



Wigan[♥]
Council

Request

We are considering hiring Cafe Bella based at Leigh market to provide outside catering for a family event.

We have just read the food hygiene rating and would be grateful if you could send a copy of the inspector's full report, before we continue.

Response

Please find attached the latest Food Hygiene inspection report.

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 <u>403404</u> Trading name and address of business: <u>Cafe Bella</u> <u>Unit P14-15, Market Hall</u> <u>Leigh</u> Post Code: <u>WN7 4PG</u> contact number: [REDACTED] email: [REDACTED]	Registered office address (if different): <p style="text-align: center;"><u>Sole Trader.</u></p> Post Code: Name of the food business operator/food business proprietor: [REDACTED]																
Size and scale of the business <p style="text-align: center;"><u>40+ customers per day</u></p> Type of food activities (including import/export) <u>Full catering Raw+ RTE</u> <u>pies, sandwiches;</u>	Name(s) of person(s) seen and/or interviewed: [REDACTED]																
Number of food handlers <p style="text-align: center;"><u>6</u></p>	Vulnerable Groups score <u>Y/N</u> Areas inspected/audited. Special equipment, processes or features <u>Kitchen/servery</u>																
Documents and/or other records examined <table border="1" style="width:100%; border-collapse: collapse;"> <tr> <td style="width:25%;">Pest Control</td> <td style="width:10%; text-align: center;">✓</td> <td style="width:25%;">HACCP/ SFBB</td> <td style="width:10%; text-align: center;">✓</td> </tr> <tr> <td>Temp monitoring</td> <td style="text-align: center;">✓</td> <td>Suppliers</td> <td style="text-align: center;">✓</td> </tr> <tr> <td>Cleaning schedule</td> <td style="text-align: center;">✓</td> <td>Staff Training</td> <td style="text-align: center;">✓</td> </tr> <tr> <td>Allergen matrix/ food labels</td> <td style="text-align: center;">✓</td> <td>Other</td> <td></td> </tr> </table>	Pest Control	✓	HACCP/ SFBB	✓	Temp monitoring	✓	Suppliers	✓	Cleaning schedule	✓	Staff Training	✓	Allergen matrix/ food labels	✓	Other		Food Premises Registration <u>Y/N</u> Opening Hours <p style="text-align: center;"><u>Mon - Fri</u> <u>8:30 - 16:00</u></p>
Pest Control	✓	HACCP/ SFBB	✓														
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Intervention rating scores <table border="1" style="width:100%; border-collapse: collapse;"> <tr> <td style="width:70%;">Compliance with food hygiene and safety procedures</td> <td style="width:30%; text-align: center;"><u>5</u></td> </tr> <tr> <td>Compliance with structural requirements</td> <td style="text-align: center;"><u>10</u></td> </tr> <tr> <td>Confidence in management/control procedures</td> <td style="text-align: center;"><u>5</u></td> </tr> </table>	Compliance with food hygiene and safety procedures	<u>5</u>	Compliance with structural requirements	<u>10</u>	Confidence in management/control procedures	<u>5</u>	<div style="border: 1px solid black; padding: 5px; display: inline-block;"> FOOD HYGIENE RATING </div> <p style="font-size: 2em; margin-top: 10px;"><u>4 Good.</u></p>										
Compliance with food hygiene and safety procedures	<u>5</u>																
Compliance with structural requirements	<u>10</u>																
Confidence in management/control procedures	<u>5</u>																
Action to be taken by food business and timescales <u>continue to follow pest advice sheet, see sections 1,2,3.</u> <u>all to be achieved 1 week, Display unit 3 months. (still holding good temp below 8)</u>																	
Action to be taken by the food authority: <u>None. - Ask [REDACTED] about advice visit new business</u>																	
Officer name in capitals: [REDACTED] Signature: [REDACTED] Designation of Inspecting Officer <u>EHO</u> Contact details of officer: [REDACTED] Date / time of visit <u>3/6/25 10:40</u>	Contact details of senior officer in case of dispute [REDACTED] Record received by: 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/guidancenotes/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

Premises/business Officer

Cafe Bella



Date & Time of visit

3/6/25 10:40

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	P	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

Open food (cooked mince) stored uncovered near to the hand wash sink, activities at the sink could contaminate food. Keep covered or move to a better location. (noted food would be reheated to 86°C)

2. Compliance with structure requirements.

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

Action Required

- Dute use of sink for washing food and equipment excepted while time seperated and 2 stage cleaned.
- Display unit doors taped and seals damaged - replace or repair
- High level dust.
- A small amount for droppings ~~was~~ found at back of low level chiller. remove all droppings and disinfect

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	C

- Formal
- Internal systems/ safe methods

Action Required

4 weekly reviews not completed, ensure you review your documented system every 4 week and document this.
- confusion regarding green board advised used for veg but sfbb states sandwiches - up date sfbb to match current practices.

Guidance Issued/discussed

E coli. & cross-contamination	Discussed.	Other(s)	
Food Allergens	No allergen free food served.		

