



If you need help or advice please telephoneduring 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:                             | 9/04/25   |  | Time: | 12.30PM |                    |
| Name                              | Zesty Flavours  |  |       |         |                    |
| Address                           | 144 Clifton Road, Wokingham   |  |       |         |                    |
| Registered Address (if different) | (N/A)   |  |       |         | Postcode RG41 1NQ  |
| Business Type                     | Restaurant / Takeaway   |  |       |         | Postcode           |
| Food Business Operator            | Zesty Flavours LTD  |  |       |         | Visit type RESCORE |
| Specific Legislation              | <input checked="" type="checkbox"/> The Food Safety and Hygiene (England) Regs 2013 <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              |
|--|---|------------------------------|---|--------------------|------------------------------|
| S/L  | Cleaning of hand wash basin + soap dispenser  |                              |   |                    | 13/04/25                     |
| S/L  | Fridge by store + walk-in chiller fridge + microwave observed with plastic. This needs to be removed in order to clean down effectively |                              |   |                    | 19/04/25                     |
| S/L  | Walk-in chiller ceiling requires cleaning dust + hair observed.   |                              |   |                    | 19/04/25                     |
| H/L  | The following had no labels - Fish, tandoori ketchup, yoghurt, naan bread dough, pickle, rasam  |                              |   |                    | 19/04/25                     |
| Food Hygiene Rating                                  | 5   | 4                            | 3   | 2                  | 0                            |
| Score breakdown                                      | Hygiene - 5   |                              | Structure & Cleanliness - 10                                    |                    | Confidence in Management - 5 |
| <input checked="" type="checkbox"/> NFA              | <input type="checkbox"/> Leaflets/Advice  |                              | <input checked="" type="checkbox"/> Immediate display of rating |                    | Next Visit within            |
| <input checked="" type="checkbox"/> Follow up Action | <input type="checkbox"/> Follow-up Letter   |                              | Yes/No  |                    | Route                        |
| Officers Name (print)                                | [Redacted]  |                              | Person Seen (print)   |                    | [Redacted]                   |
| Designation  | SFO   |                              | Position  |                    | Head Chef                    |
| Signature  | [Redacted]  |                              | Signature   |                    | [Redacted]                   |

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.

Page of

InspReport 05/2024

H/L Staff food should be stored separate in a 9/04/25 container with a label clearly stating it is for staff to minimise risks of cross-contaminations + allergens.