



If you need help or advice please telephone during office hours only  
8.30am - 5.00pm  
Mon-Thurs 8.30am - 4.30pm Fri

## Enforcement & Safety Team Inspection Report Form

Council Offices, Shute End, Wokingham, Berkshire RG40 1BN  
Tel: 0118 974 6000  
e-mail: environmental.health@wokingham.gov.uk



**WOKINGHAM**  
BOROUGH COUNCIL

Date	12/03/25		Time	12 PM	
Name	Chalk Restaurant				
Address	31, Broad Street, Wokingham				
Registered Address (if different)	19, Confrey Close, Farnborough, England		Postcode	RG40 1AU	
Business Type	Restaurant		Postcode	GU14 9XX	
Food Business Operator	Chalk Restaurant LTD		Tel		
Specific Legislation	<input checked="" type="checkbox"/> The Food Safety and Hygiene (England) Regs 2013		Visit type	Rescore	
	<input type="checkbox"/> other (Please Specify)				

### Summary of Matters Discussed and Documentation Checked

H = Hygiene	S = Structure & Cleanliness	C = Confidence in Management	L = Legal Requirement	R = Recommendation	Compliance Date			
H/L	The following products were found expired Basil Pesto 7/3 (3 days), Hollandaise Sauce 8/3 (3 days), Mash Potato 7/3 (3 days), Cheese Sauce 7/3 (3 days), Fish Batter 6/3 (3 days).				12/03/25			
H/L	There was no label noted on <del>an</del> opened a decanted slice ham container.				12/03/25			
S/L	Cleaning of vac pack machine RTE.				15/03/25			
S/L	Cleaning of can opener.				15/03/25			
Food Hygiene Rating	5	4	3	2	1	0	Rating To Follow	Rating not applicable
Score breakdown	Hygiene - 10		Structure & Cleanliness - 5		Confidence in Management - 5			
<input type="checkbox"/> NFA	<input type="checkbox"/> Leaflets/Advice		Immediate display of rating		Next Visit within			
<input checked="" type="checkbox"/> Follow up Action	<input type="checkbox"/> Follow-up Letter		Yes/ No		Routine.			
Officers Name (print)			Person Seen (print)					
Designation	SEPO		Position		FBO JB			
Signature			Signature					

If you do not agree with the above report and cannot resolve the matter with the case officer, please contact the Commercial Team Manager at the address above.

This report only covers the areas inspected at the time of the inspection. It does not indicate full compliance with any provision of the relevant legislation or any regulations thereunder. This is not a formal notice requiring works to be carried out.

# Inspection Report Form (continuation)



Name of Premises: Chalk Restaurant

Date: 12/03/25

## Summary of Matters Discussed and Documentation Checked

H = Food Hygiene & Safety	S = Structure	C = Confidence in Management	L = Legal Requirement	R = Recommendation	Compliance Date
S/L				Cleaning of slicer machine blade.	15/03/25
S/L				Dust build-up observed kitchen ceiling.	15/03/25
C/L				Ensure SFB training records are completed for all food handlers.	13/04/25.
C/L				You need to include your labelling policy in your SFB pack.	13/04/25.
H/L				High risk food such as afternoon sandwiches - egg mayo & beetroot salmon should be kept for no longer than day of production + 2 days shelf-life. To keep products for longer periods you need to ensure it is microbiologically safe to eat.	12/03/25.
C/L				You must ensure that you are completing thorough opening and closing checks as issues mentioned above should have been picked up during these checks.	12/03/25.
R.				I recommend to keep all your records in date order & up-to-date.	

Officers Name (p)	[Redacted]	Person Seen (print)	[Redacted]
Designation	SEPO	Position	FBO JB
Signature	[Redacted]	Signature	[Redacted]