

REQUEST	16849	RESPONSE				
aloo please.	s see the full report on the gatehouse, ale and s 4 and on the website it's a 1.	Please see below. This is the latest food hygiene rating report.				

FOOD BUSINESS INTERVENTION REPORT

Food Safety Act 1990

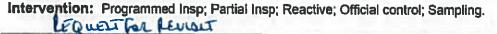
The Food Safety and Hygiene (England) Regulations 2013

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



Unique ID 349394 Registered office address (if different): Trading name and address of business: LESSOON IN THE GATENOUSE ME & ALOO CHERNATION DEWE THESTEY Post Code: M29 2 WE Post Code: contact number Name of the food business operator/food business proprietor: email Size and scale of the business Name(s) of person(s) seen and/or interviewed; 30-60 means per NIGHT Vulnerable Groups score (N Type of food activities (including import/export) CATELING & BAR Areas inspected/audited. Special equipment, processes or features Kumen Number of food handlers 2(Vacuum) BAR 3 STYAFE Documents and/or other records examined Food Premises Registration Pest Control HACCP/SFBB Temp monitoring **Suppliers** Opening Hours THE-THILS 4-10.30pm Cleaning schedule Staff Training FCI - SOR 1 - 10 pm Allergen matrix/ Other food labels JUN 1-2 PM Intervention rating scores FOOD HYGIENE RATING Compliance with food hygiene and safety procedures 5 Compliance with structural requirements 10 Confidence in management/control procedures 20 = 4 Good 5 Action to be taken by food business and timescales SEE OVOLUENT - ON ECCEPT OF KEYDET. Action to be taken by the food authority: No fulmentuis Officer name in capitals: Contact details of senior officer in case of dispute Public Projection MANAGER Signature: Designation of Inspecting Officer E. H. O Record received by Contact details of officer Signature: Date / time of visit 2/8/24 16-30pm

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Wigan

Food Hygiene Intervention Report

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Premises/business Twe GATENOUSE

Wigan[©] Council Date & Time of visit

2/2/24 16 30pm

	d safety	procedures.					
rocedures							
Hand washing procedures			Temperature control - cooking			75°C	C
Control of cross contamination			Temperature control - cooling			C	
Food Storage – temperature control			Temperature control - reheating			75°C	C
Stock Rotation			Temperature Control - Hot holding			C	
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nageine	ent / contr	rol procedure	25		D1-65		
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•	Formal	systems/ safe i			Allergen ma	anagement	C
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Food Hygiene Intervention Report

Premises/business The GanenausE

Officer

3√3 Continuation sheet

Date & Time of visit



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_	received by (and position in business): Signature: