

Food Hygiene Rating to follow. Revisit to follow.

Environmental Health Report of Visit

Premises Name		Pizza Pan (Pizza Pan Linchester Ltd)																											
Address		3 ANDOVER ROAD, WINCHESTER SO23 7BS																											
Email 1		Telephone																											
Areas Inspected		Outside, backroom, Preparation + cooking Areas				Purpose of Visit		Inspection.																					
Inspecting Officer		Trite Greenwood				Date of Inspection		03.04.2025		Time of Inspection		18.15																	
Item		Outcome of Inspection								H/S/M		L/R/N		Timescale															
1		I recommend that you do not start chopping board on top of each other as bacteria can grow in between. Start in a rack.								—		R		—															
2		Chicken in the hot Cabinet was at 68°C. The display temperature is 62°C. Until this is fixed, you must not store food here longer than one and a half hours.								H		L		Immediately															
3		Clean the seals to the fridges and freezers.								S		L		1 day.															
4		Replace the seals to the fridges and freezers that are split.								S		R		—															
5		Clean the blade to the can opener.																											
6		Replace the bag in the wash up sink as it is covered in sellotape.								S		L		1 Month.															
7		Replace the probe thermometer. This is broken.								H		L		1 day															
Interviewee		Signature				Position																							
Inspector & Designation		Signature				Contact Details																							
KEY		L		Legal Requirement		R		Recommendation		N		Note		H		Hygiene		S		Structure		M		Management		Timescale		To achieve compliance	

Environmental Health Report of Visit

Premises Name										Pizza Pan (Continued)									
Address																			
Email 1																			
Areas Inspected																			
Inspecting Officer										Mike Greenwood									
Date of Inspection										03.04.2025									
Purpose of Visit										Inspection.									
Time of Inspection										18.5									
Outcome of Inspection																			

Item	Outcome of Inspection	H/S/M	L/R/N	Timescale
8. The Sayer Food Better Business Food Safety Management System is not being used. It is out of date, has not been reviewed since 2020, Staff are not trained on it and there is no Daily Diary. Replace this manual with a new one, train your staff on it and use it.		M	L	3 months
9. There is no clear procedure for Managing allergens. Put a procedure in place. The new SFSB manual will help with this.		M	L	1 month.
10. The probe thermometer was dirty and greasy ensure it is cleaned and disinfected before and after every use.		H	L	Immediately
11. Replace the broken and cracked tiles on the floor of the back room.		S	L	1 month
12. The Chicken burgers in the chest freezer were not labelled. Keep the box in junction.		M	L	Immediately

Interviewee	Signature	Position	Contact Details
			

KEY	L	Legal Requirement	R	Recommendation	N	Note	H	Hygiene	S	Structure	M	Management	Timescale	To achieve compliance
Inspector & Designation														

Environmental Health Report of Visit

Premises Name										P.33a Pan (Continued)									
Address																			
Email 1																			
Areas Inspected										Telephone									
Inspecting Officer										Mike Greenwood									
Date of Inspection										03.04.2025									
Purpose of Visit										Inspection.									
Time of Inspection										18.15									
Item										Outcome of Inspection									
13										Dispose of the redundant equipment on the floor of the back room under shelves and behind the built-in cooler (old electric fryer). These are dirty and prevent proper cleaning.									
14										There are no labels on the beef burgers in the chest freezer. These must not be sold to customers.									
15										Repair the water leak in the flat above as water is coming down in to the food preparation area. If this cannot be fixed tomorrow, you must close until it is fixed.									
16										Replace the rubber sealant on the P33a preparation table. It is dirty.									
17										Dispose of damaged metal scoopers straight away.									
Interviewee										Signature									
Inspector & Designation										Signature									
KEY										Position									
L										Legal Requirement									
R										Recommendation									
N										Note									
H										Hygiene									
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Timescale										To achieve compliance									

