

Request

Can I please be sent the full report for the food hygiene inspection at Sunbeams Day Nursery, Atherton.

I am a parent using this setting and feel I need further information which the nursery are not providing.

Response

[Please see attached](#)

FOOD BUSINESS INTERVENTION REPORT

Food Safety Act 1990
 The Food Safety and Hygiene (England) Regulations 2013
 Regulation (EC) No 852/2004 (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 366138 Trading name and address of business: SUNBEAMS Day Nursery 23 BOURN OLD ROAD ATTENTION Post Code: M46-9DH contact number: 01942 875191 email:	Registered office address (if different): 1 VILLAGGE LANE STRATFORD, LONDON Post Code: E15 4MF Name of the food business operator/food business proprietor: XXXXXXXXXXXX SUNBEAMS ATTENTION LTD																
Size and scale of the business Nursery - MAX CAPACITY 75 currently 69 ON ROLL Type of food activities (including import/export) CATERING	Name(s) of person(s) seen and/or interviewed: [REDACTED] - CHIEF Vulnerable Groups score (Y) / N																
Number of food handlers x3 kitchen x9 staff.	Areas inspected/audited. Special equipment, processes or features KITCHEN NAPPY CHANGING FACILITIES - BABIES & TODDLERS.																
Documents and/or other records examined <table border="1" style="width:100%; border-collapse: collapse;"> <tr> <td style="width:25%;">Pest Control PEST LOG 21/1/24</td> <td style="width:5%; text-align: center;"><input checked="" type="checkbox"/></td> <td style="width:50%;">HACCP (SFBB)</td> <td style="width:20%; text-align: center;"><input checked="" type="checkbox"/></td> </tr> <tr> <td>Temp monitoring</td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td>Suppliers</td> <td></td> </tr> <tr> <td>Cleaning schedule</td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td>Staff Training</td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> </tr> <tr> <td>Allergen matrix/ food labels</td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td>Other</td> <td></td> </tr> </table>	Pest Control PEST LOG 21/1/24	<input checked="" type="checkbox"/>	HACCP (SFBB)	<input checked="" type="checkbox"/>	Temp monitoring	<input checked="" type="checkbox"/>	Suppliers		Cleaning schedule	<input checked="" type="checkbox"/>	Staff Training	<input checked="" type="checkbox"/>	Allergen matrix/ food labels	<input checked="" type="checkbox"/>	Other		Food Premises Registration (Y) / N Opening Hours 7-6 pm Nursery 8-3 pm - KITCHEN
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Intervention rating scores																	
Compliance with food hygiene and safety procedures	5	<div style="border: 1px solid black; padding: 5px; display: inline-block;"> FOOD HYGIENE RATING 4 Good </div>															
Compliance with structural requirements	5																
Confidence in management/control procedures	10																
Action to be taken by food business and timescales See overleaf <ol style="list-style-type: none"> 1) Immediately 2) Immediately (pestwork within 2 weeks) 3) within 1 week. 																	
Action to be taken by the food authority: No further action.																	
Officer name in capital: [REDACTED] Signature: [REDACTED] Designation of Inspecting Officer E.H.O Contact details of office: [REDACTED] Date / time of visit 26/1/24. 9.15 AM	Contact details of senior officer in case of dispute: [REDACTED] Record received by: [REDACTED] Signature: [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/quidancenotes/hygguid/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 2

Premises/business **SUNBEAMS NURSERY ACADEMY**
 Officer **H.R.**

Date & Time of visit
26/1/23 9.15 am



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

Action Required

1.1) Food preparation was already underway at the time of my arrival however the chef had not changed into her chef clothes and had outdoor clothes on. This may present a risk of contamination to food. Protective clothing must be put on prior to food preparation.

2. Compliance with structure requirements.

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

Action Required

- 2.1) There was no paper towels/hygienic means for hand drying at the handwash basin. The handwash basin must be supplied with paper towels at all times.
- 2.2) There is some peeling paint on the wall behind the freezers renew the surface so it can be adequately cleaned.
- 2.3) Window to open in kitchen but no pest net to prevent pest entry. (There was a net on the other window). Ensure window kept closed or pest screen put in place.

3. Overall Confidence in management / control procedures

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

Action Required

- 1) The safer food pack states staff wear hats/hairnets but despite food preparation already taking place this was not happening. Ensure the safe controls are followed.
- 2) The documented E.coli controls could not be located. You handle raw meat/soiled veg so much. Recommendations have documented controls for E.coli. Complete insert left onsite.
- 3) These issues require your attention.
- 4) Develop procedures for Food Allergies safe method - how to prepare an allergy free meals. Guidance issued/discussed eg - handwashing, clean surfaces etc.

E coli. & cross-contamination	NO safe methods	Other(s)	
	to provide allergy free meals		
Food Allergens	procedures in place however allergen information on menu was incorrect because staff was adding vegetable stock to spaghetti bolognese with contained Celaniac. This was not included on the menu. Allergen information must be made available on request. The information must be accurate. You must also specify the actual type of gluten or wheat.		

