



**Wigan[♥]
Council**

Request

I am a regular customer at Lowton Tandoori Takeaway and would like to request a copy of the food hygiene report that was conducted on 12/08/2025.

Response

Please see [attachment](#)

FOOD BUSINESS INTERVENTION REPORT

Page 1 of 2



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 Trading name and address of business: LOUTON Tandoori 257 NEWTON ROAD LOULTON Post Code: LA3 7LA Contact: [REDACTED]		Registered office address (if different): [REDACTED] Post Code: Name of the food business operator/food business proprietor: [REDACTED]																	
Size and scale of the business 20+ Type of food activities (including import/export) Takeaway		Name(s) of person(s) seen and/or interviewed: [REDACTED] Vulnerable Groups score Y / (N) Areas inspected/audited. Special equipment, processes or features Ground Floor.																	
Number of food handlers 3		Food Premises Registration Y / N May need to register company																	
Documents and/or other records examined <table border="1"> <tr> <td>Pest Control</td> <td>✓</td> <td>HACCP/ SFBB</td> <td>✓</td> </tr> <tr> <td>Temp monitoring</td> <td>10/5/21</td> <td>Suppliers</td> <td>✓</td> </tr> <tr> <td>Cleaning schedule</td> <td>X</td> <td>Staff Training</td> <td>X</td> </tr> <tr> <td>Allergen matrix/ food labels</td> <td>✓</td> <td>Other</td> <td></td> </tr> </table>		Pest Control	✓	HACCP/ SFBB	✓	Temp monitoring	10/5/21	Suppliers	✓	Cleaning schedule	X	Staff Training	X	Allergen matrix/ food labels	✓	Other		Opening Hours Mon-Sun 4-11	
Pest Control	✓	HACCP/ SFBB	✓																
Temp monitoring	10/5/21	Suppliers	✓																
Cleaning schedule	X	Staff Training	X																
Allergen matrix/ food labels	✓	Other																	
Intervention rating scores <table border="1"> <tr> <td>Compliance with food hygiene and safety procedures</td> <td>20</td> </tr> <tr> <td>Compliance with structural requirements</td> <td>15</td> </tr> <tr> <td>Confidence in management/control procedures</td> <td>20</td> </tr> </table>		Compliance with food hygiene and safety procedures	20	Compliance with structural requirements	15	Confidence in management/control procedures	20	FOOD HYGIENE RATING 0											
Compliance with food hygiene and safety procedures	20																		
Compliance with structural requirements	15																		
Confidence in management/control procedures	20																		
Action to be taken by food business and timescales Section 1 - immediately. Section 2 - 1 week. Section 3 - 2 weeks.																			
Action to be taken by the food authority: revisit																			
Officer name in capitals: Signature: [REDACTED] Designation of Inspecting Officer [REDACTED] Contact details of officer [REDACTED]		Contact details of senior officer in case of dispute [REDACTED] Record received by: [REDACTED] Signature: [REDACTED]																	
Date / time of visit 12th Aug 2025.		[REDACTED]																	

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/hygguid/ecoliguide>

Regulatory advice and guidance options for businesses
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/>

Food Hygiene Intervention Report

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Wigan Council

Premises/business Officer

Lawton tandori

Date & 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	Hand wash facility	P.	Waste storage/disposal	C
Layout of work areas	C	Equipment sink(s)	P		
Cleanliness of structure	C	Pest proofing/ pests			

Action Required - Dirty caps to equipment sink & clean caps

- Dirty split tail while fridge seals. Clean & repair seals or replace
- Dirty contact area of tail while 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
		• Formal			
		• Internal systems/ safe methods			

Action Required

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

Recommendations

Guidance Issued/discussed

E coli. & cross-contamination

hand washing.

Food Allergens

allergens in dishes / signage.

Other(s)

Food Hygiene Intervention Report

Continuation sheet

Premises/business Louisa
tandoori

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 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 signature]

[Redacted signature]

Food Hygiene Intervention Report

Continuation sheet

Premises/business

Officer

Lawton Tandori

Date & Time of visit

12th 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:

Section 3

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

You must revise your safer food better business pack, so all 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 seal of tall silver fridge clean & repair or replace seals
- Dirty shelving of tall silver reach in fridge clean the shelving
- 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