

FOI Ref

8407

Response sent

15 Jan 2021

(CCC) Food inspection report

The last 3 Food Safety Officer's Inspection Reports for The Peking Restaurant, located at 10 Homerton Street, Cambridge CB2 8NZ.

It says we are authorized these reports in this summary:

<https://ratings.food.gov.uk/business/en-GB/506710>.

Response:

The last three inspection reports have been provided.

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: PERKINS RESTAURANT 10 HUNTINGTON ST, CAMBRIDGE
 FBO Name: [REDACTED] Reg. Address: [REDACTED] CB2 8N2
 Type of Premises: Restaurant Date/time: 10/11/18 9/12/11 Business Tel: [REDACTED]
 Inspecting Officer: [REDACTED] (EHQ/TO) Signature: [REDACTED] Officer Tel: [REDACTED]
 Areas inspected: KITCHEN / STORAGE / W.C.'S 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 ☒

Areas Assessed - STRUCTURE & CLEANING (S) ✓ = Satisfactory X = Requires Attention N/A = Not Assessed/Applicable

Cleaning and Cleanliness ☒ 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 Traceability ☒
 DFSMS/HACCP Identification of Critical Points ☒ Training/Instruction/supervision ☒
 DFSMS/HACCP Controls Effective/Review ☒

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

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.	Raw Prawns were stored above fruit and veg next to vegetables in the fridge. All high risk raw food should be stored below cooked / ready to eat food in a fridge.	L	immediate	F
2.	Please keep all food covered. The raw prawns in the fridge were not covered and a bag of vegetables in the freezer were not covered.	L	1.	F
3.	Packets / bags of Potato skins were stored on the floor. Please do not store food on			

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

SAMPLES TAKEN:

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	Total	FHRS (0-5)
Food Hygiene and Safety (H)	0	5	10	15	20	25	35	1
Structure and Cleaning (S)	0	5	10	15	20	25		
Management - Control Systems/Training (M)	0	5	10	15	30			

ACTION BY LOCAL AUTHORITY

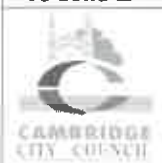
A copy of this document will be left on site. If you should require further explanation of the above, please contact the Inspecting officer via the details at the top of this report. You may request a follow up letter.

Action by Local Authority: Compliance Revisit ☒ (timescale) 2 months Statutory Notice/s ☐
 Additional Compliance Action/s (please state) [REDACTED]

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.

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

OFFICER USE:
 FHRS Sticker
 Prov. ☐ Send ☐
 Report to HO
 To Send ☐



Score		Type of Food and Method of Handling - Guidance on the scoring system				
40		Manufacturers of high-risk food, wholesalers and packers who re-wrap or re-pack high-risk foods. In this context, high-risk foods may be regarded as foods which support the growth of micro-organisms, and are ready to eat without further treatment that would destroy pathogenic micro-organisms or their toxins.				
30		Preparation, cooking or handling of <u>open</u> high-risk foods by caterers and retailers, except caterers that prepare typically less than 20 meals a day (see below).				
10		Preparation, cooking or handling by small caterers of open high-risk foods but serve less than 20 meals on a single day; Handling of pre-packed high-risk foods; Other wholesalers and distributors not included in the categories above; Manufacture or packing of foods other than high-risk; Establishments involved in the filleting, salting of fish for retail sale to final consumer.				
5		Retail handling of foods other than high-risk, and other ambient shelf stable products. Any other businesses not included in the categories above.				
Score		Method of Processing - Guidance on the scoring system		Not Included? Score		
20		The overriding principle to assess is whether the process itself creates an increased risk and /or the intention is to increase the shelf life of the product by applying it. Below is a non-exhaustive list of processing types that should be allocated an additional score of 20. Authorised officers will need to make a judgement regarding additional processing types not listed below.		0		
		<ul style="list-style-type: none">▪ Canning or other aseptic packing of low-acid foods;▪ Vacuum packing;▪ Sous-vide cooking;▪ Manufacture of cook/chill food, i.e. cooked and prepared meals or foods which may be eaten cold or after reheating. (The simple reheating of cook-chill meals is excluded from the scope of this paragraph;▪ Fermentation of meats e.g. to produce salamis and other fermented sausages;▪ Air drying e.g. dried hams, biltong, jerky;▪ Freeze drying;▪ Addition of salt and/ or other preserving agents;	<ul style="list-style-type: none">▪ The cooking and cooling of meat products prior to service e.g. production of hams by retailers, including butchers; This is not intended to be applied to simple catering operations where foods may often be pre prepared and subsequently re heated.▪ Establishments that manufacture, prepare, or serve high risk uncooked or lightly cooked ready to eat food of animal origin whose nature poses a residual microbiological food safety hazard. This is intended to include caterers /manufacturers producing foods such as steak tartare and other raw meat dishes, fish and meat carpaccio, types of sushi or sashimi, ceviche, and burgers less than thoroughly cooked.			
Score		Consumers at Risk - Guidance on the scoring system				
15		Food businesses involved in either the manufacture, distribution, packing or wrapping operations of food which is distributed nationally or internationally.				
10		Businesses serving a substantial number of customers, including a significant proportion from outside the local area; e.g. superstore, airport caterer, motorway service area caterer; Manufacturers not included in the category above.				
5		Businesses, most of whose customers are likely to be living, staying or working in the local area, e.g. supermarket or shop, local convenience store or high street or local restaurant.				
0		Businesses typically supplying less than 20 consumers each day.				
Score		Vulnerable Groups - Guidance on the scoring system		Not Included? Score		
22		Production and/or service of high-risk foods in establishments where the ultimate consumers of the product produced include a vulnerable risk group of more than 20 persons, such as those who are under 5 or over 65, people who are sick or immuno-compromised.		0		
Hyg. Score	Struc. Score	Hygiene / Structure - Guidance on the scoring system				
25	25	Almost total non-compliance with statutory obligations.				
20	20	General failure to satisfy statutory obligations – standards generally low.				
15	15	Some major non-compliance with statutory obligations – more work required to prevent fall in standards.				
10	10	Some non-compliance with statutory obligations and industry codes of recommended practice* that are not considered significant in terms of risk (but may become significant if not addressed). Standards are being maintained or improved.				
5	5	Good standard of compliance with statutory obligations and industry codes of recommended practice* with only minor contraventions.				
0	0	High standard of compliance with statutory obligations and industry codes of recommended practice*; conforms to accepted good practices in the trade.				
Score		Confidence In Management - Guidance on the scoring system				
30		Poor track record of compliance. Little or no food safety knowledge and understanding. Little or no appreciation of hazards, risks or quality control. No food safety management procedures. Does not recognise or accept the need for food safety and hygiene controls.				
20		Significantly varying record of compliance. Insufficient food safety knowledge and understanding. Poor appreciation of hazards and control measures. No food safety management procedures or unsatisfactory progress in terms of developing, documenting and implementing food safety management procedures, commensurate with type of business, since the last intervention rating. Some reluctance in recognising or accepting the need for food safety and hygiene control procedures.				
10		Satisfactory record of compliance. Access to relevant food safety advice source and/or guides to good practice or assurance schemes commensurate with type of business. Understanding of significant hazards and control measures in place. Has implemented satisfactory food safety management procedures or is making satisfactory progress towards documented food safety management procedures, commensurate with type of food business. Officers will need to ensure that a business is demonstrating it is actually 'making satisfactory progress' towards food safety management procedures. A score of 10 can be awarded for more than one intervention cycle if: the previous non-compliances have been addressed but different non-compliances have arisen; and the overall risk has not increased.				
5		Good record of compliance. Food safety advice available in-house or access to, and use of, technical advice from a Primary or Home Authority, trade associations and/or from guides to good practice or assurance scheme commensurate with type of business. Effective management control of hazards. Having effective self-checks with satisfactory documented food safety management procedures commensurate with type of business. Audit by Competent Authority confirms general compliance with procedures with minor non-conformities not identified as critical to food safety.				
0		Excellent record of compliance. Food safety advice available in-house or access to, and use of, technical advice from a Primary Authority or Home Authority, trade associations and/or from Guides to Good Practice or assurance schemes commensurate with type of business. Food Business Operator/ Manager knowledgeable and competent. Has effective self-checks with satisfactory documented food safety management procedures commensurate with type of business, and may have external audit processes in place. Audit by Competent Authority confirms good compliance with food safety procedures.				
Score		Significant Risk - Guidance on the scoring system		Not Included? Score		
20		Significant risk of food being contaminated with <i>Cl. botulinum</i> , and the organism surviving any processing and multiplying; or Significant risk of ready-to-eat food being contaminated with micro-organisms or their toxins that are pathogenic to humans e.g. <i>E.coli</i> O157 or other VTEC, <i>Salmonella</i> sp.; <i>Bacillus cereus</i>		0		
Total Score	Cat	Score	Min frequency	Cat	Score	Min frequency
	A	92 or higher	At least every 6 months	D	31 to 51	At least every 24 months
	B	72 to 91	At least every 12 months	E	0 to 30	Alternative enforcement strategies or interventions every 3 years
	C	52 to 71	At least every 18 months	Notes:		

Intervention Report Form – Report of Visit (Continuation Sheet)

Cambridge City Council, Commercial & Licensing Team, PO Box 700, Cambridge, CB1 0JH

Commercial Team Tel: 01223 457900 Email: commercial@cambridge.gov.uk / Licensing Team Tel: 01223 457890 Email: licensing@cambridge.gov.uk

Business Name/Trading Address: Peking Restaurant CB2 8NA
 Date/Time: 16/11/18
 Inspecting Officer: [Redacted] (EHO/TO/LO) Signature: [Redacted] Officer Tel: [Redacted]

No.	Requirements (Or if Revisit, Items Outstanding from Previous Inspection)	Legal (L) / Rec (R)	Timescale Or Completed ✓	Reg. Code (See Notes)
	The floor. You should also fold the bags / put into storage containers to prevent contamination.	L	"	F
4	During the inspection raw eggs which had been pooled had been stored at room temperature, 12°C. Please store high risk food at 8°C or for no more than 4 hrs and then discard.	L	"	D
5	Food is being left over night to cool at room temperature. Stock / Curry from dishes cooked the day before was on the store at room temperature. The temperature was 20°C when checked with a probe thermometer. Don't cook food at room temperature over night. Cooked food should be rapidly cooled within 90 minutes before being placed into a fridge. This can be achieved by reducing the portion size into several smaller containers, placing liquids in a container in a water bath at the sink to bring the temperature down quickly.	L	"	C
6	A can of lychee was on the prep table with a best before date 15/6/2017 and red food colouring best before 30/5/2017. I recommend that you don't sell food past its best before date.	R		
7	Ensure food is protected from contamination at the prep table. A dead fly was found in	L	"	F

ACTION BY LOCAL AUTHORITY

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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 relevant legislation. Please action any requirements and note the timescales given for compliance. Please read the notes provided

Person(s) interviewed:.....

Report of visit form received by:..... Signed:.....

Intervention Report Form – Report of Visit (Continuation Sheet)

Cambridge City Council, Commercial & Licensing Team, PO Box 700, Cambridge, CB1 0JH

Commercial Team Tel: 01223 457900 Email: commercial@cambridge.gov.uk / Licensing Team Tel: 01223 457890 Email: licensing@cambridge.gov.uk

Business Name/Trading Address:

Biking Restaurant, CB28 2NX

Date/time: 16/11/18

Inspecting Officer

(EHO/TO/LO) Signature:

Officer Tel:

No.	Requirements (Or If Revisit, Items Outstanding from Previous Inspection)	Legal (L) / Rec (R)	Timescale Or Completed ✓	Reg. Code (See Notes)
	The bowl of artichokes at the prep table.	L	"	
8	Please label all canned and frozen food with the date of freezing in the freezer	R		
9	The cooled drink in the fridge was 12°C. All high risk food must be stored at 8°C or below.	L	"	D
10	Please keep the rear door closed to prevent access by pests from the railway line. This was also recommended by your pest control company	L	"	O
11	Please ensure that you have separate cling film for raw and ready to eat food. It should be labelled.	L	"	F
12	There were a lot of wet tea towels on work surfaces. You should not use damp cloths on work surfaces. I would recommend that you use Jax cloths and dispose of after use	R		
13	You are using RTE soy bean oil which is genetically modified. You must ensure customers know you use this for allergy purposes and also inform customers that you use GM food or change for rapeseed oil	L	immediate	X
14	Please label MSG and other food taken out of original packaging. I would strongly recommend that you keep the packaging for allergen information	L	"	E

ACTION BY LOCAL AUTHORITY

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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 relevant legislation. Please action any requirements and note the timescales given for compliance. Please read the notes provided.

Person(s) Interviewed:.....

Report of visit form received by:..... Signed:.....

Cambridge City Council, Commercial & Licensing Team, PO Box 700, Cambridge. CB1 0JH

Business Name/Trading Address: Reliance Investments, CS 2012X

..... Date/time: 10/11/18 12.15 AM

Inspecting Officer: [REDACTED] (EHO/TO/LO) Signature: [REDACTED] Officer Tel: [REDACTED]

No.	Requirements (Or if Revisit, Items Outstanding from Previous Inspection)	Legal (L) / Rec (R)	Timescale Or Completed ✓	Reg. Code (See Notes)
15.	You didn't have your safe manuals M seek how of the Super food hygiene better business plan on site. Please have this on site at all times. The last diary entry was 4/6/18. Please ensure that the diary is completed when you are open.	L	Immediate	U
16.	Please complete an allergen matrix / M recipe card for all your dishes / provide a list of allergens that are in each dish of your menu for customers to view. This can be downloaded from www. food.gov.uk	L	h.	X
17.	I would recommend that you attend a M level 2 food hygiene training course.	R		

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 Visit ☐ (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 relevant legislation. Please action any requirements and note the timescales given for compliance. Please read the notes provided

Person(s) interviewed:.....

Report of visit form received by: ... Signed:



Food Safety Act 1990 and relevant Regulations and Directives - Report of Visit

Environmental Services, Mandela House, 4 Regent St, Cambridge, CB2 1BY
Tel 01223 457900 Fax 01223 457909 Email: envhealth@cambridge.gov.uk

WK1201413897

Letter Sent

Business name/address: The Peking Restaurant, 10 Homerton St, Cambridge, CB2 8NZ
Type of Premises: Chinese Restaurant Date/time of Inspection: 22/03/2016 12.45
Inspecting Officer: [Redacted] Signature: [Redacted]
Areas inspected (specified): Kitchen / Bar / W.C / Beer Dry Store Tel: [Redacted]

FOOD HYGIENE & SAFETY

Temperature Control (2) ☒ Cross Contamination ☒ Stock Rotation / Coding (1) ☒
First Aid Provision ☒ Personal hygiene ☒

STRUCTURE & CLEANING

Cleaning and Cleanliness ☒ Washing Up Facilities ☒ Waste Disposal ☒
Structure (Repair) ☒ Hand Washing Facilities ☒ Pest Control (3) ☒
Equipment (Repair) ☒ Water Supply ☒ Sanitary Accommodation ☒

MANAGEMENT/CONTROL SYSTEMS/TRAINING

HACCP Requirements Management Arrangements
Adequacy of documentation (4) ☒ Cleaning programme/schedules ☒ Food Allergen Traceability (6) ☒
Identification of Critical Points ☒ Training/instruction/supervision (5) (7) ☒
Effectiveness of Control Procedures/review ☒

ADDITIONAL COMPLIANCE CHECKS

Smoking Signage Displayed - Yes ☒ No ☐
H&S Hazard(s) Observed - Yes ☐ No ☒
Statutory Nuisance(s) Observed - Yes ☐ No ☐
License Displayed Behind Bar - Yes ☒ No ☐

Summary of matters discussed at the closing meeting (including details of any samples taken):

- ① Advised extend your date labelling in the refrigerators to food in fridges.
- ② Advised purchase a probe thermometer
- ③ Advised pest control contract
- ④ Advised monitoring records. Food hygiene training. Level 2
- ⑤ Need to have staff read the SFFB pack and sign staff training safe method section.
- ⑥ Allergy legislation, need supporting, advised on matrix
- ⑦ F&B food handler - evidence of

Records Examined: SFFB / PART B LICENSE / Cleaning Schedule / Suppliers list / invoices
Chinese pack / 14 week review + diary

⑥ Allergy legislation, need supporting, advised on matrix
You are about to run out of SFFB diary sheets please photocopy or download + print

Table 1: Compliance with the law	Good				Poor	Total
Food Hygiene and Safety	0	(5)	10	15	20	25
Structure and Cleaning	0	(5)	10	15	20	25
Management/Control Systems/Training	0	5	(10)	20	30	

Table 2: Determination of Food Hygiene Rating

Score & Additional Scoring Factor	Level Of Compliance	Food Hygiene Rating	Food Hygiene Rating ✓
0-15 No individual score greater than 5	Very Good	5	
(20) No individual score greater than 10	(Good)	(4)	✓
25-30 No individual score greater than 10	Generally Satisfactory	3	
35-40 No individual score greater than 15	Improvement Necessary	2	
45-50 No individual score greater than 20	Major Improvement Necessary	1	
>50 No additional scoring factor, just if >50	Urgent Improvement Necessary	0	

To be assessed at a later date having had consideration of guidance: ☐

A copy of this document will be left on site with a letter and report to follow.

Additional Information requested:

Action by Local Authority: Compliance Revisit ☐ Service of 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 food legislation. A box marked N/A indicates that the item was not assessed or it is not applicable. Boxes marked with a cross indicate items worthy of attention or improvement. If you wish to discuss anything relating to the inspection please contact the Commercial Team Manager on 01223 457902

Person(s) interviewed: [Redacted]

Inspection form received by: [Redacted] Signed: [Redacted]

1. POTENTIAL HAZARD

(a) Type of Food and Method of Handling

Handle low risk retail food / low risk preparation by voluntary and charitable groups
Handle prepacked high risk / cater for <20 daily / wholesale or distribute low risk food
Prepare or handle open high risk / manufacture or pack low risk / wholesale high risk
Produce or manufacture high risk food

SCORE

5
10
30
40

(b) Method of Processing e.g.

Vacuum packing of high risk foods
Manufacture of cooked and chilled food
Aseptic packing of low acid products
Small-scale production of cooked meat products
Thermal processing of low acid foods

20

(c) Consumers at Risk

Very few - includes premises supplying <20 consumers each day
Few - essentially local trade e.g. high street shop or local restaurant
Intermediate - trade over a larger area e.g. small manufacturer, supermarket
Substantial - national or international distribution e.g. meat products factory
Additional score for catering premises predominantly serving vulnerable groups

0
5
10
15
22

2. LEVEL OF CURRENT COMPLIANCE

(a) Food Hygiene and Safety

Excellent - high standard of compliance / conforms to good trade practice
Very Good - high standard of compliance / some improvements still possible
Satisfactory - some non-compliance / standards being maintained or improved
Fair - some non-compliance / more effort required to prevent fall in standards
Bad - general failure to comply / standards generally low
Very Bad - almost total non-compliance

0
5
10
15
20
25

(b) Structural

Excellent - high standard of compliance / conforms to good trade practice
Very Good - high standard of compliance / some improvements still possible
Satisfactory - some non-compliance / standards being maintained or improved
Fair - some non-compliance / more effort required to prevent fall in standards
Bad - general failure to comply / standards generally low
Very Bad - almost total non-compliance

0
5
10
15
20
25

3. SIGNIFICANCE OF RISK

Additional score for significant risk of E.coli 0157, VTEC or Cl.botulinum contamination

20

4. CONFIDENCE IN MANAGEMENT / CONTROL SYSTEMS

High confidence - internal technical advice and inspection / systematic controls
Moderate confidence - technical advice available / satisfactory procedures & systems
Some confidence - trade advice available / some appreciation of hazards
Little confidence - little hazard awareness / no food safety management system
No confidence - no appreciation of hazards / little or no technical knowledge

0
5
10
20
30

INSPECTION RATING TOTAL:

30 E

MINIMUM FREQUENCY OF INSPECTION	CATEGORY	POINTS RANGE
Every 6 months	A	92 - or higher
Every 12 months	B	72 - 91
Every 18 months	C	52 - 71
Every 2 years	D	31 - 51
Alternative enforcement strategy	E	0 - 30

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: The Peking Restaurant, Homerton Street, Cambridge.
 FBO Name: [REDACTED] Reg. Address: As above. 26/9/20
 Type of Premises: Restaurant Date/time: 25/09/2020 Business Tel: [REDACTED]
 Inspecting Officer: [REDACTED] (EHO/TO) Signature: [REDACTED] Officer Tel: 01223 45 [REDACTED]
 Areas inspected: Kitchen, WC, Dry store 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 ☒

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 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 ☒

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

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)	<u>Hygiene -</u> <u>Raw meat (although covered in cling film)</u> <u>was stored above food in a ready to eat</u> <u>condition (open stock, open tins etc).</u> <u>in the chiller. This can cause cross</u> <u>contamination. You must always</u> <u>store raw meat completely separately</u> <u>from other foods (Noted in freezer as well).</u>	L	<u>immediately</u>	F
2)	<u>You are using the green board directly</u>	L	<u>immediately</u>	E

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

SAMPLES TAKEN:

No -

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	Total	FHRs (0-5)
Food Hygiene and Safety (H)	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	25	30	2
Structure and Cleaning (S)	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25		
Management - Control Systems/Training (M)	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	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]

