

Request:

Please provide a copy of the most recent food safety inspector's report for June's Farmhouse Barbecue, New Market Street, Wigan, WN1 1SE.

Response:

Please see below food inspection report.

[REDACTED]
 Junes Farmhouse BBQ
 Stall 5V
 New Market Hall
 New Market Street
 Wigan
 WN1 1PX

Our Reference INU 48555
Your Reference
Please ask for [REDACTED]
Telephone [REDACTED]
Date 21 April 2022

Dear [REDACTED]

Food Safety Act 1990
Regulation (EC) No 852/2004 (retained EU Law)
The Food Safety and Hygiene (England) Regulations 2013
Junes Farmhouse BBQ, Stall 5V, New Market Hall, New Market Street
Wigan, WN1 1PX

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

Sections 1 to 3 in the attached visit report require your attention to comply with the legislation quoted in the letter heading. Recommendations of good practice are identified separately; these do not contribute to your rating.

If you want to achieve a higher rating you must make the improvements described and request a re-inspection.

Your business has been rated as follows:

Criteria Assessed	Intervention rating score
Compliance with food hygiene and safety procedures	10 (minor non-compliance)
Compliance with structural requirements	10 (minor non-compliance)
Confidence in management/control procedures	10 (satisfactory record of compliance)

Please reply to [REDACTED]
 Wigan Council, Places: Environment, Regulatory Services
 PO Box 100, Wigan, WN1 3DS

www.wigan.gov.uk

Confident Place, Confident People.

<p>Food Hygiene Rating</p> 	<p><i>Intervention rating score-</i> <i>Food Hygiene rating-</i></p> <p>(Generally Satisfactory)</p>
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Important notes for food business operator

- 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 for requesting a re-rating or early publication is available at <https://www.wigan.gov.uk/foodhygienerating>
- There is a charge of £179.00 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.

A copy of the Wigan Council's Enforcement Policy is available on request by telephoning the above number. It may also be accessed 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.

Yours faithfully

[Redacted signature]

[Redacted name]

[Redacted address]

Food business establishment/food premises intervention report

Trading name and address of the business:	Junes Farmhouse BBQ, Stall 5V, New Market Hall, New Market Street, Wigan, WN1 1PX
Registered and/or Head Office address (if different):	
Name of the food business operator/food business proprietor:	██████████
Type of business:	Market stall providing a selection of raw and cooked foods, rotisserie chickens and a hot food counter
Name(s) of person(s) seen and/or interviewed:	██████████
Date, time and type of intervention visit	20 April 2022
Areas inspected/audited:	Stall and refrigerated storage space in the basement
Documents and/or other records examined (to be specified):	Safer Food Better Business pack Fridge and cooking temperature book Cleaning schedule Meat Managers and HACCP certificate for ██████████ ██████████ HACCP for retail butchers Allergen Matrix
Samples taken (to be specified):	Photographs

Priority actions/improvements necessary to improve your rating & comply with the law.
(To comply with the law)

<p>1. Compliance with food hygiene and safety procedures</p> <ul style="list-style-type: none"> There was a packet of samosas in the fridge with and expired use by date of 19 April 2022. The use-by date is the date until which the manufacturer of the food guarantees it is safe to eat. Food sold beyond its use-by date may be of poor quality or unfit. It is an offence to sell or expose for sale food with an expired use by date. You must check your stock daily and dispose of any out-of-date food

- There were packets of cooked turkey, pork, and corned beef stored in the fridge which had been opened, removed from the original packaging and vac packed on site. The original packaging had been disposed of, and as such all the traceability and durability information has been lost. There was no information available to show what the use by date was or if the product was fit for consumption. You must ensure that you implement a procedure to retain the original labels for the life of the product. This information is needed for traceability and durability purposes. If there was a manufacturer product recall, and you did not have the label you would not be able to identify the product. Once the product has been opened, it is also important to label the product with the date it was opened. You should also ensure that products are labelled with a date of opening, and the manufacturers use within information followed. Without this information the products could be deemed unfit for consumption and seized.
- You are currently checking and recording the temperature of the hot hold cabinets. If any food is kept hot for a period longer than 2 hours you need to implement checks to ensure the products are kept above 63C. Checking the temperature of the cabinet will not ensure the products are above 63C. You must check the temperature of the actual product.
- You are currently using re-usable cleaning cloths; these are rinsed in soapy water and then soaked in bleach overnight. In the morning they are rinsed through and then ready for use.

This process causes a possible risk of contamination, you are strongly advised to use a disposable cloth when sanitising, such as blue roll which can be thrown away after every task. Alternatively colour coded cloths can be used in different areas such as raw food and ready to eat areas

If you continue to use re-useable cloths, you must launder them at a suitably high temperature. A wash cycle that achieves 82°C or higher, can be considered acceptable. This may be achieved through a standard hot cycle, which typically operates at 90°C. You must then have a robust procedure in place to ensure the same cloths are not used for raw food and ready to eat areas.

Action must be taken to address these contraventions with immediate effect

2. Compliance with structure requirements

- During the visit mouse droppings were noted behind the freezer in the storeroom. To establish if this is an ongoing infestation you must clean up all the mouse droppings and monitor for any fresh droppings. You should contact the market pest contractor to do there their own investigations. I will make another visit within the next 7 days to check on the situation. Can you ensure that any reports left by the pest contractor are available at this time.

All areas where food is prepared and stored must be clean and capable of being kept clean. This is so that pests are not attracted into your premise and the risk of food being contaminated by dirt is minimised. The standard of cleaning to the structure of the food preparation rooms, equipment and food contact surfaces was generally poor, the following areas require your attention:

- There was a heavy build-up of dirt, debris and grease under the fridges
- There was a heavy build-up of dirt, debris and grease under the cupboards holding the slicer and the fryer
- There was debris under the sink units
- The electrical conduits were greasy and dirty
- The seals to the freezers were dirty
- There was a build-up of dirt and debris under the ovens at the front of the stall
- The beams above the stall were dirty

You should thoroughly clean and disinfect where necessary the above and maintain in a clean condition. This is not an exhaustive list it is up to the company to ensure that all areas are kept in a clean and hygienic condition

Action must be taken to address these contraventions within the next 7 days

3. Confidence in management / control procedures

- At the time of the visit there was no food safety management system in place. As discussed, food safety regulations say that you must write down simple details of what you do to make sure that the food sold at your premises is safe to eat. In order to comply with this regulation, I suggest you follow the guidance issued by the Food Standards Agency, Safer Food Better Business (England) Caterer's version which will guide you through how to comply and provide the necessary documentation.

You did have a Safer Food Better Business file on site however the safe methods had not been completed. The file you have is an old version and is no longer suitable. A new file will need to be printed and brought into use

Further information on how you can print or purchase a copy Safer Food Better Business is available from the link below.

<https://www.wigan.gov.uk/Business/Environmental-Health/Food-Hygiene-and-Safety/Food-safety-management-system.aspx>

- As highlighted above mouse droppings were found in the storeroom. As part of your food safety management procedures, you should be completing daily checks for pest activity. You must ensure these checks are implemented with immediate effect
- Opening and closing checks are being completed, and part of this check is to ensure all stock is in date and out of date stock is disposed of. It is disappointing to note that although these checks have been done there was a packet of samosas with an expired use by date, and turkey, pork and corned beef with no durability information. You must ensure that you review your procedures for stock

control

- Although 2 staff members have had food safety training in the past, this was from a number of years ago, 22 years in your case. You must ensure that all staff are suitably trained and supervised in matters relevant to the job they are doing. There should be at least one member of staff on duty on each shift who has food safety level 2 training or the equivalent. This course should be retaken at 3 year intervals
- There was lack of knowledge from the staff on duty regarding allergens. They were not aware of the intended allergens as ingredients in the products available for sale, and the potential for unintentional allergens in the food through cross contamination. An allergen matrix has been completed however there were some errors in this, and it did not include may contain information.

Therefore, you must.

- Raise staff awareness about allergens in foods; how cross contamination can happen, and how it must be avoided
- Look at all stages of storing, handling, preparing and serving “allergy-free” food to see where cross-contamination could occur
- Prevent cross-contamination; by such things as separation of allergenic ingredients, separate preparation areas, thorough cleaning practices, effective hand washing practices etc
- Develop a written procedure for how you will deal with customer requests to provide “allergy-free” foods
- Train staff in safe practices and procedures to prevent cross-contamination. Allergen training is available on the Food Standards Agency web site at the link below

<https://allergytraining.food.gov.uk/>

I have enclosed an allergen risk assessment which you must complete.

Until you have completed this risk assessment and can demonstrate the safe preparation of an allergy free meal you should not provide any food to a customer who has a food allergy

This is a legal requirement even if you decide not to specifically cater for customers with food allergies. It is also important that you and your food handlers have a good awareness of food allergies so you can discuss this with customers and make correct decisions whether the food you serve is safe for customers with specific needs and advise them accordingly. Additional information on allergens can be

found at the link below

<https://www.wigan.gov.uk/Business/Environmental-Health/Food-Hygiene-and-Safety/Food-Allergy-Business.aspx>

Action must be taken to address these contraventions within 3 months

You may find the links below useful

[Food allergy information for food businesses – focusing on the pre-packed for direct sale \(PPDS\) - YouTube](#)

<https://allergytraining.food.gov.uk/>

<https://www.tradingstandards.uk/practitioners/food-allergen-resource>

In addition, you may wish to consider the following recommendations of good practice. * Please note that these matters are not legally required and do not contribute to the Food Hygiene Rating Score awarded


No recommendations made.



Other matters noted under (relevant legislation):

You had salads and coleslaw available in the chilled display cabinet. These products are classed as pre packed for direct sale and require full labelling information

For further information please look at the following web pages:

- Check if these labelling changes apply to your business:
<https://www.food.gov.uk/allergen-ingredients-food-labelling-decision-tool>
- Introduction to allergen labelling changes - What businesses need to know about the new allergen labelling for prepacked for direct sale (PPDS) food:
<https://www.food.gov.uk/business-guidance/introduction-to-allergen-labelling-changes-ppds>

Food Hygiene Rating Score	
Action to be taken by the food business operator /food business proprietor:	<p>Please ring or email [REDACTED] when these matters have been addressed.</p> <p>You can register at the link below for an advisory site visit. There is a fee payable for this service. www.wigan.gov.uk/businessregulatoryadvice</p>

Action to be taken by the Food Authority (to be specified):	A revisit to check your pest activity will be made within 7 days
Signed by:	
Name in capitals:	
Designation of inspecting officer:	Environmental Health Officer/Public Protection Officer
Contact details of senior officer in case of dispute:	