

FOI Ref 6675

Response sent 10 February

**Food hygiene report from restaurant 72 China on Regent Street, Cambridge**

Please find inspection report attached

Further queries on this matter should be directed to [foi@cambridge.gov.uk](mailto:foi@cambridge.gov.uk)

The Food Safety Act 1990 and relevant Regulations and Directives - Report of Inspection

Cambridge City Council, Commercial Team, PO Box 700, Cambridge, CB1 0JH Tel: 01223 457900 - Email: commercial@cambridge.gov.uk

Business Name/Trading Address: @72 China 72 Regent St Cambridge CB2 1DP  
 FBO Name: Best Dish Ltd Reg. Address:  
 Type of Premises: restaurant Date/Time: 21/1/20 Business Tel: 01223 956875  
 Inspecting Officer: [Redacted] (EHO/TO) Signature: [Redacted] Officer Tel: 01223 45[Redacted]  
 Areas Inspected: storage, kitchen, toilet, outside area Reason for Visit: Routine Insp.  Rescore Insp.

Areas Assessed - FOOD HYGIENE & SAFETY (H) <input checked="" type="checkbox"/> = Satisfactory <input checked="" type="checkbox"/> = Requires Attention N/A = Not Assessed/Applicable			
Temperature Control <input checked="" type="checkbox"/>	Cross Contamination <input checked="" type="checkbox"/>	Stock Rotation / Coding <input checked="" type="checkbox"/>	
First Aid Provision <input type="checkbox"/>	Personal hygiene <input checked="" type="checkbox"/>		
Areas Assessed - STRUCTURE & CLEANING (S) <input checked="" type="checkbox"/> = Satisfactory <input checked="" type="checkbox"/> = Requires Attention N/A = Not Assessed/Applicable			
Cleaning and Cleanliness <input checked="" type="checkbox"/>	Washing Up Facilities <input checked="" type="checkbox"/>	Waste Disposal <input checked="" type="checkbox"/>	
Structure (Repair) <input checked="" type="checkbox"/>	Hand Washing Facilities <input checked="" type="checkbox"/>	Pest Control <input checked="" type="checkbox"/>	
Equipment (Repair) <input checked="" type="checkbox"/>	Water Supply <input checked="" type="checkbox"/>	Sanitary Accommodation <input type="checkbox"/>	
Areas Assessed - MANAGEMENT (M) <input checked="" type="checkbox"/> = Satisfactory <input checked="" type="checkbox"/> = Requires Attention N/A = Not Assessed/Applicable			
DFSMS/HACCP Adequacy of documentation <input checked="" type="checkbox"/>	Cleaning programme/schedules <input checked="" type="checkbox"/>	Food Allergen <input type="checkbox"/>	
DFSMS/HACCP Identification of Critical Points <input checked="" type="checkbox"/>	Training/Instruction/supervision <input checked="" type="checkbox"/>	Traceability <input checked="" type="checkbox"/>	
DFSMS/HACCP Controls Effective/Review <input checked="" type="checkbox"/>			

ADDITIONAL COMPLIANCE CHECKS (H&S) (LIC) (SMOK) (EP)

Smoking Signage Displayed Yes  No  N/App  Statutory Nuisance(s) Observed Yes  No   
 H&S Hazard(s) Observed Yes  No  N/App  License Displayed Yes  No  N/App

RECORDS WITNESSED  = Records Seen

DFSMS (HACCP) <input checked="" type="checkbox"/>	Probe Cal. Temps <input type="checkbox"/>	Invoices <input type="checkbox"/>	Gas Safety Cert <input type="checkbox"/>
Delivery Temps <input type="checkbox"/>	Dishwasher Temps <input type="checkbox"/>	Suppliers List <input checked="" type="checkbox"/>	Vent. Clean Cert <input type="checkbox"/>
Storage Temps <input checked="" type="checkbox"/>	Maintenance <input type="checkbox"/>	Internal /External Audit <input type="checkbox"/>	Other (List Below) <input type="checkbox"/>
Cook/Reheat Temps <input checked="" type="checkbox"/>	Cleaning Schedules <input type="checkbox"/>	Waste Transfer Notes <input checked="" type="checkbox"/>	
Hot Hold Temps <input type="checkbox"/>	Menus <input checked="" type="checkbox"/>	Pest Control Records <input checked="" type="checkbox"/>	
Cold Display Temps <input type="checkbox"/>	Allergen Signposting <input checked="" type="checkbox"/>	Staff Sickness <input type="checkbox"/>	
Cooling Time/Temps <input type="checkbox"/>	Allergen Matrix <input checked="" type="checkbox"/>	FH Training <input checked="" type="checkbox"/>	

INSPECTION FINDINGS - THESE ARE THE POINTS WHICH REQUIRE ATTENTION L=LEGAL R=RECOMMENDATION

No.	Inspection Findings/Requirements	Legal (L) / Rec (R)	Timescale	Reg. Code (See Notes)
1	There were very few customers in the restaurant but there was a large amount of prepared foods including fish and meat, in the kitchen waiting to be cooked. Only keep as much food out of the fridge as you are likely to need for the next few hours to prevent bacteria from growing on the food.	L	immediately	D
2	Please ensure that herbs/vegetables that you buy in unwashed are washed before cooking.	L	immediately	E

SAMPLES TAKEN: If there are further requirements than listed above, you will be issued with a continuation sheet

ANNEX 5 RATING AND FHRS DETERMINATION - TICK HERE  IF TO BE ASSESSED LATER FOLLOWING GUIDANCE

Compliance with the law	Good	5	10	15	20	Poor	25	Total	FHRS (0-5)
Food Hygiene and Safety (H)	0	5	10	15	20	25		30	3
Structure and Cleaning (S)	0	5	10	15	20	25			
Management - Control Systems/Training (M)	0	5	10	20	30				

ACTION BY LOCAL AUTHORITY


A copy of this document will be left on site. If you should require further explanation of the above, please contact the inspecting officer via the details at the top of this report. You may request a follow up letter.

Action by Local Authority: Compliance Revisit  (timescale) ..... Statutory Notice/s   
 Additional Compliance Action/s (please state).....

This report only covers those areas inspected at the time. It does not necessarily signify compliance with all matters under the relevant legislation. For further information & legislation please read the notes provided. Our full environmental health privacy policy is available at <https://www.cambridge.gov.uk/media/6335/environmental-health-privacy-notice.pdf>

Person(s) interviewed: [Redacted]  
 Inspection form received by: [Redacted] Signed: [Redacted]

OFFICER USE:  
 FHRS Sticker   
 Prov.  Send   
 Report to HQ   
 To Send



**Cambridge City Council**  
**The Food Safety Act 1990 and relevant Regulations and Directives**  
**Report of Inspection (Continuation Form)**

Cambridge City Council, Commercial Team, PO Box 700, Cambridge, CB1 0JH Tel: 01223 457900 - Email: commercial@cambridge.gov.uk

Business Name/Trading Address: @ 72 China 72 Regent St Cambridge  
 Date/Time: 2/11/20 Inspecting Officer: [REDACTED] (EHO/TO)  
 Signature: [REDACTED] Officer Tel: 01223 45( [REDACTED] )

**INSPECTION FINDINGS - THESE ARE THE POINTS WHICH REQUIRE ATTENTION L=LEGAL R=RECOMMENDATION**

No.	Requirements	Legal (L)/ Rec (R)	Timescale	Reg. Code (See Notes)
3. (H)	i recommend that high risk foods such as fish and meat are departed in the base of the fridge.	R		
4. (H)	Since rice is hot held for up to 4 hours, you must check to ensure that after 2 hours that the temperature is above 63°C to keep the food safe.	L	immediately	B
5. (H)	You must ensure that you are able to accurately measure out the sanitizer liquid so that you can dilute it with water to the correct strength. This is necessary to kill bacteria on surfaces and equipment.	L	immediately	G
6. (H/S)	Please obtain hand towels for the toilet cubicle.	L	immediately	H/J
7. (S)	Please repair the damaged floor covering in the kitchen which cannot be effectively cleaned.	L	2 months	L
8. (S)	Please repair the ceiling in the basement corridor above the dry food storage shelf.	L	1 month	K
9. (S)	Please clean the floor inside the dry storage area in the basement kitchen, since there is an odour which may be due to some old vegetables in this storage area.	L	1 week	K

**ADDITIONAL COMMENTS:**

A copy of this continuation document will be left on site with the main report of inspection. If you should require further explanation of the above, please contact the inspecting officer via the details at the top of this report. You may request a follow up letter. This report only covers those areas inspected at the time. It does not necessarily signify compliance with all matters under relevant legislation. For action to be taken by the local authority and for information regarding the determination of your rating and safeguards **please read the notes provided.**

Person(s) interviewed: [REDACTED]  
 Inspection form received by: [REDACTED] Signed: [REDACTED]



**Cambridge City Council**  
**The Food Safety Act 1990 and relevant Regulations and Directives**  
**Report of Inspection (Continuation Form)**

Cambridge City Council, Commercial Team, PO Box 700, Cambridge, CB1 6JH Tel: 01223 457900 - Email: commercial@cambridge.gov.uk

Business Name/Trading Address: @ 72 China, 72 Regent St Cambridge CB2  
 Date/Time: 21/1/20 Inspecting Officer: [Redacted] (PHOTO)  
 Signature: [Redacted] Officer Tel: 01223 45([Redacted])

**INSPECTION FINDINGS - THESE ARE THE POINTS WHICH REQUIRE ATTENTION L=LEGAL R=RECOMMENDATION**

No.	Requirements	Legal (L) / Rec (R)	Timescale	Reg. Code (See Notes)
10. (M)	Please remember to complete the daily diary sheets every day (the last few days since 15/1/20 are missing). Also the last 4 weekly review needs completing.	L	ongoing	U
11. (M)	I recommend that you calibrate your probe on a regular basis using the boiling and ice water methods discussed.	R		V

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Person(s) interviewed: [Redacted]  
 Inspection form received by: [Redacted] Signed: [Redacted]

