

CITY OF
WOLVERHAMPTON
C O U N C I L

Response to Request for Information

Reference EIR 000292
Date 10 June 2019

Food Safety Reports

Request:

Request for the latest food safety officers' reports for:

Q Inn Chippy – 1* 26.03.2019
Shere Punjab Ltd 3* - 13.11.2018
New Jasmine House 3* - 24.07.2018

[In response to your above request, please see attached documents.](#)

**CITY OF
WOLVERHAMPTON
COUNCIL**

**Food Premises
intervention report**

Name and address of FSC Registered Company:

[Redacted]

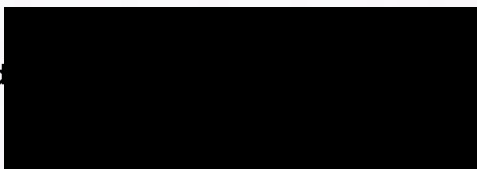
New Jasmine House
107 Newhampton Rd West
Wolverhampton
WV6 0RU

Name and address of premises visited:	New Jasmine House 107 Newhampton Rd West Wolverhampton					
Type of business	<input checked="" type="checkbox"/> Restaurants and Caterers	<input type="checkbox"/> Retailers	<input type="checkbox"/> Primary producers	<input type="checkbox"/> Manufacturers and Packers	<input type="checkbox"/> Importers/Exporters	<input type="checkbox"/> Distributors/Transporters
Date and time of visit(s):	12/7/18 16.30					
Name of person(s) present at visit(s):	[Redacted]					
Type of visit:	<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Monitoring	<input type="checkbox"/> Surveillance	<input type="checkbox"/> Verification	<input type="checkbox"/> Audit	<input type="checkbox"/> Sampling
Relevant Food Law:	Food Safety and Hygiene (England) Regulations 2013 Regulation (EC) no. 852/2004 Hygiene of Foodstuffs Food Safety Act 1990 Regulation (EC) no. 1169/2011 Food Information for Consumers Health and Safety at Work etc. Act 1974 Health and Safety Regulations made under the Act					
Areas where observations were made:	<input checked="" type="checkbox"/> Entire premises	<input type="checkbox"/> Part of premises: (to specify)				
Documents/records examined:	Invoices, All Training Allergen poster					
Follow up action:	Monitor at next routine inspection.					

Please contact Emma Caddick Service Lead should you have any problems.

Environmental Health (Commercial)
Civic Centre, Wolverhampton WV1 1DA
Tel: 01902 554320
e-mail: emma.caddick@wolverhampton.gov.uk

Signed



Date:

12/7/18

Page 1 of 2

Food Premises intervention report

Name and address of premises visited:	New Jasmine House 107 Newhampton Rd West Wolverhampton
---------------------------------------	--

The following matter(s) need your action to ensure safe food is being provided at/from the premises:

Structure

- ① Any areas of minor disrepair of cupboard doors must be made good.
+ Hygiene.
- ① Food must be protected against the risk of contamination. -
Makeshift plastic scraps must not be used. These were disposed of.
- ② Raw + ready to eat food must be kept separate. Any equipment or utensils used for raw food or soil veg must not be used for ready to eat food. Old mushroom boxes must not be reused. Raw meat must be kept wrapped and labelled in the freezer. Beansprouts must be kept apart from raw meat. All utensils such as chopping boards + colanders must be marked + those used for raw food must be kept separately + washed separately. After the surf has been used for raw food / utensils it must be cleaned + sanitised before re-use. Procedures for this must be established. Improvements in this area are needed with immediate effect.

Food Safety Management

- ① You are required to register as a food business with Wolverhampton City Council
- ② You are required to implement a food safety management system with procedures + monitoring to control risks in your business. You must keep records of monitoring checks + use your probe thermometer. I recommend the use of Safer Food Better Business which can be obtained from the Food Standards Agency Website.

Please contact Emma Caddick if you need any help:

Service Lead
Environmental Health (Commercial)
Civic Centre, Wolverhampton WV1 1DA
Tel: 01902 554320
e-mail: andy.johnston@wolverhampton.gov.uk

Signed: 

Date

12/7/18

Page 22 of 22

28th March 2019

CITY OF
WOLVERHAMPTON
COUNCIL

[REDACTED]
Q Inn Chippy,
328 Newhampton Road East,
Wolverhampton,
WV1 4AD.

Dear [REDACTED]

Food Safety and Hygiene (England) Regulations 2013, (EC) Regulation No 852/2004, (EC) Regulation 178/2002

Premises: Q Inn Chippy, 328 Newhampton Road East, Wolverhampton, WV1 4AD

I refer to my visit on the 26/3/19 accompanied by Emily Fellows. The purpose of this visit was to check compliance with the above food hygiene legislation

During this visit it was evident that there were numerous issues that required your attention which you were very keen to address quickly. To aid this we agreed that I would provide you with a schedule of works and associated timescales for completion.

To aid you I have split your premises into 5 areas as follows;

- Main Servery (where you serve customers)
- Main kitchen (where the large chest freezer is currently stored and the food preparation is undertaken)
- Food storage room (The room where dry goods are stored)
- Potatoe Washing Area (Rear room at the back of the premises)
- Corridor (the corridor linking the kitchen, servery and food storage room)

Please note that due to some of these issues being recurrent problems should you fail to comply with the attached schedule within the designated timeframes further legal action will be taken against you by this Department.

Yours sincerely

[REDACTED]
Emma L Waites
Senior Environmental Health Officer
Environmental Health and Trading Standards
Direct: 01902 551912
Email: emma.waites@wolverhampton.gov.uk

Encs; Schedule of Works



Schedule of works – Q Inn Chippy, 328 Newhampton Road East, Wolverhampton, WV1 4AD

Item No	Room	Works Required	Relevant legislation	To be completed by	Completion Date
1	Throughout	Ensure that both you and your wife undertake allergen training (as discussed at the time of our visit 26.3.19) – free training is available on the Food Standards Agency Website.	Food Information Regulations 2014	29.3.19	✓ 29/3/19 ELW
2	Main Servery	The ceiling is in a state of disrepair with large holes throughout, these present an access point for pests and rodents and should be sealed/adequately covered.	(EC) Regulation 852/2004, Annex II, Chapter I, Paragraph 2(c)	24.5.19	
3	Main Servery	There is a hole in the tiled area adjacent to the main door and under the window facing Newhampton Road East. This presents an access point for pests and rodents and should be covered and sealed to be provide a readily cleansable surface.	EC) Regulation 852/2004, Annex II, Chapter I, Paragraph 2(c)and Chapter 2. Paragraph 1.C	24.5.19	
4	Main Servery	The general standard of cleanliness of the premises and equipment was found to be			✓ 29/3/19 ELW

Schedule of works – Q Inn Chippy, 328 Newhampton Road East, Wolverhampton, WV1 4AD

		<p>poor. There were numerous redundant items which hinder cleaning.</p> <ul style="list-style-type: none"> • Remove redundant items <p>Ensure cleaning and disinfection is undertaken at appropriate frequencies to avoid becoming sources of contamination. In the following areas;</p> <ul style="list-style-type: none"> • All floors, walls, ceilings, windows including sills and doors; • Touchpoints including light switches, door handles etc, • Food preparation, storage surfaces, sinks and wash hand basins, • Equipment that comes into contact with food 	<p>EC) Regulation 852/2004, Annex II, Chapter I - Chapter V</p>	<p>16.4.19</p>	
<p>5</p>	<p>Main Kitchen</p>	<p>The general standard of cleanliness of the premises and equipment was found to be poor. There were numerous redundant items which hinder cleaning.</p>			

Schedule of works – Q Inn Chippy, 328 Newhampton Road East, Wolverhampton, WV1 4AD

		<ul style="list-style-type: none"> • Remove redundant items. • Ensure cleaning and disinfection is undertaken at appropriate frequencies to avoid becoming sources of contamination. In the following areas; • All floors, walls, ceilings, windows including sills and doors; • Touchpoints including light switches, door handles etc, • Food preparation, storage surfaces, sinks and wash hand basins, • Equipment that comes into contact with food including the fridge and shelving therein. 	<p>EC) Regulation 852/2004, Annex II, Chapter I - Chapter V</p>	<p>16.4.19</p>	
<p>6</p>	<p>Food Storage Room</p>	<p>The general standard of cleanliness of the premises and equipment was found to be poor. There were numerous redundant items which hinder cleaning.</p>			

Schedule of works – Q Inn Chippy, 328 Newhampton Road East, Wolverhampton, WV1 4AD

		<ul style="list-style-type: none"> • Remove redundant items • Ensure Cleaning and disinfection is undertaken at appropriate frequencies to avoid becoming sources of contamination. In the following areas; • All floors, walls, ceilings, windows including sills and doors; • Touchpoints therefore light switches, door handles etc, • Food preparation, storage surfaces, sinks and wash hand basins, • Equipment that comes into contact with food. 	EC) Regulation 852/2004, Annex II, Chapter I -Chapter V	16.4.19	✓ 29.3.19 aw
7	Corridor	The general standard of cleanliness of the premises and equipment was found to be poor. There were numerous redundant items which hinder cleaning.			✓ 29.3.19 aw



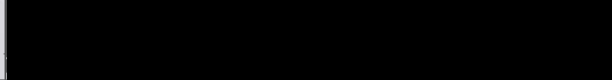
Schedule of works – Q Inn Chippy, 328 Newhampton Road East, Wolverhampton, WV1 4AD

		<ul style="list-style-type: none"> Remove redundant items. Ensure cleaning and disinfection is undertaken at appropriate frequencies to avoid becoming sources of contamination. In the following areas; All floors, walls, ceilings, windows including sills and doors; Touchpoints including light switches, door handles etc. 	EC) Regulation 852/2004, Annex II, Chapter I - Chapter V	16.4.19	
8	Main kitchen and Main Servery	<p>2 pots of yoghurt were found in the refrigerator which was a day past its use by date (25.3.19) Said yoghurt had been used to make mint sauce which was located in the servery available for sale. This yoghurt and sauce were discarded at the time of our inspection.</p> <p>In future make sure food is not used past its use by date.</p>	EC) Reg 178/2002 Article 14	26.3.19	<p>✓ 26.3.19 ELW + EB</p>

Schedule of works – Q Inn Chippy, 328 Newhampton Road East, Wolverhampton, WV1 4AD

9	Main Kitchen	Ensure food is kept covered in the fridge to prevent physical contamination by other food products and the potential cross contamination of foods that contain allergens.	EC) Reg 178/2002 Article 14	26.3.19	✓ aw only 26.3.19
10	Main kitchen	A loose screw was found in the main kitchen which may introduce a physical contaminant to food. Ensure all non-food related items are stored in a suitable lidded container.	EC) Reg 178/2002 Article 14	26.3.19	

Official Control Intervention Form

Idox Ref		Primary Authority?	Yes/No (If yes detail partnership)
Date	26.3.19.	Start Time: End Time:	12.00 and 29/3/19 2pm and 2012.
Name of Premises and address:	Qlm Chippy 328 Newhampton Rd East WV1 4AD.		
Tel No & Email:			
FBO Name:			
Manager/Person in Charge:			
Registration form completed & correct	To complete another one.		
Areas Covered (partial etc)	full.		
Opening times & when to inspect (note opening times, prep. times, preferred time/day to inspect, seasonal business etc)	11am - all day.		
Type & Scope of Business: (preparation of raw & RTE foods; no of meals/day; customer base; online sales; imported food; vulnerable group; special equipment processes; live bivalve molluscs; (include Rare burgers, parfait etc) etc.)	<p>fish + chips Indian snacks - Are they bought in? Or made on premises. - Note inspection done 29/3/19. Advised that Indian snacks made on premises</p> <p>Vacuum Packing <input type="checkbox"/> Sous-vide <input type="checkbox"/> Cook/Chill (non caterer) <input type="checkbox"/></p> <p>Small Scale meat prod. (non approved) <input type="checkbox"/></p> <p>Function catering? YES <input type="checkbox"/></p> <p>Any products of animal origin being traded to other businesses? (e.g. dairy, cooked meat, pies, fish) Detail: No</p>		
Inspecting Officer(s):	Emma Waters + Emily fellows		

Food Safety Management System – Overview:	
SFBB <input checked="" type="checkbox"/> Own system <input type="checkbox"/> No documented system <input type="checkbox"/> Can operate with good hygiene practice? <input type="checkbox"/> Is system in use up to date? Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Is it appropriate? Yes <input type="checkbox"/> No <input type="checkbox"/> Comments on implementation: He's developing his own system!	
Training & Supervision:	
Name, Qualification, Date <small>(e.g. Food Safety in Catering (Level 2), Supervisory Level 3, Hygiene Awareness)</small>	~ Asked to update food hygiene training ~ To do allergen training by 29/3/17
Control of Cross Contamination Sources - E Coli 0157 Guidance:	
<small>(Physical separation, surfaces/areas, storage, equipment including PPE, sinks etc, dual use of complex equipment, separate staff handling;)</small>	
Cleaning & disinfection <small>(type, contact time, dilution, temp range, how often made up, BS/EN1276:1997 or BS EN 13697:2001.)</small>	Asbriish ✓
Cloths in use <small>(types of cloths, colour coded, shared use, washing)</small>	Disposable paper or cloth
Processing areas <small>(where are processes carried out, dual use worktop, disinfection of chopping boards, colour coding) – attach plan if helps.</small>	Some chopping board
Food washing <small>(what is washed, raw/cooked, disinfection, equipment, sinks etc)</small>	Yes - in sink then cleaned
Staff risks from raw to RTE controlled? <small>(hand washing, aprons, separate staff, time)</small>	Apron
Storage of raw meat, and unwashed fruit/vegetables <small>(separate? covering, drips etc)</small>	Separate red salad, whole meat

Changing Facilities / Sanitary Accommodation (toilet lobby, ventilation)	Yes
Wash hand basins (location, soap, towels, clean, hot and cold water)	Yes
Facilities for washing food and equipment/ dishwasher	No
OTHER MATTERS:	
Personal hygiene/ Fitness to work Policy	Yes
Control of allergens	Very bad note - inspection done on 29/3/19 revealed significant improvement in allergen management.
Traceability, recall procedures	
Pest control	To check
Ice Machine	
Thermometer (calibration/wipes)	✓
Trade waste (incl. refuse storage; animal by-products etc)	✓
Any other matters:	Yake ooms bhajus / pakharas / shush kebabs sanos an.

Storage of packing materials	To check * mainly @ foot of shop
OBSERVATION OF FOOD SAFETY MANAGEMENT SYSTEM: <i>(inc. critical limits where appropriate, and discussion with appropriate member of staff)</i>	
Suppliers of meat/fish/dairy. Imported foods <i>(include POAO & FNOA details)</i>	* Hanna Supermarket - mentioned as East End Cash & Carry.
Purchase & Delivery	Middleton * Hynes (w Bromwich) Purchase on own Marsh Estate
Storage	observed - Dirty fridge ✓ cleaned on 29.3.19
Preparation	* Not observed
Defrosting	* None
Cooking	* Not observed.
Cooling	* N/A
Re-heating	* N/A.
Hot Hold	* Hot hold max 2 hold.
Cold Service <i>(e.g. buffet)</i>	No
PREMISES:	
Suitability, maintenance & cleanliness of premises and equipment <i>(e.g. kitchen layout, ventilation, lighting, stores, external areas, vehicles)</i>	Dirty. on 29/3/19 - Mr on better

FOOD STANDARDS INTERVENTION:

<p>Food Labelling <i>(name of food, ingredients, allergens, QUID, durability, storage instructions, name & address of manufacturer, nutrition labelling)</i></p>	
<p>Allergens <i>(Staff aware & trained, system in place to control, Does menu include any potential allergens? Notice displayed? Matrix or other completed? labelling)</i></p>	<p>Requested [redacted] do other training ASAP - inspected 29/3/19 all done</p>
<p>Additives/Colourings <i>(Name/number of additive, quantity used, supplier of additive, packer/seller)</i> Southampton 6: Sunset yellow (E110) Quinoline Yellow (E104) Carmoisine (E122) Alura Red (E129) Tartrazine (E102) Ponceau 4R (E124)</p>	<p>no</p>
<p>Materials & Articles <i>(plastics, metals, ceramics, reused containers, other – ink, dyes etc)</i></p>	<p>no</p>
<p>Presentation of Foods <i>(display, lighting containers which could mislead as to nature/substance/quality)</i></p>	<p>no</p>
<p>Authenticity <i>(verify suppliers, premium products etc)</i></p>	<p>no</p>
<p>Composition <i>(reformed meat, cheese analogues, QUID meat content)</i></p>	<p>no</p>
<p>General <i>(menu claims, GM food assurance scheme, logos, stock rotation, storage of foods)</i></p>	<p>no</p>

Inspection Type	FOOD HYGIENE	FOOD STANDARDS
Score & Category	0-*	

RED FLAG? (summary of issues suggested look at next intervention)	<p>Mgt = 20 Hys = 20 Structure = 15</p> <p>} Next due <u>2020</u> go back + check works -.</p>
---	---

Checklist:

<input type="checkbox"/>	Visits on Idox	<input type="checkbox"/>	Inspection letter – to head office (if applicable)
<input type="checkbox"/>	FH CoP rating (Idox)	<input type="checkbox"/>	Copy of report – to head office (if applicable)
<input type="checkbox"/>	FS CoP rating (Idox)	<input type="checkbox"/>	Scan and attach reports etc onto Idox
<input type="checkbox"/>	Inspection letter – to premises	<input type="checkbox"/>	Update inspection lists
<input type="checkbox"/>	FHRS rating sticker – to premises (14days) (Check SCOPE on Additional Details tab)		

Additional notes:

Shree Piryals Center
190 Newhampton Rd East

**Food Premises
intervention report**

Name and address of premises visited:	[REDACTED]					
Type of business	Restaurants and Caterers	Retailers <input checked="" type="checkbox"/>	Primary producers	Manufacturers and Packers	Importers/Exporters	Distributors/Transporters
Date and time of visit(s):	8/11/18					
Name of person(s) present at visit(s):	Andy Johnston					
Type of visit:	Inspection <input checked="" type="checkbox"/>	Monitoring	Surveillance	Verification	Audit	Sampling
Relevant Food Law:	Food Safety and Hygiene (England) Regulations 2013 Regulation (EC) no. 853/2004 Hygiene of Foodstuffs Food Safety Act 1990 Regulation (EC) no. 1169/2011 Food Information for Consumers Health and Safety at Work etc. Act 1974 Health and Safety Regulations made under the Act					
Areas where observations were made:	Entire premises <input checked="" type="checkbox"/>	Part of premises: (to specify)				
Documents/records examined:	None were fully up to date.					
Follow up action:	See report.					

Please contact me if you need any help:

ANDY JOHNSTON
District Officer
Environmental Health (Commercial)
Civic Centre, Wolverhampton WV1 1RP
Tel: 01902 554352
e-mail: andy.johnston@wolverhampton.gov.uk

Signed:

Date:

Food Premises intervention report

Name and address of premises visited:	Shree Purigals.
---------------------------------------	-----------------

The following matter(s) need your action to ensure safe food is being provided at/from the premises:

- x Please ensure that your SFBH pack is filled in and kept upto date! This should reflect how your business is run and complement the records you are keeping. This was discussed at length during the inspection on file
- x Please ensure that the business is kept clean at all times. Build up of dirt and grease observed in menu and near kitchen.
- x Please keep chain covers on at all times as this presents access for pests.

Please contact me if you need any help:

ANDY JOHNSTON

District Officer
Environmental Health (Commercial)
Civic Centre, Wolverhampton WV1 1RP
Tel: 01902 554352
e-mail: andy.johnston@wolverhampton.gov.uk

Signed:

Date

Page ... of ...