Inspection Report

Leicester City Council

Establishment Name:	Bright Panipuri
Establishment Address:	146 Checketts, Leicester
Food Business Operator:	Bright Papdi Chaat Ltd

Reference:	26/FST/218/CP
Date:	18th May 2026
Revisit Date:	14th May 2026

Inspector:	
Telephone:	
E-mail:	s@leicester.gov.uk

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 **1 – Major Improvement Necessary**. 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.

A revisit will be made within 4-6 weeks to check that the matters in this report have been addressed.

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.

Leicester City Council Inspection Report	14th May 2026	Bright Pani Puri 144 Checketts Road	

No.	Regulation	Contravention	Action Required	Timescale
		Cleaning and Maintenance		
1	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	There was bare wood to shelving, the counter and door frame in the kitchen/servery. Bare wood is not easy to clean and disinfect.	Seal any bare wood so that it can be easily cleaned and disinfected.	June 2026
2	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The covered yard was not pest proof. There was no door to the outside storeroom.	The covered yard must be completely proofed against pests if it is to be used to store food and equipment. It is recommended however that this area is not used for storing food and equipment/utensils. The outside storeroom must be fitted with a door.	Immediate
3	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	Wall floor junction in the kitchen were not clean.	This area must be thoroughly cleaned and maintained in a clean condition.	Immediate
4	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The drain in the covered yard was not clean.	This area must be thoroughly cleaned and maintained in a clean condition.	Immediate
5	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The door to the yard was dirty and in poor decorative condition.	The door must be thoroughly washed down and maintained in clean condition. The door may need repainting.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
		Food Safety Procedures		
	Advice	Your daily records (e.g. cleaning rotas, temperature records) were not up to date. The records that you keep prove that you are carrying out necessary checks on food safety and may be used in your defence in legal action taken against you. Therefore, it is recommended that you ensure that any records that you keep are up-to-date and accurate.		
		Toilets		
6	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 3	The toilet opened directly into what will be used as the customer seating area.	Provide a lobby between the toilet and customer seating area.	Immediate
		Risk of Food Contamination		
7	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 4	Food was left uncovered and unattended in the outside servery area. Uncovered food was noted in the yard and storeroom.	Food must be kept covered and not stored outside unattended where it may get contaminated.	Immediate
		Facilities for Cleaning Equipment and Washing Food		
8	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 2	There was no designated sink for hand washing, food washing and equipment washing.	Designate sinks for different tasks (e.g. hand washing, for washing food and for washing equipment and utensils). staff must be made aware of which sink is for which task.	Immediate

No.	Regulation	Contravention	Action Required	Timescale

Allergens

Allergens may include: cereals containing gluten, peanuts, soybeans, milk, nuts (including almonds, hazelnuts, walnuts, cashews etc), celery, mustard and sesame seeds. Consider all the foods you sell in your business. Not just those that you make, but the ones you buy in ready-made. Check to see if they contain any of the 14 allergens. Ensure that you have a good knowledge of your menu and the foods you produce. You should also ensure that you do the following:

- Ensure good separation between allergens and other foods. Ensure that equipment, utensil, food areas and hands are washed after you have handled allergens and before handling other foods. Use standard recipes for all dishes
- Keep ingredients in the original containers where possible, so you can check the ingredient lists for the presence of allergens
- Whenever you change a recipe, check to see whether you have included an allergen
- Check your deliveries and make sure ingredient lists are provided on pre-packed foods
- Check that food delivered is the same brand that you usually use; different brands may have different ingredients.

When taking telephone orders you must ask the customer if they require any allergy advice and when orders are delivered they must be either be accompanied with a menu and/or the allergens contained in the meal must be written on the takeaway containers and/or the driver provides the allergy information when the food is delivered. Include the following statement on your menus (if applicable) “If you require any information regarding food allergens that may be present in any of our meals please do not hesitate to ask our staff for details”

Washbasins

No.	Regulation	Contravention	Action Required	Timescale
9	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 4	There was no soap and/or hygienic hand drying facilities at the wash hand basin.	Wash hand basins must be provided with soap and hygienic hand drying facilities at all times.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
		Hygiene of Food Handlers		
10	Regulation (EC) No 852/2004 Annex II Chapter VIII Paragraph 1	On arrival, not all food handlers were wearing protective clothing.	Ensure that all persons working in food handling areas wear suitable, clean, and where appropriate, protective clothing. Wearing aprons, tabards or chef's whites would fulfil this requirement.	Immediate
		Materials and Articles in Contact with Food		
	Regulation 4 of Materials and Articles in Contact with Food (England) Regulations 2012	Ensure that the plastic storage containers that you use are suitable for their purpose. Some containers are not suitable for use with food or for storing certain food because chemicals from the plastic can migrate into the food and cause harm to health. Look for a symbol on the bottom of containers which is a wine glass and fork, this symbol indicates the plastic is suitable for food use. 		
		Lighting		
11	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 7	The level of lighting in the potato prep room (ex-toilet) was insufficient to allow safe food preparation or thorough cleaning.	Provide additional lighting.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
		Equipment		
12	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The condition of the microwave in the kitchen had deteriorated meaning that it could no longer be properly cleaned and/or disinfected.	Do not use the microwave and remove it from the premises.	Immediate
	Advice	Remove the protective film from fridges and the sink in the kitchen.		
		Temperature Control		
13	Food Hygiene (England) Regulations 2006, Schedule 4, Regulation 30, Paragraph 2(1)	Pre-made sandwiches were stored out of temperature control in the refrigerator was too high. These foods are likely to support the growth of food poisoning bacteria or the formation of toxins and must not be stored above 8°C.	Store high risk food in the fridge.	Immediate
		Colours		
	Advice	Where artificial colours are used in food, you must ensure that the usage instructions as per the label are followed.		