

030793



If you need help or advice please telephone during office hours only 9.30am - 5.00pm Mon-Thurs 8.30am - 4.30pm Fri

Enforcement & Safety Team Inspection Report Form



WOKINGHAM
BOROUGH COUNCIL

Council Offices, Shute End, Wokingham, Berkshire RG40 1BN
Tel: 0118 974 6000
e-mail: environmental.health@wokingham.gov.uk

Date: 2nd October 2023		Time: 20:45
Name	BBA King	
Address	King street Lane, winnersh, Berkshire	
	Postcode	
Registered Address (if different)	Postcode	
Business Type	mobile caterer.	Tel [REDACTED]
Food Business Operator	[REDACTED]	Visit type RFI
Specific Legislation	<input checked="" type="checkbox"/> The Food Safety and Hygiene (England) Regs 2013 <input type="checkbox"/> other (Please Specify)	

Summary of Matters Discussed and Documentation Checked

H = Food Hygiene & Safety S = Structure C = Confidence in Management L = Legal Requirement R = Recommendation		Compliance Date
L	Ensure your SFBB pack is on your vehicle at all times.	

Food Hygiene Rating	5	4	3	2	1	0	Rating To Follow	Rating not applicable
<input checked="" type="checkbox"/> NFA	<input type="checkbox"/> Leaflets/Advice		Next Visit within 2 years					
<input type="checkbox"/> Follow up Action	<input type="checkbox"/> Follow-up Letter							
Officers Name (print)	[REDACTED]				Person Seen (print)	[REDACTED]		
Designation	[REDACTED]				Position	[REDACTED]		
Signature	[REDACTED]				Signature	[REDACTED]		

If you do not agree with the above report and cannot resolve the matter with the case officer, please contact the Commercial Team Manager at the address above.
This report only covers the areas inspected at the time of the inspection. It does not indicate full compliance with any provision of the relevant legislation or any regulations thereunder. This is not a formal notice requiring works to be carried out.



COMMERCIAL PREMISES FULL FOOD HYGIENE INSPECTION RECORD

Civica ref. [REDACTED]
 Business name and address... B.B.Q King, King street Lane, winnersh,
 Head office address.....
 Tel no. [REDACTED]
 E-mail.....
 Inspecting officer. [REDACTED] Date visited. 2/10/23 Time 20:45

BUSINESS DETAILS

Food business operator. [REDACTED] sole trader. Manager
 Person Seen. [REDACTED] Position. [REDACTED]
 No of food handlers. 2 No of employees. 1
 No of meals per day/week. 30+ Opening Hours. 5-1
 Vulnerable group (how many) No
 Water supply: Mains water Private water supply If private, when was it last tested?
 Primary Authority.....

INSPECTION SUMMARY

Areas inspected whole of van
 Business changes since last inspection /

MOBILE PREMISES

Mobile premises Y N
 Vehicle registration. Y992 JEV
 Registered address.....

NATURE OF FOOD OPERATIONS

Catering Bed & breakfast/Hotel High risk retail
 Wrapping & Packaging Outside catering Low risk retail
 Distance Selling Function catering Imported Food
 Delivered meals service Takeaway Market Stall

Are foods prepared at the premises and sold to other businesses? Y N
 Are PoAO supplied to other premises? Y N
 Is approval required by EC Reg no 853/2004? Y N
 Are the premises used for catering by other persons/bodies? Y N

SUMMARY OF COOKING / PREPARATION METHODS

Traditional/full preparation	<input type="checkbox"/>	Cooking from chilled	<input type="checkbox"/>	Reheating	<input type="checkbox"/>
No open food handled	<input type="checkbox"/>	Cooking from frozen	<input type="checkbox"/>	Hot holding	<input type="checkbox"/>
Food prepared in advance	<input type="checkbox"/>	Cook/chill (batch)	<input type="checkbox"/>	Vacuum packing	<input type="checkbox"/>
Foods cooked in advance	<input type="checkbox"/>	Cook/freeze (batch)	<input type="checkbox"/>	Sous vide	<input type="checkbox"/>

MAIN SUPPLIER DETAILS**TYPES OF FOOD SUPPLIED**

[REDACTED]	meat
[REDACTED]	
[REDACTED]	

FOOD SAFETY MANAGEMENT SYSTEM BASED ON HACCP PRINCIPLES

(e-coli / acrylamide / allergens)

SFBB pack but not available?

ALLERGEN CONTROLS

(signage / matrix / distance selling)

on packaging

RECORDS AVAILABLE

Fridge/freezer temperatures	<input type="checkbox"/>	Cleaning schedules	<input type="checkbox"/>	Delivery checks	<input type="checkbox"/>
Cooking Temperatures	<input type="checkbox"/>	Staff Training	<input type="checkbox"/>	Supplier list	<input type="checkbox"/>
Holding Temperatures	<input type="checkbox"/>	Pest control	<input type="checkbox"/>	Calibration records	<input type="checkbox"/>

PURCHASE / DELIVERY / COLLECTION (visual checks / temp monitoring)

collection only.

AMBIENT STORAGE (stock rotation / labelling)

low level of stock

CHILLED / FROZEN STORAGE (shelf life / temp control)check daily. - records not available.
3 day shelf life**PERSONAL HYGIENE (hand washing facilities / practices)**apron + hat
w/ H Basia on van.**PREPARATION (separation of raw & RTE / defrosting)**

separation. deposit in fridge

COOKING / REHEATING (burgers / visual checks / temp monitoring)

Visual checks No temp records available.

COOLING (visual checks / temp monitoring)

COLD / HOT HOLDING / AMBIENT DISPLAY (time / temp monitoring)

H/A. Dinner menu - 90 mins max
cdl - salad.

TRANSPORTATION (location / delivery time / transit containers)

VACUUM PACKING / SOUS VIDE (separate equipment / cleaning / training / time & temp combinations)

CLEANING (BS EN sanitiser / cloths / two stage cleaning)

BS EN standard
blue roll.

STRUCTURE (condition / cleanliness / lighting / ventilation)

No issues

EQUIPMENT (condition / cleanliness)

No issues

WASTE (contract / animal by-products / waste oil)

taken home

PEST CONTROL (contractor / screens / fly catcher)

None

SFBB pack not available again.
 Not at the last inspection either.
 will call in when next doing evening
 visits to see if it is available, if not
 may reduce his FHR score.

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INSPECTION RISK SCORING

HYGIENE INSPECTIONS SCORE												Score	FLARE	
Potential hazard	A	5	B	10	C	30	D	40					30	L
Method of processing	A	0	B	20									0	A
Consumers at risk	A	0	B	5	C	10	D	15					5	B
Vulnerable Groups	A	0	B	22									0	A
Level of hygiene	A	0	B	5	C	10	D	15	E	20	F	25	0	A
Level of structure	A	0	B	5	C	10	D	15	E	20	F	25	0	A
Confidence in management	A	0	B	5	C	10	D	20	E	30			5	B
Significance of risk	A	0	B	20									0	A

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