



**Wandsworth Council**  
 Technical Services Department  
 Environmental Services Division  
 PO Box 47095  
 London SW18 9AQ

Report of Inspection/Visit carried out under:  
**Food Hygiene (England) Regulations 2006,**  
**Food Safety Act 1990, Health and Safety at Work etc. Act 1974.**

Switchboard (020) 8871 6000

Name of Premises: *Hamwoods*

Date: *20/3/09* Time: *0400*

Address: *D31-32 NCGM  
 SW8 5LL*

Area inspected:  Whole  Part:

Owner: *Mr J. Hamwood Dev*

Copy of report to be sent to:

Person seen: *— a —*

Item	Compliance		Legal Requirements	Time agreed
	Satisfactory	Unsatisfactory		
1. Food Management System	✓			
2. Cross Contamination	✓			
3. Chilling	✓			
4. Cooking	<i>N/A</i>			
5. Cleaning	✓			
6. Structure	✓			
7. Refuse Disposal	✓			
8. Pest Control	✓			
9. Claims	✓			
10. Allergen Controls	✓			
11. Food Packaging Materials	✓			
12. Traceability	✓			
13. Imported Foods	✓			
14. Stock Control	✓			
15. Health & Safety Project	✓			

Report of Inspection/Visit carried out under:  
**Food Hygiene (England) Regulations 2006,**  
**Food Safety Act 1990, Health and Safety at Work etc. Act 1974.**

**Documents seen**

HACCP, pest control contract & cleaning schedule.

**Action to be taken by Wandsworth Council**

Verbal advice

Letter

Food hygiene improvement notice

Food hygiene emergency prohibition notice

Health & Safety improvement notice

Other

Samples taken  Yes  No (Please give details below)

Officer: MARTIN JONES

Signature:



Tel. No: (020) 8871 639

Received by: JAMES H. DEW

Signature:



Date: 20/3/09

**Recommendations**

None

This report only covers the areas examined at the time of inspection and may not include all aspects of food and health and safety in your business. The report may include legal requirements and recommendations. Legal requirements ensure you comply with the minimum standards of the law. You must do these or works which have the same effect and legal requirements may be confirmed in a letter and/or notice. Recommendations are good practice however, you may choose not to carry these out. If you do not agree with any of the works you are required to do or the timescales, please contact a food team manager on (020) 8871 6139.

Scores on the Doors. All food premises are awarded a star rating based on the hygiene standards found during inspections. Within 10 working days of this inspection, we will send you a letter with your star rating and details of how the score was calculated. We will also send you a signed certificate and a window sticker which you are encouraged to display. You will have a formal right of reply which will also be published on the web site.

Please note that, subject to the Data Protection Act, information recorded on this report form may be divulged to members of the public under the Freedom of Information Act 2000.