



Wigan 
Council

Request

Community Centre, St Wilfrid's Church, 13 Rectory Lane, Standish. WN6 0XA

With regard to the above I understand that a food hygiene inspection has recently been completed. I would like to request a copy of the inspection report (I understand reports are freely available as per advice provided on the FSA website) if you could send a copy of the report and a link to the food hygiene rating, I would be grateful.

Response

Please see attached report

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 122725 Trading name and address of business: St Wilfred's Parish Centre Church St, Standish, Wigan Post Code: WN6 0JT contact number: [REDACTED] email: [REDACTED]		Registered office address (if different): (Same) Post Code: Name of the food business operator/food business proprietor: [REDACTED]																	
Size and scale of the business Church Hall. Approx 40 each session. Type of food activities (including import/export) Tea + coffee morning with biscuits, toast + tea cakes. Warm space - winter months		Name(s) of person(s) seen and/or interviewed: [REDACTED]																	
Number of food handlers OCT - APR 3/4 volunteers.		Vulnerable Groups score J/N 76 yrs.																	
Documents and/or other records examined		Areas inspected/audited. Special equipment, processes or features 5 - Kitchen / WC																	
<table border="1"> <tr> <td>Pest Control</td> <td></td> <td>HACCP/ SFBB</td> <td></td> </tr> <tr> <td>Temp monitoring</td> <td></td> <td>Suppliers</td> <td><input checked="" type="checkbox"/></td> </tr> <tr> <td>Cleaning schedule</td> <td></td> <td>Staff Training</td> <td></td> </tr> <tr> <td>Allergen matrix/ food labels</td> <td></td> <td>Other</td> <td></td> </tr> </table>	Pest Control		HACCP/ SFBB		Temp monitoring		Suppliers	<input checked="" type="checkbox"/>	Cleaning schedule		Staff Training		Allergen matrix/ food labels		Other		Food Premises Registration (Y) N Opening Hours Wed + Sun 10am - 12pm		
Pest Control		HACCP/ SFBB																	
Temp monitoring		Suppliers	<input checked="" type="checkbox"/>																
Cleaning schedule		Staff Training																	
Allergen matrix/ food labels		Other																	
Intervention rating scores		FOOD HYGIENE RATING INC.																	
Compliance with food hygiene and safety procedures		5	(4) GOOD TO BE SCORED OFF SITE																
Compliance with structural requirements		5																	
Confidence in management/control procedures		10																	
Action to be taken by food business and timescales Address actions in Section 1+2 - 1 WEEK.																			
Action to be taken by the food authority: Email link for SFBB pack + Allergen Poster - sent 18/6/24 status changed from 'exempt' to 'included' as food is supplied direct to customers + the rating will be published.																			
Officer name in capitals: [REDACTED] Signature: [REDACTED] Designation of Inspecting Officer: [REDACTED] Contact details of officer: [REDACTED]		Contact details of senior officer in case of dispute: [REDACTED] Record received by: Signature:																	
Date / time of visit 18/6/24 11:00am		REPORT TO BE POSTED.																	

Food Hygiene Intervention Report

Premises/business St Wilfrids Parish Centre
 Officer [REDACTED]



Date & Time of visit
18/6/24. 11.00am

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	> 75°C	Temperature control - cooking	N/O
Control of cross contamination	C		Temperature control - cooling	N/A
Food Storage - temperature control	P		Temperature control - reheating	N/A
Stock Rotation	C		Temperature Control - Hot holding	N/A
Tesco/Co-op Delivery Checks/ traceability	C			

Action Required

- There are no temperatures recorded for fridges/freezer or hot food. Recommend checks are recorded on days drinks/food are served to the public.
- Dettol used as a sanitiser - this does not conform to BSEN1276/BSEN13697. Use a sanitiser that conforms on food prep surfaces, adhering to the correct contact times. No food prep at time of the visit.

2. Compliance with structure requirements.

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

Action Required (2.1) In the store room near external door - some cobwebs + dead insects. Clean area.

Good structure in the kitchen + building facility

3. Overall Confidence in management / control procedures

Written mgt system	N/O	Tesco/Co-op	Traceability/supplier	C	Staff supervised	C
Hazards/ controls understood	P	Level 2 - not formal	Training	C	Allergen management	N/O
		• Internal systems/ safe methods	Seen Online			

Action Required

Address items above in Sections 1+2 to ensure that all areas of food safety are being managed.

No food safety management system in place but do serve food -
 Recommendations: Look at the Safer Food Better Business Pack + use parts that may be relevant to your business eg opening/closing checks, Temperature Records, Training. On return of warm

Guidance Issued/discussed space - ensure on site kitchen or registered premises used.

E coli. & cross-contamination
 Food Allergens No food prep at time of visit on days when food is provided. Keep all packaging so aware of what allergens are in the food. Display the Allergen poster at point of sale - copy to be emailed.