



Wigan[♥]
Council

REQUEST 18832

Cube Desserts, Leigh.

Please can you share the food inspection report

RESPONSE

Please find attached the food hygiene inspection report as requested.

The business awarded '3' 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

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Wigan Council

Intervention: Programmed Insp; Partial Insp; Reactive; Official control; Sampling.

Request for re-rating

Unique ID: 92986		Registered office address (if different):	
Trading name and address of business: CUBS DESIGN, 28 St PERCY ROAD, LEIGH			
Post Code: WN7 4HW		Post Code:	
contact number:		Name of the food business operator/food business proprietor:	
email:			
Size and scale of the business: Hot food takeaway - collection + delivery		Name(s) of person(s) seen and/or interviewed: <i>food handler</i>	
Type of food activities (including import/export): <i>DESIGNS, PIZZAS, BURGERS, WRAPS</i>		Vulnerable Groups score: Y / (N)	
Number of food handlers: 4		Areas inspected/audited: All areas. ground floor prep area. 1st floor storage + WC + rear yard.	
Documents and/or other records examined		Food Premises Registration: (Y) / N	
Pest Control	HACCP/ SFBB	Opening Hours	
Temp monitoring: <i>fridge + freezer</i> ✓	Suppliers	7 days	
Cleaning schedule	Staff Training: ✓	4/4.30 - 12 / 1am	
Allergen matrix/ food labels	Other: <i>Daily Diary</i> ✓		
Intervention rating scores		FOOD HYGIENE RATING	
Compliance with food hygiene and safety procedures	10	= 30 (3)	
Compliance with structural requirements	10		
Confidence in management/control procedures	10		
Action to be taken by food business and timescales: <i>Address items in report.</i>			
Action to be taken by the food authority: <i>no further action planned at this time</i>			
Officer name in capitals:		Contact details of senior officer in case of dispute:	
Signature: <i>T.</i>			
Designation of Inspecting Officer: <i>pfo</i>		Record received by:	
Contact:		Signature:	
Date / time of visit: <i>24.10.25 18:55</i>			

04/11/25

Food Hygiene Intervention Report

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Wigan Council

Premises/business Cuis Dessert

Of [REDACTED]

Date & Time of visit

24.10.25 04/11/25 18:55

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	75°C+	Temperature control - cooking	C
Control of cross contamination	P		Temperature control - cooling	C
Food Storage - temperature control	P	75°C+	Temperature control - reheating	C
Stock Rotation	P		Temperature Control - Hot holding	N/A
Delivery Checks/ traceability	C			

Action Required (1.1) Hair in bottom of storage container where open wraps are stored. Food must be protected from risk of contamination. Wraps disposed of when brought to attention of food handler.
(1.2) Bin has no pedal + lid on it. Keep lid off so hands don't become contaminated when disposing of paper towels after hand washing.

2. Compliance with structure requirements.

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

Action Required (2.1) The following areas were dirty + require cleaning: Tap of kitchen wash hand basin, hand contact points to fridge + freezer (ground floor), door seals of pizza style chiller unit are mouldy. All areas to be maintained in a clean condition.

(2.2) The following areas require repair: shelves in 1st floor storage cupboard bare wood. Varnish / seal to leave smooth, non-porous surface that can be kept clean.

3. Overall Confidence in management / control procedures

Written mgt system	P	Traceability/supplier	N/O	Staff supervised	P
Hazards/ controls understood	P	Training	P	Allergen management	
		• Formal	P	Food allergen training	C
		• Internal systems/ safe methods	P		

Action Required (3.1) There was no documented food safety management system available at the premises. You must implement a documented food safety management system e.g. SFPB for caterers. See link on

Recommendations Fear of page 1 to download + print a copy. Once in place train all food handlers on the safe methods of work that are relevant to their role.

Guidance Issued/discussed

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

Food Hygiene Intervention Report

Continuation sheet

Premises/business Cuke Bessets, WN7 4HW

Date & Time of visit

Officer

04/11/25 18:55

Wigan Council

(1.3) Chocolate brownies in storage container dated 03/11/25 (prepped on date) stored at ambient. Staff unaware that on packaging it states once defrosted store $< 8^{\circ}\text{C}$. Ensure manufacturer instructions are followed.

(1.4) Container of ice cream whipping mix in fridge with no ingredient info, durability, usability etc. Ensure you have this information available to ensure food is not used beyond its shelf life.

(2.3) Couple of house flies in kitchen landing on equipment. Flying insects carry food poisoning bacteria and can contaminate food + food surfaces that they land on.

Although no uncovered food some of the food packaging was open + could become contaminated. Store packaging inverted + take all reasonable precautions to prevent pests accessing the premises.

(1.5) Food handler unsupervised at time of visit unable to describe an adequate 2 stage clean + disinfection process. Use two applications of sanitizer, or 1st stage detergent, 2nd stage sanitizer. Also unaware that the contact time of the sanitizer on site (WS antibacterial multi surface) has a 5 minute contact time. Manufacturer instructions for use must be followed to ensure product works properly.

Record received by (and position in business):

Signature: