



TRAFFORD COUNCIL

REPORT OF A FOOD HYGIENE AND/OR FOOD STANDARDS INTERVENTION

Date: 4/3/22
Time: 12:00

36773

Trading Name & Address of Business: Village Green Takeaway
6, Helt Lane, Partington

Registered Address (if different):

Name of FBO/Proprietor: as above Type of Business: Takeaway
Type of inspection: Full Partial Audit Rescore Areas covered:

Specific Food Law under which intervention conducted Food Safety Act 1990 Food Safety and Hygiene (England) Regulations 2013 Food Information Regulations 2014 Other:

Records examined: HACCP procedures Staff Training Pest Control Cleaning Schedules Temperature Records Other (specify):

Samples taken: Yes No (if yes, give details e.g. description, batch number):

Food Standards Points Inspected: AM SP AP QSR A/R CC SR PPL MACF (see key to abbreviations overpage). Other: not discussed allergens yet

Key Points Discussed During the Visit: Breaches of Regulation (EC) 852/2004 and Regulation (EC) 178/2002 are contrary to Regulation 19 (1) of the Food Safety and Hygiene (England) Regulations 2013

The premises is not in a suitable condition & is not being managed effectively. The diary says everything is OK however the controls in place are not suitable.

The premises are dirty as 1) surfaces 2) containers 3) equipment 4) work top basin dirty & blocked, 5) fridge dirty 6) all equipment pans, rail borders, plastic trays, knives, are greasy & sticky & not been washed properly.

C/R & H/S/M* Timescale
C M 1 immediate
C S EM 1 day

Continued on additional pages Yes No

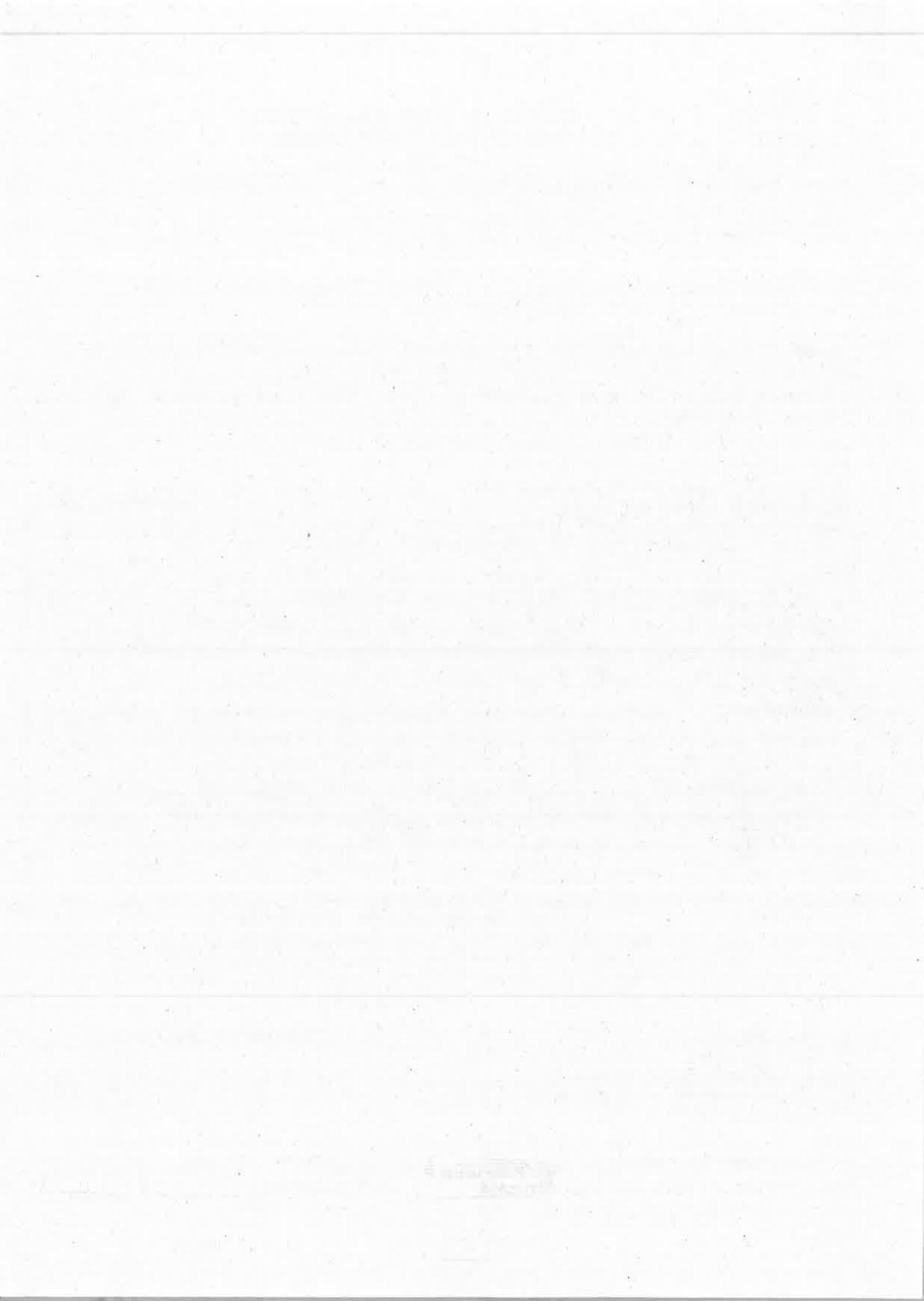
Where remedial action is required to comply with the legislation, other suitable means of achieving the same effect may be chosen. You may be prosecuted for failure to comply with legislation. * See key overleaf

Summary of Action to be Taken by the Authority: Inspection Report Letter Hygiene Improvement Notice Hygiene Emergency Prohibition Notice Allergen Stop Agreement Other:

Criteria Assessed	Intervention rating score
Compliance with food hygiene and safety procedures	E
Compliance with structural requirements	E
Confidence in management/control procedures	D
Food Hygiene Rating	D

Person(s) Seen / Interviewed: Signature:

Inspecting Officer Details: Signed by: Name in Capitals: Designation: Environmental Health Officer Telephone No: 0161 912



ADDITIONAL INFORMATION RELATING TO THE INTERVENTION

Trading Name of Business: Village Green Takeaway Date of Inspection: 4/3/22

C/R* Timescale

There was only fairy on site for cleaning. No way of doing a 2 stage clean. But soapy water, dry spray with anti bacterial & wash etc. dry. This should be done on all surfaces hard parts & after preparing raw meat.

C Immediate

The raw meat preparation was inadequate as dirty area inadequate cleaning, no wash hand basin, no separate container for just raw meat & poor stock rotation.

C Immediate
H
EM

We have discussed the very poor situation & it has been agreed that the premises will not serve Chinese food until.

shut until sorted!

- 1) All kitchen & rear room thoroughly clean & disinfect
- 2) All containers dated, closed, boxed if damaged
- 3) All pans etc washed & clean.
- 4) All food in fridge dated, given a defrost or cook date & then a use by date
- 5) Omeats for the food handler
- 6) Repair sink & wash hand basin. Use the wash hand basin correctly.
- 7) Unblock any drains.
- 8) fill in the 4 chapters of Safer food better business
- 1) cooking 2) cooling 3) cross contamination 4) cleaning.

CM
action required to re open

Where remedial action is required to comply with the legislation, other suitable means of achieving the same effect may be chosen. You may be prosecuted for failure to comply with legislation.

*C=Contravention, R=Recommendation

Signed by: Officer [Signature] Person Seen/Interviewed [Signature]
Regulatory Services, Trafford Council, Town Hall, Talbot Road, Stretford, Manchester M32 0TH Tdoc 20
Tel:0161 912 4509 environmental.health@trafford.gov.uk

2 of 2

