

10th July 2019

Mr M Rahman
Whitton Tandoori
652 Hanworth Road
Whitton
TW4 5NP

Dear Mr Rahman

Food Safety and Hygiene (England) Regulations 2013
Food Safety Act 1990
Associated Legislation
Re: Inspection of Whitton Tandoori, 652 Hanworth Road, Whitton, TW4 5NP

Your food business was inspected recently in order to check compliance with requirements of food hygiene law. I am writing now to outline my findings.

Date of inspection: 9th July 2019
Type of business: Indian Takeaway
Areas inspected: Rear store and main kitchen
Person seen: Mr M Rahman

Standards of hygiene and safety were satisfactory at the time of my visit.

Your food hygiene rating

This authority operates the Food Hygiene Rating Scheme. This is designed to help 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.

On the basis of the standards found at the inspection, I am pleased to be able to tell you that you have achieved the top rating of '5'. Details of how this was calculated are as follows:

Compliance with food hygiene and safety procedures	0
Compliance with structural requirements	5
Confidence in management/control procedures	5
Total score	10
Food hygiene rating	

Enclosed is a sticker which you can display to the public and your customers on a door or window. Your rating will also be published on the Food Standards Agency's website at www.food.gov.uk/ratings between two and four weeks from receiving this letter.

Further Information

Further information about the food hygiene rating scheme generally is available on the FSA's website at: www.food.gov.uk/ratings. Please contact me directly for further advice on any other matter.

Yours sincerely

A handwritten signature in blue ink, consisting of several overlapping loops and a final upward stroke, resembling a stylized 'S' or 'C'.

Shaun Case
Principal Environmental Health Officer

Date: 9th July 2019

Schedule of Requirements: Whitton Tandoori
652 Hanworth Road, Whitton TW4 5NP

Unless an alternative time period is stated, the following requirements must be completed immediately, where they involve practices, and within 1 month, where they involve undertaking structural works.

Food Hygiene (England) Regulations 2013

Food Hygiene and Safety Matters

No matters noted

Structural Requirements

1. Foul Waste Odour - Drainage.

There was a strong odour of drains by the washing machine. I do not know if the odour emanated from the washing machine or the capped foul waste pipe in the floor, but you need to investigate and take action as necessary to eliminate the odour.

Regulation (EC) No 852/2004 Annex II Chapter I Para 8

Management and Control Procedures

2. Waste Oil Collection

I understand that you are using your neighbours waste oil collection service to dispose of your oil. I do not know if this is acceptable as you are required by law to demonstrate what you have done with your waste oil. Please ensure that your neighbour is using a registered waste carrier to dispose of their oil, has a contract and/or consignment notes to show the quantity of oil which is collected and is willing to confirm that he is sharing his waste oil facilities with you.

Environmental Protection Act 1990, S.34

3. Allergen Management

To confirm, it is not acceptable to tell customers with allergens 'everything is contaminated' as it is inconvenient to introduce allergen management controls to keep allergenic material separate from non-allergenic material. Following our discussion I hope you will be more mindful of preventing cross contamination of allergens and be able to demonstrate that allergen information to customers is clear and accurate.

Food Information Regulations 2014