



Request

Can I please request under an FOI the food hygiene rating report for La Casa Ann Lane Tyldesley Manchester M29 7SG

Response

Please see attached requested Food Hygiene Inspection report.

The business has been rated '4' under the Food Hygiene Rating.

Criteria Assessed

Compliance with food hygiene and safety procedures

Compliance with structural requirements

Confidence in management/control procedures

Intervention rating score

5 (high standards of compliance)

5 (high standards of compliance)

10 (satisfactory record of compliance)

Intervention rating score – 4

Food Hygiene rating- Good



FOOD BUSINESS INTERVENTION REPORT

Page 1 of 2



Wigan Council

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 363861 Trading name and address of business: La Casa Unit 2 Astley Point, Ann Lane Tyldesley, M/C Post Code: M29 7SG contact number: [REDACTED] email: [REDACTED]		Registered office address (if different): [REDACTED] Post Code: [REDACTED] Name of the food business operator/food business proprietor: [REDACTED]																									
Size and scale of the business approx 60-200 covers per day Type of food activities (including import/export) Traditional Italian food		Name(s) of person(s) seen and/or interviewed: manager [REDACTED] Head chef [REDACTED] Chef Vulnerable Groups score Y / <u>N</u>																									
Number of food handlers 8 kitchen 5 front of house		Areas inspected/audited. Special equipment, processes or features At 10:00 - kitchen, storage, outside storage outside fridge + freezer. Not looked at bar.																									
Documents and/or other records examined <table border="1"> <tr> <td>Pest Control</td> <td><input checked="" type="checkbox"/></td> <td>HACCP/ SFBB</td> <td><input checked="" type="checkbox"/></td> </tr> <tr> <td>Buildings 2 Clean</td> <td><input checked="" type="checkbox"/></td> <td>Pest control services</td> <td><input checked="" type="checkbox"/></td> </tr> <tr> <td>Temp monitoring</td> <td><input checked="" type="checkbox"/></td> <td>Suppliers</td> <td><input checked="" type="checkbox"/></td> </tr> <tr> <td>Cleaning schedule</td> <td><input checked="" type="checkbox"/></td> <td>Staff Training</td> <td><input checked="" type="checkbox"/></td> </tr> <tr> <td>Allergen matrix/ food labels</td> <td><input checked="" type="checkbox"/></td> <td>2 staff Level 2</td> <td><input checked="" type="checkbox"/></td> </tr> <tr> <td></td> <td></td> <td>Other</td> <td><input checked="" type="checkbox"/></td> </tr> </table>		Pest Control	<input checked="" type="checkbox"/>	HACCP/ SFBB	<input checked="" type="checkbox"/>	Buildings 2 Clean	<input checked="" type="checkbox"/>	Pest control services	<input checked="" type="checkbox"/>	Temp monitoring	<input checked="" type="checkbox"/>	Suppliers	<input checked="" type="checkbox"/>	Cleaning schedule	<input checked="" type="checkbox"/>	Staff Training	<input checked="" type="checkbox"/>	Allergen matrix/ food labels	<input checked="" type="checkbox"/>	2 staff Level 2	<input checked="" type="checkbox"/>			Other	<input checked="" type="checkbox"/>	Food Premises Registration <u>Y</u> / N Opening Hours 7 days 12-15.00 mon-Thurs + 17.00-22.00 Fri + Sat 12.00-22.00 Sun 12.00-20.00	
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Compliance with food hygiene and safety procedures		10																									
Compliance with structural requirements		10																									
Confidence in management/control procedures		10																									
Action to be taken by food business and timescales Address issues in this report Section 1 immediately Section 2 - cleaning immediately - structure - 6 weeks 3 - 2 weeks.																											
Action to be taken by the food authority: No further action at this time																											
Officer name in capitals: [REDACTED] Signature: [REDACTED] Designation of Inspecting Officer EHO Contact details of officer [REDACTED] Date / time of visit 25/2/25 12.05		Contact details of senior officer in case of dispute [REDACTED] Record received by: [REDACTED] Signature: [REDACTED]																									



Food Hygiene Intervention Report

page 2 of 2

Premises/business **La Casa**
Officer [REDACTED]

Date & Time of visit

25/2/25 12:05

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 visual + time
Stock Rotation	C	Temperature Control - Hot holding	N/A
Delivery Checks/ traceability	C		

Action Required

- 1.1 The sanitiser is not being left on the surface for the contact time of 5 minutes it is being left on for 1 minute. The contact time must be followed.
- 1.2 The chicken mince has been given a shelf life of 5 days, this is to long you should stick with the ~~company~~ company policy of 3 days.
- 1.3 The prawns are being given a 4 day shelf life once defrosted, the manufacturers instructions state once defrosted use within 24 hours.

2. Compliance with structure requirements.

Structural repair	C	Cleanliness of equipment	C	Sanitary Accommodation	N/O
Lighting / ventilation	C	Hand wash facility	C	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 The following were found dirty + should be cleaned:- The shelf where the chopping boards are stored, the internal roof + back ledge of the dishwasher, areas of the walls in the dry storage area as they are mouldy. The internal side of the fridge door + the seals (outside fridge)
- 2.2 The following could not be adequately cleaned:- The shelves in the dry stores as they are bare wood, the walls + ceiling (areas of) in the dry stores as they are damaged + have peeling paint.

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

- 3.1 It is good to see you have the SFBB food safety management system however not all the safe methods have been completed. Complete all the safe methods, train staff on the pack and use the pack daily to assist you with managing food safety.

Recommendations

Guidance Issued/discussed

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

Food Hygiene Intervention Report

Continuation sheet



Premises/business La Casa

Date & Time of visit

Officer

25/2/25 12.05

1.4 ~~1~~ Frozen ready to eat mussels are being put into hot water + cooled down. This is adding a risk that doesn't need to be there. The product simply requires defrost then it is ready to use in salads.

1.5 There was uncovered food in the outside freezer. Food must be kept covered to protect it from contamination.

Food standards

The cheesecake allergen information did not have the may contain soya + nuts identified. This information must be accurate as customers are relying on this information to make an informed choice. The Spaghetti carbonara did not have the may contain mustard + soya.

You must not guarantee an allergen free meal until you have a robust allergen management system in place.

Record received by (and position in business):

Signature: