



Wigan
Council

REQUEST 18715

Please could I get the food hygiene report for lung hing house?

133 Mosley Common Road Tyldesley Manchester
M28 1AH

RESPONSE

Please find attached the food hygiene report requested.

The business was awarded '1' under the Food Hygiene rating scheme.



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.

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Wigan Council

Unique ID		Registered office address (if different):	
Trading name and address of business: Lung King House 133 Mosley Common Road Mosley Common, Worsley			
Post Code: M28 1AM		Post Code:	
contact number: 0161 740 5585		Name of the food business operator/food business proprietor:	
email:			
Size and scale of the business Chinese takeaway - collection only		Name(s) of person(s) seen:	
Type of food activities (including import/export) Approx 10-20 orders a day		Y / <u>N</u>	
Number of food handlers 3		Areas inspected/audited. Kitchen, rear storage Special equipment, processes or features (amm).	
Documents and/or other records examined		Food Premises Registration <u>Y</u> N	
Pest Control	HACCP/ SFBB ☒	Opening Hours	
Temp monitoring	Suppliers ☒	Closed Monday	
Cleaning schedule	Staff Training ☒	5pm - 10pm	
Allergen matrix/ food labels	Other ☒		
Intervention rating scores		FOOD HYGIENE RATING	
Compliance with food hygiene and safety procedures 15		= 50 1 (Major improvement required)	
Compliance with structural requirements 15			
Confidence in management/control procedures 20			
Action to be taken by food business and timescales Address items in report			
Action to be taken by the food authority: Re-visit in approx 8 weeks.			
Officer name in capitals: [redacted]		Contact details of senior officer in case of dispute	
Signature: [redacted]		[redacted]	
Designation of Inspecting Officer Environmental Health Officer		Record received by: [redacted]	
Contact details of officer		Signature: [redacted]	
Date / time of visit 21/01/25 17:30			

Food Hygiene Intervention Report

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Wigan Council

Premises/business
Officer

Lung Hing House, M28 1AH

Date & Time of visit

21/01/25

17:30

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	Visual	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	nil	Temperature Control - Hot holding	C
Delivery Checks/ traceability	C			

Action Required

- (1.1) Personal items mixed in amongst items for the food business e.g cigarettes next to open food ingredients. Personal items + business items should be separated to prevent risk of contamination.
- (1.2) Open bins of food in fridge. One open decent food into food safe storage containers e.g plastic lidded containers.
- (1.3) Some of the plastic food containers are cracked / deteriorate - remove from use.

2. Compliance with structure requirements.

Structural repair	P	Cleanliness of equipment	N	Sanitary Accommodation	N/O
Lighting / ventilation	C	Hand wash facility	P	Waste storage/disposal	
Layout of work areas	P x2	Equipment sink(s)	C		
Cleanliness of structure	N	Pest proofing/ pests	C		

Action Required

see page 4

3. Overall Confidence in management / control procedures

Written mgt system	P	Traceability/supplier	C	Staff supervised	C
Hazards/ controls understood	P	Training	C	Allergen management	N/O
		- Formal level 2 FH - Internal systems/ safe methods			

Action Required (3.1) Old version of safer Food Better Business (Chinese version) Download, print + complete new version as there have been a number of amendments. Once documented re-train food handlers.

Recommendations (3.2) Daily diary last completed on 15/1/25. Opening + closing checks are to be completed + recorded daily.

Guidance Issued/discussed

E coli. & cross-contamination	Other(s)
Raw + rbe foods handled	
Food Allergens	
* will discuss on re-visit *	

Food Hygiene Intervention Report

Continuation sheet

Wigan 
CouncilPremises/business Lung Hing House.
Officer [REDACTED] M28 1ANDate & Time of visit
21/01/25 17:30

(1.4) The food items and equipment stored in the garage are not protected from risk of contamination as the structure of the garage does not allow for adequate cleaning. Non business items are all stored amongst items for the business. Either improve the structure of the garage or do not use it to store items for the business.

(1.5) Chef observed putting raw prawns into the pan by hand and then continuing to touch other food equipment without washing his hands. Chef told to wash hands.

(1.6) Cigarette bin full of cigarette butts in the entrance to the garage food storage room. It is against the law + also unhygienic to smoke in a food business. Food handlers must go outside to smoke.

(1.7) Scoops stored inside containers of food ingredients. Don't store scoops in containers as otherwise germs from hands can get onto the food.

(1.8) Food handler using hand wash basin to wash out food packaging container. The hand wash basin must be used only for hand washing.

Record received by (and position in business):

Signature:

Food Hygiene Intervention Report

Premises/business Lung Hing House

Officer

Continuation sheet

Date & Time of visit

21/1/25 17:30

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Section 2 continued from page 2

2.1 The following were found dirty and should be cleaned:-

- the floor under equipment in the back room where the wash hand basin is located
- the wall and window ledge in this room
- the base of fridge 2 + Fridge 1
- the wall/wash hand basin junction
- the floor where the canons are stored
- the shelves in the storage room
- light switches
- the ceiling to remove the cobwebs
- to the side + under fridge 1
- the door from the cooking area to the back room

These are examples only. All the premises must be cleaned and where necessary disinfected, and ^{a lot} of the equipment

2.2 The green chopping board stored in the back room is badly scored and cannot be adequately cleaned. Remove from use.

2.3 Any bare wood should be finished with a smooth, impervious washable surface

Section 1 continued from page 2

1.9 tubs of uncovered food were stored stood in each other, this could result in cross contamination of the food from the base of the tub above. The ~~un~~uncovered containers with food in must not be stacked in each other.

Record received by (and position in business):

Signature: