

masalacreations™

VENUE PACK





Certificate of Employers' Liability Insurance (a)

(Where required by regulation 5 of the Employers' Liability (Compulsory Insurance) Regulations 1998, one or more copies of this Certificate must be displayed at each place of business at which the Policyholder employs persons covered by the Policy)

Policy Number	96CB11003681
Name of Policyholder:	Masala Creations & Events Limited
Date of commencement of insurance	19/01/2026
Date of Expiry of insurance	18/01/2027

We hereby certify that subject to paragraph 2:

1. the policy to which this certificate relates satisfies the requirements of the relevant law applicable in Great Britain, Northern Ireland, the Isle of Man, the Island of Jersey, the Island of Guernsey and the Island of Alderney (b)
2. the minimum amount of cover provided by this Policy is no less than £5 million (c)

Signed on behalf of
Aviva Insurance Limited
(Authorised Insurer)

A handwritten signature in black ink, appearing to read "J. Storah", written over a horizontal line.

Authorised Signatory
Jason Storah
CEO, UK & Ireland General Insurance

Notes

- a. Where the employer is a company to which regulation 3(2) of the Regulations applies, the certificate shall state in a prominent place, either that the policy covers the holding company and all its subsidiaries, or that the policy covers the holding company and all its subsidiaries except any specifically excluded by name, or that the policy covers the holding company and only the named subsidiaries.
- b. Specify applicable law as provided for in regulation 4(6) of the Regulations.
- c. See regulation 3(1) of the Regulations and delete whichever of paragraphs 2(a) or 2(b) does not apply. Where 2(b) is applicable, specify the amount of cover provided by the relevant policy.

Mrs Pavan Ram
Masala Creations & Events Limited
11 Carnarvon Drive
Hayes
Middlesex
UB3 1PU

Reference: 82332559
15th January 2026

To Whom It May Concern

Masala Creations & Events Limited

Our Reference: 82332559

We can confirm that we act as insurance brokers on behalf of the above insured, and that the following cover is in place:

Employers Liability:

Insurer:	Aviva Insurance Limited
Policy number:	96CB11003681
Cover period:	19th January 2026 to 18th January 2027
Indemnity limit:	£10,000,000

Public/Products Liability:

Insurer:	Aviva Insurance Limited
Policy number:	96CB11003681
Cover period:	19th January 2026 to 18th January 2027
Indemnity limit:	£5,000,000

The information provided in this document provides a brief overview of cover in place at the time this was sent. The full details of the above policy, including terms and conditions, are provided in their respective policy documentation. The expiry date given represents the normal expiry date of the policy. This document does not change cover provided. The cover stated above may change or be cancelled, and we are under no obligation to advise you as such.

Please contact us if you require any further information.

Signed.....

Date: 15th January 2026

Forum Insurance



CERTIFICATE

OF FOOD SAFETY COMPLIANCE

This Certifies that

Masala Creations & Events Ltd

Are provided with periodic food safety advisory and auditing services, and as a company have achieved the high standards set by Challenger Food & Safety.

CHALLENGER FOOD & SAFETY

23rd January 2026

DATE

Carl Challenger

DIRECTOR

Masala Creations & Events Limited

Has successfully passed an
independent Food Hygiene Audit

Congratulations on your
achievement!

This certificate is valid until:

25/04/2027

Food Hygiene Supplier Certification

REGULATORY SERVICES INTERVENTION REPORT

Sheet 1 of 1

Legislation covered: Food Safety and Hygiene (England) Regulations 2013 ☒
 Food Safety Act 1990 (as amended) ☒ Health & Safety at Work etc. Act 1974 ☒
 Food Information Regulations 2014 ☒ Other legislation..... ☐

Reason for Visit: Proactive ☒ Reactive ☐ Advisory/Project ☐ Sample Taken (detailed below) ☐ Revisit ☐

Name of Establishment MASALA CREATIONS & EVENTS LTD Business Type FOOD MANUFACTURER/EVENTS

Address PART 1, RD. HAMMERSTONE INDUSTRIAL ESTATE, DOMINION ROAD, LOUTHAM, LB2 5DP

Food Business Operator Name MASALA CREATIONS & EVENTS LTD

Registered Address SAME AS PREMISES ADDRESS

Email info@masalacreations.com

Tel 0208 606 8996 Mobile 07957 475093

Business days & hours EVENT CATERER

Areas Checked ALL - FOOD PREPARATION AREA, STORAGE AREA, SHUTTER RECOMMENDATION

Documents Checked HAZOP SYSTEM, FOOD SAFETY POLICY + PROCEDURES, TEMP RECORDS

MONITORING CHECKS, TRAINING RECORDS, ALLERGEN INFORMATION, INQUIRY LIST

(L = Legal Requirement + Timescale and R = Recommendation)
 (Food Only: CIM=Confidence in Management, FH=Food Hygiene & Safety Practices, S=Structure; FS=Food Standards; H&S: Health & Safety)

Intervention Summary:

IN FOOD PRACTICES AND PROCEDURES ARE IN PLACE.
NOT KNOWLEDGEABLE WHEN QUESTIONED.
S PREMISES CLEAN AND ORGANIZED.
ALLERGEN RECORDS STORED PROPERLY.
CIM FOOD SAFETY MANAGEMENT SYSTEM IMPLEMENTED. MONITORING RECORDS COMPLETED
AND KEPT UP TO DATE. AS DISCUSSED, PLEASE RECONSIDER SUBMITTING THE TRAINING
NAME AND FOOD BUSINESS OPERATOR DETAILS ONLINE AT WWW.FOODSAFETYGOV.UK

Action Proposed: NONE

Food Hygiene Rating Scheme (if applicable)	SCORE						Your Food Hygiene Rating is:
Compliance with food safety procedures	0	5	10	15	20	25	5
Compliance with structural requirements	0	5	10	15	20	25	
Confidence in management /control procedures	0	5	10		20	30	

Officer Name MARINA KAVINAKI Signature M. Kaviniaki Designation EHV

Officer E-mail KAVINAKI@ealing.gov.uk

Date & Time 31/12/2024 12:30 am/pm. Telephone No: 020 8825 6666

As the person seen at the visit, I have taken note and understand all aspects of work discussed with the Inspecting Officer OR I have received this form and I will ensure this inspection report form is passed to the Manager.

Name Sloane Fernandez Signature Sloane Job Title Admin

Note: This report describes those matters requiring attention. The report only covers the areas inspected at the time of the visit. If you have any queries regarding this report or you do not agree with your food hygiene rating, please contact the officer named above in the first instance. If it is not resolved then please contact 020 8825 6666 and ask for the Food Safety Team Leader.

STANDARD OPERATING PROCEDURE / METHOD OF STATEMENT

ACTIVITY	METHOD
PREPARATION OF FOOD	All food prepared at the premises is done in accordance to strict Health & Safety regulations. Hazard Analysis Critical Control Points (HACCP) is in place and been followed. All staff has been trained according to HACCP standards.
PACKING AND TRANSPORTING OF FOOD AND MACHINERY	All packing by the staff and chefs overseen by a supervisor. Cold food will be packed in a cold van to keep cool in transit. All foodstuff in transit will be kept separate to ensure there's no cross-contamination. All apparatuses will be tested prior to departure to ensure that it is safe and in good working order. All staff are trained to work and manage the machinery. A Staff Training Manual is in place to ensure they are well trained in handling the machinery. Due to the fragile nature of the catering apparatuses, delivery will be made by a van in transportation to keep handling to an absolute minimum and to maintain a safe, secure transit, avoiding unnecessary damage. Measures are in place to ensure that all equipment is secured inside the van.
REMOVAL OF RUBBISH AND ANY LEFTOVERS	All rubbish and any leftover food will firstly be split into the correct bags at the venue, and then sealed for disposal. It will then be put back into the van and be disposed of at the unit in the correct bin. The disposal of all rubbish and leftover food is done by a certified Waste Management contractor in our local area on a regular basis.
ON-SITE SETUP AND SITE MOVEMENT	All equipment will be set up by the chefs and the staff on the day. They will be responsible to always keep the site safe. All equipment will be stationary and movement will be kept to a minimum once setup is complete. All staff are well trained to ensure a high standard of Health & Safety on the day. Gazebo, burners and appropriate fire extinguishers will be taken to site and will be set up according to site standards to avoid fire risks. A gazebo (6m x 3m) will be secured to the ground with sandbags. When required, gas bottles will be secured. The site will be manned throughout.
COOKING ON-SITE	All cooking on site will be done by the chefs and assistants on the day. All chefs and assistants would have received either an in house Basic Hygiene Course or will have Basic

www.masalacreations.com

	Hygiene Level 1 training as a standard minimum. We use a varied number of jet burners and all staff are trained as required to use and manage them. Correspondingly, this is also covered by our insurance to use live flames. Any charcoal base tandoori oven or BBQ will always be controlled to ensure the safety of the public. There will always be a fire extinguisher within reach. The chef and staff are all trained to operate this fire extinguisher. Work will be carried out in accordance to the HACCP of the company. Temperature Control checking will be carried out at various points during cooking and will be recorded. Visual checks will be done to ensure the food is always of high standard. Storing of food and to keep the food at the CCP (Critical Control Point) will be done by the chef on the day.
ARRIVING AT SITE	The van will be offloaded by the chefs and assistants on the day. Again, they have had the sufficient training to ensure a smooth off-loading without placing any strain on their backs. Upon arrival and prior to setting up at the site, one of our Event Managers will report to the site Manager, who will then confirm where set-up should be, the location of muster point, etc.
LOADING AND DEPARTURE (ASSISTED WITH WAITING STAFF.)	All loading will be done by the chefs and assistants at the site. They will load everything in an orderly and professional way. Nothing will be left on-site and all equipment and leftover food will be removed.
SERVING (WILL VARY DEPENDING ON PACKAGE.)	Serving of the cold food will be done buffet style / table service and customers will help themselves. Food that needs to be served warm will be served from heated chafing dishes / bowls, at the correct temperatures and again will be recorded.
UNLOADING AT PREMISES	Upon return, the chefs / assistants will unload the van and dispose of the rubbish into the designated bins, along with all pots and utilities that are required to be washed. Cutlery and crockery will be ready for porters to unload and clean, then leave in storage.
FIRE ALARM ACTIVATION	In the event of a fire alarm activation, our staff will act as fire marshals, assisting the designated site marshals in a quick and calm evacuation of all guests to the muster point. Once at the muster point, further instruction will be taken from the site Manager and/or the fire brigade.

PORTABLE APPLIANCE TEST CERTIFICATE

Customer	MASALA CREATIONS EVENTS	Address	UNIT 170 DOMINION INDUSTRIAL	Date of Test	19/03/2026	Sheet	1 of 2
Contact Name	HARDEEP RAM		ESTATE, SOUTHALL, LONDON	Next Test Date	18/03/2027		
			UB2 5DP	Engineer	HARNESH SACHOTA		

Make of PAT Tester	Model	Serial No.	Date Calibrated
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Appliance ID No.	Description	Location	Manufacturer	Serial No.	Class	Fuse A	Earth Bond Test Current	Earth Bond Ω	Insulation M Ω	Load	Leak mA	Comments / Other Tests (01) - Replace Incorrect Fuse (02) - Re-fit Plug (03) - Replace Plug	Pass	Fail
001	IS MAX LEAD	—	—		I				7200				✓	
002		—	—		I				1				✓	
003		—	—		I				1				✓	
004		—	—		I				1				✓	
005		—	—		II				1				✓	
006	LINCAT WARMER		LINCAT		II				1				✓	
007	WHIRL POOL FREEZER		WHIRL POOL		II				1				✓	
008	KELWINATOR FREEZER		KELWINATOR		II				1				✓	
009	Nonfrost Freezer		Nonfrost		II				1				✓	
010	Nonfrost Freezer-6				II				1				✓	
011	Nonfrost Freezer-2				II				1				✓	
012	Flood Light	44	Flood		II				1				✓	
013	Freezer 1	44	Mendrial		II				1				✓	
014	Blast Chiller	44	Williams		II				1				✓	
015	Personal Fridge	44	Cambell		II				1				✓	
016	CAPITAL Freezer		CAPITAL		II				1				✓	
017	Ice Cream Freezer		—		II				1				✓	
018	Nonfrost Freezer		Nonfrost		II				1				✓	
019	Logic Freezer		Logic		II				1				✓	
020	Li Way ex (extd)		—		II				7200				✓	

PORTABLE APPLIANCE TEST CERTIFICATE

Customer MDSALA CREATIONS & EVENTS LIMITED	Address UNIT 17D, DOMINION INDUSTRIAL ESTATE, SOUTHALL	Date of Test 19/03/2024	Sheet 2 of 2
Contact Name HARDEEP RAM		Next Test Date 18/03/2027	
		Engineer HARMESH SACHOTA	

Make of PAT Tester	Model	Serial No.	Date Calibrated

Appliance ID No.	Description	Location	Manufacturer	Serial No.	Class	Fuse A	Earth Bond Test Current	Earth Bond Ω	Insulation M Ω	Load	Leak mA	Comments / Other Tests (01) - Replace Incorrect Fuse (02) - Refit Plug (03) - Replace Plug	Pass	Fail
021	4 way ext lead		-		II				7200				✓	
022	2 way ext lead		-		II								✓	
023	Twin finger Premium Plug		Primer Range		II								✓	
024	NINJA mixer		NINJA		II								✓	
025	WANT JAMIN		WANTJIN		II								✓	
026	BROWN MIXER		BROWN		II								✓	
027	4 way ex-lead		-		II								✓	
028	Dynamic mixer		Dynamic		II								✓	
029	Vengo mixer		Vengo		II								✓	
030	GASTRO BAKE		GASTRO		II								✓	
031	Norbrook Freyge		Norbrook		II								✓	
032	HISense Freyge		HISense		II								✓	
033	HISense Freyge		"		II								✓	
034	Computer		SAMSUNG		II								✓	
035	Laptop 1		LENOVO		II								✓	
036	Laptop 2		"		II								✓	
037	Laptop 3		ACER		II								✓	
038	Laptop 4		ASUS		II								✓	
039	Laptop 5		HP		II								✓	
040	Laptop 6		ASUS		II				>200				✓	



CONTROLLED WASTE DESCRIPTION, TRANSFER NOTE AND AGREEMENT

This is a legal document
You are obliged to keep your copy of this document for at least 3 years from the Commencement Date



365040

SECTION 1 - THE CUSTOMER

Customer Name: MASALA CREATIONS & EVENTS LTD	Collection Site: MASALA CREATIONS & EVENTS LTD
Invoice Address: 11 CARNARVON DRIVE	Address: 17D, DOMINION INDUSTRIAL ESTATE
HAYES	DOMINION ROAD
HAYES	SOUTHALL
Post Code: UB3 1PU	Post Code: UB2 5DP
Tel: 07957 475 088	Tel: 07957 475 088
Email: sales@masalacreations.com	Email: sales@masalacreations.com
Contact Name: PAVAN RAM	Contact Name: PAVAN RAM

We shall:

- Provide the Service in accordance with the standard conditions of supply ("Conditions") and any special conditions ("Special Conditions") below.
- Deliver the Equipment detailed in Section 2 to the Collection Site and collect Waste in the Equipment during the term of this Agreement.

THE CUSTOMER SHOULD NOTE THAT OUR RESPONSIBILITIES AND LIABILITIES ARE LIMITED IN CLAUSE 9 OF THE CONDITIONS

The Customer shall:

- Other than as set out at clause 3.2 of the Conditions, pay us within 30 days of the date of the invoice. Delays in payment may result in interest being charged on a daily basis, suspension of the Service or termination of this Agreement.
- Ensure that the Equipment supplied by us and sited on the Collection Site is not improperly used, overloaded, overfilled or damaged and under no circumstances should it be sited on a public highway and that at all times it remains our property.
- Ensure that Waste supplied to us is in accordance with the description given in Section 2 and in the Transfer Note.

IF THE CUSTOMER TERMINATES THE AGREEMENT OTHER THAN IN ACCORDANCE WITH CLAUSE 16.3 OF THE CONDITIONS, THE CUSTOMER WILL BE LIABLE TO PAY US DAMAGES OF 41% OF THE CHARGE CALCULATED IN ACCORDANCE WITH CLAUSE 16.4 OF THE CONDITIONS

SECTION 2 - WASTE SYSTEM & SECTION 3 - CONTROLLED WASTE DESCRIPTION AND TRANSFER NOTE

1.	EWC Code 200301	Waste Description packaging, sweepings, food scraps				Waste Type NON-HAZARDOUS									
	SERVICE DETAILS				PRICE DETAILS										
	Container Type		1100L WHEELIE BIN		Invoice Frequency		MONTHLY IN ARREARS								
	Number of Containers		1		Charge per Lift		£ 20.50		Daily Rental		£ 0.00				
	Scheduled Service Frequency (note A)		1 x WEEKLY		Delivery Charge		£ 0.00		Waste Transfer Note Compliance Charge (Note D)		£ 1.55 per week				
Assumed Weight		80 kg		Invoice Type (Note B)		1		Charge per Tonne		£ N/A		Wasted Journey Charge		£ N/A	

- Note A If services aren't required in accordance with the Expected Frequency, we may apply charges in line with clause 3.6 of the Conditions
- Note B Invoice Type 1 - Charge Per Lift (one price based on Assumed Weight)
Invoice Type 2 - Charge Per Lift + (Charge per Tonne x tonnage greater than Maximum Weight)
Invoice Type 4 - Charge Per Lift + the greater of (1) Minimum Weight x Charge per Tonne or (2) tonnage collected x Charge per Tonne
- Note C Bags for general waste or DMR are charged on delivery and are supplied in multiples of 50
- Note D Waste Transfer Note Compliance Charges shall not be applied to Dry Mixed Recyclate contracts provided at a Collection Site with a General Waste collection service
- N.B. All charges are stated exclusive of V.A.T.

Please state the nature of your business (e.g. activity(ies) undertaken, goods or services provided):
SIC(2007) 56.21

CUSTOMER CERTIFICATION

I warrant:
that the description(s) of the Waste (given at Section 2) is complete and accurate and undertake to notify us immediately if any of the details change.

I warrant:
that I have fulfilled my duty to apply the waste hierarchy as required by the revised European Waste Framework Directive.

DocuSigned by:
Pavan Ram
0547776CD58D4AF...
Name (print)
Pavan Ram
Date
22/4/2024 | 13:07 BST



CONTROLLED WASTE DESCRIPTION, TRANSFER NOTE AND AGREEMENT

This is a legal document
You are obliged to keep your copy of this document for at least 3 years from the Commencement Date



365040

Subject to the waste description and the waste system (at Section 2) remaining the same, this controlled waste description and transfer note shall apply for the 12 month period commencing on 22/04/2024. (or such other date, which shall not be later than the date of the first collection/transfer, as agreed between the parties).

Current Holder of the Waste ('Transferor') (a) Name (if not the Customer) (b) Are you the producer of the waste? Yes ☒ No ☐ If yes, please ignore questions (d) and (e) (c) Have you imported the waste? Yes ☐ No ☒ (d) Are you the holder of a License (WML), Permit or Env. Permit? If yes please state reference number and issuer: Yes ☐ No ☒ _____ (e) Are you exempt from the requirement to have a License (WML), Permit or Env. Permit? If yes, give reason: Yes ☐ No ☒ _____	Person Receiving the Waste ('Transferee') BIFFA WASTE SERVICES LIMITED (Company Registration 946107 - A Company registered in England), Coronation Road, Cressex, High Wycombe, Buckinghamshire HP12 3TZ As: Registered Waste Carrier and Broker Registration Number CBDU104360 (previously CB/WE5237GH) Issued by the Environment Agency, Thames Region In Northern Ireland As: Registered Waste Carrier Registration Number ROC UT 714 Issued by the NIEA
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If the waste transfer was arranged by a broker, please enter their name, address, registration number, issuing authority and expiry date

ALL SUBJECT TO OUR STANDARD CONDITIONS OF SUPPLY AND ANY SPECIAL CONDITIONS BELOW

Agreed by the Customer: DocuSigned by: Authorised Signature(s)  0547776CD58D4AF... Name Pavan Ram Position DIRECTOR Date 22/4/2024 13:07 BST I have read and accept the Terms & Conditions ☒	Agreed by us: Authorised Signature  Name Maxine Mayhew Position Chief Operating Officer - Collections Date 22/04/24 Sales Ref ACT 365040
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SPECIAL CONDITIONS

None apply



J & M Refrigeration Ltd

Address: 31, Hibernia Gardens, Hounslow, TW3 3SB. Tel: 07776616630, 02080646466, Email: info@jandmrefrigeration.co.uk

SERVICE REPORT

Date of service : 25/03/2025

Customer name : Masala creations & events limited

Addresse : Unite 17D, Mominion Industrial Estate.
Dominion Road, Southall, London. UB2 5DP.

Refrigeration system : IVECO Refrigerated van

Reg No. : MA54LAV

Make : GHA

Model no. : No label

Serial No. : No Label

Refrigerant type : R134a

Engineer's Report : Carried out routine maintenance work on the Refrigeration system.
System is satisfactorily working.

C. Fernando

J & M Refrigeration Ltd,

Thanking you for your business



J & M Refrigeration Ltd

Address: 31, Hibernia Gardens, Hounslow, TW3 3SB. Tel: 0777 661 6630, 0208 064 6466, E: info@jandmrefrigeration.co.uk

SERVICE REPORT

Date of service : 25/03/2025

Customer name : Masala creations & events limited

Addresse : Unite 17D, Mominion Industrial Estate.
Dominion Road, Southall, London. UB2 5DP.

Refrigeration system : walk in cold room

Make : Eco Refrigerazion

Model no. : CTE145M6ED

Serial No. : AC200708754

Refrigerant type : R404a

Engineer's Report : Carried out routine maintenance work on the above cold room.

Cleaned condenser and evaporator coils, checked fans, electrical connections, air on and off temperature. System is satisfactorily working.

C. Fernando

J & M Refrigeration Ltd,

Thanking you for your business





J & M Refrigeration Ltd

Address: 31, Hibernia Gardens, Hounslow, TW3 3SB. Tel: 07776616630, 02080646466 Email: info@jandmrefrigeration.co.uk

SERVICE REPORT

Date of service : 25/03/2025

Customer name : Masala creations & events limited

Addresse : Unite 17D, Mominion Industrial Estate.
Dominion Road, Southall, London. UB2 5DP.

Refrigeration system : upright blast freezer

Make : Williams

Model no. : 48133

Serial No. : 9710160139

Refrigerant type : R134a

Set Point temperature : -20c' to 4c'

Engineer's Report : Carried out routine maintenance work on the above blast freezer.
Cleaned condenser, checked fans, electrical connections, air on and off temperature.
System is satisfactorily working.

C. Fernando

J & M Refrigeration Ltd,

Thanking you for your business

AIR SOLUTIONS

EXTRACTION EXHAUST CLEANING CERTIFICATE

THIS IS TO CERTIFY THAT THE FOLLOWING EXTRACTION
SYSTEM HAS BEEN INSPECTED, DE – GREASED AND CLEANED
TO AIR SOLUTIONS GOOD PRACTICE STANDARD ONLY;

Canopy Exhaust Fan and Local Duct
.....

**AT Masala Creations, 17D, Dominion Industrial Estate,
Dominion Rd, Southall UB2 5DP**
.....

ON 5th April 2025
.....



.....
SENIOR ENGINEER

6 NORTH END WORKSHOPS, NORTH END, BUCKINGHAMSHIRE, RG9 6LE
CERTIFICATE NO 75846766

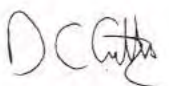
This is to certify that

Hardeep Ram

has achieved the following Qualification

LASER Level 2 Award for Personal Licence Holders (QCF)

Qualification Approval No: 600/6446/8
Learner ID: 13129272
Award Date: 08 Apr 2016
Certificate No: 5435502 (1)



Chief Executive Officer
Laser Learning Awards



Certificate of Achievement

This certificate is awarded to

Vijay Ram

Who has successfully completed the online
training course and assessment in:

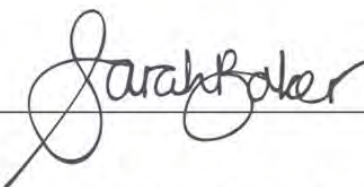
Level 3 Food Safety and Hygiene for Supervisors

Introduction • Food Safety Hazards and Contamination • Microbiology
• Food Borne Illness • Understanding Food Law
• The Role of the Supervisor • Food Safety Management (HACCP)
• Food Preservation • Food Storage and Temperature Control
• Personal Hygiene • Workplace Equipment and Design
• Cleaning and Disinfection • Pest Control

Certificate Number: 80GY-JWDX-3WZL-R2ZV

Date: 22-Sep-2025

Signed: _____



Sarah Baker, MD (Virtual College by Netex)

Certificate of Achievement

This certificate is awarded to

Kulvinder Ram

Who has successfully completed the online
training course and assessment in:

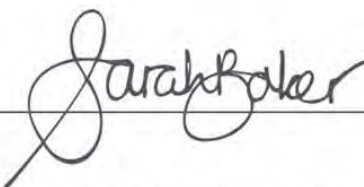
Level 3 Food Safety and Hygiene for Supervisors

Introduction • Food Safety Hazards and Contamination • Microbiology
• Food Borne Illness • Understanding Food Law
• The Role of the Supervisor • Food Safety Management (HACCP)
• Food Preservation • Food Storage and Temperature Control
• Personal Hygiene • Workplace Equipment and Design
• Cleaning and Disinfection • Pest Control

Certificate Number: KC29-JDX0-SQ74-AY5L

Date: 25-Sep-2025

Signed: _____



Sarah Baker, MD (Virtual College by Netex)

Certificate of Achievement

This certificate is awarded to

Hardeep Ram

Who has successfully completed the online
training course and assessment in:

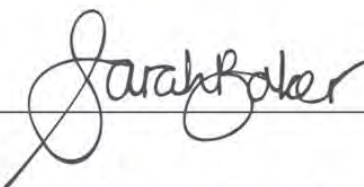
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• The Role of the Supervisor • Food Safety Management (HACCP)
• Food Preservation • Food Storage and Temperature Control
• Personal Hygiene • Workplace Equipment and Design
• Cleaning and Disinfection • Pest Control

Certificate Number: B2KB-CXCN-1U09-DK1B

Date: 25-Sep-2025

Signed: _____



Sarah Baker, MD (Virtual College by Netex)

Certificate of Achievement

This certificate is awarded to

Conroy Pereira

Who has successfully completed the online
training course and assessment in:

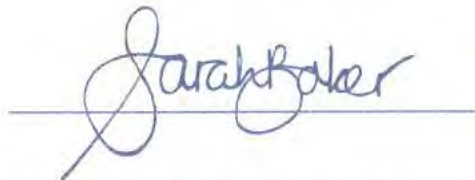
Level 2 Food Safety and Hygiene for Catering

An Introduction to Food Safety & Hygiene • The Importance of Food Safety & Hygiene • Understanding Food Laws • Understanding HACCP
• The importance of Personal Hygiene • The importance of Design & Premises Layout • The importance of Cleaning • The importance of Pest Control & Waste Management • Understanding Allergens • Understanding Foodborne Illnesses • Understanding Food Safety Hazards & Contamination
• Understanding Bacterial Growth & Temperature Control • The Importance of Food Preservation & Storage

Certificate Number: LN7U-WBEF-SUK1-XUK0

Date: 23-Jan-2024

Signed:



Sarah Baker, MD (Virtual College by Netex)

Certificate of Achievement

This certificate is awarded to

Kiran Kaur

Who has successfully completed the online
training course and assessment in:

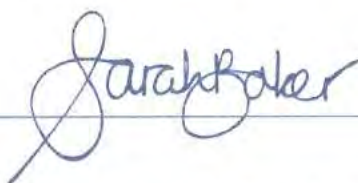
Level 2 Food Safety and Hygiene for Catering

An Introduction to Food Safety & Hygiene • The Importance of Food Safety & Hygiene • Understanding Food Laws • Understanding HACCP
• The importance of Personal Hygiene • The importance of Design & Premises Layout • The importance of Cleaning • The importance of Pest Control & Waste Management • Understanding Allergens • Understanding Foodborne Illnesses • Understanding Food Safety Hazards & Contamination
• Understanding Bacterial Growth & Temperature Control •
The Importance of Food Preservation & Storage

Certificate Number: PUVQ-O2PP-B19B-OHW9

Date: 23-Jan-2024

Signed: _____



Sarah Baker, MD (Virtual College by Netex)



Food Allergy and Intolerance Training

This certificate is awarded to

Vijay Ram

for successfully passing the online
food allergy and intolerance
training assessment on

30 June 2023





Food Allergy and Intolerance Training

This certificate is awarded to

Hardeep Ram

for successfully passing the online
food allergy and intolerance
training assessment on

12 May 2023





Food Allergy and Intolerance Training

This certificate is awarded to

Kulvinder Ram

for successfully passing the online
food allergy and intolerance
training assessment on

29 June 2023





Food Allergy and Intolerance Training

This certificate is awarded to

Conroy Pereira

for successfully passing the online
food allergy and intolerance
training assessment on

8 May 2023





Food
Standards
Agency
food.gov.uk

Food Allergy and Intolerance Training

This certificate is awarded to

Slena Fernandes

for successfully passing the online
food allergy and intolerance
training assessment on

15 June 2022





Food Allergy and Intolerance Training

This certificate is awarded to

Kiranbir Kaur

for successfully passing the online
food allergy and intolerance
training assessment on

3 July 2023



Certificate of achievement

High Speed Training certifies that

Tony Ram

has completed

Workplace First Aid

A high quality, interactive training course that teaches learners how to respond to injuries and illnesses and administer first aid in the workplace.

Issued On: 21/06/2024
Recommended Renewal Date: 21/06/2027

Certificate Number: T-4184758-4486415
To verify please visit: www.highspeedtraining.co.uk/verify



R. Anderson

Head of Learning and Development



Date 03/04/2024

Certificate Serial No/Ref:

4185777

Omniious Construction LTD

Electrical Installation Condition Report

(Requirements for Electrical Installations – BS 7671 IET 18th Edition Wiring Regulations)

A. DETAILS OF THE CLIENT OR PERSON ORDERING THE WORK

Name: Masala Creations And Events Ltd

Address: Unit 17D Industrial Estate , Dominion Road, Southall, UB2 5DP Email: N/A

B. REASON FOR PRODUCING THIS REPORT

Requested by the client

Date(s) inspection and testing carried out:

03/04/2024

C. DETAILS OF THE INSTALLATION WHICH IS THE SUBJECT OF THIS REPORT

Occupier: Masala Creations

Address: Unit 17D Industrial Estate Dominion Road Southall UB2 5DP

Description of premises: ☐ N/A Domestic ☒ Commercial ☐ N/A Industrial ☐ N/A Other, please specify :

Estimated age of the wiring system **Years** **Evidence of additions or alterations** ☐ N/A **Yes** ☐ N/A **No** ☐ N/A **Not apparent**

Installation records available? (Regulation 621.1) **Yes** ☐ N/A **No** ☐ N/A **Date of last inspection** **If yes, estimated age** **years** Alternative source of supply (as described in attached schedule if applicable)

D. EXTENT AND LIMITATIONS OF INSPECTION AND TESTING

The inspection and testing detailed in this report and accompanying schedules have been carried out in accordance with BS 7671 as amended

Extent of the electrical installation covered by this report 50% Visual inspection

Agreed limitations including the reasons, see Regulations 653.2

Limit to accessible equipments only

Limitations agreed with

Hardeep

Position (if applicable)

N/A

Operational limitations including the reasons

Live testing only carries out

It should be noted that cables concealed within trunking and conduits, under floors, in roof spaces, and generally within the fabric of the building or underground, have not been inspected unless specifically agreed between the client and inspector prior to the inspection. An inspection should be made within accessible roof space housing other electrical equipment.

E. SUMMARY OF THE CONDITION OF THE INSTALLATION

General condition of the installation (in terms of electrical safety)

Installation is fair

Overall assessment of the installation in terms of its suitability for continued use:

SATISFACTORY

An unsatisfactory assessment indicates that dangerous (code C1) and/or potentially dangerous (code C2) conditions have been identified

F. RECOMMENDATIONS

Where the overall assessment of the suitability of the installation for continued use on page 1 is stated as UNSATISFACTORY, I/we recommend that any observations classified as 'Danger present' (Code C1) or 'Potentially dangerous' (Code C2) are acted upon as a matter of urgency. Investigation without delay is recommended for observations identified as 'Further investigation required' (FI) Observations classified as 'improvement recommended' (Code C3) should be given due consideration.

Subject to the necessary remedial action being taken, I/we recommend that the installation is further inspected and tested by 03/04/2027

G. DECLARATION

I/We, being the person(s) responsible for the inspection and testing of the electrical installation (as indicated by my/our signature(s) below), particulars of which are described above, having exercised reasonable skill and care when carrying out the inspection and testing, hereby declare that the information in this report, including the observations and the attached schedules, provides an accurate assessment of the condition of the electrical installation taking into account the stated extent and limitations in section D of this report.

INSPECTED AND TESTED BY:		REPORT AUTHORISED FOR ISSUE BY:	
Name (CAPITALS)	HARSIMRAN GILL		
Signature			
Position	Registered Electrician	Date	03/04/2024
Contact	Tel 07983224000		
	Email info@omniousconstruction.com		
	Web www.omniousconstruction.com		
Contractor	Omnious Construction LTD		
Address	158 Staines Road Staines Upon Thames Staines TW19 5AH		
Name	Harsimran Gill		
Signature			
ENROLMENT NO (If applicable)	D613157	Date	03/04/2024

H. SCHEDULES The attached schedule(s) are part of this document and this report is valid only when they are attached to it

N/A	Schedule(s) of inspection and	N/A	Schedule(s) of test results attached
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I. SUPPLY CHARACTERISTICS AND EARTHING ARRANGEMENTS

Earthing Arrangements(s)	Number and Type of Live Conductors				Nature of Supply Parameters			Characteristics of Primary Over current Protective Device(s)	
☐ N/A TN-S	☒ AC			☐ N/A DC	Nominal voltage U (o)	230	Volts	BS (EN)	BS 1361
☐ N/A TN-C-S	☐ N/A 1 phase (2 wire)			☐ N/A 2 wire	Nominal frequency f (1)	50	Hz	Type	Fuse HBC - Type 2
☐ N/A TT	☐ N/A 2 phase (3 wire)	☐ N/A 1 phase (3 wire)	☐ N/A 3 wire	PFC Ipf (1,2)	1	kA	Rated current	100	
☐ N/A IT	☒ 3 phase (3 wire)	☐ N/A 3 phase (4 wire)	☐ N/A Other	External loop impedance	0.21	Ω	Short circuit capacity	33	
☒ TN-C					Note: (1) by enquiry (2) by enquiry or by measurement			Confirmation of Supply Polarity	N/A

J. PARTICULARS OF INSTALLATION REFERRED TO IN THIS REPORT

Means of earthing	☒	Distributor's facility	Type	N/A	Resistance to earth	N/A	Ω
	☐ N/A	Installation earth electrode	Location of the earth electrode (Where applicable)	N/A			

MAIN PROTECTIVE CONDUCTORS (to extraneous conductive parts)				MAIN SWITCH/SWITCH-FUSE/CIRCUIT BREAKER/RCD			
Earthing Conductor		Main protective bonding conductor		Main Bonding			
Conductor Material	Copper	Conductor Material	Copper	☒ Water installation pipes	☐ N/A Structural steel	Type BS (EN)	60947 type B
Conductor Csa mm²	16	Conductor Csa mm²	16	☒ Gas installation pipes	☐ N/A Other (specify)	No of poles	3
Connection/continuity verified	☒ N/A	Connection/continuity verified	☒ N/A	☐ N/A Oil installation pipes		Supply Conductor	Copper
						Conductor csa mm²	25
						* If RCD main switch	
						Voltage rating	400 V
						Current Rating	100 A
						*Rated time delay	N/A ms
						*Rated RCD Operating current	N/A mA
						*RCD Operating time	N/A ms

K. OBSERVATIONS

Referring to the attached schedules of inspection and test results, and subject to the limitations specified at the Extent and Limitations of the inspection and testing section

N/A

No remedial action is required

N/A

The following observations are made

[illegible]

N/A

Additional observations

Additional notes/observations attached or to follow ref:

N/A

One of the following codes, as appropriate, has been allocated to each of the observations made above to indicate to the person(s) responsible for the installation the degree of urgency for remedial action.

C1 – Danger present. Risk of injury. Immediate remedial action required

C2 – Potentially dangerous – urgent remedial action required

C3 – Improvement recommended

FI – Further investigation required without delay

DISTRIBUTION BOARD DETAILS FOR																				Unit 17D Industrial Estate										Dominion Road UB2 5DP									
DB ref:	DB1			Zs at this board (Ω):	0.25		lpf at this board (kA):	1		Main switch type BSEN	60947			Rating:	100		A	SPD Type(s)			Supply	25		mm ²	Earth:	16		mm ²											
Distribution board location:				Phase Sequence Confirmed (where appropriate)		N/A		Supplied from:	Mains			No. Of phases:	Single		Supply protective device type BSEN reference:		BS 1361 Type 2b					Rating:			Amps														
CIRCUIT DETAILS															TEST RESULTS																								

Circuit reference	Circuit designation	Type of wiring	Reference method	Number of points served	Circuit conductors		Max disconnection time	Overcurrent protective device			RCD			Continuity Ω			Insulation resistance					Polarity	Maximum measured Zs Ω	RCD		AFDD	
Live (mm²)	cpc (mm²)	Type BS (EN)	Type	Rating	Breaking capacity (kA)	Max permitted Zs (Ω)		80%	Type BS (EN)	Type	IΔn (mA)	Rating (A)	Ring final circuits only (measured end to end)			All circuits (At least 1 column to be completed)		Test voltage V	Live - Live (MΩ)	Live - Neutral (MΩ)	Live - Earth (MΩ)			Neutral - Earth (MΩ)	Disconnection time (ms)	Test button/funcntionality	Manual test button/ functionality
													r ₁ (line)	r _n (neutral)	r ₂ (cpc)	(R ₁ + R ₂)	R ₂										

1	1st Floor Sockets	A		17	2.5	1.5	0.2s	60898	N/A	32		1667	N/A	N/A	N/A	N/A		N/A	N/A	0.61	N/A	500	200	200	200	200	✓		N/A	N/A	
2	1st Floor Sockets	A		17	2.5	1.5	0.2s	60898		32		1667					N/A	N/A	N/A	0.5	N/A	500	200	200	200	200	✓	0.71	N/A	✓	
3	Dishwasher	A		1	6	2.5	0.2s	60898		32		1667					N/A	N/A	N/A	0.43	N/A	500	200	200	200	200	✓	0.64	N/A	✓	
4	Chiller	A		1	2.5	1.5	0.2s	60898	N/A	20		1667	N/A	N/A	N/A	N/A	N/A	N/A	N/A	0.31	N/A	500	200	200	200	200	✓	0.52	N/A	✓	
5	Outside Socket	A		1	2.5	1.5	0.2s	60898	N/A	16		1667	N/A	N/A	N/A	N/A	N/A	N/A	N/A	0.31	N/A	230	200	200	200	200	✓	0.52	N/A	✓	
6	Kitchen Sockets	A		3	2.5	1.5	0.2s	60898		16		1667					N/A	N/A	N/A	0.46	N/A	200	200	200	200	200	✓	0.67	N/A	✓	
7	Lights	A		15	1.5	1.0	0.2s	60898		10		1667					N/A	N/A	N/A	0.73	N/A	200	200	200	200	200	✓	0.94	N/A	✓	
8	Fire Alarm	A		1	1.5	1.0	0.2s	60898		6		1667					N/A	N/A	N/A	0.47	N/A	200	200	200	200	200	✓	0.68	N/A	✓	
9	Chiller Light	A		1	1.5	1.0	0.2s	60898		6		1667					N/A	N/A	N/A	0.56	N/A	200	200	200	200	200	✓	0.77	N/A	✓	
10	Extractor Hood	A		1	1.5	1.0	0.2s	60898		6		1667					N/A	N/A	N/A	0.31	N/A	200	200	200	200	200	✓	0.52	N/A	✓	

Not all SPDs have visible functionality indication. RCD effectiveness is verified using an alternating current test at rated residual operating current (IΔn). Not all AFDDs have a test button

DISTRIBUTION BOARD DETAILS FOR																			Unit 17D Industrial Estate											Dominion Road UB2 5DP									
DB ref:	DB2			Zs at this board (Ω):	0.2		lpf at this board (kA):	1.3		Main switch type BSEN	60947			Rating:	100		A	SPD Type(s)				Supply	25		mm ²	Earth:	16		mm ²										
Distribution board location:				Phase Sequence Confirmed (where appropriate)		N/A		Supplied from:	Mains			No. Of phases:	Single		Supply protective device type BSEN reference:			BS 1361 Type 2b					Rating:			Amps													
CIRCUIT DETAILS													TEST RESULTS																										

Circuit reference	Circuit designation	Type of wiring	Reference method	Number of points served	Circuit conductors		Max disconnection time	Overcurrent protective device			RCD			Continuity Ω			Insulation resistance					Polarity	Maximum measured Zs Ω	RCD		AFDD	
Live (mm²)	cpc (mm²)	Type BS (EN)	Type	Rating	Breaking capacity (kA)	Max permitted Zs (Ω)		80%	Type BS (EN)	Type	IΔn (mA)	Rating (A)	Ring final circuits only (measured end to end)			All circuits (At least 1 column to be completed)		Test voltage V	Live - Live (MΩ)	Live - Neutral (MΩ)	Live - Earth (MΩ)			Neutral - Earth (MΩ)	Disconnection time (ms)	Test button/funcntionality	Manual test button/ functionality
													r ₁ (line)	r _n (neutral)	r ₂ (cpc)	(R ₁ + R ₂)	R ₂										

1	AC	A		1	1.5	1.0	0.2s	60898	N/A	15		1667	N/A	N/A	N/A	N/A	N/A	N/A	N/A	0.81	N/A	200	200	200	200	200	✓	1.02	N/A	✓	
2	Downstairs Light	A		10	1.5	1.0	0.2s	60898		5		1667					N/A	N/A	N/A	0.71	N/A	200	200	200	200	200	✓	0.92	N/A	✓	
3	Office Sockets	A		13	2.5	1.5	0.2s	60898		15		1667					N/A	N/A	N/A	0.38	N/A	200	200	200	200	200	✓	0.59	N/A	✓	
4	EM Light	A		15	1.5	1.0	0.2s	60898		5	6	1667					N/A	N/A	N/A	0.61	N/A	200	200	200	200	200	✓	0.82	N/A	✓	
5	CCTV	A			1.5	1.0	0.2s	60898		5	6	1667					N/A	N/A	N/A	0.3	N/A	200	200	200	200	200	✓	0.51	N/A	✓	
6	AC	A		1	4	2.5	0.2s	60898		32	6	1667					N/A	N/A	N/A	0.47	N/A	200	200	200	200	200	✓	0.68	N/A	✓	
7	AC	A		1	2.5	1.5	0.2s	60898		16	6	1667					N/A	N/A	N/A	0.29	N/A	200	200	200	200	200	✓	0.50	N/A	✓	
8	Office Light	A		15	1.5	1.0	0.2s	60898		5	6	1667					N/A	N/A	N/A	0.89	N/A	200	200	200	200	200	✓	1.10	N/A	✓	
9	Downstairs Socket	A		12	2.5	1.5	0.2s	60898		30	6	1667					N/A	N/A	N/A	0.54	N/A	200	200	200	200	200	✓	0.75	N/A	✓	
10	AC	A		1	4	2.5	0.2s	60898		40	6	1667					N/A	N/A	N/A	0.34	N/A	200	200	200	200	200	✓	0.55	N/A	✓	
11	Sockets	A		5	2.5	1.5	0.2s	60898		15	6	1667					N/A	N/A	N/A	0.25	N/A	200	200	200	200	200	✓	0.46	N/A	✓	
12	Small office light	A		6	1.5	1.0	0.2s	60898		5	6	1667					N/A	N/A	N/A	0.54	N/A	200	200	200	200	200	✓	0.75	N/A	✓	
13	Ac	A		1	2.5	1.5	0.2s	60898		16	6	1667					N/A	N/A	N/A	0.38	N/A	200	200	200	200	200	✓	0.59	N/A	✓	
14	Ac	A		1	2.5	1.5	0.2s	60898		16	6	1667					N/A	N/A	N/A	0.41	N/A	200	200	200	200	200	✓	0.62	N/A	✓	
15	Small office	A		6	2.5	1.5	0.2s	60898		30	6	1667					N/A	N/A	N/A	0.59	N/A	200	200	200	200	200	✓	0.80	N/A	✓	

Not all SPDs have visible functionality indication. RCD effectiveness is verified using an alternating current test at rated residual operating current (IΔn). Not all AFDDs have a test button

TEST INSTRUMENTS USED

Earth fault loop impedance

N/A

RCD

N/A

Insulation resistance

N/A

MFT

N/A

Continuity

N/A

Other

N/A

Inspected by:

Signature



Name
(CAPITALS)

HARSIMRAN GILL

Date of
inspection

03/04/2024

EICR IMAGES

Engineers optional images of C1 or C2 observations if applicable

N. INSPECTION SCHEDULE FOR A DISTRIBUTION BOARD INSTALLATION									
Outcomes		Acceptable Condition 	Unacceptable condition C1 or C2 	Improvement recommended C3 	Further investigation: FI 	Not Verified: NV	Limitation: LIM	Not Applicable: N/A	
ITEM	DESCRIPTION						OUTCOME (Use codes above. Provide additional comment where appropriate. C1, C2, C3 and FI coded items to be recorded in Section K of the Condition Report)		
1.0	INTAKE EQUIPMENT (VISUAL INSPECTION ONLY)		An outcome against an item in this section, other than access to live parts, should not be used to determine the overall outcome						
1.1	Condition of service cable								
	Condition of service head								
	Condition of distributor’s earthing arrangement								
	Condition of meter tails - Distributor/Consumer								
	Condition of metering equipment								
	Condition of isolator (where present)								
2.0	PRESENCE OF ADEQUATE ARRANGEMENTS FOR OTHER SOURCES SUCH AS MICROGENERATORS (551.6; 551.7)								
3.0	EARTHING AND BONDING ARRANGEMENTS (411.3, Chapter 54)								
3.1	Presence and condition of distributor’s earthing arrangement (542.1.2.1; 542.1.2.2)								
3.2	Presence and condition of earth electrode connection where applicable (542.1.2.3)								
3.3	Provision of earthing/bonding labels at all appropriate locations (514.13)								
3.4	Adequacy of earthing conductor size (542.3, 543.1.1)								
3.5	Accessibility and condition of earthing conductor at MET (543.3.2)								
3.6	Adequacy of main protective bonding conductor sizes (544.1)								
3.7	Condition and accessibility of main protective bonding conductor connections (411.3.1.2; 543.3.2; 544.1.2)								
3.8	Accessibility and condition of other protective bonding connections (543.3.1; 543.3.2)								
4.0	CONSUMER UNIT OR DISTRIBUTION BOARD								
4.1	Adequacy of working space / accessibility to consumer unit / distribution board (132.12; 513.1)								
4.2	Security of fixing (134.1.1)								
4.3	Condition of enclosure(s) in terms of IP rating etc (416.2)								
4.4	Condition of enclosure(s) in terms of fire rating etc (421.1.201; 526.5)								
4.5	Enclosure not damaged or deteriorated so as to impair safety (651.2)								
4.6	Presence of main linked switch (as required by 462.1.201)								
4.7	Operation of main switch - (functional check) (643.10)								
4.8	Manual operation of circuit breakers and RCDs to prove disconnection (643.10)								
4.9	Correct identification of circuit details and protective devices (514.8.1; 514.9.1)								
4.10	Presence of RCD six-monthly test notice, where required (514.12.2)								
4.11	Presence of alternative supply warning notice at or near consumer unit/distribution board (514.15)								
4.12	Presence of other required labelling (please specify) (Section 514)								
4.13	Compatibility of protective devices, bases and other components; correct type and rating (No signs of unacceptable thermal damage, arcing or overheating) (411.3.2; 411.4; 411.5; 411.6; Sections 432, 433)								

N. INSPECTION SCHEDULE FOR A DISTRIBUTION BOARD INSTALLATION										
Outcomes		Acceptable Condition  ✓	Unacceptable condition C1 or C2 	Improvement recommended C3 	Further investigation: FI 	Not Verified: NV	Limitation: LIM	Not Applicable: N/A		
ITEM	DESCRIPTION						OUTCOME (Use codes above. Provide additional comment where appropriate. C1, C2, C3 and FI coded items to be recorded in Section K of the Condition Report)			
4.14	Single-pole switching or protective devices in line conductor only (132.14.1; 530.3.3)						✓			
4.15	Protection against mechanical damage where cables enter consumer unit/distribution board (522.8.1; 522.8.5; 522.8.11)						✓			
4.16	Protection against electromagnetic effects where cables enter consumer unit/distribution board/ enclosures (521.5.1)						✓			
4.17	RCD(s) provided for fault protection - includes RCBOs (411.4.204; 411.5.2; 531.2)						✓			
4.18	RCD(s) provided for additional protection/requirements - includes RCBOs (411.3.3; 415.1)						✓			
4.19	Confirmation of indication that SPD is functional (651.4)						✓			
4.20	Confirmation that ALL conductor connections, including connections to busbars, are correctly located in terminals and are tight and secure (526.1)						✓			
4.21	Adequate arrangements where a generating set operates as a switched alternative to the public supply (551.6)						✓			
4.22	Adequate arrangements where a generating set operates in parallel with the public supply (551.7)						✓			
5.0	FINAL CIRCUITS									
5.1	Identification of conductors (514.3.1)						✓			
5.2	Cables correctly supported throughout their run (521.10.202; 522.8.5)						✓			
5.3	Condition of the insulation of live parts (416.1)						✓			
5.4	Non-sheathed cables protected by enclosure in conduit, ducting or trunking (521.10.1) To include the integrity of conduit and trunking systems (metallic and plastic)						✓			
5.5	Adequacy of cables for current-carrying capacity with regard for the type and nature of installation (Section 523)						✓			
5.6	Coordination between conductors and overload protective devices (433.1; 533.2.1)						✓			
5.7	Adequacy of protective devices: type and rated current for fault protection (411.3)						✓			
5.8	Presence and adequacy of circuit protective conductors (411.3.1; Section 543)						✓			
5.9	Wiring system(s) appropriate for the type and nature of the installation and external influences (section 522)						✓			
5.10	Concealed cables installed in prescribed zones (see Section D. Extent and limitations) (522.6.202)						✓			
5.11	Concealed cables incorporating earthed armour or sheath, or run within earthed wiring system, or otherwise protected against mechanical damage from nails, screws and the like (see Section D. Extent and limitations) (522.6.204)						✓			
5.12	Provision of additional requirements for protection by RCD not exceeding 30 mA									
*	For all socket-outlets of rating 32 A or less, unless an exception is permitted (411.3.3)						✓			
*	For the supply of mobile equipment not exceeding 32 A rating for use outdoors (411.3.3)						✓			
*	For cables concealed in walls at a depth of less than 50 mm (522.6.202; 522.6.203)						✓			
*	For cables concealed in walls/partitions containing metal parts regardless of depth (522.6.203)						✓			
*	Final circuits supplying luminaires within domestic (household) premises (411.3.4)						✓			
5.13	Provision of fire barriers, sealing arrangements and protection against thermal effects (Section 527)						✓			
5.14	Band II cables segregated or separated from Band I cables (528.1)						✓			
5.15	Cables segregated or separated from communication cabling (528.2)						✓			
5.16	Cables segregated or separated from non-electrical services (528.3)						✓			

N. INSPECTION SCHEDULE FOR A DISTRIBUTION BOARD INSTALLATION											
Outcomes		Acceptable Condition  ✓	Unacceptable condition C1 or C2 	Improvement recommended C3 	Further investigation: FI 	Not Verified: NV	Limitation: LIM	Not Applicable: N/A			
ITEM	DESCRIPTION							OUTCOME (Use codes above. Provide additional comment where appropriate. C1, C2, C3 and FI coded items to be recorded in Section K of the Condition Report)			
5.17	Termination of cables at enclosures – indicate extent of sampling in Section D of the report (Section 526)										
*	Connections soundly made and under no undue strain (526.6)							 ✓			
*	No basic insulation of a conductor visible outside enclosure (526.8)							 ✓			
*	Connections of live conductors adequately enclosed (526.5)							 ✓			
*	Adequately connected at the point of entry to enclosure (glands, bushes etc) (522.8.5)							 ✓			
5.18	Condition of accessories including socket-outlets, switches and joint boxes (651.2(v))							 ✓			
5.19	Suitability of accessories for external influences (512.2)							 ✓			
5.20	Adequacy of working space/accessibility to equipment (132.12; 513.1)							 ✓			
5.21	Single-pole switching or protective devices in line conductors only (132.14.1, 530.3.2)							 ✓			
6.0	LOCATION(S) CONTAINING A BATH OR SHOWER										
6.1	Additional protection for all low voltage (LV) circuits by RCD not exceeding 30 mA (701.411.3.3)							 ✓			
6.2	Where used as a protective measure, requirements for SELV or PELV met (701.414.4.5)							 ✓			
6.3	Shaver supply units comply with BS EN 61558-2-5 formerly BS 3535 (701.512.3)							 ✓			
6.4	Presence of supplementary bonding conductors, unless not required by BS 7671:2018 (701.415.2)							 ✓			
6.5	Low voltage (e.g. 230 V) socket-outlets sited at least 2.5 m from zone 1 (701.512.3)							 ✓			
6.6	Suitability of equipment for external influences for installed location in terms of IP rating (701.512.2)							 ✓			
6.7	Suitability of equipment for installation in a particular zone (701.512.3)							 ✓			
6.8	Suitability of current-using equipment for particular position within the location (701.55)							 ✓			
7.0	OTHER PART 7 SPECIAL INSTALLATIONS OR LOCATIONS										
7.1	List all other special installations or locations present, if any (*Record separately the results of particular inspections applied)							 ✓			
8.0	PROSUMER’S LOW VOLTAGE ELECTRICAL INSTALLATION(S)										
8.1	Where the installation includes additional requirements and recommendations relating to Chapter 82, additional inspection items should be added to the checklist							 ✓			

*Special installations or locations present, if any. Details of circuits and/or installed equipment vulnerable to damage when testing and/or remarks

PROSUMERS LOW VOLTAGE INSTALLATION										
Outcomes		Acceptable Condition ✓		Unacceptable condition C1 or C2		Improvement recommended C3		Further investigation: FI		Not Verified: NV
										Limitation: LIM
										Not Applicable: N/A
ITEM	DESCRIPTION									OUTCOME (Use codes above. Provide additional comment where appropriate. C1, C2, C3 and FI coded items to be recorded in Section K of the Condition Report)
8.2										N/A
8.3										N/A
8.4										N/A
8.5										N/A
8.6										N/A
8.7										N/A
8.8										N/A
8.9										N/A
8.10										N/A
8.11										N/A
8.12										N/A
8.13										N/A
8.14										N/A
8.15										N/A
8.16										N/A
8.17										N/A
8.18										N/A
8.19										N/A
8.20										N/A
8.21										N/A
8.22										N/A
8.23										N/A
8.24										N/A
8.25										N/A
8.26										N/A
8.27										N/A
8.28										N/A
8.29										N/A
8.30										N/A
8.31										N/A
8.32										N/A
8.33										N/A



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CONDITION REPORT GUIDANCE FOR RECIPIENTS

This report is an important and valuable document which should be retained for future reference

1 The purpose of this Report is to confirm, so far as reasonably practicable, whether or not the electrical installation is in a satisfactory condition for continued service (see Section E). The Report should identify any damage, deterioration, defects and/or conditions which may give rise to danger (see Section K).

2 This Report is only valid if accompanied by the Inspection Schedule(s) and the Schedule(s) of Circuit Details and Test Results.

3 The person ordering the Report should have received the 'original' Report and the inspector should have retained a duplicate.

4 The 'original' Report should be retained in a safe place and be made available to any person inspecting or undertaking work on the electrical installation in the future. If the property is vacated, this Report will provide the new owner/occupier with details of the condition of the electrical installation at the time the Report was issued.

5 Section D (Extent and Limitations) should identify fully the extent of the installation covered by this Report and any limitations on the inspection and testing. The inspector should have agreed these aspects with the person ordering the Report and with other interested parties (licensing authority, insurance company, mortgage provider and the like) before the inspection was carried out.

6 Some operational limitations such as inability to gain access to parts of the installation or an item of equipment may have been encountered during the inspection. The inspector should have noted these in Section D.

7 For items classified in Section K as C1 ('Danger present'), the safety of those using the installation is at risk, and it is recommended that a skilled person or persons competent in electrical installation work undertakes the necessary remedial work immediately.

8 For items classified in Section K as C2 ('Potentially dangerous'), the safety of those using the installation may be at risk and it is recommended that a skilled person or persons competent in electrical installation work undertakes the necessary remedial work as a matter of urgency.

9 Where it has been stated in Section K that an observation requires further investigation (code FI) the inspection has revealed an apparent deficiency which may result in a code C1 or C2, and could not, due to the extent or limitations of the inspection, be fully identified. Such observations should be investigated without delay. A further examination of the installation will be necessary, to determine the nature and extent of the apparent deficiency (see Section F).

10 For safety reasons, the electrical installation should be re-inspected at appropriate intervals by a skilled person or persons, competent in such work . The recommended date by which the next inspection is due is stated in Section F of the Report under 'Recommendations'.

11 Where the installation includes a residual current device (RCD) it should be tested six-monthly by pressing the button marked 'T' or 'Test'. The device should switch off the supply and should then be switched on to restore the supply. If the device does not switch off the supply when the button is pressed, seek expert advice. For safety reasons it is important that this instruction is followed.

12 Where the installation includes an arc fault detection device (AFDD) having a manual test facility it should be tested six-monthly by pressing the test button. Where an AFDD has both a test button and automatic test function, manufacturer's instructions shall be followed with respect to test button operation.

13 Where the installation includes a surge protective device (SPD) the status indicator should be checked to confirm it is in operational condition in accordance with manufacturer's information. If the indication shows that the device is not operational, seek expert advice. For safety reasons it is important that this instruction is followed.

14 Where the installation includes alternative or additional sources of supply, warning notices should be found at the origin or meter position or, if remote from the origin, at the consumer unit or distribution board and at all points of isolation of all sources of supply.

CODES FOR TYPES OF WIRING

A	B	C	D	E	F	G	H	O
Thermoplastic insulated/sheathed cables	Thermoplastic cables in metallic conduit	Thermoplastic cables in non-metallic conduit	Thermoplastic cables in metallic trunking	Thermoplastic cables in non-metallic trunking	Thermoplastic SWA cables	Thermoplastic SWA cables	Mineral insulated cables	Other