



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 rescoring under the Food Hygiene Rating Scheme.

RESPONSE

Please see [attached food inspection report](#).

INU 58794

FOOD BUSINESS INTERVENTION REPORT

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.

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**Wigan Council**

Unique ID <u>392854</u> Trading name and address of business: <u>Birdy kebabs Leigh</u> <u>157 Chapel Street</u> <u>Leigh</u> Post Code: <u>WN7 2AL</u> contact number: email:		Registered office address (if different): Post Code: Name of the food business operator/food business proprietor:	
Size and scale of the business <u>11 to 1</u> <u>11 kebabs, 1 pizza, 1 hot food</u> Type of food activities (including import/export) <u>Collection + delivery</u> <u>Delivery</u>		Name(s) of person(s) seen and/or interviewed: Vulnerable Groups score Y / N Areas inspected/audited. Special equipment, processes or features	
Number of food handlers <u>4</u>		Food Premises Registration Y / (N)	
Documents and/or other records examined		Opening Hours <u>7 day</u> <u>5pm - 10pm</u>	
Pest Control <input checked="" type="checkbox"/> <u>EPS 05/08/15</u>	HACCP/ SEBB <input checked="" type="checkbox"/>	Suppliers <input checked="" type="checkbox"/>	
Temp monitoring <input checked="" type="checkbox"/>	Staff Training <input checked="" type="checkbox"/>	Other	
Cleaning schedule <input type="checkbox"/>	Allergen matrix/ (food labels) <input checked="" type="checkbox"/>	Other	
Intervention rating scores		FOOD HYGIENE RATING	
Compliance with food hygiene and safety procedures <u>15</u>		<u>= 50</u> <u>(1)</u>	
Compliance with structural requirements <u>15</u>			
Confidence in management/control procedures <u>20</u>			
Action to be taken by food business and timescales <u>Add items in report</u>			
Action to be taken by the food authority: <u>Re-visit in approx 6 weeks</u>			
Officer name in capitals:		Contact details of senior officer in case of dispute	
Signature:			
Designation of Inspecting Officer <u>E110</u>		Record received by:	
Contact details of officer		Signature:	
Date / time of visit <u>30/10/25 17:55</u>			

Food Hygiene Intervention Report

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Wigan Council

Premises/business
Officer

Baobay kebabs, 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	visiting chef	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 (1.1) Raw marinating marinating meat in fridge above ready to eat sauces with holes in lid. Risk of contamination. Store raw food below + away from ready to eat foods.
(1.2) Done meat cooked + cooled at 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	1st floor	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/O	Allergen management	C
		• Formal			
		• Internal systems/ safe methods			

Action Required (3.1) STAB pack on site. Daily diary being completed but by safe methods are blank at the time of visit. You must have a full documented system. Complete all sections of pack and train

Recommendations all staff on relevant sections

(3.2) No record any food handlers on site had completed any

Guidance Issued/discussed

E coli. & cross-contamination	discussed	Other(s)	formal food hygiene training. All staff to be trained and /or supervised and instructed.
Food Allergens	discussed		Not guaranteeing allergen free meals.

Food Hygiene Intervention Report

Premises/business

Backbay kebabs
Leigh

Officer



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Continuation sheet

Date & Time of visit

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(1.3) 2 slugs clean + disinfection process not being followed. Application of sanitiser only, and also not clear how long the contact time is. Told 30 seconds. You must pre clean the surface with a detergent prior to using the sanitiser + then the Tego sanitiser requires a 5 minute contact time.

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

(1.5) Some raw chicken used for preparing raw chicken + sausage + chopping ready to eat lettuce. Contamination risk as these activities happening at the same time and in close proximity.

(1.6) An ~~antibacterial~~ and some single containers 'Henna' used for both raw meat + washed salad. Use physically different + visually different containers. Measuring containers also used for washed salad items + raw marinating 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

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Continuation sheet

Premises/business

Badboy kebabs, Leigh

Date & Time of visit

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Officer

Wigan Council

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

Ensure all food packaging is stored hygienically unused
takeaway tubs seen contaminated with food splatter.

All areas of a food business must be maintained in good
repair the follow required attention.

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

The following required cleaning -

- ceiling door
- walls to back storage area
- locked door
- light switches to stairs
- light switches to all of up stairs.
- Grill to Freezer
- Fly killer
- seals to Fridges.
- low level joints around flooring
- red chopping board. was 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: