



Wigan[♥]
Council

REQUEST 19037

I was wondering if it would be possible to see the food safety officers report for the restaurant The Olive Garden with the address listed below.

489 Preston Road
Standish
Wigan
WN6 0QD

RESPONSE

Please see attached Food Hygiene Inspection Report.

FOOD BUSINESS INTERVENTION REPORT

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Wigan Council

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.

Unique ID <u>323896</u>		Registered office address (if different):	
Trading name and address of business: <u>The Olive Garden</u> <u>489 Preston Road</u> <u>Standish, Wigan</u>			
Post Code: <u>WN6 0QD</u>		Post Code:	
contact number: [REDACTED]		Name of the food business operator/food business proprietor: <u>OG Italian Ltd</u>	
email: [REDACTED]		Name(s) of person(s) seen and/or interviewed: [REDACTED]	
Size and scale of the business: <u>Italian Restaurant</u>		Vulnerable Groups score <u>Y / (N)</u>	
Type of food activities (including import/export): <u>Catering</u>		Areas inspected/audited. Special equipment, processes or features: <u>Kitchen, storeroom, bar, cellar</u>	
Number of food handlers <u>4</u>		Food Premises Registration <u>Y / N</u>	
Documents and/or other records examined		<u>need to check</u>	
Pest Control	HACCP/ SFBB		
Temp monitoring	Suppliers	Opening Hours	
Cleaning schedule	Staff Training	<u>MON-FRI - 12-2-30 & 4-30-9pm</u>	
Allergen matrix/ food labels	Other	<u>Sat 12-9pm</u>	
		<u>Sun 12-8pm</u>	
Intervention rating scores		FOOD HYGIENE RATING	
Compliance with food hygiene and safety procedures	<u>5</u>	<u>3</u>	
Compliance with structural requirements	<u>10</u>		
Confidence in management/control procedures	<u>10</u>		
Action to be taken by food business and timescales: <u>See next page</u>			
Action to be taken by the food authority: <u>revisit in 6 weeks</u>			
Officer name in capitals: [REDACTED]		Contact details of senior officer in case of dispute: [REDACTED]	
Designation of inspecting Officer: <u>EHO</u>		Record received by:	
Contact details of officer: [REDACTED]		Signature: [REDACTED]	
<u>8/01/2025</u>			



Food Hygiene Intervention Report

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Premises/business **The Olive Garden**
Officer [redacted]

Date & Time of visit
8/01/2025

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

Action Required

There were several items in the fridge with expired use by dates, including
A container of spaghetti - use by 5/01
2x bcs - use by 4/01
1x bc - use by 5/01
ensure checks are completed daily & dispose of any expired stock

2. Compliance with structure requirements.

Structural repair	P	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		
Cleanliness of structure	P	Pest proofing/ pests	C		

Action Required

- There was a build up of debris under the fryers, under the gas range, under the water bath, under the dishwasher, under the fridges. Ensure these areas are cleaned & maintained in a clean condition
- The floor covering was damaged under the fryers
The floor tiles were damaged to the bar
The ceiling to the store room/dishwash area had cracks to paintwork cont...

3. Overall Confidence in management / control procedures

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

Action Required - There was no food safety management system in place at the time of my visit. It was explained to me that there was an SFBB pack but it could not be located. Ensure the SFBB pack is kept on site & in use, including the opening & closing checks

Recommendations

I recommend you record your fridge/freezer/cooking checks

Guidance issued/discussed

E.coli. & cross-contamination ✓

Other(s)

Food Hygiene Intervention Report

Premises/business The Olive Garden

Officer

Continuation sheet

Date & Time of visit

8/01/2025

Wigan Council

Continued

② The door frame in the store/dishwash room had flaking paint. There was also bare brick around the pipe next to the door frame

The steps to the rear dry storeroom had flaking paint

The shelves to the bar had areas of bare wood.

The ceiling to the dry storeroom was dirty & had cobwebs

The shelves to the storeroom are bare wood & require painting or varnishing.

There was not hot water to the wash hand basin to the bar. Ensure a hot water supply is available within 2 weeks

There was no sink to the bar. Ensure a sink is fitted with hot & cold water within 6 weeks.

③ You should complete the E. Coli safe method I left you with

You should complete the allergen risk assessment I left you with

Record received by (and position in business):

Signature: