



Wigan
Council

REQUEST 19176

Please provide the food hygiene inspection report for the Xotica Badboy Kebab, 157 Chapel Street, Leigh, WN7 2AL Please provide the report for the 30th October 2025 and any subsequent reports of revisits following the initial inspection and any requests for rescoreing under the Food Hygiene Rating Scheme.

RESPONSE

Please see attached food 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 372854

Trading name and address of business:

Babibay Icecreams Leigh
157 Chapel Street
Leigh

Post Code: WN7 2AL

contact number:

email: [REDACTED]

Size and scale of the business

110000, 100000, 600000

Type of food activities (including import/export)

(Delivery + delivery)
(Delivery)

Number of food handlers

4

Documents and/or other records examined

Pest Control	EPS 05/08/12	HACCP/ SFBB	✓
Temp monitoring	✓	Suppliers	✓
Cleaning schedule		Staff Training	✓
Allergen-matrix/ (food labels)	✓	Other	

Intervention rating scores

Compliance with food hygiene and safety procedures

Food Premises Registration Y / N

Compliance with structural requirements

Opening Hours

Confidence in management/control procedures

20

FOOD HYGIENE RATING

= 50

(1)

Action to be taken by food business and timescales

Additional items in report

Action to be taken by the food authority:

Re-visit in approx 6 weeks

Officer name in capitals:

Signature:

Contact details of senior officer in case of dispute

Designation of Inspecting Officer

EHO

Record received by:

Contact details of officer

Signature:

Date / time of visit

30/10/2015 17:55



Premises/business
Officer [REDACTED]

Baiboy tubabs, Leigh

Date & Time of visit

30/10/25

17:35

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

Action Required

Action Required

- 1.1 Raw meat must be marinating meat in fridge above ready to eat sources with hours in lid. Risk of contamination. Store raw meat below + away from ready to eat items.
- 1.2 Done meat can be stored for about 5 hours. Must eat quickly e.g. 90mins + then refrigerate to prevent growth of bacteria.

2. Compliance with structure requirements.

Structural repair	N	Cleanliness of equipment	P	Not done	Sanitary Accommodation	C
Lighting / ventilation	C	Hand wash facility	C		Waste storage/disposal	C
Layout of work areas	P	Equipment sink(s)	C			
Cleanliness of structure	P	Pest proofing/ pests	C			

Action Required

See page 4

3. Overall Confidence in management / control procedures

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

Action Required

Action Required (3-1) STAB plan on site. Daily clinic being completed but by safe methods are blank at the time of visit. You must have a full documented system. Complete all sections of plan and train

Recommendations

Recommendations all staff on relevant sections

③.2 No record only foul handles on site had completed only

Guidance Issued/discussed

E. coli. & cross-contamination discussed	Other(s) be cleaned and/or disinfected and insulated.
Food Allergens discussed	Not gluten-free allergens free meals.

Food Hygiene Intervention Report

Premises/business

Bad boy- kebabs,
Leigh

Officer

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Continuation sheet

Date & Time of visit

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(1.3) 2 single cloths + cloths/chen poin not being thrown away. Application of sanitiser only not arms not being held long enough time is batch 30 seconds. You must be clean the surface with a cloth after 10 using the sanitiser + then the TECO sanitiser requires a 5 minute contact time.

(1.4) First hands will to bin + when returned to the kitchen did not wash his hands before continuing to wash up equipment.

(1.5) Some were cutting board for preparing raw chicken + washing + chopping, returning to raw lettuce. Contamination risk as these activities happening at the same time and in close proximity.

(1.6) No cloths/chen and same single container 'Hanna' used for both raw meat + washed salad. Use physically different + visually different containers. Hanna container also used for unwashed raw items + raw mammalian meat.

(1.7) (couple of containers of food stored on the floor. Don't store food on the floor to prevent contamination.

(1.8) Prepared salad at room temperature for uncontrolled amount of time. Once prepared can only be stored above 8°C for a maximum period of 4 hours.

Record received by (and position in business):

Signature:

Food Hygiene Intervention Report

Continuation sheet

Premises/business

Badboy Subs, Leigh

Date & Time of visit

Officer



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1. Remove all medicines from food prep areas.
Ibuprofen + Allergy tablets seen stored near open cheese

Ensure all food packaging is stored hygienically. Unwashed tubocinuity tubs seen contaminated with food splatter.

All areas of a food business must be maintained in good repair the following requires attention.

- Damage to flooring from servery to middle room
- Flaking paint to wood work
- Damage to walls at back door (damaged plaster)
- Damage to lid of freezer
- Handle of fridge
- Remove plastic cover to metal surfaces
- Damaged wood used as shelf. Remove from use.

The following require cleaning -

- ceiling above
- walls to back storage area
- back door
- light switches to stairs
- light switches to all of up stairs.
- Grill to Freezer
- floor tiles
- seals to Fridges
- low level joints around flooring
- Port chopping board. (uns (black)) remove from use

Personal items stored on top of food containers. (bag)

Flooring is starting to give way and is very uneven
You have advised the landlord has agreed to fix the issue.

Record received by (and position in business):

Signature: