

Environmental Health

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2446

Food Hygiene Inspection - Report of Visit

Date & Time: 05/09/18 Person seen: [Redacted]

Inspecting officer: [Redacted]

Business name and address: Email and phone number:

JAIPOUR
THE ESPRANADE
ST. HELIER

This report provides you with a record of the visit made by an officer from Environmental Health. The comments below identify areas that require your attention.

Officer Comments

ROUTINE INSPECTION
LICENSES GENERALLY SATISFACTORY
LETTER TO FOLLOW WITH SOME REQUIREMENTS & RECOMMENDATIONS
AS DISCUSSED WITH [Redacted]
INFO ON FOOD SAFETY MANAGEMENT TO BE SORT OUT

Received by (print name):

Position:

Signature: [Redacted]



FOOD PREMISES INSPECTION REPORT – Date..... 31/9/18

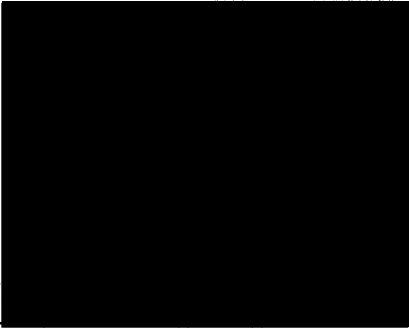
Officer	[Redacted]	Registration OK	<input checked="" type="checkbox"/>	Form to be sent	<input type="checkbox"/>
Temp. Closed?	<input type="checkbox"/>	New Proprietor?	<input type="checkbox"/>	Change of Occupier Details Form Submitted?	<input type="checkbox"/>

Name of premises		JAI PUR TANDOORI			Premises type		INDIAN RESTAURANT	
Door No	Street			Postcode				
Building name				Parts				
Previous history Assessed?		Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>	Last inspection date		Action – Adv/Letter/Notice/Pros Problems rectified? Yes/No		
Date & Time of Inspection		31/9/18		Duration (mins)		Write up (mins)		
States premises	Other premises	UK Company (please state)			Languages spoken			
Person(s) seen		[Redacted]			Status			
Proprietor(s) state whether Ltd Co. PLC, partnership, sole trader		[Redacted]			[Redacted]			
Address state whether Registered Office or home address		10 Espanado St. Helier JED 3QA			Registered Number			
Phone/Fax No's		880 069						
e-mail address		Website = JAI PUR JE.						
Opening Hours		—			Evening Opening Only?			

FOOD SAFETY RATING		Score					
Previous risk rating =		<05>	<10>	<30>	<40>		
Type of food & method of handling				<30>			
Method of processing high risk foods		<00>		<20>			
Consumers at risk		<00>	<05>	<10>	<15>		
Vulnerable group		<00>		<22>			
Food hygiene & safety		<00>	<05>	<10>	<15>	<20>	<25>
Structure (including cleaning)		<00>	<05>	<10>	<15>	<20>	<25>
Confidence in management		<00>	<05>	<10>	<20>		<30>
Significance of risk		<00>		<20>			
		(E coli 0157, other VTEC, Cl. Botulinum)					
Total =	65						
Category =	C						

Revisit needed?	Yes	No	1 st Revisit Due		2 nd Revisit Due	

Date Inputted into database	18/09/18	Job closed	<input checked="" type="checkbox"/>	Checked By	[Redacted]
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Description of food operation	Traditional Indian Takeaway.	
Type & nature of food products	Indian & Bangladeshi Cuisine	
Method(s) of production/processing	Tandoor oven.	
Main suppliers		
Scale of distribution	70-80 if full.	
Off-site facilities	—	

Hazard Analysis

Analysis of hazards? Yes No Part Implementation of controls? Yes No Part

Comments

FSMS Needed.

⑦
*

Are there any special high risk processes? Yes No

Vacuum Packing/Sous-Vide Cook-Chill/Freeze
 Raw meat / fish Aseptic Packaging
 Lightly cooked food Use of Raw Egg

Please specify _____

Vulnerable Groups? Yes No Details: _____

The proprietor provided the following documents:	Comments:
Hazard Analysis / Assured Safe Catering / SFBB. <input type="checkbox"/>	} None seen.
Food Hygiene Training Records <input type="checkbox"/>	
Pest Control Reports <input type="checkbox"/>	
Delivery Check Records <input type="checkbox"/>	
Temperature Control Logs <input type="checkbox"/>	
Cleaning Schedule <input type="checkbox"/>	

Enter in each box one of the following: BP = Best Practice; C = Compliance; N = Non-Compliance; N/A = Not Applicable.

	SCORE	COMMENTS			
Training / Supervision / Instruction	?	Advised yes but not seen (Request Conts)		* (3)	
Cross contamination	C	Reasonable separation in fridges			
Contamination (Chemical/Physical)	N	Tomato + Mango slices in open tins in Polar fridge.		* (4)	
Personal Hygiene (inc. Fitness to Work)	C	2x staff on duty both in clean uniforms			
Delivery		All Island delivery in "heat boxes"			
Dry / Ambient Storage	P/C	Spices and herbs in dirty containers		* (5)	
Chilled / Frozen Storage	N	Polar chest freezers overloaded - temp struggling - Foods uncovered in freezers - No records		* (2) * (3)	
Defrosting					
Cooking	P/C	Meats pre-cooked + cooked then re-cooked	Cooling	Temp regime needs managing	* (1)
Reheating					
Cold / Hot display	N	Gang on counter at ambient - (includes in above)		* (1)	
Washbasins & Water Supply Mains/B'hole		WHR fully stocked	Hot Water?	None	
Sinks	C	Plenty of other sinks, + Dishwasher			
WC's	-	Not inspected			
Cleaning	C	Clean at T.O.V.			
Pest control	-	Not seen contract			
Food Waste / Refuse	-	-			
Equipment	P/C	Generally ok. Staff next to Tandoor oven in poor state.		* (6)	
Structure / Repair	-	- " -			
Drainage	-	-			
Lighting / Ventilation	C	Gen ok. - Filters clean			
Transport / delivery Vehicles	-	-			

FOOD STANDARDS

(NB! it is not necessary to inspect every category on this list)

		COMMENTS
Marketing standards Description Presentation Packaging Labelling QUID Claims Authenticity Stock Rotation Composition (Inc. Nature/Subst./Quality)		- Dates checked OK
Contaminants Allergens Additives GM Materials & articles in contact with food Residues		- Send info
Traceability & recall procedures		
Customer complaints		
Samples		
Illegally imported/produced foods Healthmarks Labelling/Composition		
Other aspects		

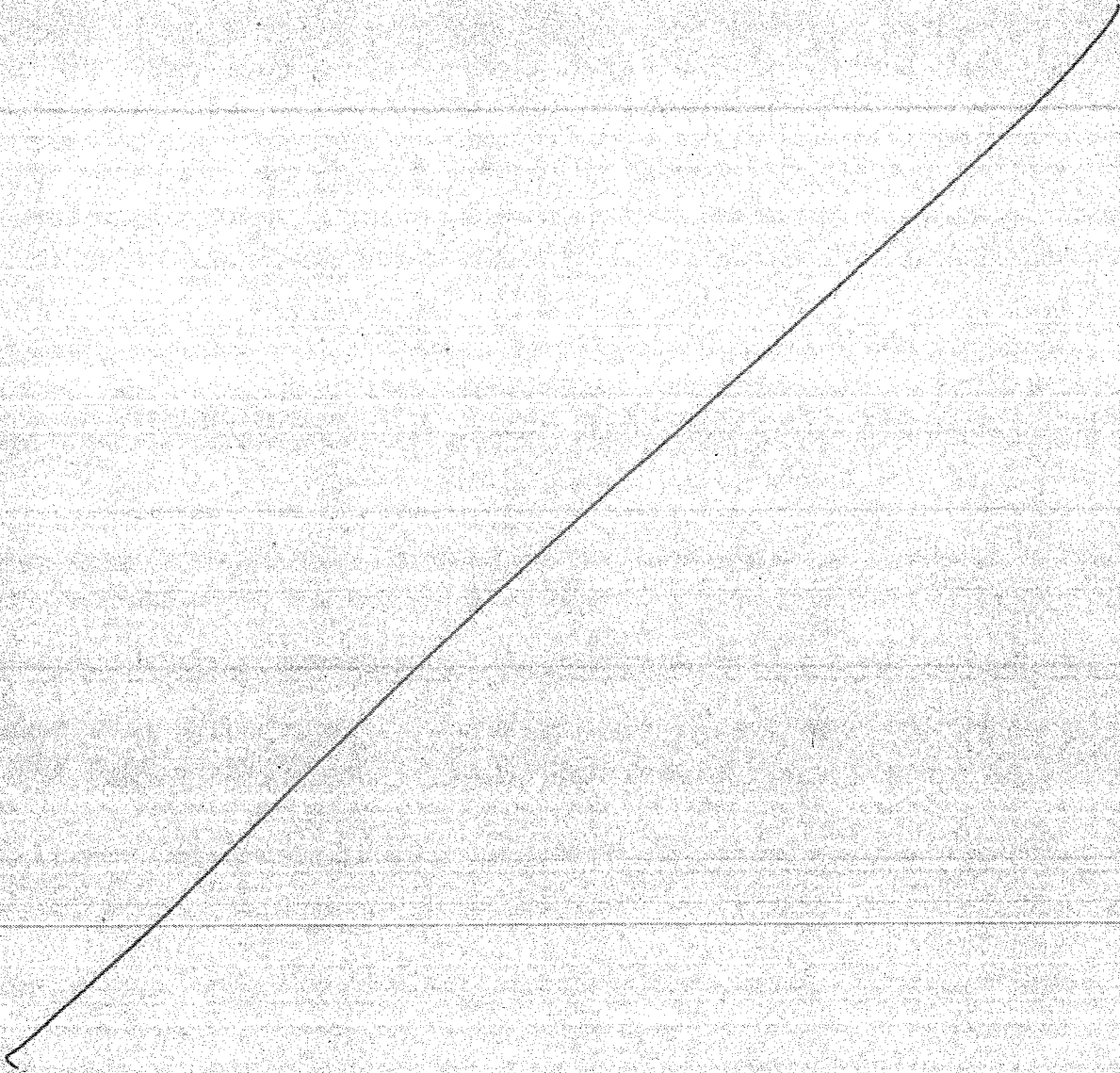
SAMPLING

Details of any samples taken (description/batch no)	_____ _____ _____
Follow-up food sampling recommended? Yes <input type="checkbox"/> No <input type="checkbox"/>	If yes state reasons why: _____ _____

Other comments _____

NOTES / DIAGRAMS

Use this space for additional notes, diagrams of food preparation areas, product flow, HACCP flow charts, details of CCPs, etc.



INSPECTION OUTCOME/RECOMMENDED ENFORCEMENT ACTION

ROV Action sheet left Letter Seizure Detention Prohibition /Voluntary Closure

Other (please state) _____

Discussed Proposed Enforcement Action with:

PROPRIETOR / MANAGER / PERSON IN CHARGE*

*delete as appropriate

YES NO Reason if no: _____