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Score	Type of Food and Method of Handling - Guidance on the scoring system					
40	Manufacturers of high-risk food, wholesalers and packers who re-wrap or re-pack high-risk foods. In this context, high-risk foods may be regarded as foods which support the growth of micro-organisms, and are ready to eat without further treatment that would destroy pathogenic micro-organisms or their toxins.					
30	Preparation, cooking or handling of <u>open</u> high-risk foods by caterers and retailers, except caterers that prepare typically less than 20 meals a day (see below).					
10	Preparation, cooking or handling by small caterers of open high-risk foods but serve less than 20 meals on a single day; Handling of pre-packed high-risk foods; Other wholesalers and distributors not included in the categories above; Manufacture or packing of foods other than high-risk; Establishments involved in the filleting, salting of fish for retail sale to final consumer.					
5	Retail handling of foods other than high-risk, and other ambient shelf stable products. Any other businesses not included in the categories above.					
Score	Method of Processing - Guidance on the scoring system	Not Included? Score				
20	<p>The overriding principle to assess is whether the process itself creates an increased risk and /or the intention is to increase the shelf life of the product by applying it. Below is a non-exhaustive list of processing types that should be allocated an additional score of 20. Authorised officers will need to make a judgement regarding additional processing types not listed below.</p> <div><ul style="list-style-type: none">• Canning or other aseptic packing of low-acid foods;• Vacuum packing;• Sous-vide cooking;• Manufacture of cook/chill food, i.e. cooked and prepared meals or foods which may be eaten cold or after reheating. (The simple reheating of cook-chill meals is excluded from the scope of this paragraph;• Fermentation of meats e.g. to produce salamis and other fermented sausages;• Air drying e.g. dried hams, biltong, jerky;• Freeze drying;• Addition of salt and/ or other preserving agents;</div> <div><ul style="list-style-type: none">• The cooking and cooling of meat products prior to service e.g. production of hams by retailers, including butchers; This is not intended to be applied to simple catering operations where foods may often be pre prepared and subsequently re heated.• Establishments that manufacture, prepare, or serve high risk uncooked or lightly cooked ready to eat food of animal origin whose nature poses a residual microbiological food safety hazard. This is intended to include caterers /manufacturers producing foods such as steak tartare and other raw meat dishes, fish and meat carpaccio, types of sushi or sashimi, ceviche, and burgers less than thoroughly cooked.</div>	0				
Score	Consumers at Risk - Guidance on the scoring system					
15	Food businesses involved in either the manufacture, distribution, packing or wrapping operations of food which is distributed nationally or internationally.					
10	Businesses serving a substantial number of customers, including a significant proportion from outside the local area; e.g. superstore, airport caterer, motorway service area caterer; Manufacturers not included in the category above.					
5	Businesses, most of whose customers are likely to be living, staying or working in the local area, e.g. supermarket or shop, local convenience store or high street or local restaurant.					
0	Businesses typically supplying less than 20 consumers each day.					
Score	Vulnerable Groups - Guidance on the scoring system	Not Included? Score				
22	Production and/or service of high-risk foods in establishments where the ultimate consumers of the product produced include a vulnerable risk group of more than 20 persons. such as those who are under 5 or over 65, people who are sick or Immuno-compromised.	0				
Hyp. Score	Struc. Score	Hygiene / Structure - Guidance on the scoring system				
25	25	Almost total non-compliance with statutory obligations.				
20	20	General failure to satisfy statutory obligations – standards generally low.				
15	15	Some major non-compliance with statutory obligations – more work required to prevent fall in standards.				
10	10	Some non-compliance with statutory obligations and industry codes of recommended practice* that are not considered significant in terms of risk (but may become significant if not addressed). Standards are being maintained or improved.				
5	5	Good standard of compliance with statutory obligations and industry codes of recommended practice* with only minor contraventions.				
0	0	High standard of compliance with statutory obligations and industry codes of recommended practice*; conforms to accepted good practices in the trade.				
Score	Confidence In Management - Guidance on the scoring system					
30	Poor track record of compliance. Little or no food safety knowledge and understanding. Little or no appreciation of hazards, risks or quality control. No food safety management procedures. Does not recognise or accept the need for food safety and hygiene controls.					
20	Significantly varying record of compliance. Insufficient food safety knowledge and understanding. Poor appreciation of hazards and control measures. No food safety management procedures or unsatisfactory progress in terms of developing, documenting and implementing food safety management procedures, commensurate with type of business, since the last intervention rating. Some reluctance in recognising or accepting the need for food safety and hygiene control procedures.					
10	Satisfactory record of compliance. Access to relevant food safety advice source and/or guides to good practice or assurance schemes commensurate with type of business. Understanding of significant hazards and control measures in place. Has implemented satisfactory food safety management procedures or is making satisfactory progress towards documented food safety management procedures, commensurate with type of food business. Officers will need to ensure that a business is demonstrating it is actually 'making satisfactory progress' towards food safety management procedures. A score of 10 can be awarded for more than one intervention cycle if: the previous non-compliances have been addressed but different non-compliances have arisen; and the overall risk has not increased.					
5	Good record of compliance. Food safety advice available in-house or access to, and use of, technical advice from a Primary or Home Authority, trade associations and/or from guides to good practice or assurance scheme commensurate with type of business. Effective management control of hazards. Having effective self-checks with satisfactory documented food safety management procedures commensurate with type of business. Audit by Competent Authority confirms general compliance with procedures with minor non-conformities not identified as critical to food safety.					
0	Excellent record of compliance. Food safety advice available in-house or access to, and use of, technical advice from a Primary Authority or Home Authority, trade associations and/or from Guides to Good Practice or assurance schemes commensurate with type of business. Food Business Operator/ Manager knowledgeable and competent. Has effective self-checks with satisfactory documented food safety management procedures commensurate with type of business, and may have external audit processes in place. Audit by Competent Authority confirms good compliance with food safety procedures.					
Score	Significant Risk - Guidance on the scoring system		Not Included? Score			
20	Significant risk of food being contaminated with <i>C. botulinum</i> , and the organism surviving any processing and multiplying; or Significant risk of ready-to-eat food being contaminated with micro-organisms or their toxins that are pathogenic to humans e.g. E.coli O157 or other VTEC, Salmonella sp.; Bacillus cereus		0			
Total Score	Cat	Score	Min frequency	Cat	Score	Min frequency
	A	92 or higher	At least every 6 months	D	31 to 51	At least every 24 months
	B	72 to 91	At least every 12 months	E	0 to 30	Alternative enforcement strategies or interventions every 3 years
	C	52 to 71	At least every 18 months	Notes:		

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

Pg. 2 of 3

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

Business Name/Trading Address: The Peking Restaurant, 10 Hornby Street, Cambridge
 Date/time: 25/04/2020 Inspecting Officer: [Redacted] (EHO/TO)
 Signature: [Redacted] Officer Tel: 01223 [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)
	on top of the wooden blocks that are intended for raw meat. Please use the green boards by placing them on top of the metal tables.			
3.)	You are using a manual 2 stage cleaning method for washing up. You are not adding a sanitising agent (chemical) to the rinse water to achieve chemical disinfection.	L	immediately	G
4.)	The pest control insectocider is not down & there is a risk of dead flies falling into food (Physical + Micro)	L	immediately	E
5.)	Some ingredients (Sack of MSG) was was stored on the floor of the dry store.	L	immediately	F
6.)	You are using the kitchen as an office. This presents risk of physical contamination (pens tips in food for example).	L	1 week.	F
	<u>Structure :-</u>			
7.)	More detailed attention to cleaning of hand contact surfaces is required (e.g. light switches, dry store, & plastic jars of ingredients used for cooking)	L	immediately	K.

ADDITIONAL COMMENTS:

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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)

Pg. 3 of 3

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

Business Name/Trading Address: The Peking, 10 Haverston St. Cambridge
 Date/Time: 25/09/2020 Inspecting Officer: [Redacted] (EHO/TO)
 Signature: [Redacted] Officer Tel: 01223 [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)
8.)	There is a small gap (bottom right hand side) of rear external door. This presents risk of entry by food pests, & should be sealed.	L.	3days	0
9.)	The insectocuter may not be working effectively as there were a small number of flies noted. Please check to see if this needs servicing or change light bulb. Confidence in Management :-	L.	2weeks	N
10.)	Please review + update your Safe Food Better Business (SFBB). Your SFBB says does not specify how you de-frost frozen food. It also does not specify how you cool food after cooking (e.g. rice)	L.	1week	U
11.)	It is recommended that [Redacted] is trained to Level 2 food hygiene given the role he plays in supporting you.	R	—	—
12.)	I note that you label frozen food with the date of freezing. You should also put the "use by" date as well	L.	1week	U
13.)	Do not store cleaning chemical beside food products (Dry store)	L	immediately	F.

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Person(s) Interviewed: [Redacted]

Inspection form received by: [Redacted] Signed: [Redacted]

