

# INSPECTION REPORT

Community Services  
 Crawley Borough Council, Town Hall, The Boulevard, Crawley RH10 1UZ  
 ☐ Tel: 01293 438 [redacted] Fax: 01293 438604



Email: [redacted] @crawley.gov.uk

Report number  
 231123/[redacted]

Food Safety Act 1990 Primary / Secondary / Intervention  
 Health & Safety at Work etc Act 1974 Preventative Inspection / Revisit / Other  
 Public Health (Control of Disease) Act 1984 Investigation / visits  
 Other: Inspection / Visit

Business name: <u>Mon Ami Lounge</u> <u>20 Broad Walk, Crawley</u> <u>RH10 1HQ</u>	Proper office address: .....
Tel No. <u>01293 423 206</u>	Tel No. ....

Type of business: ..... Main use Cocktail Bar  
 Proprietor/FBO Monami Lounge Ltd Person(s) seen/interviewed [redacted]

Areas inspected: All areas/part of premises (specify areas) .....

Documents and/or other records examined (specify) HACCP (Food Safety Policy) temperature records, training

Samples taken - description, batch number etc: N/A & cleaning schedule

Key points discussed prefixed with: **C** for contraventions of the above legislation and should receive immediate attention  
**R** for recommendations of good practice which you should implement

c1). Staff/customers are not allowed to smoke on the premises (people observed smoking in the rear lounge area). The rear lounge/conservatory area will be classed as 'substantially enclosed' and cannot therefore be used for smoking. Includes both tobacco & shisha.

c2). One kitchen fridge had been switched off & contained high risk ready-to-eat foods. Food temperatures of 12-14°C were recorded. You must ensure that refrigerated high risk food is kept ≤ 8°C at all times.

The following action is now being considered/has been taken by this department: Advisory e-mail regarding smoking area requirements.

It is agreed that the work outlined in this report will be completed by immediately & ongoing (Date)

Signed by ... [redacted]	Signed on receipt [redacted]	UPRN <u>23/00103/comm</u>
Block capitals [redacted]	Block capitals [redacted]	Risk factor <u>C</u>
Designation <u>EHO</u>	Job title <u>MANAGER</u>	Next due date <u>May 2025</u>
Accompanied by <u>/</u>	Date <u>23/11/23</u>	Grp Manager .....
Date <u>23/11/23</u>		
Time in <u>1245</u> Time out <u>1415</u>		

See notes overleaf.

Please see continuation sheet(s) .....

## NOTES FOR INFORMATION

This report covers the areas inspected at the time of inspection of the officer's visit / inspection. It does not necessarily indicate compliance with any provision of the Food Safety Act 1990 or the Health and Safety at Work etc. Act 1974 or of any regulations made under these acts or any other law enforced by this officer.

Industry Guides, Approved Codes of Practice and Guidance Notes have been referred to where necessary

This report is a formal indication of conditions found and the action which is expected to be taken by the person responsible for the business detailed overleaf and of action that will be taken by the Environmental Services Division.

It is not a notice under the Food Safety Act 1990 or the Health and Safety at Work etc Act 1974. These may be issued separately as a result of this inspection. Any such action will be discussed with you before any notices are issued

In the event of any dispute with the content of this report you should contact the Group Manager whose contact details are given below

The Group Manager  
Community Services  
Crawley Borough Council,  
Town Hall, The Boulevard,  
Crawley RH10 1UZ

Direct dial telephone number: 01293 438000

Fax number: 01293 438604

More information concerning the legislation can be obtained from the following sources

Subject	Title	Where from
<b>Food safety</b>	For food safety advice and to view information on the food hygiene rating scheme, visit <a href="http://www.food.gov.uk">www.food.gov.uk</a> Industry guide to good hygiene practice – Catering guide ISBN 0-900-103-00-0	Available from any good book seller
	Food industry guide to good hygiene practice – Retail guide ISBN 978-0-11-243285-2	
<b>Health &amp; Safety</b>	Safety Representatives and Safety Committees Regulations 1977 Management of Health and Safety at Work Regulations 1999 Health and Safety (Consultation with Employees) Regulations 1996 <b>To comply with the requirements of the above legislation you must draw the contents of this report to the attention of persons employed on those premises.</b>  HSE booklet "An introduction to health & safety". INDG 259. There are many other leaflets available  <a href="http://www.hse.gov.uk">www.hse.gov.uk</a> (See guidance under "small firms")	Available from: HSE Books: 01787 881165. <a href="http://www.hsebooks.co.uk">www.hsebooks.co.uk</a>
<b>Reporting of accidents</b>	Please notify by  Internet: visit <a href="http://www.riddor.gov.uk">www.riddor.gov.uk</a> Telephone: call 0345 300 9923 (fatal and specified injuries only)  Death, major injury or dangerous occurrence should also be notified without delay to this authority without delay by telephone on 01293 438218 during office hours or 01293 438000 at all other times.	

# FOOD SAFETY CHECKLIST AND RISK ASSESSMENT

Premises History Assessed?: <input checked="" type="radio"/> Yes <input type="radio"/> No	Primary Authority Details: <del>N/A</del> <i>N/A</i>		
Last Inspection Date: <i>N/A - New business</i>			
Risk Rating: <i>/</i>			
Primary Authority Agreement in place? Yes <input checked="" type="radio"/> No <input type="radio"/>	Is Inspection Plan in place? Yes <input type="radio"/> No <input checked="" type="radio"/>		
Registered: <input checked="" type="radio"/> Yes <input type="radio"/> No	Date: <i>25/2/25</i>	Is it still valid: <input checked="" type="radio"/> Yes <input type="radio"/> No	Form to be sent: Yes <input type="radio"/> No <input checked="" type="radio"/>

Inspection Type: Primary/Secondary	Date of Inspection: <i>23/11/2023</i>	*NFHRS Yes <input type="radio"/> No <input type="radio"/> Not sure? <input type="radio"/>
Visit by Appointment? Yes <input checked="" type="radio"/> No <input type="radio"/>	Inspecting Officer: <i>Martin Jones</i>	Sticker Displayed? Yes <input type="radio"/> No <input type="radio"/>
Report Ref No: <i>231123/</i>		

Trading Name/s	<i>Moon Anis Lounge</i>		
Address *NFHRS (incl. postcode)	<i>20 Broad Walk Crawley. RH10 1HQ</i>		
Business Tel No.	<i>0737 972 9999</i>	Private Tel No.	
E-mail/website			

Nature of Business:	<i>Bar</i>		
Manager/person responsible for day-to-day running of business:			
Opening Times	<i>1200 - 2300</i>		
Special Consideration e.g. Language Spoken:	<i>/</i>		

Person seen at time of visit & Status:			
Authorised to speak on behalf of company?			

### Regard for COP Food Hygiene Scoring System: Part 1: Potential Hazard

Type of Food and Method of Handling :	
Low risk <input type="checkbox"/>	Pre packed high Risk <input type="checkbox"/>
Prep open high risk foods <input type="checkbox"/>	Manufacturer high risk foods <input checked="" type="checkbox"/>
Determine if Additional Score for Method of Processing (Thermal Processing / Vacuum Packing / Cook Chill)	
Applicable?	
Yes	No

Consumers at Risk:	No. of covers	Local Area	No. of Meals per day/week	Local Area	Outside Catering:	Yes	No <input checked="" type="radio"/>
	Supplying National/International						
	Supplying Region (Superstore/Airport Caterer)						
<input checked="" type="checkbox"/>	Supplying Local Area						
	Business Supplying Less than 20 Consumers each day						

**Additional Score** Establishment: Hospitals, Nursing Homes, etc., supplying > 20 vulnerable persons: (Number of residents/rooms; \_\_\_\_\_)

Yes  No

**COP Part 2: Level of (Current) Compliance**

**Food Hygiene and Safety Procedures (FH practices/procedures/temperature control, etc.)**

	<b>Understanding/Compliance/Documentation</b>
Suppliers/Traceability EC 178/2002 Article 18 Invoices seen?	No issues noted / Receipts / Invoices available for reference. Reputable suppliers used. <del>Main Suppliers: Booker / Local supermarkets.</del>
Imported Food Food from third countries POAO/NAOF	N/A
UK & EU Approved Premises Markings on POAO?	<del>N/A</del> / No contraventions noted.
Deliveries Checks	No contraventions noted / visual / documented checks in place. Temperature verification in place / <del>recommended</del> .
Stock control Rotation / shelf life	No contraventions noted. Food date coding in place / <del>recommended</del> . Good stock rotation.
Ambient Storage  Refrigeration; adequate no., sufficient for purpose?  Freezers: adequate no., sufficient for purpose?	<del>No contraventions noted.</del> All food well wrapped/packaged and correctly separated. Fridge/freezer temp. monitoring / verification / records in place / <del>recommended</del> .  - One fridge had been accidentally un-plugged → food 58°C. Advice given A.T.C.
Control of Cross Contamination? FSA E.coli guidance	Good separation of work surfaces in place / <del>not possible</del> . <del>Reliant</del> on correct use of colour coded equipment noted.
Foods prepared in advance Yes/No How far in advance?	No contraventions noted.  24h
Cooking	Cook to >75C / 30-sec. Selection of foods temperature checked / recorded.
Cooling	N/A / Use blast chiller / Up to 90 min. at ambient, then freeze / refrigerate.
Freezing Down	N/A
Defrosting	Use microwave / in fridge overnight. <del>N/A</del> <sup>or</sup> Cook from Frozen
Reheating	N/A Cook to >75C / 30-sec. Selection of foods temperature checked / recorded.
Cold and/or Hot Display	N/A. Foods held at correct temperatures. Good temperature monitoring.
Deliveries	N/A Use Deliveroo / Just Eat / Uber. 10-15 minute radius. Insulated containers / food safe packaging in use / recommended.
Temperature Records: <input checked="" type="checkbox"/> N Calibration Records: <input checked="" type="checkbox"/> N Use of probe wipes: <input checked="" type="checkbox"/> N (probe wipes in date?)	No issues noted.

**Structure (cleanliness, layout, condition of structure, etc.)**

**Understanding/Compliance/Documentation**

**Structure**

Design and layout incl. separation, flow, cross contamination risk (separate areas for raw?) No contraventions noted / ~~Space restricted~~ / Satisfactory layout. Permits good hygiene practice. Good separation of work surfaces. Designated area for plating-up / RTE food.

Walls/Floors/Ceilings/Doors/Windows/Surfaces No contraventions noted / Good overall standards, ~~but more attention to low level cleaning detail required:~~

Lighting No contraventions noted.

Ventilation Natural/Mechanical No contraventions noted. Adequate mechanical / natural ventilation in place.

Equipment (incl. complex machinery) No contraventions noted. No dual use of / complex equipment.

**Hand washing facilities**

Location and number (rec. hot water max 45°C) Hot water  Cold water  Soap  Paper towels   
 Soap and hand drying facilities No contraventions noted.  
 Non-hand operated taps?

**Food and Equipment washing facilities**

Dishwasher >80°C for 15 secs for utensils?   
 Sinks (washing equipment)   
 Method of disinfection  
 Location  
 Sinks (Food)   
 No contraventions noted.

**WC Facilities (Reg (EC) No 852/2004, Annex II, Chapter I, para 3)**

Adequate ventilation No contraventions noted.  
 Direct opening to food room? Y  N  
 Separate or shared with public? ~~Separate/Shared.~~  
 Drainage facilities effective? All OK.

**Personal Hygiene, 852/2004, Annex II, Chapter VIII,**

Protective clothing (Disposable) No contraventions noted. *Staff & customer smoking in the*  
 Changing facilities *customer seating area.*  
 Exclusion policy

**Cleaning And Disinfection**

Cloths (Single or multiuse) Name of Sanitiser / disinfectant Clean Pro H2FA  
 BS EN 1276:2009  BS EN 13697:2001   
 Cleaning monitored and controlled/schedule (including ductwork/filter) Suitable cleaning schedule in place ~~recommended:~~

**Pest Control**

Contractor used? Y  N  
 Documented?  N  
 Log examined?  
 Pest Proofing Self-manage. No pest issues noted. ~~Have contract with~~

Waste management (Reg (EC) No 852/2004, Annex II, Chapter VI)	
Internal Waste Area/ External Waste Area/ Cleanliness/condition/ Disposal of waste oil Disposal of animal by-products - <i>N/A</i>	No contraventions noted.
Water supply (852/2004, Annex II, Chapter VII)	
Potable water supply?  Ice Machine	No contraventions noted.

### Part 3 Confidence in Management/Control Systems

Food Safety Management System based on HACCP Principles (852/2004 Article 5)	
	Understanding/Compliance/Documentation
Type of FSMS (SFBB + Other / None): <i>HACCP-based FMS</i>	<del>No contraventions noted. No / inadequate / good procedures. SFBB + Basic HACCP-based FMS needed / in place. Guidance + template to follow.</del> <i>Full HACCP system in place.</i>
Acrylamide procedure in place <input checked="" type="radio"/> N / Not relevant	<i>Have used 'Alpha Hygiene Centre' to assist in creating the policy + to provide L2 &amp; L3 FH training.</i>
Allergens procedure <input checked="" type="radio"/> N (Questions on next page)	
Satisfactory	<input checked="" type="radio"/> Yes    No    Review Needed    Yes <input checked="" type="radio"/> No

Training (852/2004, Annex II, Chapter XIII)	
No. of staff & No. of food handlers	All / <del>Some</del> staff demonstrate <del>inadequate</del> / good FH knowledge. L2 FH training / equivalent in place <del>required/recommended</del> . Staff trained in-house, online:
What supervision / instruction / training is given to staff? Language considerations taken into account?	<i>Chef &amp; Manager have L3 FH training.</i>
What training has FBO/Manager received in application of HACCP principles?	
How is training documented?	Certs. Kept on file / <del>displayed</del> / online.

Process	Understanding/Compliance/Documents/Records
"Track Record", willingness to act on previous advice, enforcement history, compliance	<del>No issues noted. Good / Variable / Poor history/track record. No / Formal enforcement required to secure prior compliance. may be needed re: smoking on site as have been advised previously.</del>
Attitude of present management to hygiene and food safety, appreciation of hazards (HACCP) Technical knowledge, internal and external, available to company	<del>No issues noted. Good / Variable / Poor attitude / appreciation of food hazards: Good awareness of food safety issues, but reluctant to discontinue smoking on premises</del>
Satisfactory documented procedures and audits (external/internal)	No issues noted. Systems subject to internal/third-party audit by <del>NSF + Navitas / Safer Food Scores / Shield Safety / Surefoot Solutions.</del>
If applicable have you discussed Eat Out Eat Well?	N/A
Additional score: N/A	When current confidence in management rating high i.e. 20/30 and significant risk of contamination with C botulinum and the micro-organism surviving any processing and multiplying; or of RTE food becoming contaminated with micro-organisms or their toxins e.g. E.coli 0157 or other VTEC, Salmonella sp or B cereus.

**SKETCH / PLAN / FURTHER COMMENTS**

See pictures.

**ALLERGENS – Questions to ask FBO**

Is FBO aware of the Food Information Regs 2014?  Y/N

How do you manage your food allergens? Ask customers / check packaging labelling /

Which food allergies do you provide information about? All 14

How do they capture allergen information concerning brought-in food? Check food packaging / labelling info.

How is the information communicated to staff? Periodic briefings / staff training sessions. Allergen matrices in use.

How do they deal with menu changes? Periodic briefings / staff training sessions.

Any relevant comments email sheet to [trading\\_standards@westsussex.gov.uk](mailto:trading_standards@westsussex.gov.uk)

**RISK ASSESSMENT (Refer to Code of Practice when scoring)**

<b>1. Potential Hazard</b>		<b>2a: Food Hygiene and Safety (Handling and Procedures, Temperature Control)</b>	<b>3. Confidence in Management/Control Systems</b>
<b>a) Type of Food and Method of Handling</b>			High: Documented HACCP 0
Handling low risk foods	5	Very good: High standard of compliance	0
Handling pre-packed high risk food < 20 meals a day	10	Good: High standard and some minor non-compliance	5
Preparation open high risk foods	30	Fair: Some minor contraventions	10
Manufacturers of high risk food	40	Poor: Some major non-compliance, more effort required to prevent fall in standards	15
<b>Additional score if:</b>		Bad: General failure to satisfy statutory obligations	20
<b>b) Method of Processing</b>		Very Bad: Almost total non-compliance	25
High risk activities e.g.		<b>2b: Structural (cleanliness, layout, condition, lighting, ventilation, facilities etc (Format as 2a))</b>	
Manufacture cook/chill food	20	Very good	0
Vacuum packing/Sous vide		Good	5
Small producers of cooked meat		Fair	10
Thermal processing		Poor	15
Any other case not listed above.	0	Bad	20
		Very Bad	25
<b>c) Consumer at Risk</b>			<b>3a: Additional score</b>
Supply <20 consumers per day	0		If score to 3 above 20/30 decide if significant risk of contamination
Businesses supplying local area	5		E.Coli 0 157/Other
Servicing substantial numbers	10		Vtec./Cl. Botulinum/Salmonella
Including outside area (superstore/airport caterer)	15		sp./Bacillus
Manufacture distributed nationally or internationally			Cereus
<b>Additional score if produce / serve high risk foods to &gt; 20 people in vulnerable group.</b>	22		20

Category	Inspection Rating	Minimum Inspection Frequency
A	92 or higher	At least every 6 months
B	72 to 91	At least every 12 months
C	52 to 71	At least every 18 months
D	31 to 51	At least every 2 years
E	0 to 30	Alternative enforcement strategy

Scores	
1a)	30
Additional Score (1b)	0
1c)	5
Additional Score	0
2a) Hygiene	5
2b) Structure	10
3 Confidence in Man.	5
Additional Score (3a)	0
<b>Total</b>	<b>55</b>

NFHR using CoP scores 2a. Hygiene, 2b. Structure, 3. Confidence in Management

CoP Score	Score factor: No score >	Food Hygiene Rating	Description
0 to 15	5	5	Very good
20	10	4	Good
25 to 30	10	3	Generally satisfactory
35 to 40	15	2	Improvement necessary
45 to 50	20	1	Major improvement necessary
>50 (i.e. 51+)	--	0	Urgent improvement necessary

Officer to tick relevant FHR Status for Business:

Excluded  Included  Included and private  Exempt  Sensitive  Exempt and private

Action taken:  Report form Satisfactory REPSAT  
 Recommendation REPUNS  
 Report form Contraventions REPWAR  
 Notice/s

Send FHR Letter and Sticker left on site / sent to:  
 Name \_\_\_\_\_  
 Address \_\_\_\_\_  
 Notify Head Office if multi-site business

Previous rating A to E  NA New Rating A to E  C If revised downwards countersign: \_\_\_\_\_



### Smaller plates

Marinated mixed olives  
Houmous dip & rustic bread  
Fried Calamari with aioli  
Salt & pepper squid with harissa mayo  
Mediterranean style feta & rustic bread  
MonAmi Caesar salad with prawns or harissa chicken

### Main course

MonAmi Burger  
6oz beef patty, baby gem lettuce, celeriac slaw, red onion,  
tomato, gherkins and cheese  
Lamb kofte burger  
Baby gem lettuce, tzatziki, tomato, gherkins, houmous and cheese

Chicken and avocado burger  
Harissa marinated chicken, baby gem lettuce, avocado, tomato  
and tzatziki  
MonAmi house salad  
Baby gem lettuce, avocado, tomato, olives, Caesar dressing with  
prawns or harissa chicken

### Panini

Harissa Chicken, avocado & roasted peppers with tzatziki  
Marinated feta, olives, houmous & tomato

### Dessert

Lemon tart  
Warm chocolate brownie with vanilla ice-cream  
Vanilla cheesecake with toffee sauce  
MonAmi ice cream

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