

Request

Please could I trouble you for a copy of the latest food safety report I for Woodland Adventure Nursery, Astley, Manchester.

Response

[Please see below](#)

FOOD BUSINESS INTERVENTION REPORT



Food Safety Act 1990
 The Food Safety and Hygiene (England) Regulations 2013
 Regulation (EC) No 853/2004
 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.

REQUEST FOLLOWUP

Unique ID 390429		Registered office address (if different): <i>/</i>	
Trading name and address of business: WOODLANDS ADVENTURE NURSERY DAN HOUSE, ASHEY HALL DRIVE TYLOSLEY, M29 7TX		Post Code:	
Post Code: TYLOSLEY, M29 7TX		Name of the food business operator/food business proprietor: WOODLANDS ADVENTURE NURSERY LTD.	
contact number: [REDACTED]		Name(s) of person(s) seen and/or interviewed: [REDACTED]	
email: info@woodlandnursery.co.uk		Vulnerable Groups score Y / N	
Size and scale of the business: CATERING FOR CHILDREN AGED 6 MONTHS TO 4 YEARS - APPROX 55 PER DAY		Areas inspected/audited. Special equipment, processes or features: KITCHEN / BABIES ROOM / STAFF WC	
Type of food activities (including import/export): CATERING BETWEEN FEEDS		Food Premises Registration Y / N	
Number of food handlers (3 KITCHEN) 15 (OTHER)		Opening Hours: 7.30 - 6pm	
Documents and/or other records examined			
Pest Control	HACCP/ SFBB <input checked="" type="checkbox"/>		
Temp monitoring <input checked="" type="checkbox"/>	Suppliers		
Cleaning schedule <input checked="" type="checkbox"/>	Staff Training <input checked="" type="checkbox"/>		
Other <input checked="" type="checkbox"/>	Other <input checked="" type="checkbox"/>		
Intervention rating scores		FOOD HYGIENE RATING 5.	
Compliance with food hygiene and safety procedures	5		
Compliance with structural requirements	0		
Confidence in management/control procedures	5		
Action to be taken by food business and timescales: SEE OVERLEAF.			
Action to be taken by the food authority: NO FURTHER ACTION			
Officer name in capitals: [REDACTED]		Contact details of senior officer in case of dispute: [REDACTED]	
Signature: [REDACTED]		Record received by: [REDACTED]	
Designation of Inspecting Officer EHO		Signature: [REDACTED]	
Contact details of officer: [REDACTED]		Date / time of visit: 11/10/22 9AM.	

Wigan Council operates the National Food Hygiene Rating Scheme. Your rating reflects the standards of food hygiene found on the date of inspection.

Notes for food business operators following an inspection and rating:

- **If you consider that the rating given is unjust, you may appeal this with the local authority lead officer for food or in his/her absence, by the designated deputy. The appeal must be made in writing within 21 days from the date of this letter.**
- **A web link to information on the scheme including template forms for lodging an appeal, submitting a 'right to reply' and for requesting a re-visit is available at <https://www.wigan.gov.uk/foodhygienerating>**
- **There is a charge to request a re-visit for your business to be re-rated; the request must be completed on line**
- **Your rating will be published on the Food Standards Agency website at <http://ratings.food.gov.uk/> Ratings of 5 will be published approximately 2-3 weeks after your inspection; ratings of 0 – 4 will be published approximately 5 weeks after your inspection.**
- **You are encouraged to display your window sticker in a prominent position so that it is clearly visible to members of the public.**
- **Please destroy the certificate/sticker for your previous rating. Continuing to display these may constitute an offence under trading standards legislation.**

A copy of the Wigan Council's Enforcement Policy is on the Council's Internet Site by entering the words 'Policies and Plans' in the search box.

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000.

For further information and guidance the following links may be useful:

If you want to:

- **look up a Food Hygiene Rating Scheme score for a business in Wigan:**
<http://ratings.food.gov.uk/>
- **register your food business on line**
- **<https://www.gov.uk/apply-for-a-licence/food-premises-registration/wigan/apply-1>**
- **download a Food Standards Agency "Safer Food Better Business" pack**
<https://www.food.gov.uk/business-industry/sfbb>
- **access guidance and other resources about food allergens**
<https://www.food.gov.uk/business-industry/allergy-guide/allergen-resources>
- **access guidance about E. coli and cross contamination**
<https://www.food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide>

If you want to register for individual regulatory advice and guidance follow the link at www.wigan.gov.uk/businessregulatoryadvice

Food Standards Agency (FSA) advice and guidance for food businesses
<http://www.food.gov.uk/business-industry>

Health and Safety Executive (HSE) for information and guidance on workplace safety
<http://www.hse.gov.uk/>

Environmental Health, Wigan Council,
Places Directorate: Economy, Waste and Infrastructure
PO Box 100, Wigan, WN1 3DS
✉ comm@wigan.gov.uk

Confident Place, Confident People.

Food Hygiene Intervention Report

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Premises/business Officer
 H.R. **WOODLANDS ADVENTURE NURSERY**

Date & Time of visit
 11/10/22 9am



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	N/O (C)
Control of cross contamination	N/O (C)	Temperature control - cooling	C
Food Storage – temperature control	C	Temperature control - reheating	C
Stock Rotation	C	Temperature Control - Hot holding	N/A.
Delivery Checks/ traceability	C		

Action Required

- 1. 1. Childrens food bowls were stored under the towel dispenser by the handwash basin exposing them to the risk of contamination (from dropping hands.) Review this procedure.
- 1. 2 Staff had a necklace on contrary to your food safety system. Ensure staff remove jewellery to reduce contamination risk

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

No issues at the time of the inspection.
 Very good standards.

3. Overall Confidence in management / control procedures

Written mgt system	C	Traceability/supplier	C	Staff supervised	C
Hazards/ controls understood	C	Training - formal	C	Training – internal systems/ safe methods	C

Action Required

3.1 See issues noted above.

Recommendations

Signage to distinguish separate prep areas eg Raw food / Ready to eat food.

Guidance Issued/discussed

E coli. & cross- contamination	On site - Completed	Acrylamide	Completed
Food Allergens	Completed. Allergens procedures in place	Other	

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REQUEST for review.

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Temp monitoring <input checked="" type="checkbox"/>	Suppliers		
Cleaning schedule <input checked="" type="checkbox"/>	Staff Training <input checked="" type="checkbox"/>		
Other: ALLERGEN POLICY	Other: <input checked="" type="checkbox"/>		
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Confidence in management/control procedures	5	Action to be taken by food business and timescales: SEE OVERLEAF.	
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$$\begin{matrix} 2 & 3 \\ 1 & 4 \\ \hline 3 & 7 \end{matrix}$$

Subtract the second row from the first row to eliminate the leading coefficient in the first row.

$$\begin{matrix} 2 & 3 \\ 1 & 4 \\ \hline 1 & 1 \end{matrix}$$

Swap the rows to get the leading coefficient in the first row.

Use row operations to reach row echelon form. The goal is to have a 1 in the top-left corner and zeros below it in the first column.

$$\begin{matrix} 1 & 1 \\ 2 & 3 \\ \hline 1 & 1 \end{matrix}$$

Subtract the first row from the second row.

$$\begin{matrix} 1 & 1 \\ 1 & 1 \\ \hline 0 & 0 \end{matrix}$$

Subtract the first row from the third row.

$$\begin{matrix} 1 & 1 \\ 0 & 0 \\ 0 & 0 \end{matrix}$$

The system is in row echelon form. The second and third rows are all zeros, indicating infinitely many solutions.

Let $x = t$ and $y = 0$. Then the solution set is $(t, 0)$ for any real number t .