



Food business establishment/food premises intervention report

Dominos

Complete

Actions

0

The Food Safety and Hygiene (England) Regulations 2013
Regulation 19 and The National Food Hygiene Rating Scheme

This is not a formal enforcement notice however it may contain matters which are legal requirements that need to be addressed in order to comply with the law. Legal requirements are highlighted in the actions section that follow any non-compliances highlighted in the report. Local authority enforcement officers have the right to enter premises without notice. They may also speak to employees and take photographs and samples. Following the visit the officer may in addition to this report provide verbal advice, send an action plan identifying breaches of legislation and/or serve legal notices formally requiring improvements or to prohibit certain practices, the use of premises and/or equipment.

Trading name of premises

Dominos

Address

49 Upper Brook Street
Winchester
Hampshire
SO23 8DG

Registered address (if different)

?

Purpose of visit

Inspection

Email

XXXX

Tel no.

XXXX

Date and time of intervention

02.08.2024 14:04 BST

Areas inspected

WC, prep + storage.

Key points discussed

New cleaning chemicals
FSMS record keeping
Temp checks

Type of business	Take Away	
Person(s) interviewed and position	XXXX manager	
Name of current FBO:	Solent pizza ltd	
Coordinated partnership.		
Are food business registration details up to date?	Yes	
PAP in place?	Yes	
MK. No inspection plan, assured advice.		
Was sampling undertaken?	No	
Food safety management system	Food safety monitoring records	Pest control records
	Menu	Allergy matrix
Risk Rating + Food Hygiene Rating Scheme		

Documents and/or other records examined

This section of the report details the overall assessment of compliance of the business with food safety legislation, the food hygiene rating to be applied to the business if applicable and details of any follow up action to be taken by the local authority.

We use a scoring system that is used nationally to assess food businesses. We assess your business according to how it performs in three compliance areas. Your assessment follows the description of the compliance area:

Food Hygiene - How hygienically the food is handled, prepared, cooked, reheated, cooled and stored

0 - All necessary control measures in place to prevent cross-contamination. Safe food preparation, cooking, reheating, cooling and storage of food demonstrated. 0 - No repairs required and no potential improvements identified, or robust procedures

<p>Structure - The condition of the structure of the building, inofplaceminorforrepairs.ongoingPremisesrectificationand cleanliness, layout lighting, ventilation, pest control equipment clean and in good condition. Evidence of effective pest control and waste disposal provision.</p>	
<p>Confidence in Management - How the business manages what it does to ensure food is safe and how confident the officer is that standards can be maintained</p>	<p>appropriate and maintained. All staff suitably supervised, instructed and/or trained. Excellent track record.</p>
<p>0 - Food safety management/procedures in place. Hazards understood, properly controlled, managed and reviewed. Food safety management records</p>	<p>XXXX</p>
<p>Feedback given to:</p> <p>Is the business within the scope of the FHRs?</p>	<p>XXXX</p> <p>Yes</p>

Food Hygiene Rating Scheme

Your food hygiene rating is calculated from the overall assessment of performance scores awarded in the previous section. Your food hygiene rating has been assessed as:

5- Very Good



We want food businesses to benefit from the Food Hygiene Rating Scheme (FHRS) and make the most of their food hygiene rating. In addition to displaying the rating in your window or on your door, you can capitalise on a good rating by including it in your promotional activity and materials such as on websites, flyers, social media posts and printed menus.

There is a toolkit available that helps your food business get the most out of your food hygiene rating. It provides imagery guidance, downloadable resources and banners you can use for your website. For information on this visit: <https://www.food.gov.uk/business-guidance/making-the-most-of-your-business-rating>

<p>Officer conducting assessment</p>	<p>XXXX</p>
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<p>Action to be taken by the local authority</p>	<p>None</p>
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Complaints, queries + The National Food Hygiene Rating Scheme safeguards for businesses

Further information, appeal, complaints and contact details [Appeals, complaints, contacts and coments.pdf](#)



What you need to do

The report details general observations on food safety and details any non compliance with food safety legislation found during the visit. Actions required of the business together with timescales for completion are noted in this section, together with any recommendations suggested by the inspecting officer.

Actions will be marked with the following prefixes:

L - Legal requirements, something you must do to comply with the law. It may be that there are alternative ways of complying, it is strongly recommend that you discuss these with the inspecting officer before implementing. A time limit will be set for compliance.

R - Recommendation, something that may help you but not strictly needed to comply with food legislation or is good/standard industry practice

N - Note, a comment or observation. No further action is required or expected.

And will be split into 5 categories:

H - Hygiene S - Structure C - Confidence in management A - Allergy information (not forming part of
your food hygiene rating) H+S - Health and Safety