



**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

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.

|   |   |   |
|---|---|---|
| Unique ID <b>323896</b><br>Trading name and address of business:<br><b>The Olive Garden</b><br><b>489 Preston Road</b><br><b>Standish, Wigan</b><br>Post Code: <b>WN6 0QQ</b><br>contact number:<br>email: <span style="background-color: black; color: black;">[REDACTED]</span> |   | Registered office address (if different):<br><span style="background-color: black; color: black;">[REDACTED]</span>     |
| Size and scale of the business<br><b>Italian Restaurant</b>   |   | Post Code:<br>Name of the food business operator/food business proprietor:<br><b>OG Italian Ltd</b>                     |
| Type of food activities (including import/export)<br><b>Catering</b>  |   | Name(s) of person(s) seen and/or interviewed:<br><span style="background-color: black; color: black;">[REDACTED]</span> |
| Number of food handlers<br><b>4</b>   |   | Vulnerable Groups score <b>Y / N</b>  |
| Documents and/or other records examined   |   | Food Premises Registration <b>Y / N</b>   |
| Pest Control  | HACCP/ SFBB   | Need to check   |
| Temp monitoring   | Suppliers   | ✓   |
| Cleaning schedule   | Staff Training  | .   |
| Allergen matrix/<br>food labels   | Other   |   |
| Intervention rating scores  |   | <b>FOOD HYGIENE RATING</b>  |
| Compliance with food hygiene and safety procedures  |   | <b>5</b>  |
| Compliance with structural requirements   |   | <b>10</b>   |
| Confidence in management/control procedures   |   | <b>10</b>   |
| Action to be taken by food business and timescales<br><b>See next page</b>  |   | <b>3</b>  |
| Action to be taken by the food authority:<br><b>Revisit in 6 weeks</b>  |   |   |
| Officer name in capitals:<br><span style="background-color: black; color: black;">[REDACTED]</span>   | Contact details of senior officer in case of emergency:<br><span style="background-color: black; color: black;">[REDACTED]</span> |   |
| Signature:<br><span style="background-color: black; color: black;">[REDACTED]</span>  |   |   |
| Designation of inspecting Officer<br><b>EHO</b><br>Contact details of officer<br><span style="background-color: black; color: black;">[REDACTED]</span>   | Record received by:<br><span style="background-color: black; color: black;">[REDACTED]</span>                                     |   |
| Signature:<br><span style="background-color: black; color: black;">[REDACTED]</span>  |   |   |

Premises/business Officer **The Olive Garden**

Date &amp; 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 box - use by 4/01  
 1x box - 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/oven/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 | • Formal<br>• Internal systems/ safe methods | C | Allergen management | 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. &amp; cross-contamination

Other(s)

Food Hygiene Intervention Report

Premises/business The Olive Garden

Officer [REDACTED]

Continuation sheet

Date & Time of visit

8/01/2025

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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 store room had flaking paint.

The shelves to the bar had areas of bare wood. The ceiling to the dry store room was dirty & had cobwebs.

The shelves to the store room 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: [REDACTED]