

Inspection Report



Establishment Name: Aramark @ WQEC University Road Refectory
Establishment Address: WQEC, University Road, Leicester LE1 7RJ
Food Business Operator: Aramark Ltd

Reference: 23/00422/CP
Date: 8 November 2023
Inspection Date: 25 October 2023

Inspector:
Telephone:
E-mail:

This is a report of the food inspection that I recently carried out at your food establishment. Following the inspection, according to the Food Hygiene Rating Scheme, I rated your establishment as **5 - Very Good**. For information about how your score was calculated, to appeal or to request a re-rating see the leaflet left at the time of the inspection titled 'Your Food Hygiene Rating' or look at food.gov.uk/ratings.

Please display the enclosed sticker in a prominent place on your front door or window.

The items listed in this report are contraventions of current legal requirements, except where indicated as **Advice**. The contraventions should be put right within the timescales indicated, which begin on the date that you receive this report.

Should there be any significant changes to your business, including if you sell or close the business, you must notify us.

For further information and advice about food safety, visit www.leicester.gov.uk/food or contact me directly.

No.	Regulation	Contravention	Action Required	Timescale
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Food Safety Procedures

Advice

Please email a conv of your Food Safety Procedures (HACCP documentation) to me at

Cleaning and Maintenance

1	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The grease filters were dirty.	The filters need to be cleaned and degreased.	Immediate
2	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	Dishwash area The coving was loose behind the bin and under the hand wash basin.	Repair / secure the coving.	Immediate

Equipment

3	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	All 3 door seals of the undercounter fridge were split and mouldy.	Replace the door seals.	25 January 2024
4	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	Some of the plastic chopping board(s) in the kitchen were stained and badly scored/damaged.	Discard and replace the chopping board(s). Plastic chopping boards must be replaced on a frequent basis, as and when they become scored/damaged.	Immediate

Temperature Control

No.	Regulation	Contravention	Action Required	Timescale
5	Food Hygiene (England) Regulations 2006, Schedule 4, Regulation 30, Paragraph 6	On the hot plate pasta was being held at 48C and Beef 39C. Neither dish was placed directly under the heat lamps.	Food which is being cooked or reheated and is intended to be sold hot, must be held at or above 63°C. Ensure all high risk foods are placed directly under the heat lamps. Any food being held below 63C must be disposed of after 2 hours.	Immediate
Food Standards				
6	Natasha's Law 2021	In the fridge I found small individually lidded pots of sauce. None of them were labelled.	The pots of sauce are PPDS and must be labelled accordingly. Alternatively the sauce pots could be filled when ordered.	Immediate
Shop				
Advice		The allergen list should be copied and kept near the till in the shop.		