



**Wigan**  
**Council**

**Request – Lowton Tandoori**

1. Please can I get a copy of the report from the latest inspection?

**Response**

Please find attached the food hygiene inspection report as requested. The business awarded '0' 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

Page 1 of 2



Wigan  
Council

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

Unique ID Trading name and address of business: <b>Loulton Tandoori 257 Newton Road Loulton</b> Post Code: <b>WA3 1LA</b> contact number: e: [REDACTED]	Registered office address (if different): [REDACTED]
Size and scale of the business <b>20+</b>	Name(s) of person(s) seen and/or interviewed: [REDACTED]
Type of food activities (including import/export) <b>Takeaway</b>	Vulnerable Groups score [REDACTED]
Number of food handlers <b>3</b>	Areas inspected/audited. Special equipment, processes or features <b>Ground floor.</b>
<b>Documents and/or other records examined</b>	Food Premises Registration Y / N <b>May need to register company</b>
Pest Control <input checked="" type="checkbox"/>	HACCP/ SFBB <input checked="" type="checkbox"/>
Temp monitoring <input type="checkbox"/>	Suppliers <input checked="" type="checkbox"/>
Cleaning schedule <input checked="" type="checkbox"/>	Staff Training <input checked="" type="checkbox"/>
Allergen matrix/ food labels <input checked="" type="checkbox"/>	Other
<b>Intervention rating scores</b>	<b>FOOD HYGIENE RATING</b>
Compliance with food hygiene and safety procedures <b>20</b>	<b>0</b>
Compliance with structural requirements <b>15</b>	
Confidence in management/control procedures <b>20</b>	
Action to be taken by food business and timescales <b>Section 1 - immediately. Section 2 - 1 week. Section 3 - 2 weeks.</b>	
Action to be taken by the food authority: <b>revisit</b>	
Officer name in capitals: Signature: [REDACTED]	Contact details of senior officer in case of dispute [REDACTED]
Designation of Inspecting Officer <b>EJ-10</b>	Record received by: Signature: [REDACTED]
Contact details of officer [REDACTED]	
Date / time of visit <b>12<sup>th</sup> ALIG 2025.</b>	

**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/hygguide/ecoliquid>

Regulatory advice and guidance options for businesses  
[www.wigan.gov.uk/businessregulatoryadvice](http://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/>

Premises/business  
Officer

Layton tandoori

Date &amp; Time of visit

12 Aug 2025

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	N		Temperature control - cooling	N
Food Storage – temperature control	C	MICROWAVE	Temperature control - reheating	C
2 days Stock Rotation	C	popadoms	Temperature Control - Hot holding	N/A
Delivery Checks/ traceability	C			

## Action Required

- I watched a member of staff wipe raw meat juice after marinating raw chicken on his apron, then carry on with other tasks such as handling the fryer basket that had food in it. All staff must wash hands after handling raw meat.

## 2. Compliance with structure requirements.

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

## Action Required - Dirty taps to equipment sink clean taps

- Dirty split tall white Fridge seals. Clean & repair seals or replace
- Dirty contact area of tall white Fridge. Clean Fridge door.
- Dirty & cracked tubs storing food. Dispose or cracked tubs.

## 3. Overall Confidence in management / control procedures

Written mgt system	P	Traceability/supplier	C	Staff supervised	N.
Hazards/ controls understood	N	Training	N.	Allergen management	C

## Action Required

No staff training available and staff untrained on how to prevent cross-contamination.

## Recommendations

## Guidance Issued/discussed

E. coli. &amp; cross-contamination

handwashing.

Food Allergens

Allergens in dishes/ signage.

Other(s)

# Food Hygiene Intervention Report

Premises/business Lauton  
Officer [REDACTED]

## Continuation sheet

Date & Time of visit

12 Aug 2025



Wigan  
Council

### Section 1

- The hot water dispenser to the wash hand basin was turned off. I was told this was because it is a hot day. Hot water must be turned on and readily available for washing hands at all times.
- When I asked staff to clean the handle of the fryer he had just touched, he cleaned it using a tissue only. You must ensure equipment is cleaned thoroughly and that anti-bacterial is used. STAFF who are not trained in cross contamination control must not handle raw meat until they are suitably trained.
- Rice left to cool for 3 hours uncovered with the back door open in a large bowl. Rice is a high risk food and needs to be cooled down quickly. You need to look at your food safety management system and follow this when cooling rice down. You also need to complete your rice section so that it is an appropriate safe method for cooling rice. 'In a big bowl' is not an adequate safe method.
- Staff member hand held of his chin and bottom lip when talking about cross contamination and didn't wash his hands afterwards. STAFF must wash hands after touching face.

Record received by (and position in business):

Signature: [REDACTED]

# Food Hygiene Intervention Report

Premises/business  
Officer

lalton tandoori

## Continuation sheet

Date & Time of visit

12<sup>th</sup> Aug 2023



Wigan  
Council

### Section 1.

Chickpeas stored in open can in fridge.  
Food in cans must be stored in food safe  
CONTAINERS when opened.

Record received by (and position in business):

Signature:

Premises/business Louton tandoori

Date &amp; Time of visit

Officer

12 Aug 2025

Wigan  
Council

### Section 3

- You must have available monitoring records that are kept up to date at all times

You must review your safer food better business pack, so your safe methods are suitable and all staff touching food understand this.

### Section 2

- Dirty contact points of tall silver fridge clean door
- Dirty internal area of tall silver fridge clean fridge.
- Torn & dirty seals of tall silver fridge clean & repair or replace seals
- Dirty shelves of tall silver ranch chicken fridge clean the shelves
- Clean dirty touch points of hot plate.
- Clean dirty heat controller on wash hand basin.
- Clean dirty chains between kitchen & serving area.
- Clean dirty canopy vent controller.
- Clean dirty canopy vents
- replace missing wall tiles next to chopping board storage rack
- remove peeling protective plastic covering on microwave - Dirty bonzer blade - Clean blade

Record received by (and position in business):

Signature: