REQUEST	14206 - FOOD INSPECTION REPORTS	RESPONSE
All available (past and current) food.hygiene inspections (in full) of the following premises; 1) Burger King Robin retail Park 2) KFC robin retail Park 3) KFC Pemberton, Ormskirk Road 4) KFC ince, Manchester Road 5) Mcdonalds Standishgate 6) Mcdonalds Morris Street 7) Mcdonalds Gower Street 8) Mcdonalds Worthington way retail Park *9)* Mcdonalds Taberner Street (Platt Bridge?)		McDonalds Worthington Way for McDonalds Standishgate for reda McDonalds Platt Bridge for redacting_F McDonalds Morris St for redacting_Redacte McDonalds Gower St for redacting_Redacte KFC Robin Park for redacting_Redacted.p KFC Pemberton for redacting_Redacted.pr KFC Ince_for redacting_Redacted.p Burger King_for redacting_Redacted.p

Food Establishment Inspection Supplementary Records

INO 046531

Food Establishment: 314019 Burger King

Address: 1 Lane Drive, Robin Park, Wigan, WN5 0UU

Date of Inspection: 27/1/21

Officer inspecting: [redacted]

FHRS Score *(circle or highlight)* – included; excluded; included and private; exempt; sensitive; exempt and private.

Food Establishment Intervention Rating *circle or highlight*

Potential Hazard (Food Type & Handling)	A 40 Manufacture high risk	B 30 Prep-open high risk	C 10 handling high risk	D 5 Retail low risk	Potential Hazard (Method of Processing)	A 20 High risk	B 0 All others
Consumers at Risk	A 15 National/international	B 10 Substantial	C 5 Local area	D 0 < 20	Vulnerable groups	A 22 Vuln group	B 0 All others
Compliance Hygiene & Safety	A 25 Total non-compliance	B 20 Stds generally low	C 15 Major non compliance	D 10 Minor non compliance	E 5 Good std compliance	F 0 High std compliance	
Compliance Structure	A 25 Total no-compliance	B 20 Stds generally low	C 15 Major non compliance	D 10 Minor non compliance	E 5 Good std compliance	F 0 High std compliance	
Confidence in Management	A 30 Poor track record	B 20 Varying compliance	C 10 Satisfactory record	D 5 Good record	E 0 Excellent record		
Significance of risk	A 20 Significant risk	B 0 No significant risk					

Brand Standard Score & FSA intervention rating 55/C (4)

Notes additional to Establishment Carbonised Report

e.g. Red flag – issues concerns potential problems: areas/processes not inspected; additional establishment notes; flexibility re HACCP; enforcement notes; attitude of FBO, officer safety concerns etc.

Structural deterioration

Cleaning brush points

Good knowledge / systems

Compliance with food hygiene and safety procedures

Compliance with structural requirements

Confidence in management/control procedures

INV 046531.

FOOD BUSINESS INTERVENTION REPORT

Wigan Council

Food Safety Act 1990
The Food Safety and Hygiene (England) Regulations 2013
Regulation (EC) No 852/2004
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.

Unique ID 314019 Trading name and address of business: Burger King 1 Loire Drive, Robin Park, Wigan Post Code: WN5 0UH. contact number: email:	Registered office address (if different): Post Code: Name of the food business operator/food business proprietor: Karali Ltd.
Size and scale of the business Burger restaurant. Type of food activities *(including import/export)* Handling & cool	Name(s) of person(s) seen and/or interviewed: [redacted] Vulnerable Groups score Y / N. Areas inspected/audited. Special equipment, processes or features Kitchen, staff facilities, waste, WC
Number of food handlers	

Documents and/or other records examined			
CHECK Pest Control SERVICES - LAST 1/12/20	✓	HACCP/ SFBB	✓
Temp monitoring	✓	Suppliers	✓
Cleaning schedule	✓	Staff Training	✓
Allergens *Other*		*Other*	

Food Premises Registration Y / N

Opening Hours
11am - 10pm

Intervention rating scores	
Compliance with food hygiene and safety procedures	0
Compliance with structural requirements	10
Confidence in management/control procedures	10

FOOD HYGIENE RATING
4

Action to be taken by food business and timescales
Complete works on page 2 within 8 weeks.

Action to be taken by the food authority:
ROV left. Routine inspection schedule

Officer name in capitals: [redacted] Signature: [redacted] [redacted] Date / time of visit 27/1/21 1445	Contact details of senior officer in case of dispute [redacted] Record received by: Signatu [redacted]

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.

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- 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

Premises/business Burger King

Officer [redacted]

Date & Time of visit 27/1/21 1445

Wigan Council

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	N/A
Food Storage – temperature control	C	Temperature control - reheating	N/A
Stock Rotation	C	1 hour Temperature Control - Hot holding	C
Delivery Checks/ traceability BESTFOOD + COCA COLA	C		

~~Action Required~~ Probe fridge products
Hand wash rules - change of station or ½ hour
Raw handled with tongs + hand wash
Pull, thaw, temper + service shelf lives
Probe first batch /product + periodic through day

2. Compliance with structure requirements.

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

Action Required

* Some structural deterioration - walls in both dry stores deteriorated, unfinished unsealed door frames, deteriorated woodwork. Repair/redecorate
* Cleaning required - hand contacts - towel dispenser, taps at hand sink sanitiser holder near hand wash, light switch in dry stores, floor in walk in. Clean, disinfect. Maintain.

3. Overall Confidence in management / control procedures

Written mgt system	[redacted]	aceability/supplier	C	Staff supervised	
Hazards/ controls understood	C	Training - formal		Training – internal systems/ safe methods	

~~Action Required~~
Records on line - cook, calibration, fridge /freezer, oil, hot hold.
Food Safety Ops Manual on computer.
* Issues above - failure to implement own system in respect of structural maintenance.

Recommendations

Guidance ~~Issued~~/discussed

E coli. & cross- contamination ✓	Acrylamide
Food Allergens Signage up. Matrix displayed ✓	Other Internal audits

No guarantees. Info on app

INU 042186

Food Establishment Inspection Supplementary Records

Food Establishment: KFC

Address: 1 Smithy Green, Ince, WN2 2AT.

Date of Inspection: 14/2/19

Officer inspecti [redacted]

FHRS Score *(circle or highlight)* – included; excluded; included and private; exempt; sensitive; exempt and private.

Food Establishment Intervention Rating *circle or highlight*

Potential Hazard (Food Type & Handling)	A 40 Manufacture high risk	B 30 Prep open high risk	C 10 handling high risk	D 5 Retail low risk	Potential Hazard (Method of Processing)	A 20 High risk	B 0 All others
Consumers at Risk	A 15 National/international	B 10 Substantial	C 5 Local area	D 0 < 20	Vulnerable groups	A 22 Vuln group	B 0 All others

Compliance Hygiene & Safety	A 25 Total non-compliance	B 20 Stds generally low	C 15 Major non compliance	D 10 Minor non compliance	E 5 Good std compliance	F 0 High std compliance
Compliance Structure	A 25 Total no-compliance	B 20 Stds generally low	C 15 Major non compliance	D 10 Minor non compliance	E 5 Good std compliance	F 0 High std compliance

Confidence in Management	A 30 Poor track record	B 20 Varying compliance	C 10 Satisfactory record	D 5 Good record	E 0 Excellent record

Significance of risk	A 20 Significant risk	B 0 No significant risk

40 = D

Brand Standard Score 5

Notes additional to Establishment Carbonised Report

e.g. Red flag – issues concerns potential problems: areas/processes not inspected; additional establishment notes; flexibility re HACCP; enforcement notes; attitude of FBO, officer safety concerns etc.

Phoned 20/2.

Head Office for FBO is :-

1st Rate Investment (UK) Ltd

[redacted]

Compliance with food hygiene and safety procedures
N/A

Compliance with structural requirements
N/A

Confidence in management/control procedures
N/A

FOOD BUSINESS INTERVENTION REPORT

Wigan Council

Food Safety Act 1990
The Food Safety and Hygiene (England) Regulations 2013
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 341 742 Trading name and address of business: KFC 1 Smithy Green, Ince Post Code: [illegible]	Registered office address (if different): See opposite. Post Code:
[redacted]	[redacted] proprietor:
Size and scale of the business £17k / week.	
Type of food activities *(including imports/exports)* Takeaway - Meat chicken - raw prep	Vulnerable Groups score Y / (N)
Number of food handlers 21.	Areas inspected/audited. Special equipment, processes or features kitchen area, raw prep area, waste area.

Documents and/or other records examined

Pest Control	✓	HACCP/SFBB Primary Authority	✓
Temp monitoring	✓	Suppliers	✓
Cleaning schedule	✓	Staff Training	✓
Other	✓	Other	✓

Opening Hours: 11am - 23:00pm (Mon-Sun)

Intervention rating scores

Compliance with food hygiene and safety procedures	0
Compliance with structural requirements	5
Confidence in management/control procedures	0

FOOD HYGIENE RATING: 5

Action to be taken by food business and timescales:
Standards generally satisfactory at the time of the inspection

Action to be taken by the food authority:
Food Business Intervention Report. Sticker.

[redacted]	Contact details of senior officer in case of dispute [redacted]
Designation of Inspecting Officer Environmental Health Officer Contact details of officer N/A	[redacted]
Date / time of visit 14/2/19 - 1530pm.	Signature:

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.

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For further information and guidance the following links may be useful:
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- look up a Food Hygiene Rating Scheme score for a business in Wigan: http://ratings.food.gov.uk/AdvancedSearch.aspx
- 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 O157 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/

Food Hygiene Intervention Report page 2 of 2

Wigan Council

Premises/business KFC, 1 Smithy Green, Ince.
Offic[redacted]

Date & Time of visit 14/2/19 1530pm.

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
No issues noted at time of inspection

2. Compliance with structure requirements.

Structural repair	P	Cleanliness of equipment	P	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	P	Pest proofing/ pests	C		

Action Required- ~~Repair dripping tap at attaching dishwasher sanitiser unit.~~
→ wall needs repairing adjacent to walk in chiller and about sink - maintenance has been requested.
→ cracked floor tiles in front of fryers - Repair / replace - Fewcoks.
→ clean the following: the hard to reach areas behind the ice cream machine; the can opener blade; the freezer floor and the chilled drawers following a gravy spill; behind the ice cream machine - immediately.

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
No issues noted at time of inspection

Recommendations
None

Guidance Issued
None

WWU-U5444C

FOOD BUSINESS INTERVENTION REPORT

Food Safety Act 1990
The Food Safety and Hygiene (England) Regulations 2013
Health and Safety at Work etc. Act 1974
Food Information Regulations 2014; General Food Regulations 2004
Other

Wigan Council

Intervention: Programmed Insp; Partial Insp; Reactive; Official control; Sampling; Other intervention;

Unique ID Trading name and address of business: KFC 787 ORMSKIRK RD Post Code: WN5 8HE contact number: email:	Registered office address (if different): [redacted] Name of the food business operator/food business proprietor: COLONEL FOODS LTD
Size and scale of the business SMALL TAKEAWAY / RESTAURANT Type of food activities CATERING FRIED CHICKEN RICE / SALAD BOXES	Name(s) of person(s) seen and/or interviewed: [redacted] Vulnerable Groups score Y / N Areas inspected/audited. Special equipment, processes or features KITCHEN / STORES / PREP AREAS WALKIN CHILLER & FREEZER

Documents and/or other records examined

Pest Control ELOLAB	✓	HACCP/ SFBB	
Temp monitoring	✓	Suppliers KFC SUPPLIER	✓
Cleaning schedule	✓	Staff Training	✓
COMPLAINT		BOOK	✓

Intervention rating scores

Compliance with food hygiene and safety procedures	0
Compliance with structural requirements	5
Confidence in management/control procedures	0

FOOD HYGIENE RATING

Action to be taken by food business and timescales

Action to be taken by the food authority:

SEE P2 N°2

[redacted] E.H.O Contact details of officer Date / time of visit 14.3.18 (pm)	Contact details of senior officer in case of dispute [redacted] Record received by: [redacted]

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 you were notified of your food hygiene rating.
- A web link to information on the scheme is available at https://www.wigan.gov.uk/foodhygienerating This includes details of how to lodge an appeal, submit a 'right to reply' and request a re-rating visit on line. Paper forms can be provided on request.
- 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.

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:
- register your food business on line
- download a Food Standards Agency "Safer Food Better Business" pack
- access guidance and other resources about food allergens
- access guidance about E. coli O157 and cross contamination
- access other food safety guidance

then follow the links at www.wigan.gov.uk/foodbusiness

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/

Note: charges may apply to some of the above services.

Food Hygiene Intervention Report

Wigan Council

Premises/business: KFC - 787 ORMSKIRK RD WN5 8HE

Officer: 78[redacted]

Date & Time of visit: 14.3.18

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	N/A
Food Storage – temperature control	C	Temperature control- reheating	N/A
Stock Rotation	C	Temperature Control - Hot holding	C
Delivery Checks/ traceability	C		

Action Required

2. Compliance with structure requirements.

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

Action Required

* METAL DOLLY TO BE CLEANED AND MAINTAINED IN CLEAN CONDITION OR REMOVED FROM PREMISE. (IMMEDIATELY)

3. Overall Confidence in management / control procedures

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

Action Required

Recommendations

* SAUCE SHELF IN STORE ROOM TO BE LEVELLED TO HOLD STOCK SAFELY. (H&S)

Guidance Issued

INV 048098

FOOD BUSINESS INTERVENTION REPORT

Wigan Council

Food Safety Act 1990
The Food Safety and Hygiene (England) Regulations 2013
Regulation (EC) No 852/2004
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.

Unique ID 329472
Trading name and address of business:
KFC, 3 Loire Drive
Robin Park
Wigan.
Post Code: WN5 0UH.
contact number:
email: [redacted]

Size an[redacted]
Eat in and Take Away
fast food restaurant.

Type of food activities *(including import/export)*
Fried chicken products.
Salads, chips, rice etc.

Number of food handlers 12+.

Registered office address (if different): [redacted]
Post Code:

Name of the food business operator/food business proprietor:
Fast Rate Investment.

Name(s) o[redacted]

Vulnerable Groups score Y / (N).

Areas inspected/audited.
Special equipment, processes or features
All relevant.

Food Premises Registration (Y) / N

Opening Hours
11am – 11pm 7 days a week.

Documents and/or other records examined

Pest Control	✓	HACCP/ SFBB	✓
Temp monitoring	✓	Suppliers	✓
Cleaning schedule	✓	Staff Training	✓
Other		*Other*	

Intervention rating scores

Compliance with food hygiene and safety procedures	10
Compliance with structural requirements	5
Confidence in management/control procedures	5

FOOD HYGIENE RATING
4.

Action to be taken by food business and timescales
Attend to matters on next page and retrain staff as appropriate within 1 week.

Action to be taken by the food authority:
No further action. FR sticker left on site.

Officer name in capitals: [redacted]
Signat[redacted]
Designation of Inspecting Officer
Public Protection manager
Contact details of officer
[redacted]e.wigan.gov.uk
Date / time of visit
23.11.21. 2pm

Contact details of senior officer in case of dispute
[redacted]

[redacted]

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

Important notes for food business operator 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; but I would recommend that you get in touch with me first so that I can help you to understand how your rating was worked out.
- A web link to information on the scheme including template forms for lodging an appeal, submitting a 'right to reply' and requesting a re-rating or early publication is available at https://www.wigan.gov.uk/foodhygienerating
- There is a charge of £175.00 to request a re-rating visit, with a view to giving you a new and higher food hygiene rating.
- 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 weeks after your inspection; ratings of 0 – 4 will be published approximately 5 weeks after your inspection. You may request that a 0 – 4 rating is published before the end of the appeal period by submitting a request online at https://www.wigan.gov.uk/foodhygienerating
- You are encouraged to display the enclosed window sticker showing your rating in a prominent position so that it is clearly visible to members of the public.
  Please destroy the certificate/sticker for your previous rating. Only the most recent rating should be displayed. Continuing to display these may constitute an offence under Consumer Protection from Unfair trading Regulations 2008.

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- 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

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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/

INV 048098

Food Hygiene Intervention Report

Premises/business KFC
Officer [redacted]

23.11.21
Date & Time of visit
2pm.

Wigan Council

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	P	Temperature control - cooling	P
Food Storage – temperature control	C	Temperature control - reheating	C
Stock Rotation	C	Temperature Control - Hot holding	C
Delivery Checks/ traceability	C		

Action Required
A container of baked beans was seen that the scoop had fallen into so that the scoop handle was in contact with beans. This may allow cross contamination. Ensure scoops stay out of food. A tray of raw chickens in the walk in fridge were uncovered. Ensure they remain covered to protect them from contamination. Coding of waste hot food should be done quickly - see below **

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	P	Pest proofing/ pests	C		

Action Required
The floor under the Henny Penny machines, the base of the fryers and the wheels were greasy with a build up of food debris. Ensure the area is thoroughly cleaned on a daily basis.

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
Full written systems and procedures are in place

I saw* was told that hot held chicken, at the end of hot hold is put into a drawer and left for up to 4 hours before being counted and frozen for food donation to The Brick. The cooling at ambient for 4 hours is of concern. A procedure was found and the asst manager confirmed that only food waste at the end of the day is donated and this is coded as per policy

~~Recommendations~~

Guidance Issued/discussed Ensure the correct procedure is followed.

E coli. & cross- contamination	Other(s)
Food Allergens Company system in place.	

FOOD BUSINESS INTERVENTION REPORT

Wigan Council

Food Safety Act 1990
The Food Safety and Hygiene (England) Regulations 2013
Regulation (EC) No 852/2004
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.

Unique ID 123649

Trading name and address of business:

McDONALDS, GOWER STREET, WIGAN,

Post Code: WN5 9AD

con[redacted]

ema[redacted]

Registered office address (if different):

[redacted]

Name of the food business operator/food business proprietor:

McDONALDS RESTAURANTS LTD

Size [redacted]

RESTAURANT + TAKEAWAY

+£10,000 SALES DAILY

Type of food activities *(including import/export)*

CATERING

[redacted]

Vulnerable Groups score Y / (N)

Areas inspected/audited.
Special equipment, processes or features

RESTAURANT / COOKING AREAS / STORE ROOM
WC / WALK IN FRIDGE / FREEZER

Number of food handlers [redacted]

Documents and/or other records examined

Pest Control	✓	HACCP/ SFBB	✓
Temp monitoring	✓	Suppliers	
Cleaning schedule		Staff Training	
Other: ALLERGEN INFO	✓	Other: TRAINING CARDS	✓

Food Premises Registration (Y) / N

Opening Hours

24 HOURS

Intervention rating scores

Compliance with food hygiene and safety procedures	5.
Compliance with structural requirements	0.
Confidence in management/control procedures	5

FOOD HYGIENE RATING

5.

Action to be taken by food business and timescales

SEE OVERLEAF

Action to be taken by the food authority:

~~SE~~ NO FURTHER ACTION

Officer name in capitals: [redacted]

Signature: [redacted]

Designation of Inspecting Officer E.H.O

Contact details of officer [redacted]

Date / time of visit 2.8.19 17.10PM

Contact details of senior officer in case of dispute

[redacted]

Record received by:

Signatu[redacted]

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.

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- 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

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

Premises/business McDonalds
Officer H.R

Date & Time of visit 8/8/19 17.10

Wigan Council

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	N/A
Food Storage – temperature control	C	Temperature control - reheating	N/A
Stock Rotation	C	Temperature Control - Hot holding	C.
Delivery Checks/ traceability	C		

Action Required

1.1) A member of staff handling open ready to eat food was wearing nail polish which presents a risk of contamination. Direct food handlers should not wear nail polish to reduce the risk to food.

1.2) Some of the ring doughnuts were uncovered and fruit flies were observed in the area. Food must be covered where possible 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	P	Pest proofing/ pests	C		

Action Required

2.1) The floor by the cash security box at the back drive thru windows was dirty. Clean the floor.

2.2) The microwave used for porridge + pancakes was still dirty from the breakfast service. The seal in the microwave was damaged. Clean the microwave and repair the damage.

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) The issues identified in this report require your attention.

Recommendations
N/A.

Guidance Issued/discussed

E coli. & cross- contamination	Acrylamide Covered in HACCP.
Food Allergens Allergy book seen	Other

2.3) There are a lot of flies present particularly in the cleaning room. Adequate measures must be taken to eliminate/treat these pests.

2.4) The hand wash basin in the staff WC (male) is dirty. Clean the basin

FOOD BUSINESS INTERVENTION REPORT

Wigan Council

Food Safety Act 1990
The Food Safety and Hygiene (England) Regulations 2013
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. 43773

Unique ID Trading name and address of business: McDonalds Morris Street Wigan Post Code: WN1 3RB Conta[redacted] emai[redacted]	Registered office address (if different): McDonalds Restaurants Ltd [redacted] Name of the food business operator/food business proprietor: McDonalds Restaurants Ltd
Size and scale of the business Fast food restaurant Type of food activities *(including imports/exports)* [redacted]	Na[redacted] Vulnerable Groups score Y / N
Number of food han[redacted]	Areas inspected/audited. Special equipment, processes or features Servery, Prep, Stores, WC, Refuse area

Documents and/or other records examined

Pest Control	✓	HACCP/ SFBB	✓
Temp monitoring	✓	Suppliers	✓
Cleaning schedule	✓	Staff Training	✓
Other		Other	

Opening Hours
7 days a week
6am - 12pm

Intervention rating scores

Compliance with food hygiene and safety procedures	0
Compliance with structural requirements	5
Confidence in management/control procedures	0

FOOD HYGIENE RATING: 5

Action to be taken by food business and timescales
See next page

Action to be taken by the food authority:
No further action

Officer name in capitals: [redacted] Signature: [redacted] Designation of inspecting officer EHO Contact details of officer [redacted] Date / time of visit 24/09/19	Contact details of senior officer in case of dispute [redacted] Re[redacted] Sig[redacted]

Food Hygiene Intervention Report

Premises/business McDonalds
Officer [redacted]

10·30am Date & Time of visit 24/09/19

Wigan Council

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

Good procedures in place

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	P
Layout of work areas	C	Equipment sink(s)	C		
Cleanliness of structure	P	Pest proofing/ pests	C		

Action Required

- The following areas were found to be dirty, Under the sink, under the fryers, under the coffee machine, & the washing machine. You should clean these areas & maintain in a clean condition.

The lids to the [redacted] bins were left open. You should ensure these are kept closed

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

Good procedures in place

Recommendations

Guidance Issued/discussed

E coli. & cross- contamination	Acrylamide
Food Allergens	Other

Food Establishment Inspection Supplementary Records

INV047971

Food Establishment: McDonalds

Address: Liverpool Road
Platt Bridge
Wigan
WN2 5DE

Date of Inspection: 2/11/21

Officer inspecting: S-Cox

FHRS Score *(circle or highlight)* – included; excluded; included and private; exempt; sensitive; exempt and private.

Food Establishment Intervention Rating *circle or highlight*

Potential Hazard (Food Type & Handling)	A 40 Manufacture high risk	B 30 Prep open high risk	C 10 handling high risk	D 5 Retail low risk	Potential Hazard (Method of Processing)	A 20 High risk	B 0 All others
Consumers at Risk	A 15 National international	B 10 Substantial	C 5 Local area	D 0	Vulnerable groups	A 22 Vuln group	B 0

Compliance Hygiene & Safety	A 25 Total non-compliance	B 20 Stds generally low	C 15 Major non compliance	D 10 Minor non compliance	E 5 Good std compliance	F 0 High std compliance
Compliance Structure	A 25 Total no-compliance	B 20 Stds generally low	C 15 Major non compliance	D 10 Minor non compliance	E 5 Good std compliance	F 0 High std compliance

Confidence in Management	A 30 Poor track record	B 20 Varying compliance	C 10 Satisfactory record	D 5 Good record	E 0 Excellent record

Significance of risk	A 20 Significant risk	B 0 No significant risk	**Brand Standard Score & FSA intervention rating**	40

Notes additional to Establishment Carbonised Report

e.g. Red flag – issues concerns potential problems: areas/processes not inspected; additional establishment notes; flexibility re HACCP; enforcement notes; attitude of FBO, officer safety concerns etc.

Practices

Storage and temps ok

Structure

some cleaning floor wall junctions and floor under fryers and posimix machine in shve room

Confidence

Food safety manual and records up to date.

INJ 047971

FOOD BUSINESS INTERVENTION REPORT

Wigan Council

Food Safety Act 1990
The Food Safety and Hygiene (England) Regulations 2013
Regulation (EC) No 852/2004
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.

Unique ID 377430 Trading name and address of business: McDonalds Liverpool Road Platt Bridge Wigan WN2 5DG. Post Code: contact number: email:	Registered office address (if different): CTRestaurants Ltd [redacted] Name of the food business operator/food business proprietor: CTT Restaurants Ltd
Size and scale of the business [redacted]	Name(s) of person(s) seen and/or interviewed: [redacted]
Type of food activities *(including import/export)* fast food restaurant	Vulnerable Groups score Y / N
	Areas inspected/audited. Special equipment, processes or features All.
Number of food handlers	
Documents and/or other records examined	Food Premises Registration Y / N
Pest Control ✓ HACCP/ SFBB ✓ Temp monitoring ✓ Suppliers ✓ Cleaning schedule ✓ Staff Training ✓ *Other* *Other*	Opening Hours 5am – Midnight.

Intervention rating scores	
Compliance with food hygiene and safety procedures	0
Compliance with structural requirements	5
Confidence in management/control procedures	0

FOOD HYGIENE RATING

5.

Action to be taken by food business and timescales

attention to cleaning.

Action to be taken by the food authority:

Inspection report carried

[redacted]	Contact details of senior officer in case of dispute [redacted]
Designation of Inspecting Officer EHO Contact details of officer Date / time of visit 2/11/21	Record received by: Signature:

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

Important notes for food business operator 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; but I would recommend that you get in touch with me first so that I can help you to understand how your rating was worked out.
- A web link to information on the scheme including template forms for lodging an appeal, submitting a 'right to reply' and requesting a re-rating or early publication is available at https://www.wigan.gov.uk/foodhygienerating
- There is a charge of £175.00 to request a re-rating visit, with a view to giving you a new and higher food hygiene rating.
- 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 weeks after your inspection; ratings of 0 – 4 will be published approximately 5 weeks after your inspection. You may request that a 0 – 4 rating is published before the end of the appeal period by submitting a request online at https://www.wigan.gov.uk/foodhygienerating
- You are encouraged to display the enclosed window sticker showing your rating in a prominent position so that it is clearly visible to members of the public. Please destroy the certificate/sticker for your previous rating. Only the most recent rating should be displayed. Continuing to display these may constitute an offence under Consumer Protection from Unfair trading Regulations 2008.

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- 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/

Food Hygiene Intervention Report

Premises/business McDonalds

Officer [redacted]

Date & Time of visit 2/11/21.

Wigan Council

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	N/A
Food Storage – temperature control	C	Temperature control - reheating	N/A
Stock Rotation	C	Temperature Control - Hot holding	N/A
Delivery Checks/ traceability	C		

Action Required

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

Attention to detailed cleaning, the floor under equipment such as the fryers, coffee machine and post mix machine (immediately)

Ensure the recommendations from the pest control contractor are carried out.

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

Recommendations

Guidance Issued/discussed

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

FOOD BUSINESS INTERVENTION REPORT

Wigan Council

Food Safety Act 1990
The Food Safety and Hygiene (England) Regulations 2013
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.

47875

Unique ID 377422

Trading name and address of business:
McDonalds
43 Standishgate
Wigan
Post Code: WN1 1YP
con[redacted]
emai[redacted]

Registered office address (if different):
C&T Restaurants Ltd
[redacted]

Name of the food business operator/food business proprietor:
C&T Restaurants Ltd

Size and scale of the business
Restaurant with takeaway & Delivery

Name(s) of person(s) seen and/or interviewed:
[redacted]

Type of food activities *(including imports/exports)*
A[redacted]

Vulnerable Groups score Y / N

Number of food handlers 50

Areas inspected/audited.
Special equipment, processes or features
Kitchen
Store rooms
Bread M8

Documents and/or other records examined

Pest Control	✓	HACCP/ SFBB	✓
Temp monitoring	✓	Suppliers	✓
Cleaning schedule	✓	Staff Training	✓
Other		Other	

Opening Hours
7am - 10pm

Intervention rating scores

Compliance with food hygiene and safety procedures	0
Compliance with structural requirements	5
Confidence in management/control procedures	0

FOOD HYGIENE RATING 5

Action to be taken by food business and timescales

See next page ~~next~~

Action to be taken by the food authority:

No further action

Officer name in capitals:
[redacted]

Signature:
[redacted]

Designation of Inspecting Officer
EHO

Contact details of officer
[redacted]

Date / time of visit
13/10/21

Contact details of senior officer in case of dispute
[redacted]

Record rece[redacted]

Signature:

Food Hygiene Intervention Report

Premises/business McDonalds
Officer [redacted]

Date & Time of visit 13/10/21

Wigan Council

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	N/A
Food Storage – temperature control	C	Temperature control - reheating	C
Stock Rotation	C	Temperature Control - Hot holding	C
Delivery Checks/ traceability	C		

Action Required

Good procedures in place

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 Standard to cleaning & structure
* the hinges to the wall freezer needs cleaning

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 Good management systems in place.
* - The apple pies do not have an ingredients list
You should review your procedures for this.

Recommendations * I was then shown new boxes with the full list of ingredients. All old boxes then disposed of

Guidance Issued/discussed

E coli. & cross- contamination		Acrylamide	
Food Allergens		Other	