

PREMISES INSPECTION REPORT

Resident Services

Thurrock Council, Civic Offices, New Road, Grays, Thurrock, Essex RM17 6SL

Email: foodsafety@thurrock.gov.uk or healthandsafety@thurrock.gov.uk

Trading name and address of business (and registered address if different): New Wings

51 River View Chadwell St Mary

Name of food business operator/proprietor: [Redacted]

Type of business: Chinese Takeaway Date/Time of visit: 16.2.2024

Person seen/interviewed: Yenic Hon LI

Food law under which inspection conducted: The Official Feed and Food Controls (England) Regulations 2009, The General Food Regulations 2004, The Food Safety and Hygiene (England) Regulations 2013, The Food Information Regulations 2014, Regulations (EC) No: 178/2002, 852/2004, Health & Safety at Work etc. Act 1974.

Areas inspected (specify):

Documents/Records examined: Temperature Records, Training Certificates

Samples taken: None

Key points discussed during inspection: Food Procedures, Policies

Sickness Policy

(1) No Documented Food Safety system in place. Download and complete SFBK Pack - Oct 2022 as per previous inspection 9/9/2022

(2) Food Hygiene Training - to be arranged - current FH Certificates 2011.

(3) Cleaning requirement of Equipment rice cooker, and hand basin. (immediate)

Timescale for Compliance
legal
2 weeks

L = Legal requirement R = Recommendation

Action to be taken by the Local Authority:

General Advice given (see above)

Formal notices to follow

Letter to follow

Matters to be considered for legal action

Authorised Officer: [Redacted] Food Operator: [Redacted]

Signed: [Redacted] Signed: [Redacted]

Name (in capitals): [Redacted] Name (in capitals): [Redacted]

Date: 16.2.2024

Designation: Food Inspector

Commercial Premises Inspection Report

Continuation form

FORM FS2a

Trading name and address of business: New Wings 51 Riverview
Chadwell Sr Mary

Key points discussed during inspection (continued):

| | Timescale for Compliance |
|--|--------------------------|
| (4) Clean all hard contact surfaces Door handles, light switches, power switches | legal immediate |
| (5) Store room floor - clear around food bins | legal immediate |
| (6) sinks - renew all sealant around the sinks | legal 1 week |
| (7) Rear Door - paint Door faces & frames to allow effective cleaning to be carried out | to go & weeks |
| (8) Fridges - provide new covering to shelves | legal 1 week |
| (9) Wc. Room - paint Door faces and wash door handles. | 2 weeks |
| (10) Re. To stop covering kitchen floor with cardboard | immediate |
| (11) Rear door must be kept closed to prevent a hazard of rodents | immediate |

L = Legal requirement R = Recommendation

Authorised Officer: [REDACTED]
 Signed: [REDACTED]
 Name (in capitals): [REDACTED]
 Date: 16.2.2024

Food Operator: [REDACTED]
 Signed: [REDACTED]
 Name (in capitals): _____