

Request:

I would like to have a copy of the hygiene report for the below premises:

271 Upholland Road, Billinge, Wigan

Response:

[Please see the hygiene report below.](#)

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 365157		Registered office address (if different): PALK ROAD, WIGAN	
Trading name and address of business: MUFFIN MAN 275 UPHOLAND ROAD BULLINGE WIGAN		[REDACTED]	
Post Code: WN5 7DN		Post Code: WN6 7AE	
contact number: [REDACTED]		Name of the food business operator/food business proprietor: T. KENNEDY & SONS LTD	
email: [REDACTED]		Name(s) of person(s) seen and/or interviewed: [REDACTED]	
Size and scale of the business RETAILER & CATERER SERVING 50-100 CUSTOMERS PER DAY		Vulnerable Groups score Y / (N)	
Type of food activities (including import/export) CATERING		Areas inspected/audited. Special equipment, processes or features GROUND FLOOR WC	
Number of food handlers 6		Food Premises Registration (Y) / N	
Documents and/or other records examined		Opening Hours	
Pest Control <input checked="" type="checkbox"/>	HACCP/ SFBB IN REVIEW	Temp monitoring <input checked="" type="checkbox"/>	
Temp monitoring <input checked="" type="checkbox"/>	Suppliers	Cleaning schedule <input checked="" type="checkbox"/>	
Cleaning schedule <input checked="" type="checkbox"/>	Staff Training <input checked="" type="checkbox"/>	Allergen matrix/ food labels <input checked="" type="checkbox"/>	
Allergen matrix/ food labels <input checked="" type="checkbox"/>	Other	7-3pm Mon-Sat closed Sunday	
Intervention rating scores		FOOD HYGIENE RATING	
Compliance with food hygiene and safety procedures		To be continued	
Compliance with structural requirements			
Confidence in management/control procedures			
Action to be taken by food business and timescales SEE ISSUED OVERLEAF PLEASE SEND OVERVIEW OF HACCP TO ME			
Action to be taken by the food authority: TO CHECK HACCP AND SCORE RATING			
Officer name in capitals: [REDACTED]		Contact details of senior officer in case of dispute	
Signature: [REDACTED]		[REDACTED]	
Designation of Inspecting Officer E.H.O		Record received by: [REDACTED]	
Contact details of officer [REDACTED]		Signature: [REDACTED]	
Date / time of visit 22/2/23 11:20am		[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 if you 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 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/>
- register your food business online
- <https://www.wigan.gov.uk/Business/Environmental-Health/Food-Hygiene-and-Safety/Food-premises-registration.aspx>
- 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.wigan.gov.uk/Business/Environmental-Health/FoRegulation@wigan.gov.ukod-Hygiene-and-Safety/Food-Allergy-Business.aspx>
- access guidance about E. coli and cross contamination
<https://www.food.gov.uk/business-industry/guidancenotes/hvqguid/ecoliguide>

Regulatory advice and guidance options for businesses
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 3

Premises/business Officer *Muffin Man HR*

Date & Time of visit
22/2/23 11 20



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

Action Required

- 1.1 Clean equipment being stored behind the taps at the sink at risk of contamination eg silver trays and green chopping board
- 1.2 Cayun checker opened on 27/2 given a use by date of 5/3. This product is use within 5 days from opening

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	P		

Action Required

- 2.1 Damaged floor tiles require replacing so they can be adequately cleaned.
- 2.2 Mice droppings were found behind the double fridge in the rear storage room. Remove the droppings and monitor for new activity. Suitable treatment methods must be employed to eradicate pest activity.
- 2.3 mould on the tiles and on window sill in rear store room. Remove the mould
- 2.4 Build up of grease on walls and ceiling in back kitchen. Clean this area.
- 2.5 Peeling paint on window sill in back kitchen. Renew the surface

3. Overall Confidence in management / control procedures

Written mgt system	<i>BENGT REVIEWED</i>	Traceability/supplier	C	Staff supervised	C	
Hazards/ controls understood	C	<ul style="list-style-type: none"> • Formal • Internal systems/ safe methods 	Training	C	Allergen management	<i>BENGT REVIEWED</i>

Action Required

- 3.1 Issues above and on continuation sheet require your attention
- 3.2 Your HACCP is currently under review. Your documented system must address all food safety hazards within your business

Recommendations

Catering eggs - its recommend

Guidance Issued/discussed

E coll. & cross-contamination	Other(s)
Food Allergens <i>Matrix sheets onsite not guaranteeing allergy free meals.</i>	

Food Hygiene Intervention Report

Continuation sheet



Premises/business Muffin Man
Officer HE UPHEUAMS

Date & Time of visit
27/2/23 11.20AM

- 2.6 Clearing required in the following areas; Silver microwave by toaster, wall by handwash basin, towel dispenser, cobwebs at height above double fridge, ledge by under wooden shelf. Clean these areas. All areas must be cleared and maintained in a clean condition.
- 2.7 Masking tape on the floor by the display counter - damaged and dirty. Renew this area.
- 2.8 Gaps in the wooden wall by the display counter. These areas cannot be adequately cleared and may provide a point of entry for pests (cavity). Renew the surface to its smooth, impervious.
- 2.9 Green chopping boards are scored. Replace the boards.
- 2.10 Damage to wall by handwash basin by peeling paint. Renew the surface.

The Food Labelling / Food Information Regulations 2014

Allergens are not emphasized in your cake packaging labels. Allergens must be emphasized in the ingredients list eg bold.

Record received by (and position in business):

Signature:



T Kennedy & Sons Ltd
 [REDACTED]
 [REDACTED]
 [REDACTED]

Our Reference INU 50640
 Your Reference [REDACTED]
 Please ask for [REDACTED]
 Telephone [REDACTED]
 Date 9th March 2023

Dear Sir/Madam,


Food Safety Act 1990
Regulation (EC) No 852/2004 (retained EU law)
The Food Safety and Hygiene (England) Regulations 2013
Muffin Man, 271 Upholland Road, Billinge, Wigan, WN5 7DN

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

A carbonised record of the visit was left on site at the time of the inspection; these matters 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	5 (high standards of compliance)
Compliance with structural requirements	10 (minor non-compliance)
Confidence in management/control procedures	5 (good record of compliance)
Food Hygiene Rating 	<i>Intervention rating score=20</i> <i>Food Hygiene rating=4</i> (Good)

[REDACTED]
 Wigan Council, Places: Environment, Regulatory Services
 PO Box 100, Wigan, WN1 3DS
 Phone: [REDACTED]
www.wigan.gov.uk

Confident Place, Confident People.

Important notes for food business operator

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Yours faithfully

A large black rectangular redaction box covering the signature of the Environmental Health Officer.

ENVIRONMENTAL HEALTH OFFICER