

**Request**

Park Hotel, 625 Wigan Road, Ashton-In-Makerfield

I understand that one of your officers recently carried out a food hygiene inspection at the above. Please can you send me a copy of the report as soon as it is available?

**Response**

[Attached](#)

# 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 Trading name and address of business: 615 WIGAN ROAD, ASHTON IN MANORFIELD, WIGAN		Registered office address (if different):  Post Code:							
Post Code: WN1 0DD contact number: email:		Name of the food business operator/food business proprietor: Name (s) of person(s) seen and/or interviewed:							
Size and scale of the business 100 A DAY AVERAGE		Vulnerable Groups score Y / (N)							
Type of food activities (including import/export) PUB DAILY, A LA CARTE, TAKEAWAY		Areas inspected/audited. Special equipment, processes or features ALL OF RESTAURANT & KITCHEN							
Number of food handlers 6		Food Premises Registration Y / N							
Documents and/or other records examined		Opening Hours 12.00 - 23.00 MON - SUN							
Pest Control ✓	HACCP/ SFBB ✓	<table border="1"> <tr> <th colspan="2">FOOD HYGIENE RATING</th> </tr> <tr> <td>10</td> <td rowspan="3">                     10 (VERY GOOD)                      5 (VERY GOOD) - CHANGED UPON REFLECTION.                 </td> </tr> <tr> <td>5</td> </tr> <tr> <td>15</td> </tr> </table>		FOOD HYGIENE RATING		10	10 (VERY GOOD) 5 (VERY GOOD) - CHANGED UPON REFLECTION.	5	15
FOOD HYGIENE RATING									
10	10 (VERY GOOD) 5 (VERY GOOD) - CHANGED UPON REFLECTION.								
5									
15									
Temp monitoring ✓	Suppliers ✓								
Cleaning schedule ✓	Staff Training ✓								
Allergen matrix/ food labels ✓	Other								
Intervention rating scores		Action to be taken by food business and timescales GIVING 55/60 SIGNATURES AND COLLECTED.							
Compliance with food hygiene and safety procedures 10		Action to be taken by the food authority: NONE							
Compliance with structural requirements 5		Officer name in capitals:							
Confidence in management/control procedures 15		Signature:							
Action to be taken by the food authority:		Designation of Inspecting Officer PPO							
Officer name in capitals:		Contact details of senior officer in case of dispute							
Signature:		Record received by:							
Designation of Inspecting Officer PPO		Signature:							
Contact details of Inspecting Officer:		Date / time of visit 25 MAY 2014							

**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/Food-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](http://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/>

Wigan Council, Places: Environment, Regulatory Services  
PO Box 100, Wigan, WN1 3DS [comm@wigan.gov.uk](mailto:comm@wigan.gov.uk)

Premises/business **PARK HOTEL**  
 Officer [REDACTED]

Date & Time of visit  
**29 MAY 2024**

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

Action Required: ① KEEP SALES REPRESENTATION WHEN NOT IN USE.  
 ② KEEP FOOD REPRESENTATION DURING SERVICE. PROTECT AT 11.7°C.

**2. Compliance with structure requirements.**

Structural repair	C	Cleanliness of equipment	P	Sanitary Accommodation	C
Lighting / ventilation	P	2 x Hand wash facility	C	BSPFA Waste storage/disposal	C
Layout of work areas	C	Equipment sink(s)	C		
Cleanliness of structure	P	Pest proofing/ pests	C		

Action Required: ① TIN OF GUNN DRAINAGE NEEDS TO BE CLEANED.  
 ② KNIFE RACK MAKING A NOISE OF THE WALL/POSSIBLY CAUSING CONDENSATION DUE TO PLASTIC DAMAGE.  
 ③ ANY KNIVES WITH BENT OR MISSING SPEDS TO BE REPLACED.  
 ④ LEAKY COUNTERTOP FRESHER NEEDS TO BE FIXED.  
 ⑤ LIGHTING IN WALK IN FRESHER COULD BE BETTER.  
 ⑥ FAN OVER CALL FRESHER NEEDS MORE ATTENTION DURING CLEANING.

**3. Overall Confidence in management / control procedures**

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

Action Required: ① GUNNING FSMS IS BEING FORWARDED WITH AGREEMENT TO LAW DEPT FOR APPROVAL.

**Recommendations**

**Guidance Issued/discussed**

E coli. & cross-contamination	✓	Other(s)	
Food Allergens	✓		

