **'request a re-visit'** with a view to giving you a new food hygiene rating. Haringey Council will charge for this re-visit. Details of the charges and how to access the 'request a revisit', 'appeal' and 'right to reply' forms can be found at www.haringey.gov.uk

How is your food hygiene rating calculated?

Total Score	0 – 15	20	25 – 30	35 – 40	45 – 50	> 50
Highest permitted individual score	5	10	10	15	20	
Rating						

NOTICE OF OUR POWERS

Under the legislation listed below, an authorised officer may at all reasonable (when open to trade) times on production of his/her identification, enter any business premises under the legislation listed below for the purpose of inspection and/or enforcement. Admission to a private dwelling (home) shall not be demanded unless 24 hours notice of the intended entry is given to the occupier.

- | | |
|---|---|
| ☐ Food Safety Act 1990 | ☐ Health & Safety at Work etc Act 1974 |
| ☐ Food Safety & Hygiene (England) Regulations 2013 | ☐ Environmental Protection Act 1990 |
| ☐ Regulation EC No. 178/2002 | ☐ Other: |

SUMMARY OF YOUR RIGHTS

For further information, please refer to the following publications:

1. How to appeal against a decision made by a local authority (Food Standards Agency)
2. What to expect when a health and safety inspector calls (Health and Safety Executive)
3. London Borough of Haringey Enforcement Policy (Haringey Council)

These rights, are taken from Code B of the Police and Criminal Evidence Act 1984 (Code of Practice for the Search of Premises and the Seizure of Property Found on Persons or Premises).

OTHER USEFUL WEBSITES

Haringey Council: **www.haringey.gov.uk** • Health and Safety Executive: **www.hse.gov.uk** • GOV.UK: **www.gov.uk**
Food Standards Agency: **www.food.gov.uk**

A large, stylized, handwritten letter 'Z' is drawn on a piece of white paper with horizontal blue lines. The letter is formed by a single continuous black line. It starts with a horizontal top bar, followed by a diagonal stroke down to the left, and ends with a horizontal bottom bar. The letter is positioned in the center of the page.

Below is an outline of food law, further details can be found at:
www.food.gov.uk/business-industry

Management		
	Food procedures and records Reg (EC) 852/2004 Article 5 paragraph 1 & 2	You must have, and use, written procedures to control the food hazards in your business. The extent of these depends on the size and type of your business. You must: • Have ways of checking things critical to food safety e.g. food temperatures, contamination • Have procedures for when things go wrong e.g. food held above safe storage temperatures • Keep records of your checks. There is a free pack for caterers and retailers called Safer food, better business to help you comply with this requirement. Download at www.food.gov.uk/business
	Training & Supervision Reg (EC) No 852/2004 Annex II Ch XII	Food handlers must be supervised/trained in food hygiene to a level appropriate to their work.
	Stock Control and date labelling Reg (EC) 852/2004, Article 5 para 2	You need a system to stop food you prepare being used past its shelf life. e.g. a system of "Use by" date labelling.
	Food Registration Reg (EC) No 852/2004 Article 6 Paras 1 and 2	Your food business/ownership details must be registered with Haringey Council. This can be done online at www.haringey.gov.uk
Hygiene		
	Temperature Control Reg (EC) 852/2004, Annex II, Ch I, Para 2d The Food Safety and Hygiene (England) Regulations 2013 Sch 4	Food must be transported, stored, defrosted, cooked, reheated and/or displayed at safe temperatures. These temperatures should be appropriately monitored and records kept of these checks.
	Contamination Reg (EC) No 852/2004 Annex II Ch IX	You need to prevent the risk of contamination of ready to eat foods with bacteria from raw food (meat & unwashed vegetables) e.g. by separation in storage / using colour coded utensils.
	Personal Hygiene Reg (EC) No 852/2004 Annex II Ch VIII paras 1&2	Food handlers must maintain good personal hygiene. When handling open food they must wear suitable, clean clothing, wash their hands regularly and tie back or cover their hair. Food handlers with infected wounds, skin infections, or diarrhoea/vomiting must not handle food.
Structure		
	Cleaning Reg (EC) 852/2004, Annex II, Ch V & Ch IX	Food and hand contact surfaces/equipment must be cleaned and disinfected to prevent contamination. Care must be taken not to contaminate surfaces with dirty wiping cloths.
	Wash hand basin Reg (EC) No 852/2004 Annex II Ch I Para. 4	You must have a suitable number of wash hand basins supplied with both hot and cold, or mixed, running water, soap and a hygienic means of drying hands. Used only for hand washing.
	Rooms with open food Reg (EC) 852/2004, Annex II, Chapter II	Surfaces must be capable of being cleaned and or disinfected.
	Rooms without open food Reg (EC) 852/2004, Annex II, Chapter II	Surfaces must be kept clean and maintained in good repair and condition.
	Lighting Reg (EC) No 852/2004 Annex II Ch I Para 7	Premises must be adequately lit. (It is recommended that fluorescent light fittings in food rooms are fitted with covers to aid cleaning and to retain glass in case of breakage).
	Ventilation Reg (EC) 852/2004 Annex II Chapter I Para 5	Premises must be adequately ventilated. Ventilation systems must be accessible so that any fans, canopies, ducting and grease filters can be maintained in a clean condition.
	Waste Reg (EC) No 852/2004 Annex II Chp VI Para 3	Rubbish must be suitably stored in pest proof bins and properly disposed of. Oils/fats and raw meat/fish products must be properly disposed of by a suitable contractor.
	Condition of equipment Reg (EC) No 852/2004 Annex II Ch V para 1	Equipment/fittings must be capable of being cleaned/disinfected and must be kept clean.
	Facilities for cleaning Reg (EC) 852/2004, Annex II, Ch II, Pars 2 & 3	There must be adequate facilities for washing food and washing/disinfecting equipment.
	Pest Control Reg (EC) No 852/2004 Annex II Ch 1, 2c & Ch IX, 4	Action must be taken to keep premises pest free and prevent pets/pests from entering.
	WCs Reg (EC) 852/2004, Annex II, Chapter I, Para 3	There must be an adequate number of WCs that do not open directly into rooms with open food.
Food Standards		
	Food Article 14(1) of Regulation (EC) 178/2002	Food you sell, or use as ingredients must be: safe, fit to eat, not contaminated and of an appropriate substance, quality and nature.
	Food Labelling Food Information Regulations 2014 Regulation (EU) No 1169/2011	Food must not be falsely described. Food sold as pre packed food must be correctly labelled.
	Use by dates Regulation (EU) No 178/2002 Article 14(1) Food Safety Act 1990 Section 14	It is an offence to use or sell food after its "Use by" date as the food is deemed unsafe. It is an offence to sell food after its "Best Before" date if it is unsafe, or has deteriorated in the quality expected by the consumer.
	Traceability Article 18 of EC Regulation 178/2002 Regulation (EC) 852/2004 Article 5 para 1 & 2	You need to be able to show where you obtain your food products and ingredients from, and which ingredient go into any products you produce (e.g. keep receipts, batch details & recipes).
	Allergens Food Information Regulations 2014	Businesses must provide information to customers on allergens. This includes labelling of pre packed products and giving information on allergenic ingredients in loose foods & meals etc.