

Supplement for

Licensing & Gambling Acts Casework Sub-Committee

On **Tuesday 4 March 2025** At **6.00 pm**

Item 7: Supplement

Contents

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| 7. | Uni Food and Wine - Application to review a Premises Licence | 3 - 20 |
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The agenda, reports and any additional supplements can be found together with this supplement on the [committee meeting webpage](#).

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Food Hygiene Inspection v9 | Oxford City Council

Uni Food And Wine / 2 May 2024

Complete

This report covers only those matters which were identified on today's visit. It is not a formal notice requiring action to be taken but does describe contraventions of legislation and the action which you must take to remedy those breaches identified and the date by which such action must be taken.

The food hygiene rating scheme includes a number of safeguards to ensure it is fair to businesses.

These are:

- Food Hygiene Rating Appeal
- Food Hygiene Rating 'Right to Reply'
- Hygiene Rating Re-inspection Request

Hygiene Ratings of 5 are published on the Food Standards Agency website at www.food.gov.uk/ratings within 2 weeks. All other Ratings will be published 35 days after the date of inspection.

You may request that the rating is published before this. Details can be found on the FSA website at: <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses>

You are advised that under the Freedom of Information Act 2000 and the Environmental Information Regulations 2004, reports and correspondence relating to your premises may be made available if a request is made to the Council.

Further information and guidance, including information on your right to reply to or appeal a food hygiene rating can be found on our website at: www.oxford.gov.uk/foodsafety

In the case of dispute or disagreement with the actions taken by the inspecting officer you can email the Business Regulation Team Manager at foodsafety@oxford.gov.uk

Trading Name

Uni Food And Wine

Address

19 Park End Street, Oxford, OX1
1HU

Date and time of premises visit

2 May 2024 9:00 AM BST

End of page

Business Detail

Business Details

Person spoken to

Pratik Champaneri

Role

Sales assistant

Previous inspection rating

5

Full name of food business operator/ Ltd Co/Plc

Mr Avtar Singh Larpurwal

Primary business email address

avtarsingh131313.asb@gmail.com

Primary telephone number

07472 635531

Is the business a limited company?

No

If changing a premises Food Hygiene Rating Score go straight to 'Intervention' details section

End of page

Intervention Details	
Purpose of visit	FHI (full)
Areas inspected (note limitations)	
Whole	
Documentation and/or other records examined	None
Samples taken	No
Summary of intended action s)	Inspect on re o t

Legal Requirements

Food Hygiene and Safety

Ensure you keep the chiller where high foods are kept clean. Open packets of food should not be on the shelf such as cheese slices.



Photo 1

Timescale for compliance

Immediate and ongoing

Structural Requirements

1. As previously advised you must replace the toilet seat within 1 week.
2. You must provide lighting to the toilet area within 1 week.
3. The rear needs to be cleaned. ensure all surfaces are smooth and washable. Bare plaster is not acceptable.
4. The standard of cleaning is poor and needs to be improved. A deep clean must be carried out within 1 month.
5. The amount of stock in the aisles, have you have previously been informed is unacceptable and must be removed in order to be able to check for pests and to keep clean. Remove all stock from the aisles within 1 month.
6. It is not acceptable to leave rubbish in bags in customer area. remove rubbish from the shop. If necessary set up a daily waste removal service.

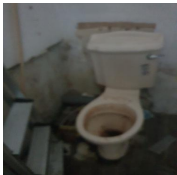


Photo 2



Photo 3



Photo 4

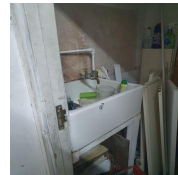


Photo 5

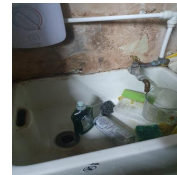


Photo 6

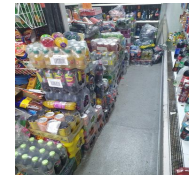


Photo 7

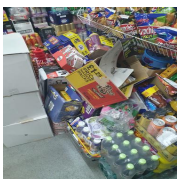


Photo 8

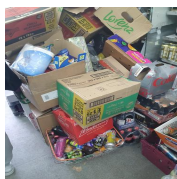


Photo 9



Photo 10

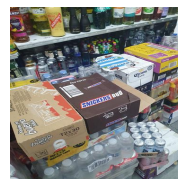


Photo 11

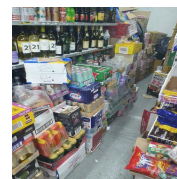


Photo 12

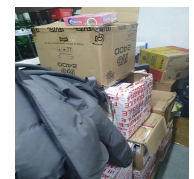


Photo 13



Photo 14

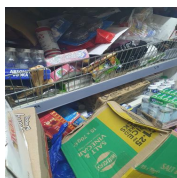


Photo 15

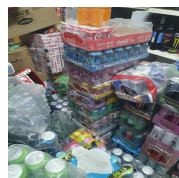


Photo 16

Timescale for compliance

See above for individual timescales

Confidence In Management

1. Many of the items above are ongoing and it would appear that you do not think that legal instructions do not apply to you. Failure to carry out the instructions above in the timeframe given WILL result in formal legal action being initiated.
2. As previously informed it is a legal requirement to carry out various daily checks and to record in writing. No checks were being recorded. Introduce a daily check for fridge temperatures, out of date food and signs of pests and have staff put in writing when these checks have been carried out.

Timescale for compliance

Immediate and ongoing

Legal Requirements: This report covers only those matters which were identified on today's visit. It is not a formal notice requiring action to be taken but does describe contraventions of legislation and the action which you must take to remedy those breaches identified. Legal requirements must be complied with by the given timescale(s).

If you are unclear about what is required or are having difficulty completing the works within the given timescale, please contact the inspecting officer whose contact details can be found in the "Inspecting officer details" section.

Recommendations

Recommendations: These matters are included for information only and are designed to encourage good practice. They may however help you to demonstrate compliance with the law. These matters do not affect your food hygiene rating scheme score.

Health and Safety Requirements/Recommendations

The amount of stock in the aisles is not acceptable and is a danger to health. Even as I tried to make my way through the shop some boxes fell on me. I can assure you that had I been hurt I would have been taking a private legal action against you. You have been served notices about this in the past and if the issue is not dealt with within 1 month formal legal action will be taken against you. To be clear remove all stock from the shop floor that is not stored on a shelf.

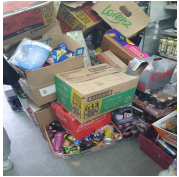


Photo 17



Photo 18



Photo 19

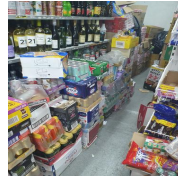


Photo 20

Timescale for compliance

One month

The Health and Safety Executive (HSE) produces information and guidance to support businesses in meeting Health and Safety requirements. This information is available on their website at www.hse.gov.uk

Food Hygiene Rating

Food Hygiene Rating Awarded on site?

No

The Inspecting officer will inform you of your food hygiene rating as soon as possible and within ten working days

Food Hygiene and Safety Procedures (H)

5 - Good

Structural Requirements (S)

15 - Improvement Necessary

Confidence In Management (CIM)

20 - Major Improvement Necessary

Food Hygiene Rating 1 "Major Improvement Necessary"

Risk scores are awarded for "food hygiene and safety procedures", "structure" and "confidence in management", based on conditions found at the time of inspection. Your Food Hygiene Rating is then calculated as follows:

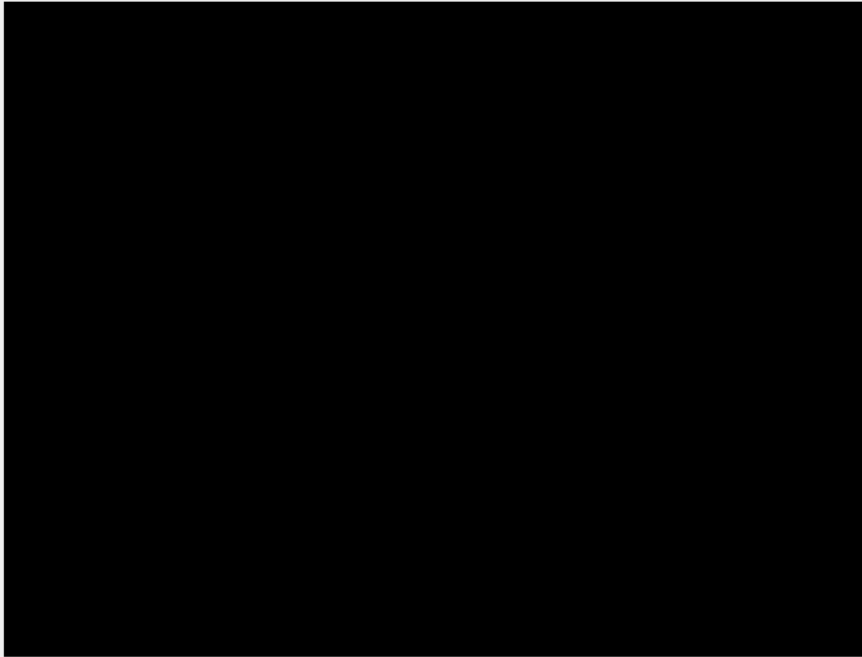
Rating	Description	Total Score	Highest in any Section
5	Very Good	0 – 15	No score >5
4	Good	20	No score >10
3	Generally Satisfactory	25 – 30	No score >10
2	Improvement necessary	35 – 40	No score >15
1	Major improvement necessary	45 to 50	No score >20
0	Urgent improvement necessary	50 or more	

Contact Details and Signatures

Oxford City Council

Name

Mark Fitzgerald



Environmental Health Officer

Contact details of inspecting officer

Email

Telephone: 01865 252862

Business Regulation Team, Oxford City Council, St Aldate's Chambers, 109 St Aldate's, Oxford, OX1 1DS

Food Business Operator/Representative's Signature

Food Business Operator/Representative

I will review and complete all works within the stated compliance period or pass this information on to the Food Business Operator as soon as possible

Full Name

Pratik Champaneri

Role in business

Sales assistant

FBO/Person Seen Declaration - Report to be sent to email address provided

I understand a copy of the report will be sent to me by email to the email address provided.

Yes

Time inspection completed

Record time inspection completed

2 May 2024 9:45 AM BST

Business Satisfaction Survey

Oxford City Council wants to ensure that businesses are assisted in complying with the law and would therefore ask that you take a moment to give us your opinion about the approach of the officer and the quality of the service that you have received.

As such we will be contacting you via email in the near future to request your feedback from the inspection you have just received.

Please visit www.oxford.gov.uk/foodsafetysurvey to complete the survey.

Rescore Procedure

Food Hygiene Rating Rescore Request

If you have carried out improvements, you can apply for a rescore inspection to change your Food Hygiene Rating. To apply, you must fill out a revisit request form which includes details of the improvements you have made:

<https://www.oxford.gov.uk/downloads/download/91/download-the-food-hygiene-rating-scheme-revisit-request-form>

Please note that as part of the rescore inspection, the officer will review standards overall; not just at the specific areas you have been working to improve. Your Food Hygiene Rating may therefore go up, down or stay the same.

A rescore inspection is subject to a charge of £220. There will be no limit to the number of rescore inspection applications but to avoid paying for multiple re-visits, we strongly recommend any works required are completed before submitting a request. All rescore inspections will be carried out within three months of payment.

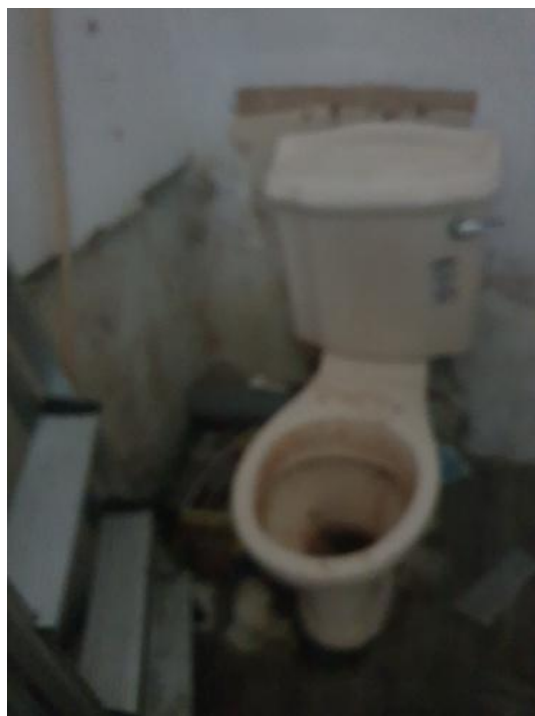
Healthy Start involvement for retailers

Oxford City Council are dedicated to supporting all residents in access to food. Did you know that retailers in Oxford may be eligible to be part of the Healthy Start Scheme? Healthy Start is designed to help pregnant women and children under four, who are in low-income families, eat healthily by providing vouchers for food items such as fruit, vegetables, milk, beans, pulses and more. For more information on how to register, please visit www.hsru.co.uk

Media summary



Photo 1



Photo



Photo 3



Photo 4



Photo 5



Photo 6



Photo 7

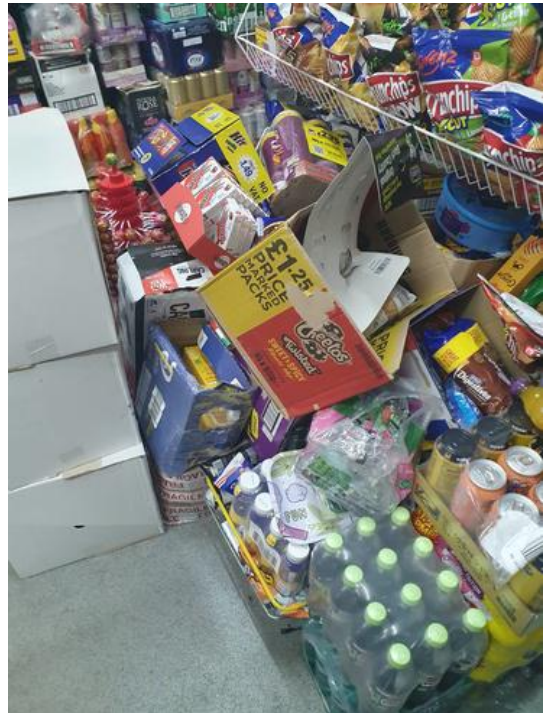


Photo 8



Photo 9



Photo 10



Photo 11



Photo 12



Photo 13



Photo 14



Photo 15



Photo 16



Photo 17



Photo 18



Photo 19



Photo 20

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