

Date of Inspection:

22/02

Town Hall
Castlefield Road
Reigate, Surrey RH2 0SH
Tel: 01737 276000

Email: food.safety@reigate-banstead.gov.uk
www.reigate-banstead.gov.uk

Dear Food Business Operator

FOOD SAFETY AND HYGIENE INSPECTION REPORT

**Food Safety & Hygiene (England) Regulations 2013;
Regulation (EC) Nos. 852/2004 & 178/2002**

This is your copy of the food safety inspection report for your business. It covers matters noted at the time of the inspection only and cannot be taken to include every food-related activity carried on by your business. As the proprietor, you retain full responsibility to ensure the business complies in every way and at all times with food safety law.

Understanding this Report

Matters for your attention will be noted here in the report, and where the officer has done so the letter **L**, **R** or **N** appears in the next column. These letters stand for the following;

- '**L**' denotes a 'legal requirement' which you **must** attend to within the compliance period stated in the "Actioned within" column. Failure to do so could lead to prosecution, an unlimited fine and/or a custodial sentence (www.sentencingcouncil.org.uk). **These are also the matters that you will want to prioritise for action if you want to improve your published Food Hygiene Rating Scheme score.**
- '**R**' denotes a 'recommendation' and is *not* a legal requirement but an important matter that you ought to consider in the interests of good hygiene practice.
- '**N**' denotes a 'note or comment' and refers to any other statement made that is not a legal requirement or recommendation.

All italicised references in the report, e.g. *Article 5* or *Annex 2*, are references to 'Regulation (EC) No 852/2004 on the hygiene of foodstuffs', unless otherwise stated.

Problems?

The Council aims to ensure fair and consistent advice is provided to businesses in seeking compliance with the law. If you disagree with the content of this report or any other matter relating to this inspection you can contact the Environmental Health Team Leader, on 01737 276000, or write or email to the above address.

Yours faithfully,

The Food Safety Team

Check out the helpful advice for food businesses on www.food.gov.uk

Food Safety and Hygiene Intervention Premises information and intervention Summary*

Premises/Trading name: Mandala
 Premises type:
 Company name (if different): Mandala street food limited
 Premises address: 20 Parkhurst Grove, Horley, Surrey
 Postcode: RH6 8EN
 Tel. No: 0789657306 Mob: Email: hello@mandalastreetfood.co.uk
 Food business operator: AS above Manager: Mr. C. Allen
 Prep/service times: Sat/Sun → Crystal Palace Park →
 Inspection: WHOLE / PARTIAL / AUDIT (if partial or audit give reason): ② Walthamstow (Lyd Park - CMARK05)
~~Primary Authority / Trade Association~~ NCASS
 Samples/photographs taken: YES / NO NO File/Evidence/Other:
 Online sales: YES / NO NO

Records and documents examined:

Food registration:
 Records confirmed Minor amendment New form left FS management system
 SFBB Waste transfer receipt FH training policy/records Pest control log book
 Others
 Temperature monitoring:
 Product Storage Recorded? Yes No

Summary of action to be taken by the authority:

Issue on site report Revisit Letter to follow Issue notice(s)
 Rating outcome to follow Other
 General comments:

Time-scale for work discussed / agreed? Yes No N/A Revisit

Has the officer clearly explained to you the outcome of this inspection so that you understand what you need to do (if anything) and by when? YES/NO N/A

I acknowledge the receipt of the leaflet entitled "Food Hygiene Rating Promotion on social media" and agree to R&BBC using a photo of the business on social media to publicise the rating the business has achieved. Applicable to ratings of 5 - Very Good only. Yes No N/A

Client comment (optional):

Interviewed Mr. Connor Allen Position FBO
 Signature [Signature]
 Officer E. Smith Designation ENO Signature [Signature]
 Email emma-smith @reigate-banstead.gov.uk Date: 22/02/2024

FOOD SAFETY AND HYGIENE INSPECTION REPORT

Premises:

Mandala

FOOD HYGIENE AND SAFETY <i>Food handling practice, procedures, temperature control</i>			
ITEM	OFFICER COMMENTS	L/R/N	Actioned within
1. Training and supervision of food handlers. <i>Annex 2, Chapter 12</i>	Mendayla Nangyal - level 3 Food hygiene 17/12/2021, conor Allen - level 3 18/12/2021	N	
2. Stock control (inc. delivery checks on dates and condition of packaging of product). <i>Annex 2, Chapter 9, Paragraph 1, 3</i>	3 day shelf life.		
3. Food storage (inc. separation of waste / return stock). <i>Annex 2, Chapter 9, Paragraph 2, 3</i>			
4. Temperature control of food. <i>The Food Safety and Hygiene (England) Regulations 2013, Schedule 4, Paragraph 2 (chill holding), 6 (hot holding); Annex 2 Chapter 9, Paragraph 6,7</i>	K100 / Yeti cool boxes - Ice packs (frozen dumplings) Monitored with temp gauge throughout.	N	
5. Food handling practices (in particular prevention of contamination including spread of allergens). <i>Annex 2, Chapter 9, Paragraphs 1-8</i>	FSA allergen Matrix.		
6. Display of open foods (inc. prevention of contamination) <i>Annex 2, Chapter 9, Paragraph 3</i>			
7. Personal hygiene <i>Annex 2, Chapter 8, Paragraph 1</i>			
8. Food contact equipment <i>Annex 2, Chapter 5, Paragraph 1</i>			
9. Staff illness policy / procedure <i>Annex 2, Chapter 8, Paragraph 2</i>			

Food Hygiene Compliance Score: 0 5 10 15 20 25

STRUCTURE

Includes: Cleanliness, layout condition, lighting, ventilation, facilities

ITEM	OFFICER COMMENTS	L/R/N	Actioned within
10. Pest control measures inc. proofing of premises <i>Annex 2, Chapter 1, Paragraph 2 (c), Annex 2, Chapter 6, Paragraph 3, Annex 2, Chapter 9, Paragraph 4</i>	<p style="font-size: 1.5em; font-family: cursive;">Visual checks</p>	<p style="font-size: 1.5em; font-family: cursive;">N.</p>	
11. General cleanliness <i>Annex 2, Chapter 1 Paragraph 1</i>			
12. Structure / Repair of premises <i>Annex 2, Chapter 1, Paragraph, 2, Annex 2, Chapter 2, Paragraphs 1, 2, 3</i>			
13. Ventilation and lighting <i>Annex 2, Chapter 1, Paragraphs 5, 7</i>			
14. Waste disposal <i>Annex 2, Chapter 6</i>			
15. Services inc. drainage and water supply <i>Annex 2, Chapter 1, Paragraph 8 Annex 2, Chapter 7</i>			
16. Sanitary facilities (inc. structure, cleanliness and provision hand washing facilities) <i>Annex 2, Chapter 1, Paragraphs 3, 4, 6</i>	<p style="font-size: 1.5em; font-family: cursive;">TEAL UNIT - Hotwater</p>	<p style="font-size: 1.5em; font-family: cursive;">N.</p>	
Structure Compliance Score:		0 5 10 15 20 25	

CONFIDENCE IN MANAGEMENT/CONTROL PROCEDURES

ITEM	OFFICER COMMENTS	L/R/N	Actioned within
17. Food Safety Management System (Based on HACCP principles inc. monitoring and records) <i>Article 5, Paragraphs 1 and 2</i>	NCRS -		
Confidence in Management/Control Procedures Compliance Score:		0	5 10 20 30

Further information:

The information contained in this report may be disclosed in reply to information requests made under the Freedom of Information Act 2000. When required to disclose such reports, personal data (as defined by the GDPR and the Data Protection Act 2018) will be removed prior to disclosure.

Other means of achieving the same effect may be chosen in respect of any works or measures required in this report. Your inspecting officer will be happy to discuss the adequacy of these measures with you.

This report (with form F/OP2/1) confirms all the matters discussed at the closing meeting of this inspection.

General comments/requirements outside the scope of the Food Hygiene Rating Scheme;

PORK / BEEF / VEAL DUMPLINGS

FOOD HYGIENE RATING SCHEME

<i>Compliance scores brought forward</i>						
Compliance with food hygiene and safety procedures					0	5 10 15 20 25
Compliance with structural requirements					0	5 10 15 20 25
Confidence in management/control procedures					0	5 10 20 30
Total score	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
Additional scoring factor	No score > 5	No score > 10	No score > 10	No score > 15	No score > 20	-
Your Food Hygiene Rating	5	4	3	2	1	0
Definition	Very good	Good	Generally satisfactory	Improvement necessary	Major improvement necessary	Urgent improvement necessary

Notes for food business operator

• A weblink to information on the scheme including template forms for requesting a rescore visit, lodging an appeal or 'right to reply' is available at [Food Hygiene Rating Scheme \(FHRS\)](#). A paper copy will be provided on request.

#You will be notified of your food hygiene rating within 14 days.