



Public Protection  
Environmental Health  
Quadrant East - 1<sup>st</sup> Floor  
Silverlink North  
Cobalt Business Park  
North Tyneside  
NE27 0BY  
[www.northtyneside.gov.uk](http://www.northtyneside.gov.uk)

Momins Authentic Indian Cuisine  
37-39 Coast Road  
North Shields  
Tyne & Wear  
NE29 7PG

Our Ref: CS

Date: 5<sup>th</sup> April 2018

This matter is being dealt with by:

Direct Line: (0191) 643 6648

Fax: (0191) 643 2426

Email:

Dear Sir,

**Food Safety Act 1990**

**The Food Safety and Hygiene (England) Regulations 2013**

**Regulation (EC) No 852/2004 Hygiene of Foodstuffs**

**Regulation (EC) No 853/2004 Hygiene Rules for Food of Animal Origin**

**Re: Momins Authentic Indian Cuisine, 37-39 Coast Road, North Shields, Tyne & Wear, NE29 7PG.**

I refer to my inspection of the above premise on the 13<sup>th</sup> March 2018. Matters arising from my inspection were discussed with you at the time of visit.

Schedule A details the work needed to comply with the law. This work or work considered equally effective must be completed within 28 days unless otherwise specified in the schedule. Failure to comply with the requirements of Part A may result in further action by this Department to secure compliance.

Schedule B lists those matters which, though not legally required, are considered to be good working practice. You should view these recommendations as important guidance for developing safe, hygienic practices.

My next routine inspection of your premises will happen in approximately 18 months. I intend to carry out a revisit in order to check compliance with this letter. In the meantime a copy of this letter will be kept on file and referred to during the next routine inspection.

I ask that you let me know what action you have taken in respect of the matters raised in Schedule A in this report by completing the attached reply form and returning it in the enclosed pre-paid envelope.

**This letter also contains important information regarding the food hygiene rating for your business that will be published on the national Food Hygiene Rating website. The Food Hygiene Rating scheme helps consumers choose where to eat out or shop for food by giving them information about the**

**hygiene standards in food outlets at the time they are inspected to check compliance with legal requirements. Details of how ratings are calculated are enclosed.**

The food hygiene rating for your business that will be published on the FSA National Food Hygiene Rating website ([food.gov.uk/ratings](http://food.gov.uk/ratings)), has been calculated from the risk assessment scores applied by the inspecting officer as set out below:

Criteria assessed	Officer risk score (Food Law Code of Practice)
Compliance with food hygiene and safety procedures	5
Compliance with structural requirements	15
Confidence in management/control procedures	10
<b>Total</b>	<b>30</b>
<b>FOOD HYGIENE RATING</b>	<b>2</b>

Rating	Descriptor	Officer Risk Score	Additional Scoring Factor
5	Very Good	0-15	No score greater than 5
4	Good	20	No score greater than 10
3	Generally Satisfactory	25-30	No score greater than 10
2	Improvement Required	35-40	No score greater than 15
1	Major Improvement Necessary	45-50	No score greater than 20
0	Urgent Improvement Necessary	>50	

A sticker showing your rating is enclosed. You can tell your customers how good your hygiene standards are by putting the sticker up in the window or on the door for display. If you do not have a suitable glass surface, you could fix the sticker onto a transparent surface before fixing that onto a wall or other surface. Please destroy the sticker showing your previous rating as only one rating – the most recent rating - should be displayed. To continue to display a previous rating may constitute an offence under the Consumer Protection from Unfair Trading Regulations 2008. Tampering with or misusing stickers or displaying an old rating on your menu with the intention to mislead the public or misrepresent the food business could also contravene trading standards law.

Your rating will also be published on the Food Standards Agency's website at [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings) between two and four weeks from receiving this letter.

## **Safeguards**

If you think that the rating is wrong or unfair – in other words it does not reflect the hygiene standards at the time of your inspection – you have 21 days in which you can **appeal** against this. You should appeal in writing to the Lead Officer for Food, using the address at the head of this letter, but I would recommend that you get in touch with me first so that I can help you to understand how your rating was worked out.

If you have improved hygiene standards since your inspection, or if there were unusual circumstances at the time of the inspection that might have affected your food hygiene rating. You have a '**right to reply**' so that you can explain this to potential customers that look up your rating online.

If you make the improvements to hygiene standards that are highlighted in your inspection report, you can **request a re-visit** with a view to giving you a new and higher food hygiene rating.

More information about these safeguards and the template forms for lodging an appeal, 'right to reply' or requesting a revisit can be found on the FSA's website at: <http://www.food.gov.uk/multimedia/pdfs/enforcement/fhrssafeguards.pdf>

Should you wish to discuss this letter or need any further information or advice, please contact me on the above telephone number.

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000.

