

**NON MANUFACTURERS INTERVENTION REPORT FORM**

**TYPE OF INTERVENTIONS** - inspection/partial inspection/audit/monitoring/  
surveillance/verification/formal sample.

THIS REPORT ONLY COVERS THOSE AREAS INSPECTED AT THE TIME OF THE INSPECTION. IT DOES NOT INDICATE COMPLIANCE WITH FOOD SAFETY LAW. IT IS NOT A STATUTORY NOTICE.

Officer's Name (print) [REDACTED] Designation EHO

Assisting officer [REDACTED] Date 20/06/13 Time of Arrival 12.15pm

**If you require a meeting in person please arrange an appointment by phone before visiting an office. This will ensure an officer is present to meet you.**

Area Office South, 21-22 Calthorpe Road, Edgbaston, Birmingham B15 1RP ☐ ☎ 0121-303 [REDACTED]

Area Office North, 581 Tyburn Road, Erdington, Birmingham B24 9RX ☐ ☎ 0121-303

Name of Inspecting Officer's Line Manager [REDACTED]

Officer's Signature [REDACTED]

**BUSINESS DETAILS**

Name and Address of Premises

Johnny Wong's, 197 Hagley Road, Birmingham B16 9RD

Telephone: 0121 456 4333 Mobile No. [REDACTED]

Food Business Operator (FBO)/Company: LW Cantonese Restaurant Ltd

Sole Proprietor ☐ Partnership ☐ Ltd Company ☒

Home Address of FBO / Head Office 7 Portland Road B16 9HN

Date of Birth of FBO: —

Manager / Person in Charge: [REDACTED]

Person Seen & Position: [REDACTED]

Operating Hours: 12-1.30pm + 5.30pm-11pm

Type of Premises: Chinese restaurant and takeaway

Special processes or equipment used —

Customer Base (tick all that apply): Retail ☐ Catering ☒ Wholesale ☐

Outside Catering ☐ Special Events ☐ Delivery ☐

Volume of Food Produced (weekly/Daily) 50 max /day

Scope of Trade: Local ☒ Regional ☐ National ☐

Number of food handlers trained 5

Type of food hygiene training undertaken All Level 2

Comments —



Areas of premises inspected Kitchen, Cellar (drinks + food rooms)  
 Records Inspected Pest control, Temp records  
 Samples taken       

Fridge/freezer	Temperature °C	Food at process/step	Temperature °C
Freezers	-13°C, -16°C	/	/
	-20°C, -5°C		
	-15°C, -21°C		
Fridges	0.4°C, 4°C	/	/
	4°C		

Leaflets provided None

## HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP)

### Overall Assessment

- Analysis complete and all controls in place ☐
- Analysis complete and some controls in place ☐
- Analysis complete and no controls in place ☐
- Incomplete analysis and all controls in place ☐
- Incomplete analysis and some controls in place ☐
- Incomplete analysis and no controls in place ☐
- No analysis, all controls in place ☐
- No analysis, some controls in place ☒
- No analysis, no controls in place ☐

Does the business comply with Duty of Care (refuse removal)? Yes ☒ No ☐ *Landlord agreement*  
 Does the business comply with Smoking legislation Yes ☒ No ☐

### INSPECTION CARRIED OUT UNDER (please tick)

- Food Hygiene (England) Regulations 2006 ☒
- Regulation (EC) No. 852/2004 ☒
- Food Safety Act 1990 ☒
- General Food Regulations 2004 ☒
- Food Labelling Regulations (as amended) 1996 ☒
- Health & Safety at Work etc Act 1974 & Associated Regulations ☒

INSPECTION DISCUSSED WITH PROPRIETOR/MANAGER/REPRESENTATIVE?  
 YES/NO ☒

### FURTHER ACTION TO BE TAKEN BY LOCAL AUTHORITY

NONE ☐ REVISIT ☒ LETTER ☒ STATUTORY NOTICE ☐ OTHER ☒  
 (specify) Full schedule of works.

If you feel that the works required are unreasonable please contact the officer's manager.

**Data Protection.** The information in this form will be stored on computer and used for administrative purposes. All personal information will be kept secure. Information concerning the hygiene, structure and confidence in management will be made available on Birmingham City Council's website as part of the 'Scores on the Doors' scheme and copies of the form may be made available on request to members of the public. For more information scores on the doors, visit [www.birmingham.gov.uk/hygienscores](http://www.birmingham.gov.uk/hygienscores)

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