

**Request**

I would like to request the food safety officers report from

Pizza Bar  
3 Tyldesley Road  
Atherton, M46 9DA

This is our local takeaway and would like to know why it has 3 stars so we can make our decision on how safe it is to eat there.

**Response**

[Please see requested report below:](#)

**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

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

378851. new

Unique ID <u>367365 - closed</u> Trading name and address of business: <u>Pizza Bar</u> <u>3 Tyldesley Rd</u> <u>Atherton</u> Post Code: <u>M46 9DA</u> contact number: <u>01942 871111</u> email:		Registered office address (if different):  Post Code: Name of the food business operator/food business proprietor: [Redacted]													
Size and scale of the business <u>20+ takeaway</u> Type of food activities (including imports/exports) <u>Pizza burgers</u>		Name(s) of person(s) seen and/or interviewed: [Redacted]													
Number of food handlers <u>3.</u>		Vulnerable Groups score <u>Y / (N)</u>													
Documents and/or other records examined <table border="1"> <tr> <td>Pest Control</td> <td>HACCP/ SFBB</td> <td><input checked="" type="checkbox"/></td> </tr> <tr> <td>Temp monitoring</td> <td>Suppliers</td> <td></td> </tr> <tr> <td>Cleaning schedule</td> <td>Staff Training</td> <td></td> </tr> <tr> <td>Other</td> <td>Other</td> <td></td> </tr> </table>		Pest Control	HACCP/ SFBB	<input checked="" type="checkbox"/>	Temp monitoring	Suppliers		Cleaning schedule	Staff Training		Other	Other		Areas inspected/audited. Special equipment, processes or features <u>All</u>	
Pest Control	HACCP/ SFBB	<input checked="" type="checkbox"/>													
Temp monitoring	Suppliers														
Cleaning schedule	Staff Training														
Other	Other														
Opening Hours <u>3-30 - 11-30 7days.</u>		Intervention rating scores <table border="1"> <tr> <td>Compliance with food hygiene and safety procedures</td> <td><u>10</u></td> <td rowspan="3"> <b>FOOD HYGIENE RATING</b>   <u>3</u> </td> </tr> <tr> <td>Compliance with structural requirements</td> <td><u>10</u></td> </tr> <tr> <td>Confidence in management/control procedures</td> <td><u>10</u></td> </tr> </table>		Compliance with food hygiene and safety procedures	<u>10</u>	<b>FOOD HYGIENE RATING</b>  <u>3</u>	Compliance with structural requirements	<u>10</u>	Confidence in management/control procedures	<u>10</u>					
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Action to be taken by food business and timescales <u>See sheet.</u>															
Action to be taken by the food authority: <u>NFA.</u>															
Officer name in capitals: Signature: [Redacted] Designation of Inspecting Officer <u>EUO</u> Contact details of officer Date / time of visit <u>18-8-21.</u>		Contact details of senior officer in case of dispute [Redacted] 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.**

**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/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](http://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 **Pizza Bar**  
 Officer [REDACTED]

Date & Time of visit  
**13.3.21**

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**

Food handlers must wear protective clothing  
 Do not store food in open tin cans  
 Cole slaw past use by date 16/8/21

**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**

Remove waste + containers from outside back door.  
 Damaged fridge feet need replacing  
 Fridges need cleaning  
 Floor needs cleaning especially under equipment  
 Wash hand basins need cleaning  
 Floor needs repairing/replacing in places  
 two doors needed between toilet and food room

**3. Overall Confidence in management / control procedures**

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

**Action Required**

The safe Food Better Business diary needs completion daily

**Recommendations**

**Guidance Issued/discussed**

E coli. & cross- contamination	Acrylamide
Food Allergens	Other