Yours faithfully

Senior Environmental Health Officer

## **SCHEDULE A – Legal Requirements**

**Address: Momins Authentic Indian Cuisine, 37-39 Coast Road, North Shields,  
Tyne & Wear, NE29 7PG.**

### **Confidence in management and control procedures:**

1. At the time of my inspection the safer food better business (SFBB) catering pack that contained the safe methods was not available for inspection. I am aware from previous visits that you had completed the safe methods but you must ensure the pack and diary sheets are available for auditing purposes.

The diary sheets supplementing the SFBB pack had been completed up until the 26<sup>th</sup> February 2018 and then you were recording a 'tick' next to the date mark for the opening and closing checks that were carried out. The purpose of the diary system is not only to record opening and closing checks but to document as a working diary any issues and action taken.

However there are a number of structural items in this report that require your immediate attention. As a food business operator your responsibilities includes carrying out regular cleaning, maintenance and repair checks of the structure/ equipment. This is to ensure all areas are kept clean and maintained in good repair in order to satisfy food safety legal requirements. *(Regulation (EC) 852/2004 Article 5 Para 1 & 2)*

### **Compliance with food hygiene and safety procedures:**

2. Bagged cheese was sitting in a pool of liquid located within the compartment of the fridge freezer. You must ensure the fridge freezer is regularly cleaned and any liquid from defrosted foods is removed to prevent a cross contamination risk. *(Regulation (EC) No 852/2004 Annex II Chapter IX Para 3)*

### **Compliance with structural requirements:**

3. The following structural items were not kept clean or were in disrepair;
  - a) The plastered ceiling in the rear storage room was damaged and requires redecorating to stop the surface from flaking and to ensure the surface can be easily cleaned
  - b) There was missing ceramic wall tiles adjacent to upright fridges in the rear storage room.
  - c) There was a large hole in the brick wall due to the removal of an old extractor flu that was bunged with clothing as a temporary fix. Repair the brick wall to ensure the premise is pest proofed and the finished surface can be effectively cleaned.
  - d) There was a cracked floor tile in the rear storage room resulting in debris and dirt build up.
  - e) The door and door frames between the kitchen and rear storage room were in a heavily grimed filthy condition.
  - f) The concrete step between the kitchen and rear storage room was heavily grimed and dirty.

- g) The kitchen floor covering was damaged nearby the twin sink unit and the floor covering was peeling around one of the kitchen pillars. Repair or renew the floor covering.
- h) The kitchen ceiling was stained, cracked and flaking in places nearby the ventilation canopy. Repair or renew the cracked flaking ceiling and redecorate to ensure the ceiling can be cleaned effectively.
- i) Wall paper was peeling from the walls between the kitchen and storage room. Repair and redecorate the areas affected.
- j) The wooden supporting legs of the formica food preparation bench was stained and dirty in places. The unsealed wooden legs were absorbent and not capable of been suitably cleaned and therefore should be suitably painted or varnished.
- k) The grouting between the formica bench and sink drainer was dirty. Thoroughly clean the area and replace the grouting if necessary.
- l) The sealant behind twin sinks was in a dirty condition. Thoroughly clean the area and replace the grouting if necessary.
- m) The lower part of the door that leads to the chemical storage room in the kitchen was in a dirty condition.

Ensure the structure of the premise is thoroughly **cleaned**, and **disinfected**.

**Repair** or **renew** the damaged items highlighted above to ensure the finished surfaces can be effectively cleaned and maintained in a clean condition.

(Regulation (EC) No 852/2004 Annex II Chapter I Para I) & (Regulation (EC) No 852/2004 Annex II Chapter II Para I)

***Provide an update with your intended action for the above mentioned items. Please note a revisit will be carried out to check compliance and failure to provide a suitable repair to the structure will result in a legal notice in order to secure compliance.***

#### **Other legal requirements:**

No items noted.

### **SCHEDULE B – Recommendations**

1. Please ensure any disinfectant or sanitiser used for cleaning meets the official standards of BS EN1276:1997 or BS EN 13697:2001. You can check the chemical meets the required standard from information supplied with the product or by contacting your supplier.
2. I recommend the missing diffuser covers from the three light fittings in the kitchen be replaced.
3. Please see attached the allergen matrix in order to risk assess the allergens contained within the dishes in your menu.



**Environment & Leisure**

North Tyneside Council  
Public Protection Services  
Environmental Health  
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Silverlink North  
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CONFIRMATION OF ACTION TAKEN  
Momins Authentic Indian Cuisine  
37-39 Coast Road  
North Shields  
Tyne & Wear  
NE29 7PG

Item Number	Action Taken	Date
1.		
2.		
3.	a)  b)  c)  d)  e)  f)  g)  h)  i)  j)  k)  l)  m)	

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Signed:	
Print Name:	
Date:	

*Senior Environmental Health Officer, North Tyneside Council.*

<p><b>FAILURE TO COMPLETE AND RETURN THIS FORM TO THE ADDRESS STATED ABOVE MAY RESULT IN A REVISIT TO YOUR PREMISE.</b></p>
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