



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 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.

Page 1 of 2



Wigan
Council

Request for re-rating

Unique ID: 92986		Registered office address (if different):	
Trading name and address of business: <i>Cake Design, 28 St Peters road, Lescu.</i>		Post Code:	
Post Code: WN7 4HW		Name of the food business operator/food business proprietor:	
contact number:			
email: [REDACTED]		Name(s) of person(s) seen and/or interviewed: HO [REDACTED] food handler	
Size and scale of the business <i>Hot food takeaway - collection + delivery</i>		Vulnerable Groups score Y / <input checked="" type="radio"/> N [REDACTED] director	
Type of food activities (including import/export) <i>DESIGNS, PIZZAS, BURGERS, WRAPS.</i>		Areas inspected/audited. All areas. ground floor Special equipment, processes or features prep area. 1st floor storage + WC + rear yard.	
Number of food handlers 4		Food Premises Registration <input checked="" type="radio"/> Y / N	
Documents and/or other records examined		Opening Hours	
Pest Control	<input checked="" type="checkbox"/>	Suppliers	<input checked="" type="checkbox"/>
Temp monitoring fridge + freezer	<input checked="" type="checkbox"/>	Staff Training	<input checked="" type="checkbox"/>
Allergen matrix/ food labels	<input checked="" type="checkbox"/>	Other <i>Daily Diary</i>	<input checked="" type="checkbox"/>
Intervention rating scores		FOOD HYGIENE RATING	
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 <i>Address item in report.</i>		= 30 <input checked="" type="radio"/> 3	
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: T.		[REDACTED]	
Designation of Inspecting Officer <i>ppo</i>		Record received by [REDACTED]	
Contact [REDACTED]		Signature [REDACTED]	
Date / time of visit <i>24.10.25 18:55</i>			
04/11/25			

Premises/business CURSE DOSSON

Of

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
Visual checks 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	x2 fresh Waste storage/disposal	C
Layout of work areas	C	x2 Equipment sink(s)	C	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	• Formal • Internal systems/ safe methods	Training	P	Allergen management

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. SFRB for caterers. See link on

Recommendations Page 1 to download + print a copy.

Once in place train all food handlers on the safe methods of Wom that are relevant to their role.

Guidance Issued/discussed

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

Food Hygiene Intervention Report

Premises/business

Cuke Bessets, WN7 4HW

Continuation sheet

Officer

Date & Time of visit

04/11/25 18:55



- i.3 Chocolate brownies in storage container dated 07/11/25 (prepared on date) stored at ambient. Staff unaware that on purchasing it should once defrosted store $< 8^{\circ}\text{C}$. Ensure manufacturer instructions are followed.
- i.4 Container of ice cream whipping mix in fridge with no ingredient info, durability, traceability 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 seen, some of the food packaging was open + could become contaminated. Store purchasing inverted + take all reasonable precautions to prevent pests accessing the premises.
- i.5 Food handler unspotted at time of visit unable to describe an adequate 2 stage clean + disinfection process. Use two applications of sanitiser, or 1st stage detergent, 2nd stage sanitiser. Also unaware that the contact time of the sanitiser on site (WS antibacterial multi surface) has a 5 minute contact time. Manufacturer's instructions for use must be followed to ensure product works properly.

Record received by (and position in business):

Signature: