

REQUEST 16514

Request for Food Hygiene/Inspection report –

'Chopsticks'
25 Tunstall Lane, WN5 9HB

RESPONSE

Please see report below.

FOOD BUSINESS INTERVENTION REPORT

Food Safety Act 1990
 The Food Safety and Hygiene (England) Regulations 2013
 Regulation (EC) No 852/2004
 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.

Regular for re-rating

Unique ID 383472 Trading name and address of business: Chopslichs 25 Tunstall Lane Wigan Post Code: WNS 9HB contact number: [REDACTED] email: [REDACTED]		Registered office address (if different): Post Code: Name of the food business operator/food business proprietor: [REDACTED]	
Size and scale of the business Chinese takeaway + fish + chips Type of food activities (Including import/export) Approx 20 meals a day		Name(s) of person(s) seen and/or interviewed: [REDACTED]	
Number of food handlers 4 food handlers 2 cleaners		Vulnerable Groups score Y / <input checked="" type="radio"/> N	
Documents and/or other records examined Pest Control <input checked="" type="checkbox"/> Hawk 5/3/24 Temp monitoring <input checked="" type="checkbox"/> Cleaning schedule <input checked="" type="checkbox"/> Other <input checked="" type="checkbox"/> Daily Diary		Areas inspected/audited. All servey, main kitchen + storage room potato prep room Food Premises Registration <input checked="" type="radio"/> N	
Suppliers <input checked="" type="checkbox"/> W+W Wholesale Staff Training <input checked="" type="checkbox"/> Other <input checked="" type="checkbox"/>		Opening Hours 7 days 4 - 11pm	
Intervention rating scores		FOOD HYGIENE RATING	
Compliance with food hygiene and safety procedures	10	= 20 4 (good)	
Compliance with structural requirements	5		
Confidence in management/control procedures	5		
Action to be taken by food business and timescales Address items in report			
Action to be taken by the food authority: No further action planned at this time.			
Officer name in capitals: [REDACTED] Signature: [REDACTED]		Contact details of senior officer in case of dispute [REDACTED]	
Designation of Inspecting Officer Environmental Health Officer Contact details of officer [REDACTED]		Record received by: Signature: [REDACTED]	
Date / time of visit 14/03/24 18:00			

Food Hygiene Intervention Report

page 2 of 3

Premises/business **Chapsticks, WNS9HB**
 Officer **[REDACTED]**

Date & Time of visit
14/03/24 18:00



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	80°C+	Temperature control - cooking	C
Control of cross contamination	P	< 1hr	Temperature control - cooling	C
Food Storage - temperature control	C		Temperature control - reheating	C
Stock Rotation	C	Rice cooler, hot [REDACTED]	Temperature Control - Hot holding	C
Delivery Checks/ traceability	C			

Action Required

See page 3

2. Compliance with structure requirements.

Structural repair	C	Cleanliness of equipment	C	Sanitary Accommodation	N/O
Lighting / ventilation	C	Hand wash facility	C	W/olia 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) Floor in rear 2 x rooms is greasy - clean with suitable degreaser. Better clean needed beneath stairs + floor/wall junction.
- (2.2) Floor tile crushed in rear room. Repair
- (2.3) Some hand contact points need better cleaning e.g. light switches and dials. All areas to be maintained in a clean condition.

3. Overall Confidence in management / control procedures

Written mgt system	C	Traceability/supplier	C	Staff supervised	C
Hazards/ controls understood	C	Training - formal level 2 FH	C	Training - internal systems/ safe methods	C

Action Required

(3.1) Daily diary had not been completed on 13/03/24. Ensure important opening + closing checks are completed + recorded daily.

Recommendations

- (1) Keep rear door closed to prevent potential access by pests. No issues at time of visit.

Guidance Issued/discussed

E coli. & cross- contamination Jentex scrubber BREN1275 Raw + rite foods	Acrylamide
Food Allergens Not discussed on this visit. covered on Jan inspection	Other

Food Hygiene Intervention Report



Premises/business CHOPSTICKS, 25 TUNSTALL LANE

Date & Time of visit
14/3/24 18:00pm

Officer [REDACTED]

SECTION 1

- 1.1) Uncovered buckets of Chips stored in the potato room, one of the buckets had a dead fly in it. The buckets were also stacked on top of one another so the bottom of a bucket was in touch with the (cut chips below) This poses a risk of contamination to the chips.
- 1.2) Scoops used for decanting ingredients eg salt stored with handles in contact with food. This poses a risk of contamination to the food (from hand held part being in contact with food)
- 1.3) Food tubs and a tub with equipment in it was being stored in the open area between the potato room and room with the sink. Equipment and containers must not be stored in this area as it is not a suitable structure in a food premises.

The Food Information Regulations 2014

You are putting prawn crackers into bags before they are ordered by the customer. This is classed as pre-packed for direct sale.

You must label the prawn crackers with the following:-

- The name of the product
- A list of ingredients
- Allergens highlighted in bold

You can get this information from the label on the product.

Record received by (and position in business):	Signature:
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