



## **Request**

I am writing to kindly request some information under the Freedom of Information Act 2000. I require some specific details regarding a past food safety inspection to assist with the case.

Please could you provide a copy of the detailed Food Hygiene Inspection Report for the following business:

- Business Name: The Cabinet (also known as The Cabinet and Boardroom)
- Address: 1 Church Street, Atherton, Manchester, M46 9DE
- Inspection Date: 14 August 2025 (which resulted in a 1-star rating)

If possible, I would appreciate the full inspector's notes, any letters of contravention issued to the owners, and the specific breakdown of the three scoring categories (Hygiene, Structure, and Confidence in Management).

## **Response**

Please find attached the requested information.

Since the above food hygiene and safety inspection, the business has requested a re-inspection and was subsequently rated '5' under the Food Hygiene Rating Scheme.

# 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>349970</b> Trading name and address of business: <b>The Cabinet and Boardroom</b> <b>1 Church Street</b> <b>Atherton, m/c</b> Post Code: <b>M46 9DE</b> contact number: email:		Registered office address (if different): [Redacted] Post Code:	
Size and scale of the business <b>approx 80-300 meals per day</b> Type of food activities (including import/export) <b>Full catering</b>		Name(s) of person(s) seen and/or interviewed: [Redacted] Vulnerable Groups score	
Number of food handlers <b>5 kitchen</b>		Areas inspected/audited. Special equipment, processes or features <b>kitchen, storerooms</b>	
Documents and/or other records examined		Food Premises Registration <input checked="" type="checkbox"/> / N	
Pest Control	HACCP/ SFBB <input checked="" type="checkbox"/>	Opening Hours <b>Mon+Thurs 16.00-23.00</b> <b>Fri - 16.00</b> <b>Sat+Sun 12.00-</b>	
Temp monitoring <input checked="" type="checkbox"/> <b>online</b>	Suppliers	Kitchen hours <b>Mon, Thurs Fri 16.00-20.30</b> <b>Sat+Sun - 12.00-</b>	
Cleaning schedule	Staff Training	<b>20.30</b>	
Allergen matrix/ food labels	Other	<b>1</b>	
<b>Intervention rating scores</b>			
Compliance with food hygiene and safety procedures	15	<b>FOOD HYGIENE RATING</b>	
Compliance with structural requirements	15	<b>1</b>	
Confidence in management/control procedures	20		
Action to be taken by food business and timescales <b>Address issues in this report - Section 1 - immediately</b> <b>Section 2 - cleaning - immediately</b> <b>structure - 8 weeks</b> <b>Proofing - immediately</b>			
Action to be taken by the food authority: <b>Revisit in due course</b> <b>Section 3 - 3 weeks</b> <b>Hand wash basin - 2 weeks</b>			
Officer name in capitals Signature:		Contact details of senior officer in case of dispute	
Designation of Inspecting Officer <b>EHO</b>		Record received by:	
Contact details of officer		Signature:	
Date / time of visit <b>14/8/25 17:00</b>			

**Food Hygiene Intervention Report**

page 2 of 5



**Wigan Council**

Premises/business *The Cabinet and Boardroom*  
 Officer [REDACTED]

Date & Time of visit  
*14/8/25 17:00*

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	<del>C</del> P	Temperature control - reheating	C
Stock Rotation	P	Temperature Control - Hot holding	C
Delivery Checks/ traceability	P		

**Action Required**

1.1 The following risks of contamination were noted:-  
 - equipment ~~was~~ was stored under the sink where raw + dirty food is handled, this could result in cross contamination. Equipment for ready to eat food must not be stored in this area.  
 - a number of people were observed walking through the kitchen with no protective clothing, this could result in cross contamination. Staff should not be in the kitchen unless wearing protective clothing.  
 - the cut lemons in the fridge were covered by a lid that had see

**2. Compliance with structure requirements.**

Structural repair	N	Cleanliness of equipment	P	Sanitary Accommodation	<del>N/A</del> C
Lighting / ventilation	C	Hand wash facility	N	Waste storage/disposal	N/O
Layout of work areas	C	Equipment sink(s)	C		
Cleanliness of structure	P	Pest proofing/ pests	P	ber outside none compliant	

**Action Required**

see pages 4 + 5

**3. Overall Confidence in management / control procedures**

Written mgt system	P	Traceability/supplier	C	Staff supervised	C
Hazards/ controls understood	P	Training	C	Allergen management	
		<ul style="list-style-type: none"> <li>Formal</li> <li>Internal systems/ safe methods</li> </ul>	N		

**Action Required**

3.1 It is good to find you have a sFBB food safety management system. However it doesn't appear to have been reviewed since 2022 and staff haven't been trained on the system. As a minimum you should review the

~~Recommendations~~ pack. However I would recommend you get the 2024 pack and complete this as there have been a number of updates. Once a pack has been completed staff should be trained on the pack.

**Guidance Issued/discussed**

E coli. & cross-contamination	Other(s)
Food Allergens	

## Food Hygiene Intervention Report

Continuation sheet

Premises/business Cabinet + Board room

Date &amp; Time of visit

Officer

14/8/25 17:00


**Wigan Council**

- 1.2 The dilution of the sanitiser is being guessed. If the sanitiser is underdiluted it will not work. Provide equipment to measure the sanitiser
- 1.3 There was gravy in the fridge dated 11 Aug use by 15 Aug. This is 5 days. This is too long. Food should be given a 3 day shelf life in line with your policies
- 1.4 There was Hummus in the fridge dated 11/8 use by Thurs (on day) that is 4 days. The manufacturers use by states use within 3 days of opening, which should be followed.
- 1.5 There were a number of items in the fridge with no labels eg mushroom starter, Beef + onion pie filling. All foods must be labelled to ensure they are not used when unfit.
- 1.6 There were a number of items in the freezer that were past their use by dates including garlic chicken use by 4/8/25 + turkey breast use by 15/5/25. If food with a use by date is to be frozen it must be marked with a frozen on date to allow the durability of the product to be calculated and to show it was frozen before the use by date.
- 1.1 continued from page 2  
an unknown brown substance on it, this could result in cross contamination only clean equipment should be used.
- 1.7 A delivery had arrived today and it wasn't recorded on the app. All deliveries should be recorded
- 1.8 The fridge with the coleslaw, couscous in was above 8°C. The couscous was 12.2°C (your probe) and the coleslaw was 13.1°C (our probe). Food must be kept at 8°C or below. The food in here is to be

Record received by (and position in business):

thrown away

Signature:

~~Health and Safety~~

~~There is an unchained gas bottle in the cellar, this could fall and on someone and cause an injury. The gas bottles must be chained 4 out of~~

Food Hygiene Intervention Report

Continuation sheet



Premises/business THE CABINET AND THE BAR/ROOM

Date & Time of visit 14/8/25 17:00pm

Officer [Redacted]

- 2.1 The following issues were noted with structure - floor surface near door to walk in fridge/freezer has a gap, some holes in cladding on wall behind fridge unit, cladding loose on wall behind fridge unit, bare wood under the pizza oven and bare wooden bar on the unit opposite pizza oven, peeling paint on ceiling by Rational oven, floor in front of dishwasher, bare wood next to sink by dishwasher and in room where fruit hydrator is. This is not an exhaustive list. All areas must be smooth, washable and impervious so they can be cleaned
- 2.2) The following requires cleaning - floor/wall unit junctions particularly behind and under equipment, floor as you go into area where walk in units located redundant equipment in prep room (hair mangle), containers storing utensils under the sink, ledge in the crushed ice machine, mould inside large ice machine, floor in bar especially under units, cupboard in front bar storing syrups, mould in cellar on drinks machine next to kegs. All areas must be cleaned and maintained in a clean condition.
- 2.3) Three white chopping boards badly stored and visibly dirty in the storage rack. Replace the boards so they can be cleaned and ensure equipment is stored clean.
- 2.4) The hot water at handwash basin had a temperamental hot water supply and a leak. The source of the leak must be investigated and rectified. Hot water issue requires investigation. Hot water must be readily available at all times.
- 2.5) Wooden shelving opposite dishwasher had damaged/frayed edges. Replace the shelving or renew so the surface is smooth, impervious and can be effectively cleaned
- 2.6) The cellar is in poor condition with loose/peeling paint & plaster directly next to stored spirits/drinks. The wall under the lines is in poor condition and not washable. Shelving storing spirits is bare wood with dirty cardboard on. Bare wood and cardboard cannot be adequately cleaned. Walls/Ceiling must be in a smooth, washable condition so they can be adequately cleaned. Renew the surfaces, remove cardboard, renew any bare wood w/ washable paint

Record received by (and position in business): Health & Safety at Work Act 1974	Signature:
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- Any unrestrained gas cylinders in the cellar must be restrained to reduce the risk of falling injury.
- Door to cellar door must be kept closed. Safe system of work is required to reduce risk.

Premises/business THE CABINET

Date & Time of visit

Officer [Redacted]

14/8/25 17.00pm

- 2.7) Gap under back door at edges and where brush strip has failed. This may allow entry for pests. Renew the brush strip / cover gaps with a solid, durable material to reduce risk of pest entry.
- 2.8) There is no ~~hot~~ handwash basin in the restaurant bar. You must install a separate, designated handwash basin supplied with hot/cold mixed running water, fitted to an appropriate drainage system.
- 2.9) 2x Chopping boards in bar were badly scored. Replace the boards so they can be adequately cleaned.
- 2.10) Floor mats behind bar were dirty and sticky. Clean the floor mats.
- 2.11) Cupboard under sink in bar was water damaged. Replace the cupboard so it can be cleaned.
- 2.12) No hand wash basin in front bar (designated ~~for~~ for handwashing). See point 2.8 above. All handwash basins must be supplied with soap and a hygienic means for hand drying at all times.
- 2.13) Outdoor bar currently not used but not fit for purpose. No designated handwash basin and not pest proof. Any stock stored in the bar area outside must be sanitised before use.

Record received by (and position in business): _____	Signature: _____
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