

Request

I am writing to request the food safety officer's report for each of the following establishments:

Dolce Millbrook Primary School
Elmfield
Shevington
Wigan WN6 8DL

Response

[Please see report on following page\(s\)](#)

FOOD BUSINESS INTERVENTION REPORT



Food Safety Act 1990
 The Food Safety and Hygiene (England) Regulations 2013
 Regulation (EC) No 852/2004 (retained EU law)
 Health and Safety at Work etc. Act 1974
 Food Information Regulations 2014; General Food Regulations 2004
 Other

Intervention: Programmed Insp; Partial Insp; Reactive; Official control; Sampling.

Unique ID <u>364449</u> [Redacted] <u>Dolce Millbrook Primary School</u> <u>Elmfield Street</u> <u>Shevington, Wigan</u> Post Code: <u>WN6 80L</u> [Redacted]	Registered office address (if different): <u>Dolce Ltd</u> <u>Automation House</u> <u>Howton Business Park</u> <u>Howton,</u> Post Code: <u>WA3 2AN</u> Name of the food business operator/food business proprietor: <u>Dolce Ltd</u>																				
Size and scale of the business <u>School catering</u> <u>100 meals a day</u> Type of food activities (including import/export) <u>Catering</u>	Name(s) of person(s) seen and/or interviewed: [Redacted] Vulnerable Groups score <u>Y</u> <u>(N)</u> <u>approx 6 meals for nursery</u> Areas inspected/audited. Special equipment, processes or features <u>Kitchen & stores</u> <u>FSMS & records</u>																				
Number of food handlers <u>2</u>	Food Premises Registration <u>(Y)</u> / N																				
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Action to be taken by food business and timescales <u>Address concerns on next page with immediate and ongoing effect</u>																					
Action to be taken by the food authority: <u>No further action</u>																					
Designation of inspecting officer <u>EHO</u> [Redacted]	Contact details of senior officer in case of dispute [Redacted]																				
Date / time of visit <u>10/11/22</u> <u>10.20am</u>	Record received by: Signature:																				

Food Hygiene Intervention Report

page 2 of 2



Premises/business Dolce Millbrook Primary School

Officer [REDACTED]

Date & Time of visit

10/11/22

Codes: C=compliant: N= non-compliant: P=Partial compliant: N/O= not observed: N/A = not applicable

1. Compliance with food hygiene and safety procedures.

Hand washing procedures	C	Temperature control - cooking	C
Control of cross contamination	C	Temperature control - cooling	C
Food Storage - temperature control	C	Temperature control - reheating	C
Stock Rotation	C	Temperature Control - Hot holding	C
Delivery Checks/ traceability	C		

Action Required

The green cutting board was being used to prepare washed and unwashed salad items. You must ensure you have a separate board for washed & unwashed fruit, salad & vegetables. *washed items prepared first then unwashed, cutting board then put through dishwasher

2. Compliance with structure requirements.

Structural repair	C	Cleanliness of equipment	C	Sanitary Accommodation	C
Lighting / ventilation	C	Hand wash facility	C	Waste storage/disposal	C
Layout of work areas	C	Equipment sink(s)	C		
Cleanliness of structure	C	Pest proofing/ pests	C		

Action Required

Good standards in place. *The junction to the work surface / shelf & wall in the storeroom was dirty. You should clean this area & maintain in a clean condition.

3. Overall Confidence in management / control procedures

Written mgt system	C	Traceability/supplier	C	Staff supervised	C
Hazards/ controls understood	C	Training	C	Allergen management	C
		<ul style="list-style-type: none"> Formal Internal systems/ safe methods 	N		

Action Required

Although Dolce have a food safety management system in place, there are concerns with the local management of the system & procedures. - see next page

Recommendations

Guidance Issued/discussed

E coli. & cross-contamination	Other(s)
Food Allergens	

Food Hygiene Intervention Report

Continuation sheet



Premises/business Dale Millbrook

Date & Time of visit

Officer [Redacted]

10/11/22

cont...

- 3. The cook in charge had a good knowledge of food safety, however she was not aware of some of Dale procedures, for example
 - * There was no monitoring of hot hold
 - * The durability of items made in house was in excess of Dale procedures. (Tuna wrap made 9/11 use by 12/11 - 4 days)
 - * There was no self assessment completed
- You should ensure that staff receive sufficient training.

There were also gaps to the records including

- * 4 week review
- * Probe calibration
- * Pest checks.

All records must be completed, kept up to date signed, & checked by area manager

Record received by (and position in business):

Signature: