




REQUEST	FOOD INSPECTION REPORT	DEPARTMENTAL RESPONSE
	<p>Could I have an emailed copy of the food hygiene report for: St Luke's Safe and Sound Club Church Lane Lowton WA3 2PW</p> <p>The inspection took place 16 May 2023</p>	<div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;">  Food Business Intervention Report N </div> <div style="text-align: center;">  Food Inspection Supplementary Record </div> </div> <p>I have included the report from the most recent inspection as this reflects the current state of compliance –which is very good.</p> <div style="text-align: center; margin-top: 20px;">  Food Business Intervention Report J </div>

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; Other intervention;

Formal request for re-inspection

Unique ID: 311152		Registered office address (if different):	
Trading name and address of business: St Lukes Sate and Sand Club Church Lane Lowton, Wigan		←	
Post Code: WA3 2PW		Post Code:	
Name of the food business operator/food business proprietor:		[Redacted]	
Size and scale of the business: Breakfast + After school club - Children aged 4-11 years.		Vulnerable Groups score: Y / (N) < 10 under 5's	
Type of food activities: Approx 30 am session Approx 50-60 pm session		Areas inspected/audited. Kitchen, storage area Special equipment, processes or features: None -	
Documents and/or other records examined			
Pest Control		HACCP (SFBB)	✓
Temp monitoring	✓	Suppliers	✓
Cleaning schedule		Staff Training	✓
		Daily diary	✓
Intervention rating scores		FOOD HYGIENE RATING	
Compliance with food hygiene and safety procedures	5	10 = 5 (very good)	
Compliance with structural requirements	0		
Confidence in management/control procedures	5		
Action to be taken by food business and timescales: Address items in report sections ① and ③ Immediately			
Action to be taken by the food authority: No further action planned.			
Officer name in capitals: [Redacted]		Contact details of senior officer in case of dispute	
Signature: [Redacted]		[Redacted]	
Designation of Inspecting Officer: Environmental Health Officer		Rec: [Redacted]	
Contact details of officer:		Sig: [Redacted]	
Date / time of visit: 17/07/23 14:30		[Redacted]	

Food Hygiene Intervention Report

Premises/business **St Iohes Safe and Sand Club**
 Officer 

Date & Time of visit
17/07/23 14:30



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	75°C +	Temperature control -cooking	C
Control of cross contamination	C	Pasta	Temperature control-cooling	C
Food Storage – temperature control	C	75°C	Temperature control- reheating	C
Stock Rotation	P		Temperature Control - Hot holding	N/A
Delivery Checks/ traceability	C			

Action Required **(1.1)** Cooked ham in fridge which should have been disposed of - labelled use by 16/07/23. Item been given 3 days shelf life once opened but manufacturers instructions for use are use within 2 days. (Ham had not been used beyond date).

2. Compliance with structure requirements.

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

Action Required
 None.

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)** SRSB for caterers generally well completed. Following safe methods need completing; uniform, cleaning of re-useable cloths. All areas to be completed to match current practices. Review regularly.

Recommendations
(3.2) Probe not being calibrated as per safe method due to time constraints. Review, re-train and ensure checked for accuracy in line with SRSB safe methods.

Guidance Issued
 None

Children with ; nuts, gluten + dairy catered for.

FOOD BUSINESS INTERVENTION REPORT

Food Safety Act 1990
 The Food Safety and Hygiene (England) Regulations 2013
 Regulation (EC) No 853/2004 (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: 311152 Trading name and address of business: St Lukes Cafe + Scones Church Lane Lowton Post Code: WA3 2PW contact number: 01942 201140 email: [redacted] Size and nature of business: after school club Type of food activities (including import/export): Approx 30 children am Approx 50-60 children pm children aged - 4-11 years Number of food handlers: [redacted]		Registered office address (if different): ← Post Code: Name of the food business operator/food business proprietor: St Lukes CE School c.wigan-sch.uk Name(s) of person(s) seen and/or interviewed: [redacted] Vulnerable Groups score: Y / (N)	
Documents and/or other records examined: Pest Control: <u>Control</u> Temp monitoring: <input checked="" type="checkbox"/> Cleaning schedule: <input checked="" type="checkbox"/> Allergen matrix/food labels: <input type="checkbox"/>		HACCP/5FBB: <input checked="" type="checkbox"/> ASPA Suppliers: <input checked="" type="checkbox"/> Staff Training: <input checked="" type="checkbox"/> Level 2 FIC: <input checked="" type="checkbox"/> Other: <input type="checkbox"/> Areas inspected/audited: <u>finches + Staff t/c</u> Special equipment, processes or features: Breakfast: cereal or hot Afternoon: sandwiches, pizza, garlic, sausages chicken nuggets Food Premises Registration: (Y) / N Opening Hours: Mon-Fri 7.30am - 8.45 3.15 - 6pm term time	
Intervention rating scores: Compliance with food hygiene and safety procedures Compliance with structural requirements Confidence in management/control procedures		FOOD HYGIENE RATING T.B.C.	
Action to be taken by food business and timescales: Address items in report.			
Action to be taken by the food authority: T.B.C.			
Officer name in capitals: [redacted] Signature: [redacted] Designation of Inspecting Officer: Environmental Health Officer Contact details of officer: [redacted] Date: 16/05/23 16:10		Contact details of senior officer in case of dispute: [redacted] Recd: Sig: [redacted]	

Food Hygiene Intervention Report

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Premises/business
Officer

St Lukes Cafe + Sand
WA3 2PW

Date & Time of visit

16/05/23 16:10

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	N/O	74°C +	Temperature control - cooking	C
Control of cross contamination	P		Temperature control - cooling	N/A
<5°C Food Storage - temperature control	C		Temperature control - reheating	N/A
Stock Rotation	P		Temperature Control - Hot holding	N/A
Delivery Checks/ traceability	C			

Action Required (1.1) Couple of items with expired use by dates in freezer e.g. cheese + onion rolls. Use by date is expired + no information to show when prior to expiry. You must have a robust system e.g. labelling of food to show it was frozen prior to expiry of use by date.
 (1.2) Using alcohol for disinfecting work surfaces. Choose a sanitizer /disinfectant that meets BSEN1276 or BSEN13697, and use according to manufacturer instructions for use.

2. Compliance with structure requirements.

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

Action Required (2.1) Some surface used for trying up raw meat to preparing ready to eat items. There is space to separate so separate surfaces should be used for raw + ready to eat food preparation to prevent potential contamination risk.
 (2.2) Chopping board used for sandwiches is in poor condition + needs replacing so it can be thoroughly cleaned + disinfected.

3. Overall Confidence in management / control procedures

Written mgt system	P	Traceability/supplier	C	Staff supervised	C
Hazards/ controls understood	C	level 2 FM Training	C	Allergen management	P
		• Formal			
		• Internal systems/ safe methods	P		

Action Required (3.1) Safer Food Better Business generally well completed. Preparation section needs amending to consider risk from raw fruits + vegetable items in addition to raw meat + fish products.

Recommendations
None

Guidance Issued/discussed

E coli. & cross-contamination	discussed - will email info	Other(s)
Food Allergens	discussed	

Food Hygiene Intervention Report

Continuation sheet

Premises/business St John's Save + Savel

Date & Time of visit

Officer

WA3 2FW

16/05/23 16:10

Wigan Council

1.3 The same toaster is being used for toasting gluten free bread as is used for gluten containing bread. There is a separate labelled gluten free toaster in the cupboard but this was not being used by Ruth. Other members of staff use correct toaster.

1.4 [REDACTED] The kitchen sink is being used for both hand washing + equipment washing. There must be separate designated hand washing facilities solely for personal hygiene. Options to comply include; installing warm hand basin with running hot water, designating existing sink for hand washing and using dishwasher for all equipment washing, or provide hot jet to the salad / veg wash sink.

1.5 Raw, unwashed cucumbers or shelving with ready to eat items e.g. cheese in fridge. Store raw food separately + below ready to eat foods

3.2 Once you have re-viewed the SFBB pack (safe methods) re-train staff + record this in the staff training records.

3.3 There is no downrated safe methods for preparing allergy free foods. There is an allergy risk assessment in the new online version of Safer Food Better Business, complete this or an equivalent system.

3.4 Decanted cereals are labelled with incorrect product names e.g. coco pips but actually choco snaps (Asda version) and the gluten free cereal not labelled to show it is gluten free. Transfer important allergen information onto the decanted containers.

3.5 Method of probe calibration will not check if probe thermometer is reading accurately. Follow method in SFBB to check it for accuracy.

Food Establishment Inspection Supplementary Records

Food Establishment: **St Lukes Safe and Sound**

Address: **St Lukes , Church Lane, Lowton, WA3 2PW**

INU 51350

Date of Inspection: **16 May 2023**

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 <small>Manufacture high risk</small>	B 30 <small>Prep open high risk</small>	C 10 <small>handling high risk</small>	D 5 <small>Retail low risk</small>	Potential Hazard (Method of Processing)	A 20 <small>High risk</small>	B 0 <small>All others</small>
Consumers at Risk	A 15 <small>National/international</small>	B 10 <small>Substantial</small>	C 5 <small>Local area</small>	D 0 <small>< 20</small>	Vulnerable groups	A 22 <small>Vuln group</small>	B 0 <small>All others</small>
Compliance Hygiene & Safety	A 25 <small>Total non-compliance</small>		B 20 <small>Stds generally low</small>	C 15 <small>Major non compliance</small>	D 10 <small>Minor non compliance</small>	E 5 <small>Good std compliance</small>	F 0 <small>High std compliance</small>
Compliance Structure	A 25 <small>Total no-compliance</small>		B 20 <small>Stds generally low</small>	C 15 <small>Major non compliance</small>	D 10 <small>Minor non compliance</small>	E 5 <small>Good std compliance</small>	F 0 <small>High std compliance</small>
Confidence in Management	A 30 <small>Poor track record</small>		B 20 <small>Varying compliance</small>		C 10 <small>Satisfactory record</small>	D 5 <small>Good record</small>	E 0 <small>Excellent record</small>
Significance of risk	A 20 <small>Significant risk</small>		B 0 <small>No significant risk</small>		Brand Standard Score & FSA intervention rating		Cat C 70 Rating 2

Notes additional to Establishment Carbonised Report e.g.

- *Concerns/potential problems*
- *areas/processes not inspected – staff WC facilities – same ones as used by school staff*
- *Additional information relevant to determine risk rating e.g. flexibility re HACCP, Primary Authority*
- *follow up required.- yes – re-visit to check installation of wash hand basin in kitchen*

Compliance with food hygiene and safety procedures
See inspection report – scored down in practices rather than structure
Compliance with structural requirements
See inspection report – minor non compliance
Confidence in management/control procedures
Working towards a full documented food safety management system – currently some gaps Confident business will rectify issues