

Food Premises Inspection/Intervention Report

The Food Safety & Hygiene (England) Regulations 2013

Liverpool City Council, Public Protection, Cunard Building, Water Street, Liverpool, L3 1AH

Tel: 0151 233 3055 Email: environmental.health@liverpool.gov.uk



Liverpool City Council

PREMISES: The Walton Centre **INSPECTION DATE:** 24 / 08 / 27

LEGAL REQUIREMENTS

Key points discussed during the visit - these are actions/works that must be taken to comply with the law and to improve your compliance and food hygiene rating

1. FOOD HYGIENE & SAFETY (How hygienically the food is being handled -storage, defrosting, preparation cooking /reheating, cooling and display Measures taken to prevent food being contaminated and ensure safe temperature control. Cleaning & disinfection practices & staff food hygiene training and awareness)	Timescale for Completion	Contravention (See legislation table)	Your Scores for Compliance
Ensure that the clingfilm holder & probe thermometer is re-located away from hand wash basin in the restaurant to ensure no contamination from splash back. Do not store mop heads in hand wash basin in patient feeding kitchen - i.e. catering kitchen.	Now & ongoing Now & ongoing	S. S.	0 5 10 15 20 25 Best score is 0, the poorest score is 25
2. STRUCTURAL REQUIREMENTS (The condition of the structure of the premises/food rooms including cleanliness, maintenance, layout, lighting, ventilation, equipment, washing facilities, pest control and waste control)	Timescale for Completion	Contravention (See legislation table)	Your Scores for Compliance
No issues identified at the time of the inspection.			0 5 10 15 20 25 Best score is 0, the poorest score is 25
3. CONFIDENCE IN MANAGEMENT / CONTROLS (How well you manage & control food safety, attitude of management, previous compliance history and what documents and records you keep to demonstrate that you are managing food safety risks and following safe procedures, implementation of a documented food safety management system e.g. Safer Food Better Business for caterers SFBB)	Timescale for Completion	Contravention (See legislation table)	Your Scores for Compliance
Ensure standard operating procedures are reviewed for: - The change in catering provision e.g. apprentice & associated equipment. - Food washing procedure in the restaurant.	immediate + ongoing.	38 (f)	0 5 10 20 30 Best score is 0, the poorest score is 30

RECOMMENDATIONS - The following matters are NOT contraventions of the Law. They are, however, recognised examples of good practices and will support your duty to manage food safety.

I recommend that a food wash sink is installed in the restaurant.

The Food Hygiene Rating awarded during this visit is (*circle):

FOOD HYGIENE RATING

0 1 2 3 4 5

URGENT IMPROVEMENT NECESSARY

FOOD HYGIENE RATING

0 1 2 3 4 5

MAJOR IMPROVEMENT NECESSARY

FOOD HYGIENE RATING

0 1 2 3 4 5

IMPROVEMENT NECESSARY

FOOD HYGIENE RATING

0 1 2 3 4 5

GENERALLY SATISFACTORY

FOOD HYGIENE RATING

0 1 2 3 4 5

GOOD

FOOD HYGIENE RATING

0 1 2 3 4 5

VERY GOOD

(Re-visit requests, appeals and right to reply procedures are detailed overleaf)

Your Food Hygiene Rating is to be considered and will be awarded in a letter to follow □

Food Premises Inspection/Intervention Report (Issue 2)
The Food Safety and Hygiene (England) Regulations 2013



Liverpool
City Council

Date of Inspection 24/08/2022 Time of Inspection 10:00 am/pm Inspecting Officer(s) Initials: KO/CT

Trading Name & Address of Food Business: The Walton Centre
Lower Lane, L9 7CT

Business Tel Number: [Redacted] Email: _____

Trading Hours/Days: 24/7

Name of Food Business Operator: ISS Mediclean Ltd FBO Contact No: _____

Registered Office /Home Address of FBO: Velocity 1 Brocklands Drive, Weybridge
Surrey, KT13 0SL

Person(s) Seen/Interviewed and Position(s): [Redacted] ISS Key A/c Manager
Billy Sutnelland, Facilities Mgr

Business Type: Restaurant / Cafe / Takeaway / Pub/ Retail / Warehouse / Mobile Unit / Home Caterer / Caring establishment / Other (specify): Patient feeding - regeneration bulk feeding

Primary Authority Partnership Agreement in place : Y/N (23-05-22) Max-186; Rev-122

Intervention Type: (Please circle below) Retail: Restaurant - 8-8
Sid Wadkins Cafe 8-2.30

OFFICIAL CONTROLS: Initial Inspection (New business) / Programmed inspection/Audit / Partial Insp/Audit / FH Enforcement Revisit / Verification visit/ Monitoring Visit / Surveillance visit/ Formal Sampling (lab)

OTHER INSTRUCTIONS: Education / Advice given / Coaching/ Information & Intelligence Gathering / Informal Sampling

REASON FOR INTERVENTION: New Unrated Business/ Programmed Inspection / Complaint / FHRS Rescore visit / Other:

AREAS INSPECTED/AUDITED: Patient feeding kitchen - Chawasse Ward, Coton/Lipton
The Restaurant & Union House Cafe

DOCS/RECORDS EXAMINED: SFBB Pack In-house FSMS Monitoring records Pest Control Reports

Allergen Information Supplier Invoices Waste Contract Training Records Other

SAMPLES TAKEN Yes/No (specify)

FOOD LAW UNDER WHICH INTERVENTION IS CONDUCTED: EC 852/2004 / EG-853/2004 / EC 178/2002 (*delete)

Other: _____

FURTHER ACTION(S) TO BE TAKEN BY LIVERPOOL CITY COUNCIL FOLLOWING VISIT:

- Verbal advice provided
- Handwritten inspection report left
- Report/ Warning Letter to follow
- Immediate FBO Action Required & Focussed Revisit intended
- Hygiene Improvement Notice
- Hygiene Emergency Prohibition
- Voluntary closure
- FH Compliance Revisit Scheduled
- Detention/seizure
- Remedial action notice
- Sampling
- FHRS Sticker provided

I acknowledge receipt of this report (Food Business Operator or representative of the business)

(NAME IN CAPTIALS)	SIGNED BY:	POSITION:
[Redacted]	[Redacted]	<u>ISS Key Account Manager</u>

Officers Name: [Redacted] Officers Signature: [Redacted]

Designation of Inspection Officer: Environmental Health Officer
Email: environmental.health@liverpool.gov.uk

Contact details of Senior Officer in case of dispute: [Redacted] Operations Manager - Public Protection
Liverpool City Council, Public Protection, Cunard Building, Water Street, Liverpool, L3 1AH.

Details of how your premises has been rated and the actions you need to undertake to comply with food hygiene law and how to improve your overall rating are explained further on the next page. You should examine this report closely to see exactly where improvements to compliance can be made within each of the three scoring elements used to determine your overall FHRs compliance rating (Hygiene, Structure and Management)