



Wigan
Council

I would like to request the food safety officer's food hygiene report for the following premises:

Jah-Jireh Charity Homes Wigan
Springfield Road
Beech Hill
Wigan, WN6 7RH

Partou Best Friends Day Nursery & Pre-School
Mosley Common Road
Tyldesley
Manchester, M29 8RZ

Partou Footprints Day Nursery & Pre-School
Alderfold Street
Atherton
Manchester, M46 9DS

Primrose Villa Residential Home
258 Preston Road
Standish
Wigan, WN6 0NY

Please find attached the food hygiene inspection report for Jah-Jireh.

I am unable to release the food hygiene inspection reports for the remaining businesses you have requested as they are exempt under Section 30 (1)(b) of the FOI Act which states that:

Information held by a public authority is exempt information if it has at any time been held by the authority for the purposes of:-

Any investigation which is conducted by the authority and in the circumstances may lead to a decision by the authority to institute criminal proceedings which the authority has power to conduct.

This exemption is subject to a "public interest test". This has been considered and concluded that as the information could still be referred to in any future proceedings, disclosing the information could potentially prejudice any future investigations.

Our public interest argument is as follows:

Public interest arguments in favour of maintaining the exemption:

The information contained within the food hygiene inspection report could be considered in determining whether or not legal proceedings against the business should be instigated.

The information would form part of any prosecution file. Premature disclosure of this information could compromise the proceedings and prejudice the right to a fair trial.

Public interest arguments in favour of disclosure:

Disclosure would promote transparency and accountability in how the council carries out its

regulatory function. Such transparency could help to improve food hygiene standards by promoting good practice and highlighting business that need to make improvements. It may also improve the standards of inspections and decisions taken by the council.

Disclosure of information about businesses which do not meet the required standards enables the public to decide whether or not to use their services.

Balance of the public interest arguments:
The Food Hygiene Rating Scheme provides the public with information about the hygiene standards in food premises. The rating is publicly available and therefore, to an extent, allows the public to make informed choices. This reduces the case for disclosure. We are therefore of the view that, in this case, the public interest falls in favour of maintaining the exemption.

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.

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Unique ID 124672 Trading name and address of business: Jah-Jireh Charity Homes Wigan Springfield Road Beech Hill, Wigan Post Code: WN6 7RH contact number: [REDACTED] email:		Registered office address (if different): 317 Lytham Road Warton Preston Post Code: PR4 1TE
Size and scale of the business up to 44 residents		Name of the food business operator/food business proprietor: Jah Jireh Homes Ltd
Type of food activities (including import/export) Breakfast, Lunch, tea + snacks		Name(s) of person(s) seen and/or interviewed: [REDACTED]
Number of food handlers 3 cooks Kitchen assistants		Areas inspected/audited. Special equipment, processes or features kitchen, storeroom
Documents and/or other records examined		Food Premises Registration Y / N
Pest Control	<input checked="" type="checkbox"/> HACCP / SFBB	✓
Temp monitoring	<input checked="" type="checkbox"/> Suppliers	Opening Hours
Cleaning schedule	<input type="checkbox"/> Staff Training	24/7
Allergen matrix/ food labels	<input type="checkbox"/> Other	cook onsite - 9.00 - 18.00
Intervention rating scores		
Compliance with food hygiene and safety procedures		15
Compliance with structural requirements		10
Confidence in management/control procedures		20
Food HYGIENE RATING 1		
Action to be taken by food business and timescales Address issues in this report immediately		
Action to be taken by the food authority: Revisit in due course		
Officer name in capitals: [REDACTED]		Contact details of senior officer in case of dispute [REDACTED]
Signature: [REDACTED]		[REDACTED]
Designation of Inspecting Officer [REDACTED]		Record received by [REDACTED]
Contact details of officer [REDACTED]		Signature: [REDACTED]
Date / time of visit 15/7/25 10:45		

Premises/business: Tah - Jireh
Officer: [REDACTED]

Date & Time of visit

15/7/25 10:45

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	P	Temperature control - cooking	C
Control of cross contamination	P	Temperature control - cooling	N/A
Food Storage – temperature control	P	Temperature control - reheating	C
Stock Rotation	N	Temperature Control - Hot holding	C max 1 hour
Delivery Checks/ traceability	C		

Action Required

1.1 The following risks of contamination were noted:-

- The raw sausages were being trayed up at the side of the pureed meals. This could result in cross contamination. Raw preparation must be done in a separate area to cooked food. It is acknowledged that this food will be reheated.
- A staff member was about to place a tray of sandwiches in the area where the raw sausages had been until I asked her not to. This could have resulted in cross contamination.
- The above mentioned area was cleaned and staff initially stated that

2. Compliance with structure requirements.

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

Action Required

2.1 There is no soap at one of the wash hand basins. I appreciate that the dispensers not working has been reported. However soap could be purchased from the shop in the interim.

2.2 The sensor tap at the other wash hand basin stopped working whilst I was onsite. Ensure the water at the wash hand is repaired. This was repaired whilst I was onsite.

see page 5

3. Overall Confidence in management / control procedures

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

Action Required

3.1 It is good to find you have a SFBB food safety management system in place. Becky should be trained on the pack during her induction and the training recorded.

see page 5

Recommendations

There were 8 x light and free yoghurts in the ~~freezer~~ fridge past the best before date of 29/6/25 + 30/6/25 although it is an ~~an~~ indication of quality

Guidance issued/discussed as best before, it also indicates poor stock control. Stock

E coli. & cross-contamination

Others) must be checked daily.

Food Allergens

Section 1 continued from page 3

they would spray the surface with C5 and wipe off. It was only when prompted that they said they would do the clean twice. Staff also did not know the contact time of the sanitiser. A 2 stage clean must be carried out in any areas where raw meat/dirty vegetables have been handled to ensure the surface is cleaned & disinfected and prevent any cross contamination.

- a staff member washed ~~the~~ a knife whilst wearing gloves & was then about to chop + handle the ready to eat cheese cake with the same wet gloves. This could have resulted in cross contamination if I hadn't asked her to stop. If gloves are to be worn they must be clean and dry, changed between tasks and staff must wash their hands between glove changes.
- a staff member washed their hands in the sink

1.2 The following foods were found past their use by dates:-

4 x Aero mousse use by 4/7, 3 x muller light choc pot use by 13/7
 4 x Lemon mousse use by 14/7, 1 x bag diced onion use by 14/7,
 1 x pot of potato salad use by 12/7, 5 x muller light yoghurts use by 4/7

The use by date is the date until which the manufacturer of the food guarantees the food ^{is safe} to eat. Food must not be used beyond the use by date. These must be thrown away

1.3 The following were found in the freezer past their use by dates:-

2 x savoury eggs use by 14 July, 1 by quiche lorraine use by 3 July
 1 x sweet potato mash use by 14 Jun, 1 x carrot + swede mash no use by date in the box. If food with a use by date is to be frozen it must be marked with a frozen on date. This will allow the durability of the food to be calculated once defrosted and demonstrate it was

- Record received by (and position in business):

frozen before the use by date.

Signature:

1.4 Re frozen carrot + swede mash was stored in a damaged container. This could result in contamination of the product & should be disposed of

Food Hygiene Intervention ReportPremises/business **Jah-Jireh**Officer **4 of 5**
Continuation sheet

Date & Time of visit

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**Section 1 continued from page 3**

1.5 There is a problem with the freezer and an engineer has been out to it. Most products are frozen sold with the exception of the 2 x packs of bacon that have defrosted (frozen 15/5/25) You should look if the bacon is safe to use from the date it was frozen, the date the freezer broke and the use by date. If unsure if the product is safe it should be disposed of.

1.6 Melon is not being washed before being cut into. Listeria outbreaks have been linked to melon. The bacteria transfers to the flesh on the knife. Melon must be washed before preparation particularly as you are serving a vulnerable group

1.7 There was porridge in a jug (covered with cling film) on top of the microwave. I was told this had been removed from the bain marie & kept in case anyone wanted a late breakfast. The porridge should either be kept hot or cooled down and refrigerated. It should not be kept at room temperature as this will allow bacteria to grow.

Record received by (and position in business):

Signature: 

Food Hygiene Intervention Report

Premises/business Jah-Jireh

Officer [REDACTED]

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Continuation sheet

Date & Time of visit

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Section 3 continued from page 2

3.2 Staff have been completing the daily closing checks which includes all food past its use by date has been thrown away, which obviously hasn't been completed. This is not a tick box exercise, it is to demonstrate your due diligence. The records must not be completed unless the checks have been carried out

3.2. The closing checks records are not always completed. All checks must be completed and recorded daily

~~Section 4~~ Section 2 continued from page 2

2.3 The following could not be adequately cleaned and where necessary disinfected:- The wall/sink junction at the food wash sink as the sealant is lifting and starting to go black.
Repair or replace the above.

The kitchen was found to be clean

Record received by (and position in business):

Signature: