

# Inspection Report



Establishment Name: Asda  
Establishment Address: 1 Exploration Drive, Leicester LE4 5NU  
Food Business Operator: Asda Stores Ltd

Reference: 14/00294/CP  
Date: 6 May 2021  
Inspection Date: 28 April 2021

Inspector: [REDACTED]  
Telephone: [REDACTED]  
E-mail: [REDACTED]

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](http://food.gov.uk/ratings).

Please display the sticker which was left with you 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](http://www.leicester.gov.uk/food) or contact me directly.

No.	Regulation	Contravention	Action Required	Timescale
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### Washbasins

1	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 4	The wash hand basin in the pizza area was being used to store a bottle of milk.	The basin must be emptied, kept clean and available for use at all times for washing hands ONLY.	<b>Immediate</b>
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### Risks of Food Contamination

2	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	A clean yellow chopping board was stored behind the taps to the equipment sink. This may cause cross contamination through splashing.	Store clean chopping boards in a clean area where they will not become contaminated.	<b>Immediate</b>
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#### Advice

Do not keep cloths in a jug at the side of the sink, bacteria multiply very quickly in warm and wet conditions. Put cloths to wash after every shift. Change metal scourers regularly.

### Temperature Control

#### Advice

Keep the lids on the pizza toppings to keep the top of the contents chilled.