



# Havering

LONDON BOROUGH

## Public Protection

London Borough of Havering  
Mercury House, Mercury Gardens  
Romford RM1 3SL

Mr Khan  
New Akash Restaurant  
185 High Street  
Hornchurch  
RM11 3XS

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Date: 23 December 2014

**FOOD HYGIENE RATING**

Your Reference:  
My Reference: PVY/093482

Dear Mr Khan

**Food Safety and Hygiene (England) Regulations 2013**  
**Regulation (EC) No.852/2004**  
**Registration of a food business**  
**New Akash Restaurant, 185 High Street**

Thank you for completing an application form to register your food business at the above premises. This has now been processed and your registration is complete.

Please keep this letter for your records and remember you need to notify the Environmental Health Service of a change of proprietor, and/or if the nature of the business changes, or if there is a change of the address at which moveable premises are kept.

**Important**, please note that this registration does not infer compliance with any planning decisions relating to the "use class" of the premises and you should contact the planning department for information relating to planning permissions.

If you completed the registration in your capacity as a head or regional office, please forward this information to the relevant person in control of the local business.

Should you require any information about food safety or health & safety please contact me on the above direct line, for other Environmental Health matters telephone 01708 432777.

Yours sincerely

Pauline Yates  
Business Support Officer



## FOOD HYGIENE RATING

Please find enclosed your awaiting inspection sticker. Display is voluntary. Until you have been inspected and rated there will be a note on the national website stating that your premises is "Awaiting Inspection"

When an inspector has carried out an inspection your business will be given a rating that reflects the standard of food hygiene found at the time of the inspection and the track record of the business in complying with the food safety regulations from earlier inspections. The rating is based on:

- The hygiene standards (prevention of physical, chemical and microbiological contamination of food or drink; prevention of growth of bacteria)
- Structure (including standard of cleanliness, facilities for washing & provision of hot water, maintenance & repair of structure and equipment, etc), and
- The quality of food safety management (includes implementation of hygiene procedures, appreciation of food safety hazards, the quality/effectiveness of instruction and supervision and training given to staff, how well the business operator manages food safety and the adequacy of documentation to demonstrate that a food safety management system is implemented & maintained, the track record of the business for compliance with the regulations.

The hygiene rating will be published on the internet and Consumers can also use smart phones to access a score through an iphone app or an android application

<http://ratings.food.gov.uk/>

## **THE KEY OBLIGATIONS OF FOOD AND FEED BUSINESS OPERATORS**

### **Safety**

Operators shall not place on the market unsafe food or feed

### **Responsibility**

Operators are responsible for the safety of the food and feed which they produce, transport, store or sell

### **Traceability**

Operators shall be able to rapidly identify any supplier or consignee

### **Transparency**

Operators shall immediately inform the competent authorities if they have a reason to believe that their food or feed is not safe

### **Emergency**

Operators shall immediately withdraw food or feed from the market if they have a reason to believe that it is not safe

### **Prevention**

Operators shall identify and regularly review the critical points in their processes and ensure that controls are applied at these points

### **Co-operation**

Operators shall co-operate with the competent authorities in actions taken to reduce risks

**These obligations derive from EU food safety legislation.**

For further information, see  
Website: [http://ec.europa.eu/food/index\\_en.htm](http://ec.europa.eu/food/index_en.htm)