

FOI Ref
7430

Response sent
2 Jul 20

(CCC) Hygiene Report

Please may I have a copy of the hygiene inspection report for Japas Sushi from January?

Thank you for your request for information above, which we have dealt with under the terms of the Freedom of Information Act 2000.

I hope the following will answer your query:

Please find the copy of the hygiene inspection report attached.

We aim to provide a high quality service to you and hope that you are satisfied with this response. If you have any further questions please do not hesitate to contact us.

Further queries on this matter should be directed to 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: SARAS SUSHI, 9, SAVON STREET, CAMBRIDGE, CB2 1HN
 FBO Name: [REDACTED] Reg. Address: As Above
 Type of Premises: Sushi Restaurant Date/time: 20/01/2020 12:30 Business Tel: 01223 365321
 Inspecting Officer: [REDACTED] (EHO/TO) Signature: [REDACTED] Officer Tel: 01223 [REDACTED]
 Areas inspected: Main Kitchen / W-CI Dry store 1st floor / External Bar Reason for Visit: Routine Insp. ☒ Rescore Insp. ☐

Areas Assessed - FOOD HYGIENE & SAFETY (H) ✓ = Satisfactory X = Requires Attention N/A = Not Assessed/Applicable
 Temperature Control ☒ Cross Contamination ☒ Stock Rotation / Coding ☒
 First Aid Provision ☒ Personal hygiene ☒ Nothing unfit - Date labels management

Areas Assessed - STRUCTURE & CLEANING (S) ✓ = Satisfactory X = Requires Attention N/A = Not Assessed/Applicable
 Cleaning and Cleanliness ☒ 5. Washing Up Facilities ☒ Waste Disposal ☒
 Structure (Repair) ☒ Hand Washing Facilities ☒ Pest Control ☒
 Equipment (Repair) ☒ Water Supply ☒ Sanitary Accommodation ☒

Areas Assessed - MANAGEMENT (M) ✓ = Satisfactory X = Requires Attention N/A = Not Assessed/Applicable
 DFSMS/HACCP Adequacy of documentation ☒ Cleaning programme/schedules ☒ Food Allergen ☒
 DFSMS/HACCP Identification of Critical Points ☒ Training/instruction/supervision ☒ Traceability ☒
 DFSMS/HACCP Controls Effective/Review ☒ 6, 7, 8, 9

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 checked="" 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 checked="" type="checkbox"/>
Storage Temps <input type="checkbox"/>	Maintenance <input type="checkbox"/>	Internal / External Audit <input type="checkbox"/>	Other (List Below)
Cook/Reheat Temps <input type="checkbox"/>	Cleaning Schedules <input checked="" 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 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.	1x food handler on arrival not wearing protective clothing, no apron or head covering, dashed off on sighting me, so he knew he should be wearing it.	L	Immediate rectified	H
2.	Do not obstruct Wash hand Basin, large pan + plastic container set over hand wash sink on arrival whilst Kitchen in use. (Chef was washing up and pan put on WTB3 during visit)	L	Immediate rectified	J
3.	Staff still storing knives down back of raw food prep table whereas there is space on the knife magnet on the wall.	L	Immediate rectified	G/E
4.	You need to review storage in kitchen so space to put food when cooking, although bidded, food close to	L	Immediate	E

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

SAMPLES TAKEN:

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

Compliance with the law	Good	→				Poor	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:

FHSR Sticker

Prov. ☒ Send ☐

Report to HO

To Send ☐

CAMBRIDGE CITY COUNCIL