

**Request**

I would like to obtain a copy of the Food Safety Inspector's report for:

Ella Turkish Restaurant, 32 - 34 Wigan Lane, Wigan, WN1 1XR dated 12/05/2021.

**Response**

[Please see report on following page](#)

# Food Hygiene Inspection Record

**Premises:** Elia Turkish Restaurant  
 32-34 Wiga Lane, Sunley, Wm1 1XP  
**FBO:** ~~XXXXXXXXXX~~  
**Tel:** ~~XXXXXXXXXX~~  
**Email:** ~~XXXXXXXXXX~~

**Flare inspection number:** 047067  
**Inspection:** 12/5/2021 16:30  
 FRS-reinspecown  
**Officer:** ~~XXXXXXXXXX~~

**Size/scale of business:** RA-17/5/2021  
**Staff:** (2 evening staff)  
**Opening times:** Tuesday to Sunday 2PM-10:30PM  
**Main food operations, including any special equipment, processes or features:**  
 Turkish food - kebabs homemade drop-menu on BF

Does the business have food safety procedures available on site? (Describe)

ITBB - diary

Food Safety Controls	Tick if present	Officer assessment and observations made on site
Chilled storage < 8 C	✓	meat 5°C +1°C x2 checked daily veg 5°C +1°C +6°C salad +8°C sauces left out by food with
Cold Storage < -18 C	✓	Solid food - check. frozen delivered x2 w/week
Final cook • Time • Temp	✓  ?	visual checks - knife used to check inside if checked - 15 mins to cook. 150°C with wpc probe - 15 sec border 160s - 15 sec
Hot Hold > 63 C	✓	160°C min 12 + 163°C with surface probe how many less than 1hr
Cooling arrangements	N/A	nothing
Reheating temp. > 75 C	✓	cooked to order chicken burger, burger return - fryers visual side open
Separation of raw & ready to eat during storage	✓	no issues
Separation of raw & ready to eat in prep.	✓	green c/board - salad, veg, tomatoes, onions onion - all washed well - w/c/brush dustbins - R/r raw next if quiet / dustbins store - on bench w red c/board if busy
Separation of raw & ready to eat in display	✓	* white border separating raw + RTE separate
Delivery checks	✓	labels - dates, visual
Stock rotation checks	✓	Raw meat prep - 6 days - daily salad - daily no issues! Audit
Other CCP's		Home - 3 days still use x5 of week made
Allergens		not discussed

FBO ~~XXXXXXXXXX~~ ~~XXXXXXXXXX~~ ~~XXXXXXXXXX~~ ~~XXXXXXXXXX~~

Food Inspection Board Form 714/0016

**Training/Knowledge**

CERTIFICATES onsite - wou L2 + SFAB training

**Article 18 traceability - main suppliers/customers/importing food**

\* ~~XXXXXXXXXXXXXXXXXXXX~~ raw meat salad: ~~XXXXXXXXXXXXXXXXXXXX~~ 3-4x a week

no temp of observed

Potential Hazard (Handling)	A Minor/High Risk	B Prop/High Risk	C Handling/High Risk	D Retail/Low Risk	Potential Hazard (Method)	A High Risk Activities	B Low Risk Activities
Consumers at Risk	A National/International	B Substantial	C Local Area	D Minor <20	Vulnerable Groups (<5yrs, >65yrs, sick)	A >20 Vulnerable Group	B Non Vulnerable Group
Hygiene Compliance	A Total Non Compliance B General Low Standards C Major non compliance D Minor non compliance E Good std Compliance F High std Compliance						

Food handling practices & procedures  
Temp control  
Cleanliness  
Stock rotation

Temp CC  
Cleanliness  
dates  
probe -  
wipes & rec to get some..

Salad at washed + dressed before opening - separate staff - leave before opening  
Tongs - green - salad  
- red - cheese stack (raw)  
- silver - silver foil  
- used cloth + SFAB  
HEAVY DUTY CLEAN - DISINFECT  
cleaning procedure - shared drawings board - cleaning

Compliance (Structural)	A Total Non Compliance B General Low Standards C Major non compliance D Minor non compliance E Good std Compliance F High std Compliance					
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Cleanliness  
Pest control  
Layout  
Lighting & ventilation  
Facilities  
Condition of structure

pests - repair of mouse control trap mark  
who shared garden  
disinfectant - alcohol with AVASST - bottle in front + back.  
SOURCE  
Damaged window (front) by kebabs -  
window - food debris  
between water chakra to hot  
white counters with other counter eg. prep area  
wc.

Confidence in management	A Poor track record	B Varying compliance	C Satisfactory Record	D Reasonable Record	E Good Record
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Food safety management system  
Record keeping  
Track record  
Staff supervision  
training and knowledge

SFAB - cloths - changed weekly  
diary - log prep - all naked - sep foods  
training - cleaning effectively - high strength - KSL 2  
Food reg - Staff means records - ~~XXXXXXXXXXXX~~ ~~XXXXXXXXXXXX~~  
invoices - ~~XXXXXXXXXXXX~~ ~~XXXXXXXXXXXX~~  
cloths - ~~XXXXXXXXXXXX~~ ~~XXXXXXXXXXXX~~

Significance of risk	A Significant risk	B No significant risk
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Areas / processes not covered during the inspection:

RED Flag issues (issues, concerns, potential problems)

Follow up action and enforcement notes

FHRS Score 3

Cond-19 observations

~~XXXXXXXXXXXXXXXXXXXX~~  
~~XXXXXXXXXXXXXXXXXXXX~~