

Response to Request for Information

Reference FOI 000834
Date 30 January 2017

Inspections for “Greggs the Bakers” and “Eat4less”

Request:

Information Request 1

All information you hold on file relating to “Greggs the Bakers” at 3 Dudley Street, Wolverhampton, WV1 3EN. This is related to inspections by Wolverhampton Council by Environment Health Offices and any other officers over the last 5 years.

In answer to your above question, please see our response provided on page 2. Please note we have redacted some of the information as the Council considers that the provisions of Section 40(2) relating to personal data is engaged and that release of this information would contravene the first data protection principle.

To explain further, a disclosure made under the provisions of the Act is judged to be a disclosure to the wider world and here the Council must consider disclosure of personal information in line with the provisions of the DPA.

Information Request 2

All information you hold on file relating to “Eat4less” at 4 Dudley Street, Wolverhampton, WV1 3EN. This is related to inspections by Wolverhampton Council by Environment Health Offices and any other officers over the last 5 years.

In answer to your above question, please see our response provided at the end of this document.

Regulatory Services
Service Request Summary Sheet

PROTECT

Report Created on 06/02/2017 at 10:51 AM

Request Numbers and Dates			
Request Ref	16/17905/PESTS_	Alternative Reference	
Date Received	03.11.2016	Target Resp Date	17.11.2016
Date of First Response	02.11.2016		
Date Closed	21.11.2016		

Request Codes			
Request Category	General Request	Request Type	Pests

How Received Unit and Officers			
How Received	Personal Visit		
Unit	Commercial South		
Receiving Officer		Investigating Officer	

Details of Persons Complained Against	
Name	Greggs Of The Midlands Greggs Plc
Address	Greggs 3 Dudley Street City Centre Wolverhampton West Midlands WV1 3EN
Ward	St Peters

Client Details	
Type	
Name	
Address	
Access Notes	

Details/Notepad

Details

Whilst in area noticed premises closed, contact made and was advised closed due to mice. Advised we would go out to assess and advise.

Comments

Notepad

IVA INFO

VISIT DETAILS:-

Visit Type:- Food Hygiene Official Inspection Date:- 16.11.2016 Officer [redacted]

ASSOCIATED ACTION DETAILS:-

Action Undertaken:- Food Hygiene Advisory Revisit

Actual Date of Action:- 16.11.2016

Additional Comments/Text:- re-visit, no access to flat above. no new evidence found, and pest records checked, NFA

Actioning Officer: [redacted]

VISIT DETAILS:-

Visit Type:- Administration/Office Work Date:- 14.11.2016 Officer [redacted]

ASSOCIATED ACTION DETAILS:-

Action Undertaken:- Letter

Actual Date of Action:- 14.11.2016

Additional Comments/Text:- email & letter with photos sent [redacted]

once we have restrictions I will upload onto IDOX record, but if you require a copy in the meantime please see Linda

Actioning Officer [redacted]

VISIT DETAILS:-

Visit Type:- Food Hygiene Information/Intelligence Date:- 11.11.2016 Officer [redacted]

ASSOCIATED ACTION DETAILS:-

Action Undertaken:- Food Hygiene Advisory Visit

Actual Date of Action:- 11.11.2016

Additional Comments/Text:- visited with [redacted] at 9:30am, [redacted] not present but [redacted] store manager was. she adv no further issues and that Mitie had already been. a thorough check by [redacted] & myself was carried out, and no evidence of mouse activity, some minor cleaning works outstanding. adv to remain vigilant and continue with cleaning. upon return to office discussed with [redacted] on the phone, and will meet up next wednesday to enter flat above store.

Actioning Officer [redacted]

VISIT DETAILS:-

Visit Type:- Food Hygiene Information/Intelligence Date:- 09.11.2016 Officer

ASSOCIATED ACTION DETAILS:-

Action Undertaken:- Food Hygiene Advisory Visit

Actual Date of Action:- 09.11.2016

Additional Comments/Text:- and I visited again but turned up at 7am. no issues, deep clean undertaken and proofing works done. adv will meet again on Friday as previously arranged.

Actioning Officer

VISIT DETAILS:-

Visit Type:- Food Hygiene Information/Intelligence Date:- 08.11.2016 Officer

ASSOCIATED ACTION DETAILS:-

Action Undertaken:- Food Hygiene Advisory Visit

Actual Date of Action:- 08.11.2016

Additional Comments/Text:- again premises closed and had walked passed and called office. & I visited, more activity been found, will be closed for rest of the day to undertake deep clean and maintenance also in. 2 Mities pest control officers present, had found another potential access point where the tracking dust had been disturbed from basement. I went into basement and saw area filled. back door bristle strip needs replacing and sealing around door frame. adv would re-visit tom at 8am

Actioning Officer

VISIT DETAILS:-

Visit Type:- Food Hygiene Information/Intelligence Date:- 03.11.2016 Officer

ASSOCIATED ACTION DETAILS:-

Action Undertaken:- Food Hygiene Advisory Visit

Actual Date of Action:- 03.11.2016

Additional Comments/Text:- Re-visit at 5:15am with 66 sticky boards laid down, nothing caught. lots of cleaning done and pest proofed - had found a hole around cables in party wall with adjacent premises and filled with wire wool. maintenance team had been out and removed panels etc, further cleaning in difficult areas required, but Greggs advised they would re-open, suggested they do another sticky board treatment overnight (not as many!) and to keep us informed.

Actioning Officer

VISIT DETAILS:-

Visit Type:- Administration/Office Work Date:- 03.11.2016 Officer

ASSOCIATED ACTION DETAILS:-

Action Undertaken:- Telephone

Actual Date of Action:- 03.11.2016

Additional Comments/Text:- Contacted the PA contact for H&S to clarify if have PAP for FH. she advised not at the moment - in hand.

later that day tel to advise that re-opened after cleaning everything. will forward documents requested asap or drop them in....

Actioning Officer

VISIT DETAILS:-

Visit Type:- Food Hygiene Information/Intelligence Date:- 02.11.2016 Officer

ASSOCIATED ACTION DETAILS:-

Action Undertaken:- **Food Hygiene Written Warning**

Actual Date of Action:- **02.11.2016**

Additional Comments/Text:-
Actioning Officer

From:
Sent: 16 November 2016 09:36
To:
Subject: RE: Greggs, Dudley Street, Wolverhampton. [PROTECT]

Hi [REDACTED]

Thanks, will forward it on.

Kind Regards,

From:
Sent: 16 November 2016 09:34
To:
Subject: FW: Greggs, Dudley Street, Wolverhampton. [PROTECT]

PROTECT

Please find attached the letter sent on Monday For the Attention of the Company Secretary.

Regards

Senior Officer
Public Protection (Commercial)
Regulatory Services
Wolverhampton City Council

From:
Sent: 14 November 2016 10:31
To:
Subject: Greggs, Dudley Street, Wolverhampton. [PROTECT]

PROTECT

Good Morning

Please find attached a letter regarding the store at 3 Dudley Street, Wolverhampton and our concerns regarding recent events.
A copy will placed in the post today too.

Should you have any queries, please do not hesitate to contact me.

Regards

Senior Officer
Public Protection (Commercial)
Regulatory Services
Wolverhampton City Council

This email has been scanned for email related threats and delivered safely by Mimecast.
For more information please visit <http://www.mimecast.com>

14th November 2016

CITY OF
WOLVERHAMPTON
COUNCIL

FAO: The Company Secretary
Greggs Plc
Greggs House
Quorum Business Park
Newcastle Upon Tyne
NE12 8BU

Dear Sir/Madam

Premises visited: **Greggs, 3 Dudley Street, City Centre, Wolverhampton, WV1 3EN**
Date of visit(s): **2nd, 3rd and 8th November 2016**

On the 2nd November I visited the above store accompanied by my colleague [redacted], District Officer. This was as a result of us being made aware that the store was closed due to mice activity. Although we were pleased to note that Greggs had taken appropriate action to close the store as mice had been sighted, I do however have some concerns regarding how the issue has been managed at this particular store and also your pest control procedure. I am happy to meet to go through these concerns should you wish to discuss them further, please do not hesitate to contact me either by telephone or email.

Having reviewed the **Mitie** pest control reports, the first sighting occurred on the 2nd August and it appears from the records that mice have intermittently been in the food premises since then – a total period of 3 months. It appears that rather than eradicating the problem, the issue has been 'managed' with the store closing on an ad-hoc basis, I am concerned that it appears that the store was only closed when a mouse was sighted and possibly re-opened that same day (although there is no record of such closures within the monitoring forms on site other than for the 2nd November). It also appears that similar action was not necessarily taken if droppings were found within the premises.

The **Mitie** pest control reports state that mouse activity/sightings were noted on the 2nd & 4th August, 31st August, an undated report (assume it's the 1st September); 13th September, 15th, 16th, 17th and 19th September. On the night of the 19-20th September, a total of 14 mice were caught on sticky boards. Further activity was found on the 23rd September. Also mice activity was noted on 19th, 21st, 24th and the 30th October. Then on the 2nd November when we visited a mouse had been sighted and caught on a trap within the premises.

Having reviewed the reports, no mention is made of any proofing issues until the 2nd September, and a number of additional proofing works were recommended within the biologist report which was undertaken on the 13th September, but again a number of

City of Wolverhampton Council
Civic Centre, St Peter's Square, Wolverhampton, WV1 1RP

 wolverhampton.gov.uk
 @WolvesCouncil
 WolverhamptonToday

these actions remained outstanding on the 2nd November. The biologist report also advised that all droppings should be cleaned up and that *"all units within the kitchen are pulled out and a deep clean carried out to the floor area"*. This deep clean remained unactioned and was still outstanding on the 2nd November when we visited (see enclosed photographs).

On the 8th November we again noticed that the store had closed and upon visiting, we were advised that this was due to another mouse sighting & droppings found within the premises. Mitie officers were on site and had identified another potential access point from the basement. Items 4734802/4, 474802/6 from the biologist report dated 13th September remained outstanding – nearly 2 months since these recommendations were made.

It is imperative that any potential access points are dealt with as a matter of urgency and actioned to prevent potential access into the food business, these are basic principles. It is very disappointing to note that such matters had not been remedied in a timely manner to assist you in eradicating the problem as soon as it emerged.

As you currently do not have a Primary Authority for Food Hygiene matters, I would also like to advise you of my concerns regarding your Pest Control Procedure, dated 30.04.16, namely:

It states: **NB.** *It is critical that all activity relating to pest control is recorded, dated & signed. All actions required must be taken.*

Upon reviewing the documents on site, other than on the 2nd November there is no mention of any activity, sightings, droppings or cleaning issues recorded anywhere within the Greggs monitoring documents. The only record of the ongoing activity is within the Mitie Pest Control reports. Clearly this is a failure and requires amending.

Point 11 of the procedure: *'Any sightings of pests must be reported to Area Manager and Food Safety Manager. The pest control contractor must be called out in the event of any major pest issues'*.

I have two issues with this statement, firstly it only mentions 'sightings' and not if droppings are found or any other indication of pest activity. Therefore it is not clear what the shop staff should do when droppings are found. My other concern is that it stipulates 'major' pest issues; surely any pest issue should be dealt with appropriately whether minor or major!

Point 20-22 deals with contaminated product, but does not mention what action to take for products which may have been contaminated e.g. when 14 mice have been caught what action should be taken regarding products exposed to potential contamination?

Also I feel that the flow diagram is also flawed, in that it only stipulates who to report the issue to, it does not detail what action the store or the Area/Food Safety Manager should take unless the 'activity persists'. Reading this it implies that even though pests are on site, as long as this has been reported then no further action is required and no time period is given... unless the activity persists – is this the next day or 3 months down the line? I would strongly advise that much more clarity is required within this

procedure, as again I can only assume that whilst the pest control technician is undertaking their checks every other day until 3 clear visits that the food business continues to trade with no other additional controls? The last box in the diagram states "where rodents are present, pest control technician must carry out a further visit 1 week later to ensure pest issue has been resolved" I can again only assume that Greggs are therefore advocating that the premises continues to trade where rodents are present for a week until the final visit a week later.

The Mitre reports:

Within a number of the pest control technician's reports there is no mention of any pest proofing works required until the report of the 2nd September - a month since the first call out visit. Also in a number of reports 'light droppings, or light signs' have been recorded – but what does 'light' mean? On the 2nd November, again 'light droppings' were noted but I certainly wouldn't have said that this was 'light' given the number of droppings found beneath and behind equipment in the servery area. Again having any amount of droppings is unacceptable in a food business, and I'm not sure why they feel the need to state 'light' as this is not helpful to anyone.

I appreciate that this letter is quite critical, but I am greatly concerned that a Greggs store in Wolverhampton continued to trade for 3 months whilst a pest issue was ongoing. If you have any questions or concerns about our visits or about this letter, please contact me on the number or email address provided above or the Food Lead Officer, and we will be glad to assist

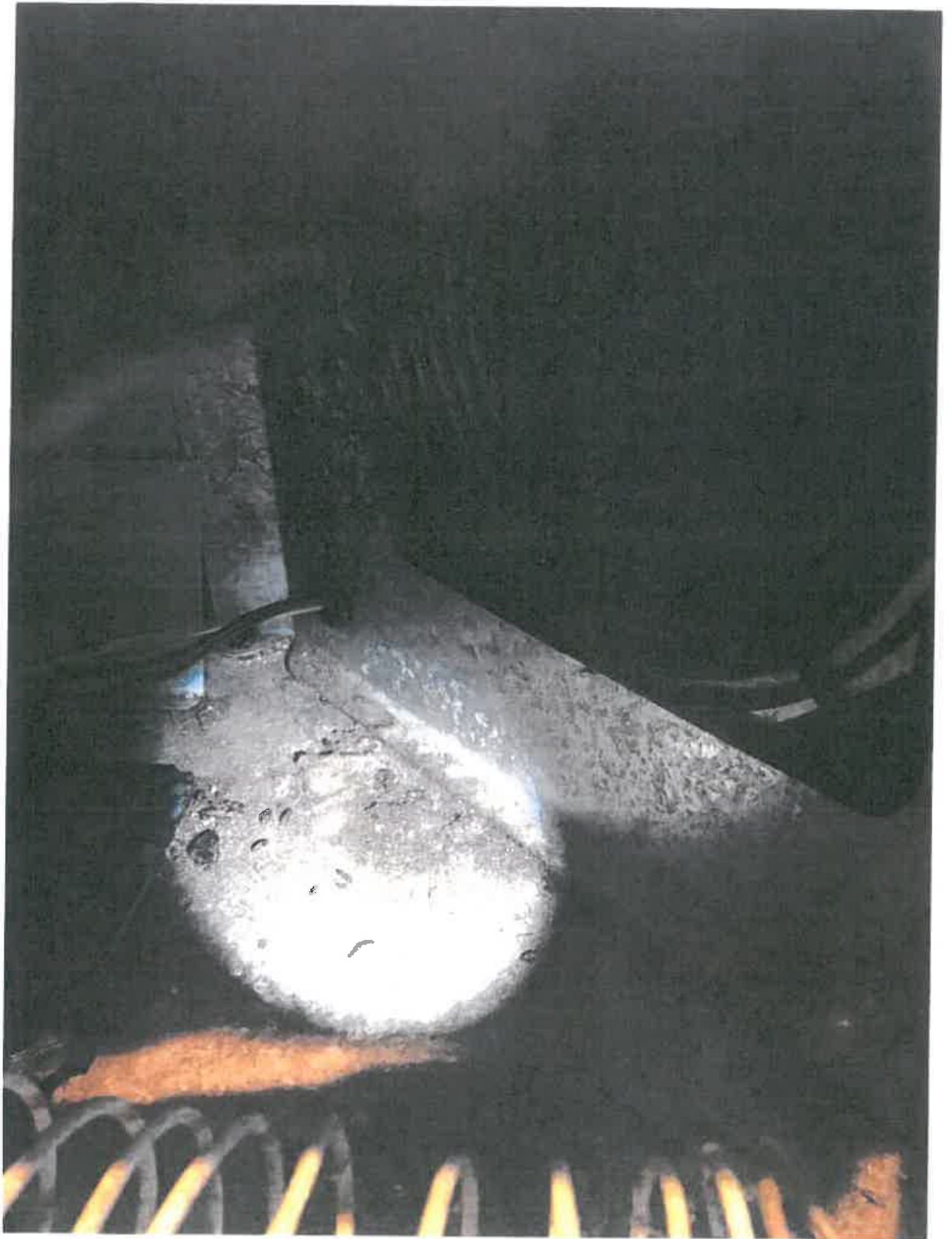
you turner

Yours sincerely

Senior Environmental Health Officer
Environmental Health (Commercial)
Public Protection











From: [redacted]
Sent: 14 November 2016 12:07
To: [redacted]
Subject: RE: Re: Greggs [PROTECT]

PROTECT

Hi [redacted]

Sorry for the slow response.

Happy to leave it in your capable hands.

From: [redacted]
Sent: 08 November 2016 11:43
To: [redacted]
Cc: [redacted]
Subject: Re: Greggs [PROTECT]

PROTECT

[redacted]

Just to update you with regard to the on-going issues at Greggs.

[redacted] and I visited again earlier today as it had been noticed that they were closed again, with a note on the door. They have closed due to issues with mice again, as a mouse had been sighted on Sunday and further droppings had been seen throughout when staff opened this morning. Pest control was on site and had noticed activity around some cables coming up from their basement, which they had sealed, although when I looked it was clear that further proofing was required as gaps were still present around the cables. I have advised that these should also be filled. There are gaps present around the door leading onto King Street, last week Greggs had put a bristle strip on it but this has been damaged, and when I asked if they were replacing this, the Food Safety Manager for the region appeared reluctant as it's not their door & he believed it was Eat4Less's issue. I explained that they've proofed 95% and it would make sense to seal any potential access areas/points to prevent ingress but that's a decision for the company to make.

They have the maintenance team coming in this afternoon to move some units to enable cleaning to be carried out, and then to panel these units so no further debris can fall behind them. Contract cleaners are also on site today to undertake a deep clean, and [redacted] & I will visit in the morning to assess the situation. We asked if a sticky board treatment would be carried out and their pest control company are reluctant. Traps have been laid together with bait. [redacted] and I will continue to monitor and visit until the problem has been eradicated.

The issue with mice activity at the site has been on-going since 3rd August and it appears that they have been 'managing' the situation instead of eradicating the problem & I advised them of this on the 2nd November. We cannot take action against Greggs on the days we've visited as they had already closed and were therefore not trading so no offences were committed. I'll have a meeting with [redacted] this afternoon to see how we can put pressure on the company and also advise them of

the unacceptable time period it has taken the company to deal with the problems. They do not have a Primary Authority agreement for FH, but I do have concerns regarding their pest control procedures, which I will raise with the company.

Officers are now on site at Eat4Less as they are open and trading....

Let me know if there's anything else we need to do or a different way of dealing with this.... Any ideas gratefully received!

Thanks

Senior Officer

City of Wolverhampton Council

From: [REDACTED]
Sent: 09 November 2016 15:57
To: [REDACTED]
Subject: RE: Greggs Dudley Street [PROTECT]

Hi [REDACTED]

Yes they will be doing around that door frame

Thanks.

From: [REDACTED]
Sent: 09 November 2016 15:54
To: [REDACTED]
Subject: RE: Greggs Dudley Street [PROTECT]

PROTECT

Thanks for the update [REDACTED] are they sealing around that door frame too?

Regards
[REDACTED]

Senior Officer
[REDACTED]

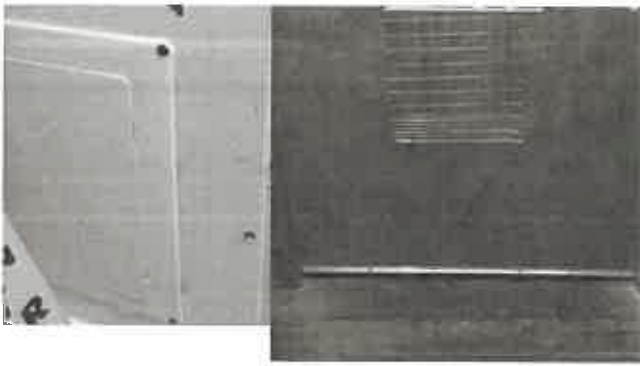
City of Wolverhampton Council

From: [REDACTED]
Sent: 09 November 2016 13:56
To: [REDACTED]
Cc: [REDACTED]

Subject: Greggs Dudley Street
Importance: High

Hi [REDACTED]

Just a quick update, that brush stripping on outside alley way door has now been replaced and the loose inspection panel has been secured to the wall.



Kind Regards.



www.greggs.co.uk

 Please consider the environment before printing this email

This email and any files transmitted with it are confidential and intended solely for the use of the individual or entity to whom they are addressed. If you have received this email in error please notify the system manager. This message contains confidential information and is intended only for the individual named. If you are not the named addressee you should not disseminate, distribute or copy this e-mail. Please notify the sender immediately by e-mail if you have received this e-mail by mistake and delete this e-mail from your system. If you are not the intended recipient you are notified that disclosing, copying, distributing or taking any action in reliance on the contents of this information is strictly prohibited.

This email has been scanned for email related threats and delivered safely by Mimecast.
For more information please visit <http://www.mimecast.com>

This email has been scanned for email related threats and delivered safely by Mimecast.
For more information please visit <http://www.mimecast.com>

From: [REDACTED]
Sent: 07 November 2016 11:14
To: [REDACTED]
Subject: RE: Greggs, 3 Dudley Street, Wolverhampton, WV1 3EN - Legally Privileged [PROTECT]

PROTECT

Hi [REDACTED] no problems, how are you fixed Friday morning at 9:30am?

Hope that suits
Regards

Senior Officer

City of Wolverhampton Council

From: [REDACTED]
Sent: 07 November 2016 09:19
To: [REDACTED]
Cc: [REDACTED]
Subject: RE: Greggs, 3 Dudley Street, Wolverhampton, WV1 3EN - Legally Privileged [PROTECT]
Importance: High

Good Morning [REDACTED]

Thanks for your email, I would like to be present if that's ok. I am available to meet onsite this Thursday or Friday at any time.

Kind Regards,



From: [REDACTED]
Sent: 04 November 2016 15:46
To: [REDACTED]
Cc: [REDACTED]
Subject: RE: Greggs, 3 Dudley Street, Wolverhampton, WV1 3EN - Legally Privileged [PROTECT]
Importance: High

Hi

Just had confirmation back from our Maintenance manager that the deep clean of under / behind the rear metal work top unit will be undertaken on Monday evening. This unit will be pulled out from the wall to allow for full inspection and cleaning to take place. I have also been informed that (if possible) they will look to try panel plate the back of it which would stop any debris falling behind it and prevent any future accumulations.

All glue boards put down last night were clear and there was no fresh activity or signs of activity found on today's pest control inspection.

Kind Regards,



www.greggs.co.uk

 Please consider the environment before printing this email

This email and any files transmitted with it are confidential and intended solely for the use of the individual or entity to whom they are addressed. If you have received this email in error please notify the system manager. This message contains confidential information and is intended only for the individual named. If you are not the named addressee you should not disseminate, distribute or copy this e-mail. Please notify the sender immediately by e-mail if you have received this e-mail by mistake and delete this e-mail from your system. If you are not the intended recipient you are notified that disclosing, copying, distributing or taking any action in reliance on the contents of this information is strictly prohibited.

This email has been scanned for email related threats and delivered safely by Mimecast.
For more information please visit <http://www.mimecast.com>

From: [REDACTED]
Sent: 04 November 2016 11:04

To:

Subject: RE: Greggs, 3 Dudley Street, Wolverhampton, WV1 3EN - Legally Privileged [PROTECT]

PROTECT

Morning

Many thanks for the email, I will review the documents and get back to you should I have any queries. How was the store this morning following last night's sticky board treatment? And when is the deep clean being undertaken?

I'm working from home today, so am only contactable via email, but will phone you next week again to touch base.

I can also assure you that the documents sent will be treated as commercially sensitive.

Kind Regards

Senior Officer

City of Wolverhampton Council

From:

Sent: 03 November 2016 17:22

To:

Cc:

Subject: Greggs, 3 Dudley Street, Wolverhampton, WV1 3EN - Legally Privileged

Importance: High

Good Afternoon

As discussed please find attached a copy of our Pest Control Procedure and copies of the hand written pest control inspection reports held on site for the above premises going back to 02/08/16. Please be advised that the attached documents are commercially sensitive to Greggs and our suppliers and should not be distributed to any other party without prior permission from Greggs.

Just to advise our pest control contractor will be carrying out another glue board treatment tonight (3/11/16). If you have any questions, require any further information or wish to meet on site again at any time please do not hesitate to contact me.

Kind Regards,

From: [redacted]
Sent: 03 November 2016 17:22
To: [redacted]
Cc: [redacted]

Subject: Greggs, 3 Dudley Street, Wolverhampton, WV1 3EN - Legally Privileged
Attachments: Greggs Mitie Pest Control Reports Wolverhampton Dudley Street.pdf; Greggs Pest Control Procedure.pdf; QA Biologist Inspection Report.pdf

Importance: High

Follow Up Flag: Follow up
Flag Status: Flagged

Categories: booked appointment

Good Afternoon [redacted]

As discussed please find attached a copy of our Pest Control Procedure and copies of the hand written pest control inspection reports held on site for the above premises going back to 02/08/16. Please be advised that the attached documents are commercially sensitive to Greggs and our suppliers and should not be distributed to any other party without prior permission from Greggs.

Just to advise our pest control contactor will be carrying out another glue board treatment tonight (3/11/16). If you have any questions, require any further information or wish to meet on site again at any time please do not hesitate to contact me.

Kind Regards,



www.greggs.co.uk

 Please consider the environment before printing this email

This email and any files transmitted with it are confidential and intended solely for the use of the individual or entity to whom they are addressed. If you have received this email in error please notify the system manager. This message contains confidential information and is intended only for the individual named. If you are not the named addressee you should not disseminate, distribute or copy this e-mail. Please notify the sender immediately by e-mail if you have received this e-mail by mistake and delete this e-mail from your system. If you are not the intended recipient you are notified that disclosing, copying, distributing or taking any action in reliance on the contents of this information is strictly prohibited.

This email has been scanned for email related threats and delivered safely by Mimecast.
For more information please visit <http://www.mimecast.com>

Food Premises intervention report

Name and address of premises visited:	egg, Dudley Road, Kidderminster					
Type of business	Restaurants and Caterers	Retailers	Primary producers	Manufacturers and Packers	Importers/Exporters	Distributors/Transporters

Date and time of visit(s):	20/11/16 @ 1.30pm					
Name of person(s) present at visit(s):						
Type of visit:	Inspection	Monitoring	Surveillance	Verification	Audit	Sampling
Relevant Food Law:	<p>Food Safety and Hygiene (England) Regulations 2013 Regulation (EC) no. 853/2004 Hygiene of Foodstuffs Food Safety Act 1990 Regulation (EC) no. 4169/2011 Food Information for Consumers Health and Safety at Work etc. Act 1974 Health and Safety Regulations made under the Act</p>					
Areas where observations were made:	Entire premises	Part of premises: (to specify)				
Documents/records examined:	Food Control Records					
Follow up action:	Do not allow at 5:15am notice note on procedure					

20/05/2018
17:30
18:00
18:30
19:00
19:30
20:00

**Food Premises
Intervention report**

The following matter(s) need your action to ensure safe food is being provided at/from the premises:

Visit today was with regard to shop closed due to noise - working in shop. Visit was to assess situation and provide advice.

Workings had already closed the business however we are concerned at the length of time the noise activity has been continuing at this time. The first noise report was made at 11:00 and further noise were reported at 11:30 and 12:00. Noise is reported to be coming from the roof of the shop to be used.

Actions:

- 1. Thoroughly clean and disinfect all surfaces, particularly behind/beneath equipment.
- 2. Dispose of any foods open to contamination and place packaging etc in closed containers.
- 3. Seal off all air holes/gaps in the building by the sofa in front of shop, in walls outside to a level where we recommend fill with urea formaldehyde board treatment to be undertaken by Mike tonight. Will re-visit at 5:15am tomorrow morning.

Please contact me if you need any help:

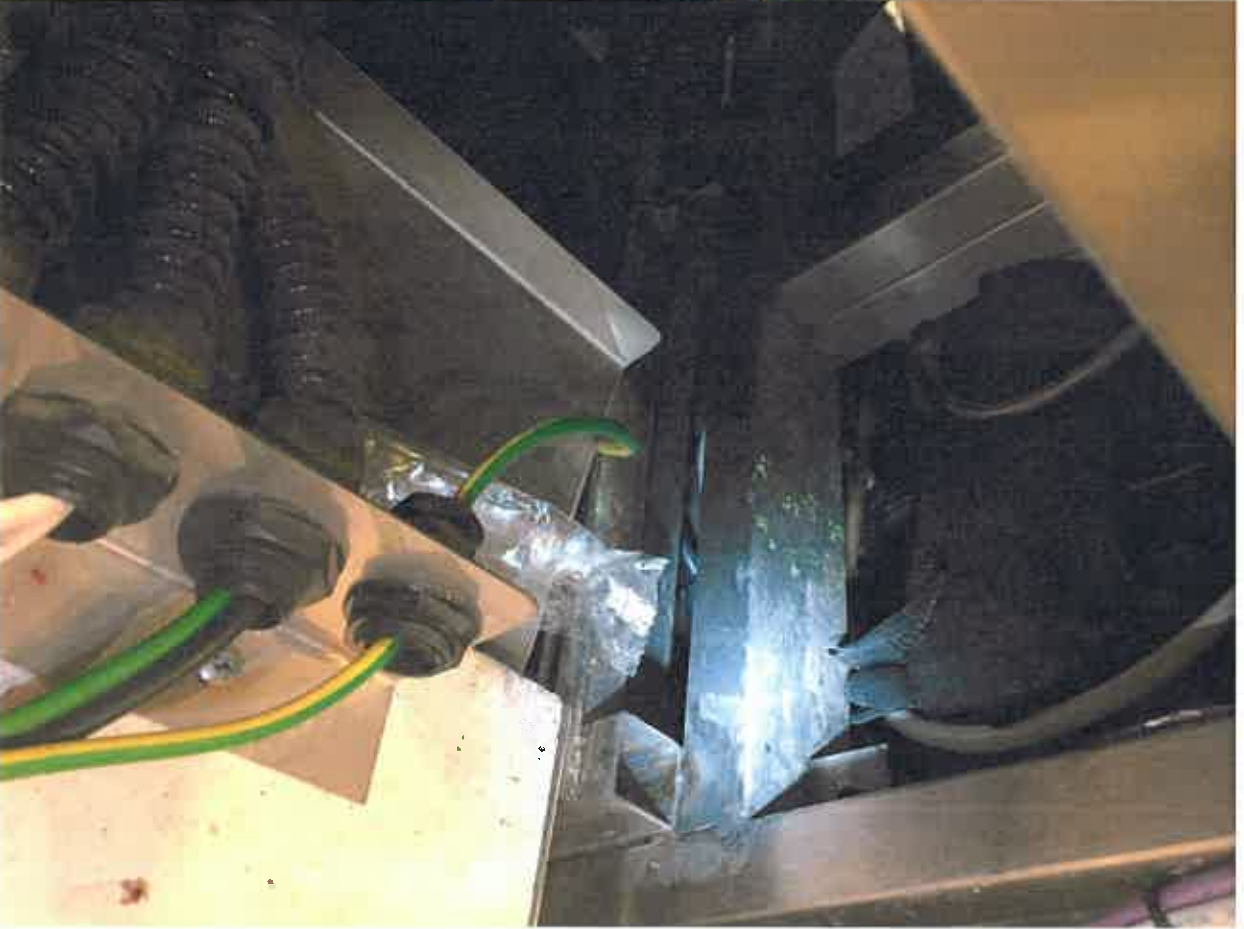
Environmental Health (Commercial)
Civic Centre, Wolverhampton WV1 1DA

Date:

Signed:

Photographs taken on 2/11/16.

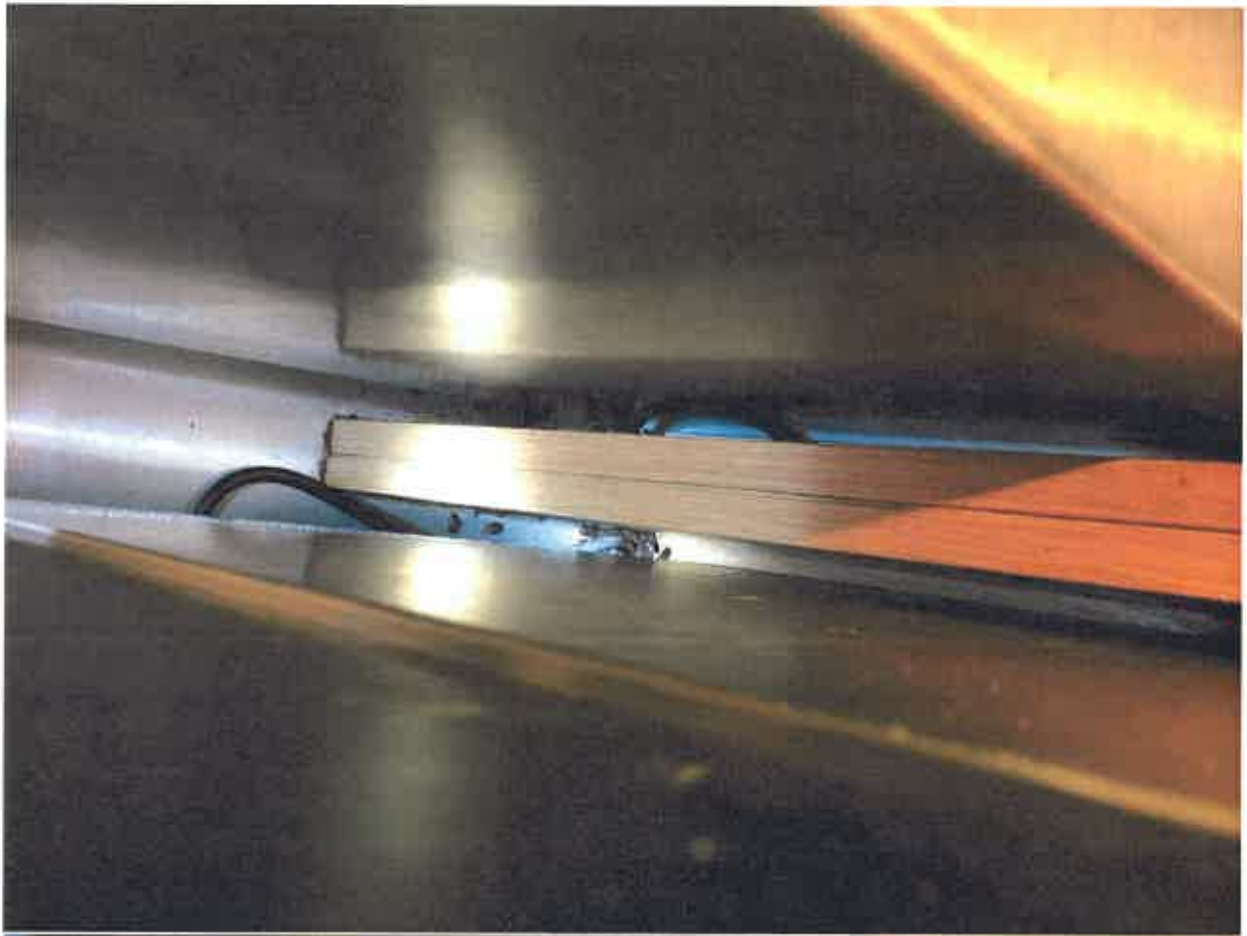


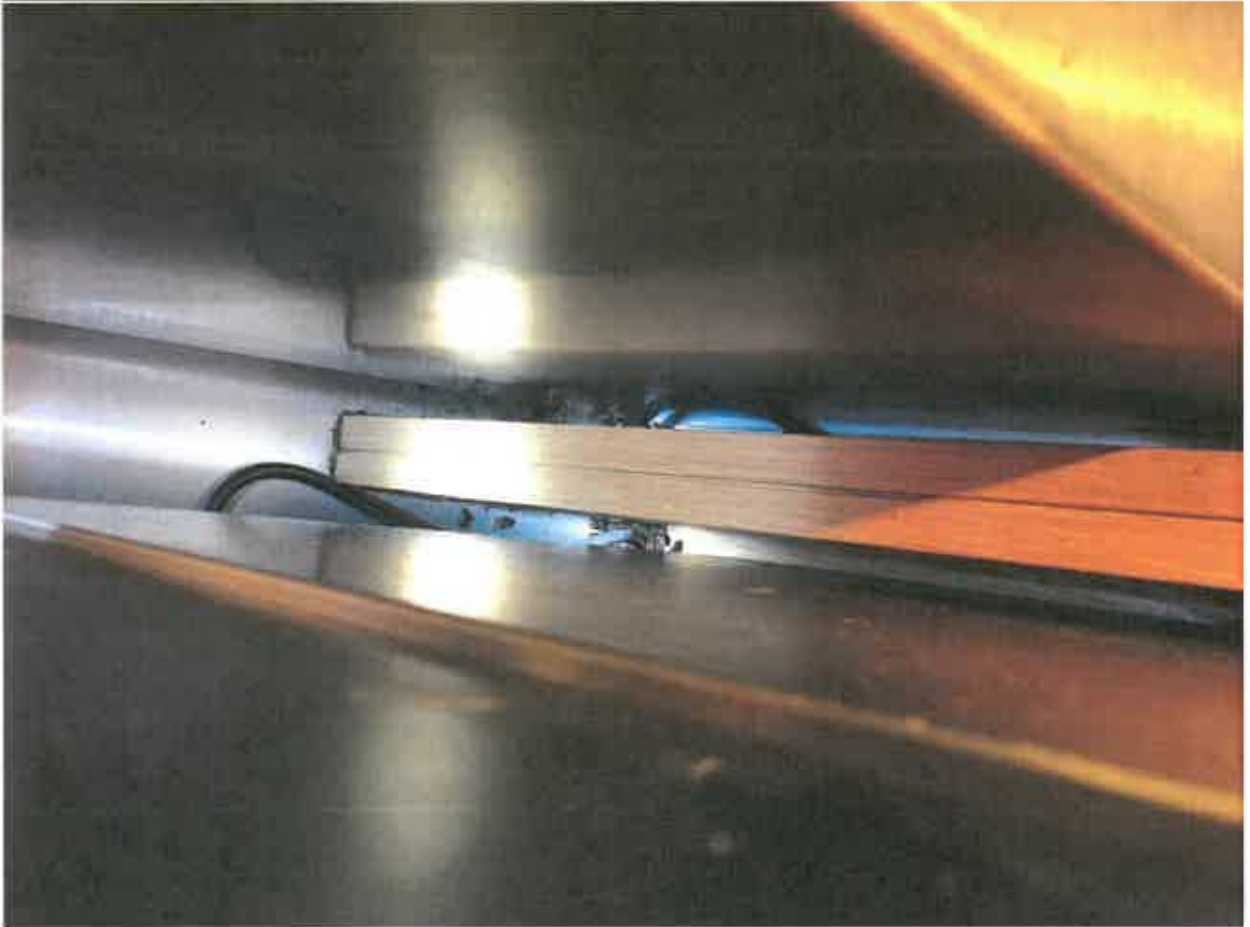
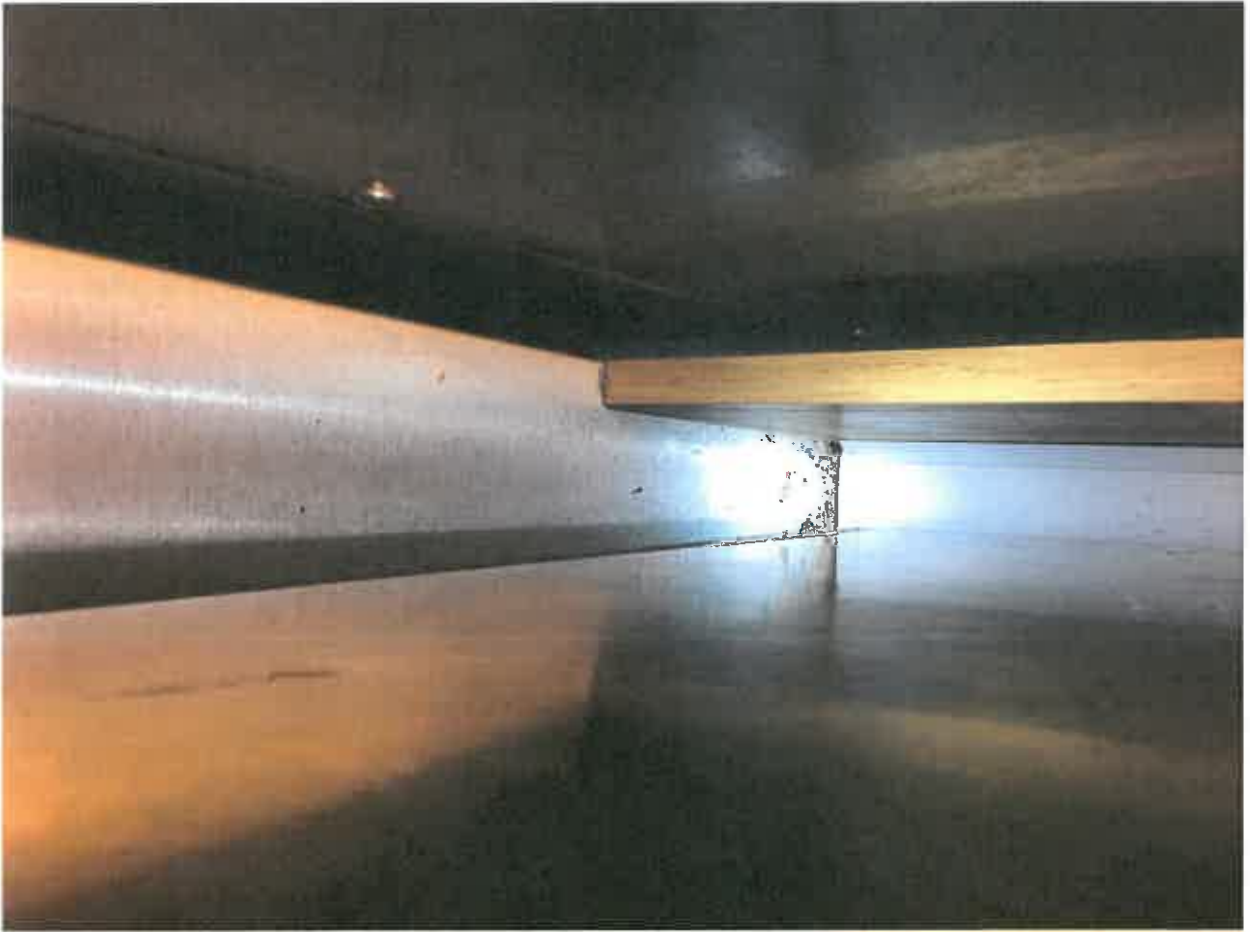














* required information

Section 1 of 6

You can save the form at any time and resume it later. You do not need to be logged in when you resume.

System reference

Not Currently In Use

This is the unique reference for this application generated by the system.

Your reference

Greggs Wolverhampton

You can put what you want here to help you track applications if you make lots of them. It is passed to the authority.

Are you an agent acting on behalf of the applicant?

Yes No

Put "no" if you are applying on your own behalf or on behalf of a business you own or work for.

Applicant Details

First name

Family name

E-mail address

Main telephone number

Include country code.

Other telephone number

Indicate here if you would prefer not to be contacted by telephone

Are you:

- Applying as a business or organisation, including as a sole trader
 Applying as an individual

A sole trader is a business owned by one person without any special legal structure. Applying as an individual means you are applying so you can be employed, or for some other personal reason, such as following a hobby.

Applicant Business

Is your business registered in the UK with Companies House? Yes No

Registration number

Business name

Greggs Plc

If your business is registered, use its registered name.

VAT number

GB

059880474

Put "none" if you are not registered for VAT.

Legal status

Public Limited Company

Continued from previous page...

Your position in the business

Home country

The country where the headquarters of your business is located.

Registered Address

Address registered with Companies House.

Building number or name

Street

District

City or town

County or administrative area

Postcode

Country

Section 2 of 6

THE FOOD BUSINESS ESTABLISHMENT

Name of food business (trading name)

Address Of Establishment

Is the address the same as (or similar to) the address given in section one?

If "Yes" is selected you can re-use the details from section one, or amend them as required. Select "No" to enter a completely new set of details.

Yes

No

Building number or name

Street

District

City or town

County or administrative area

Postcode

Telephone number

Section 3 of 6

THE FOOD BUSINESS OPERATOR

Name Of Food Business Operator

First name

Family name

Continued from previous page...

Address Of Food Business Operator

Building number or name	Greggs, Fernwood House
Street	Clayton Road
District	Jesmond
City or town	Newcastle Upon Tyne
County or administrative area	
Postcode	NE2 1TL
Country	United Kingdom

Contact Details

You must enter a valid e-mail address

E-mail	
Telephone number	

Section 4 of 6

TYPE OF FOOD BUSINESS

*Check all that apply

- | | |
|--|--|
| <input type="checkbox"/> Food manufacturing/processing | <input type="checkbox"/> Hospital/residential home/school |
| <input type="checkbox"/> Packer | <input type="checkbox"/> Hotel/pub/guest house |
| <input type="checkbox"/> Importer | <input type="checkbox"/> Private house used for a food business |
| <input type="checkbox"/> Wholesale/cash and carry | <input type="checkbox"/> Moveable establishment e.g. ice cream van |
| <input type="checkbox"/> Distribution/warehousing | <input type="checkbox"/> Food broker |
| <input checked="" type="checkbox"/> Retailer (including farm shop) | <input checked="" type="checkbox"/> Takeaway |
| <input checked="" type="checkbox"/> Restaurant/Café/snack bar | <input type="checkbox"/> Primary producer- Livestock |
| <input type="checkbox"/> Market/Market stall | <input type="checkbox"/> Primary Producer – Arable |
| <input type="checkbox"/> Staff restaurant/canteen/kitchen | <input type="checkbox"/> Other |
| <input type="checkbox"/> Catering | |

Section 5 of 6

BUSINESS OPERATION

Is this a new business?

- Yes No

Section 6 of 6

DECLARATION

THE INFORMATION GIVEN MAY BE HELD IN MANUAL OR COMPUTERISED FORM AND WILL BE SUBJECT TO THE PROVISIONS OF THE DATA PROTECTION ACT 1998

Continued from previous page...

* This authority is under a duty to protect the public funds it administers, and to this end may use the information you have provided on this form for the prevention and detection of fraud. It may also share this information with other bodies responsible for auditing or administering public funds for these purposes.

Ticking this box indicates you have read and understood the above declaration

This section should be completed by the applicant, unless you answered "Yes" to the question "Are you an agent acting on behalf of the applicant?"

Full name

Capacity

Date / /
dd mm yyyy

[Add another signatory](#)

Once you're finished you need to do the following:

1. Save this form to your computer by clicking file/save as...
2. Go back to <https://www.gov.uk/apply-for-a-licence/food-premises-registration/wolverhampton/apply-1> to upload this file and continue with your application.

Don't forget to make sure you have all your supporting documentation to hand.

OFFICE USE ONLY

Applicant reference number

Fee paid

Payment provider reference

ELMS Payment Reference

Payment status

Payment authorisation code

Payment authorisation date

Date and time submitted

Approval deadline

Error message

Is Digitally signed

< Previous 1 2 3 4 5 6 Next >

foodandsafety@wolverhampton.gov.uk

Group Safety Health and Environmental
Manager
Greggs Plc
Fernwood House
Clayton Road
Jesmond
Newcastle Upon Tyne
NE2 1TL

28th June 2012

Dear Sir/Madam

Food Hygiene (England) Regulations 2006
Health & Safety at Work etc. Act 1974
Greggs of the Midlands, 3 Dudley Street, City Centre

I refer to my inspection of the above premises commencing at 9.55 on 27/06/2012. The purpose of the inspection was to check compliance with the legislation through an assessment of working practices, staff competence and facilities provided.

The attached form summarises the inspection and the schedule details the works required. Also enclosed is your food hygiene rating certificate indicating the overall standards of food hygiene following the inspection. Businesses are strongly encouraged to display their certificate in a prominent position at the premises so that customers may see their rating. It should be noted that the certificate will remain the property of Wolverhampton City Council. You should ensure you display only your current certificate and any changes or alterations to these certificates could be subject to legal action under the Consumer Protection from Unfair Trading Regulations 2008. Further information on the scheme and a full list of premises ratings can be found at www.wolverhampton.gov.uk/sotd.

If you have difficulties with any of the requirements or if you need to discuss any of the points in greater detail please do not hesitate to contact me. Similarly, if you feel any of the requirements are not justified you should contact my manager within 14 days of receipt of this letter on telephone number or in writing to the address at the top of the page.

Yours faithfully

Compliance Officer
Environmental Health (Commercial)

Cc: Greggs of the Midlands, 3 Dudley Street, Wolverhampton, WV1 3EN

INSPECTION REPORT FORM

NAME & ADDRESS OF PREMISES	Greggs of the Midlands 3 Dudley Street City Centre Wolverhampton WV1 3EN
PERSON(S) ACCOMPANYING	
AREAS INSPECTED	All Food Areas

RECORDS/DOCUMENTATION EXAMINED		Pest Control Contract Staff Training Schedule Stock Rotation Schedule Waste Contract Cleaning Schedule Refrigerator Temperature Records Delivery Records				
OFFICIAL SAMPLES TAKEN		None				
INSPECTION TYPES	FOOD HYGIENE	Full Inspection				
	FOOD STANDARDS	Inspection Not Due				
	HEALTH & SAFETY	Inspection Not Due				
LEGISLATION CONTRAVENED		Regulation (EC) 852/2004 Food Hygiene (England) Regulations 2006				
SUMMARY OF FINDINGS AND ACTION TO BE TAKEN		Premises found to be generally compliant with food hygiene legislation, minor recommendations only. See attached schedule of works.				
PREMISES STAR RATING		0 STARS	1 STAR	2 STARS	3 STARS	4 STARS
						✓

Greggs of the Midlands, 3 Dudley Street

27th June 2012

5 Stars

27th August 2014



To: [redacted]
Address: 3-4 Dudley Street
Wolverhampton
cc. Head Office.

Tel: (01902) 55 [redacted]

Dear Sir/Madam

Food Hygiene (England) Regulations 2006
Regulation (EC) 852/2004
Food Labelling Regulations 1996
Health & Safety at Work etc Act 1974
Premises details: As Above

I refer to my inspection of the above mentioned premises on the 27th June 2016 at 9:55 am/pm when I was accompanied by [redacted] with whom I left the copy of the report.

Please find attached a copy of the inspection report detailing my findings at the time of the inspection. You are advised that the matters detailed in the 'action needed section' should receive your attention to ensure compliance with current legislation.

I will arrange to re-visit your premises in [redacted] weeks time to ensure that the works in the 'action needed section' have been completed. *(Delete if necessary)*.

I will arrange to send your Food Hygiene Rating Certificate indicating the overall standard of food hygiene following the inspection.

Businesses are strongly encouraged to display their certificate in a prominent position at the premises so that customers may see their rating. It should be noted that the certificate will remain the property of Wolverhampton City Council. Further information on the scheme and a full list of premises ratings can be found at www.wolverhampton.gov.uk/sotd

If you have difficulties with any of the requirements or if you need to discuss any of the points in greater detail please do not hesitate to contact me. Similarly, if you feel any of the requirements are not justified you should contact my manager [redacted] within 14 days of receipt of this letter on telephone number [redacted] or in writing to the address at the top of the page.

Yours faithfully

[redacted signature]

Food and Environmental Safety
Complaints Officer

Retail establishment inspection form.

Premises Name	Greys	Date / Time of inspection	01.57 27/10/12
Premises address	3-6 Dudley Street, W. Hill		
3FBB pack /equivalent available & completed	Company procedures in place		
	Action needed:		
Training received	All in place - company policy		
	Action needed:		
Accompanying person name		FBO/NEW	PRO Employee

Temperature Monitoring of refrigeration unit			
Are temperature checks being taken for:	Y	N	Temperatures at time of visit -
Deliveries	Y	-	All ok
Chilled Storage	Y	-	
Frozen Storage	-	-	
Action needed:	to have rules for how display controlled (temp of shop unit) repaired.		
Are checks being recorded?	Y	N	How and where?
	Y	-	Daily log book
Action needed:	None		

Date coding			
Are products date checked daily?	Y	N	
Sale or return in place? (Days)	Y	N	Not Applicable
Any previous history of use by's?	Y	N	If Y details -
Any current evidence of products passed their use by date? Detail advice given.	List products:		
Action needed:			
C = Contravention of Legislation BP = Best Practice I = For information			

Evidence of foreign labelling

Action needed:

N/A

Pest Control

Are staff aware of signs of infestation to look for? (gnawing, food spills, droppings, dead bodies etc)

Y

N

Action needed:

Pest control contract?

Y

N

Name of contractor –
Exams
Date of last visit and comments –
15/10/12 – clear

Pest proofing issues? If Yes detail advice given:

Y

N

Action needed:

Any evidence of pest activity at time of intervention visit?

Y

N

If Y give details

Action needed:

Structural / Cleaning issues

Are there any current cleaning issues? Give details:

Action needed:

Prevention with floor needs further clean
Regular deep clean required

Provision of cleaning facilities? Give details:

Action needed:

compliant

Are there any current structural issues?

Provision of facilities for staff?

All compliant

Action needed:

Trade waste contract detail

Contract details

Bin size

TITLE: Pest Control Procedure

Issue No. 7

Dated 30.04.16

Cancels Issue No. 6

Dated: 01.04.15

Page 1 of 3

WRITTEN BY: []	APPROVED BY: []	JOB TITLE Group Technical Manager Retail
--------------------	---------------------	---

PEST CONTROL

Objective: To describe the process of pest control in our shops.

NB. It is critical that all activity relating to pest control is recorded, dated & signed. All actions required must be taken.

Routine Inspections

1. Each shop will have a Pest Contractor Folder. This will contain details of the contract, site bait plan, contacts and all routine and special visits.
2. All shops to receive inspections from an approved pest control company. This equates to a standard of 8 inspections per annum - 6 routine inspections and 2 biologist inspections this may be increased or decreased depending on the pest activity history in a shop.
3. All Pest Control Contractors will complete the Shop Visitor Contractor Register on every visit.
4. During the visit, the pest contractor will conduct a thorough inspection of the entire premises, including basements, voids and upstairs areas if applicable.
5. On completion of the inspection, the contractor must complete an inspection report detailing findings of the visits, any treatment carried out and any subsequent actions required. This report must be filed in the pest control folder within the shop.
6. A member of the shop management team must sign the report to indicate that they have read and understood it.
7. Any proofing recommendations must be reported to maintenance and then log the job number in the Maintenance Folder and on the pest control report. Minor proofing may be carried out by the Pest Control Contractors.
8. If no job number is provided record the name of the person to whom the job was reported and the date.
9. Once the job has been completed, sign off on the pest control report.
10. All cleaning recommendations must be carried out as soon as possible. Once completed, sign off and date the pest control report.

Reporting of Pest Issues

11. Any sightings of pests must be reported to Area Manager and Food Safety Manager. The pest control contractor must be called out in the event of any major pest issues.

TITLE: Pest Control Procedure

Issue No. 7

Dated 30.04.16 Cancels Issue No. 6

Dated: 01.04.15

Page 2 of 3

12. Please inform the pest contractor and Food Safety Manager of any un-used/locked rooms or flats which will need inspecting to check for signs of pests.
13. When the pest control contractor attends site, ensure they are provided with as much information as possible regarding the situation. This will enable them to effectively inspect and treat the problem.
14. Where sightings of rodents have been identified in the shops then the approved pest control company should carry out follow up visits.

Electric Fly Killing Units

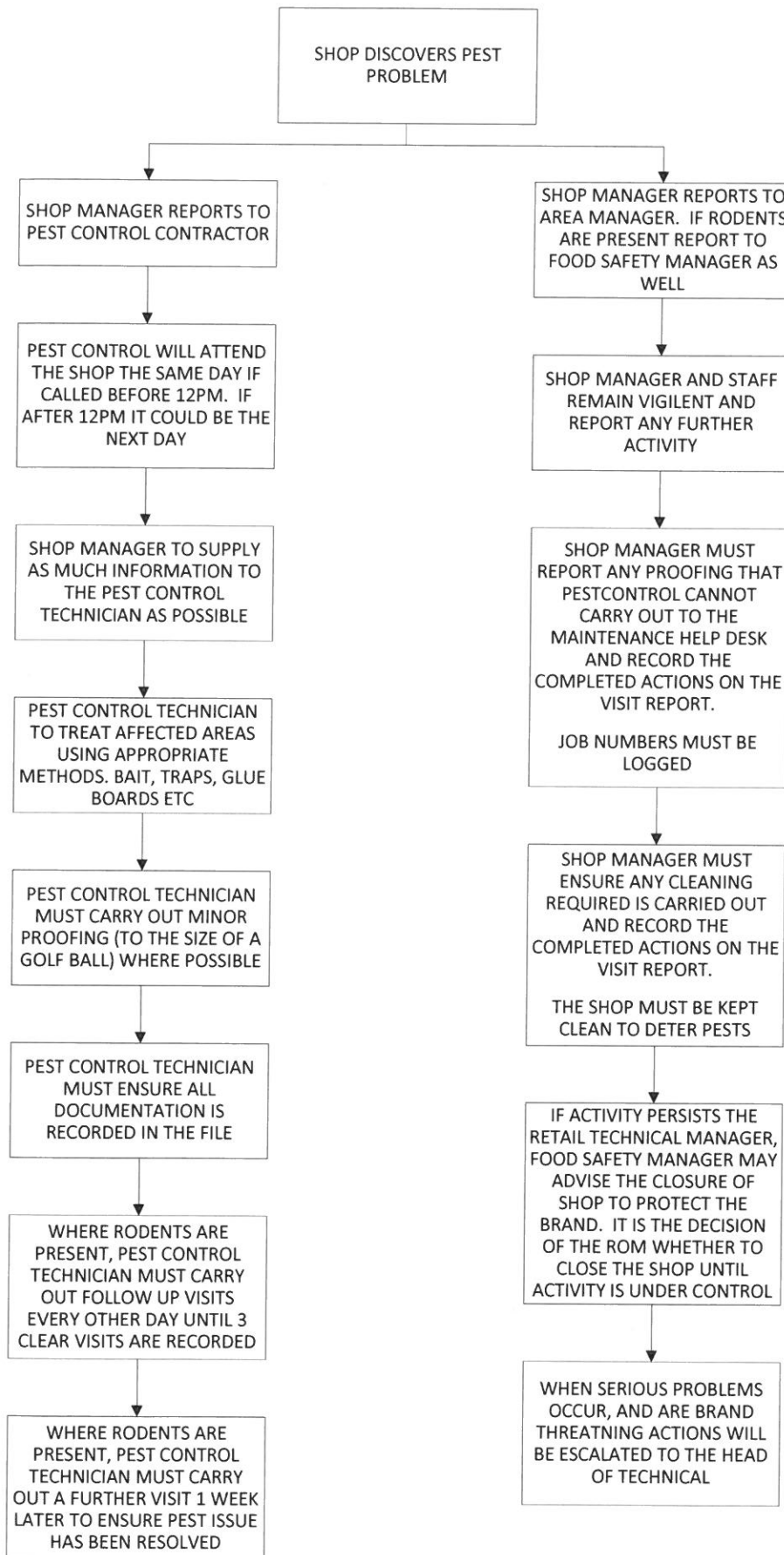
15. Electric fly killing units are maintained and cleaned on a regular basis by the approved pest control company.
16. The units are cleaned minimum of two times per year and the contents analysed to allow the identification of any trends.
17. The tubes in the fly units are changed annually to ensure maximum efficiency of the units.
18. Any tubes that are not working must be reported to the Maintenance Department and the job reference number recorded in the maintenance folder.
19. Open, exposed product/ ingredient must not be stored over a EFK Unit

Product Contamination

20. Where products are infested or have come in to contact with any type of pest then they must be disposed of. Inform Area Manager immediately.
21. All equipment, utensils & surrounding areas that may have come into contact with any type of pests is to be thoroughly washed, sanitised and checked prior to use.
22. The contaminated product should be double bagged and where shops have external refuse areas it should be removed to this area immediately. In the case of shops that have allocated internal refuse areas then it should be placed in this area and disposed off as soon as possible.
23. Fly spray is not to be used in shops unless they have approval from Retail Technical Manager. This approval must include full documented Health & Safety and Food Safety Risk assessment.

References / Documentation

Pest Control File



18th November 2016

FAO: The Company Secretary
Foods 1 Ltd
Unit 7, Bilston Key Industrial Estate
Bilston
Wolverhampton
WV14 7DW

Dear Sir/Madam,

**Food Safety and Hygiene (England) Regulations 2013, Regulation (EC) No 852/2004
Premises: Eat 4 Less, 4 Dudley Street, Wolverhampton**

I refer to the series of visits made to the above premises on the 28th June, 12th July, 2nd, 3rd, 4th, 5th and 15th November 2016.

The purpose of the collective visits was to check compliance with food hygiene legislation through an assessment of working practices, staff competence and facilities provided.

It was apparent through observations made during these visits that you are not complying with your legal obligations as a food business operator, and it was disappointing to note that food handling staff had a lack of understanding relating to basic food hygiene requirements to their work activity. There was also a lack of implementation and monitoring of your food safety management system.

I refer you to my previous reports dated the 12th July and 2nd November 2016 to which I enclose for your examination. I would summarise the points below for your immediate attention and remedy that still remain outstanding:

1. On the 28th June and 15th November staff were observed not washing their hands after handling raw meat and eggs. This would allow the spread of contamination of ready to eat products and hand contact services.

Under (EC) No 852/2004 Annex II Chapter VII paragraph (1):

“Every person working in a food-handling area is to maintain a high degree of personal cleanliness”.

2. On the 2nd November it was established that there was an active infestation of mice at the premises, where by you agreed to voluntary close until the assessment made by Officers of the Council, namely my colleague Senior Environmental Health Officer, and I were satisfied that an imminent risk no longer existed. It was established that there were a number of pest entry points. On the 15th November the premises was still not adequately pest proofed.

Under (EC) No 852/2004 Annex II Chapter I paragraph (2) (c):

“The layout, design, construction, siting and size of premises are to permit good food hygiene practices, including protection against contamination and, in particular, pest control” and;

Under (EC) No 852/2004 Annex II Chapter IX paragraph (4):

“Adequate procedures are to be in place to control pests”.

3. On the 12th July during a meeting held with it was brought to my attention that you had established and put into place a management system based on HACCP principles, this included opening checks for fridge temperatures. On the 15th November it was established that checks were not being made and you were not aware if food which was stored within fridges for such long periods of time was safe to eat. The store manager advised that staff should have been making checks and he advised that had not been making his own checks to verify such matters.

 wolverhampton.gov.uk

 @WolvesCouncil

 WolverhamptonToday

Under (EC) No 852/2004 Article 5:

Food business operators shall identify...“the critical control points at the step or steps at which control is essential to prevent or eliminate a hazard or reduce it to acceptable levels” and establish “critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards”.

4. On the 15th November the newly installed display which is above the steam cooker and hot hold is made of a material that is absorbent and not readily cleansable. I would recommend that you paint this with a suitable paint or cover with plastic sheeting.

Under (EC) No 852/2004 Annex II Chapter II (1) (b):

“ In rooms where food is prepared, treated or processed the design and layout are to permit good food hygiene practices, including protection against contamination between and during operation” In particular:

“ wall surfaces are to be maintained in a sound condition, be easy to clean, and require the use of impervious, non-absorbent, washable and non-toxic material, and require a smooth surface.”

I have since reviewed your Food Management System and note that you have established procedures based on HACCP(Hazard Analysis and Critical Control Points) principles. Given previous history and the above mentioned issues, you as the Food Business Operator have not implemented nor maintained such procedures. I also have reasonable grounds for believing that food handlers are not adequately supervised and/or trained in food hygiene matters commensurate with their work activity.

Under Regulation (EC) 852/2004, Article 5 paragraph 1 & 2 (A – G):

It requires food business operators to put into place, implement and maintain a permanent procedure based on the HACCP principles.

During my appointment made with Area Manager, _____ on the **23rd November**, I will need to see a sufficient plan of action for addressing the issues as mentioned above, and for a way of moving forward.

I would also take this opportunity to advise you that failure to attend to these items will result in the consideration of formal action being instigated against you.

If you feel any of the issues above are unjustified, please contact _____ Senior Environmental Health Officer (Food Lead)

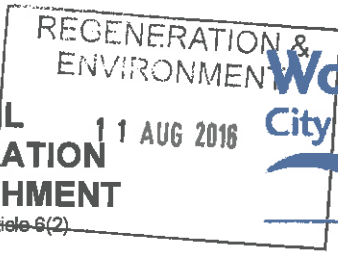
Should you have any enquiries in the meantime, please do not hesitate to contact me.

Yours sincerely,

Senior Environmental Health Officer
Environmental Health (Commercial)
Regulatory Services

**WOLVERHAMPTON CITY COUNCIL
APPLICATION FOR THE REGISTRATION
OF A FOOD BUSINESS ESTABLISHMENT**

Regulation (EC) No. 852/2004 on the Hygiene of Foodstuffs, Article 6(2)



This form should be completed by food business operators in respect of new food business establishments and submitted to the relevant food authority 28 days before commencing food operations. On the basis of the activities carried out, certain food business establishments are required to be approved rather than registered. If you are unsure whether any aspect of your food operations would require your establishment to be approved, please contact Wolverhampton City Council for guidance.

1. Address of establishment 4 DUOLEY ST, Wolverhampton
(or address at which moveable establishment is kept) _____ Post Code _____

2. Trading name of food business Eat4less Telephone No. _____

3. Full Name of food business operator(s) Foods 1 Ltd Unit 7 Bilston Reg
(or Limited company where relevant) Ind Estate Bilston WV14 7DW

4. Head Office Address of food business operator
(where different from address of establishment) AS above Post Code _____

Telephone No. _____ E-Mail _____

5. Name of Landlord _____ Telephone No. _____

6. Type of food activity (Please tick ALL the boxes that apply):

- | | | | |
|--|-------------------------------------|---|--------------------------|
| Staff restaurant/canteen/kitchen | <input type="checkbox"/> | Hospital/residential home/school | <input type="checkbox"/> |
| Retailer(including farm shop) | <input type="checkbox"/> | Distribution/warehousing | <input type="checkbox"/> |
| Restaurant/café/snack bar | <input checked="" type="checkbox"/> | Food manufacturing/processing | <input type="checkbox"/> |
| Market/Market stall | <input type="checkbox"/> | Importer | <input type="checkbox"/> |
| Takeaway | <input type="checkbox"/> | Catering house used for a food business | <input type="checkbox"/> |
| Hotel/pub/guest house | <input type="checkbox"/> | Packer | <input type="checkbox"/> |
| Private house used for a food business | <input type="checkbox"/> | Moveable establishment e.g. ice cream van | <input type="checkbox"/> |
| Wholesale/cash and carry | <input type="checkbox"/> | Primary producer – livestock | <input type="checkbox"/> |
| Food broker | <input type="checkbox"/> | Primary producer – arable | <input type="checkbox"/> |

Other (please give details) Sandwich Bar.

7. If this is a new business, the date you intend to open No

Signature of Food Business Operator _____
Date 6/8/14
Name _____
(BLOCK CAPITALS)

THIS COMPLETED FORM SHOULD BE RETURNED TO:
Food & Environmental Safety Services
Wolverhampton City Council
Civic Centre
St Peters Square
Wolverhampton WV1 1DA

**AFTER THIS FORM HAS BEEN SUBMITTED,
FOOD BUSINESS OPERATORS MUST NOTIFY
ANY CHANGES TO THE ACTIVITIES STATED
ABOVE TO WOLVERHAMPTON CITY COUNCIL
AND SHOULD DO SO WITHIN 28 DAYS OF THE
CHANGE(S) HAPPENING**

IMPORTANT – THIS COMMUNICATION AFFECTS YOUR PROPERTY

**TOWN & COUNTRY PLANNING ACT 1990 –
(As Amended by the Planning & Compulsory Purchase Act 2004)**

TEMPORARY STOP NOTICE

SERVED BY: Wolverhampton City Council hereinafter referred to as “the Council”.

- TO:**
- 1. EAT4LESS, 4 Dudley Street, Wolverhampton.**
 - 2. Unit 7, Bilston Key Industrial Estate, Oxford Street**
 - 3.**

- 1.** On 6th July 2016 the Council has issued this Temporary Stop Notice alleging that there has been a breach of planning control on the land described in paragraph 3 below.
- 2.** This Temporary Stop Notice is issued by the Council, in exercise of its power in Section 171E of the 1990 Act, because it thinks that it is expedient that the activity specified in this Notice should cease on the land described in paragraph 3 below. The Council now prohibits the carrying out of the activity specified in this Notice. Important additional information is given in the Annex to this Notice.

The Land to which this Notice Relates

- 3.** Land at 4 Dudley Street, Wolverhampton shown edged red on the attached plan (“The Plan”) comprising;- EAT4LESS LTD.

Activity to which this Notice Relates

- 4.** Without planning permission, the carrying out of a material change of use from A1 – Retail Shop to A5 (of the 1802 use classes order etc) – Hot Food Takeaway and associated operational development, including the installation of a flue.

The Reasons for Issuing This Notice

- 5** It appears to the Council that the above breach of planning control has occurred within the last four years.
 - i)** The use of the property is materially different to that of an A1 – Retail use as the fumes smoke and smells from frying food, which appears to make up a significant part of sales is detrimental to the amenity of the area and as such is considered to be an A5 – Hot Food Takeaway use.
 - ii)** The Council considers that planning permission should not be granted for the use as planning conditions cannot overcome the objections of the Council which are as follows:-

1. The flue, positioned to the front elevation of the property, is emitting unpleasant smells related to the frying of foods on site. This is directly resulting in a deterioration in the amenity of the area and is having a harmful and detrimental impact on the amenity of the locality, specifically to King Street and other A1/A3 businesses within this street.
2. The offensive smells resulting from the frying of food on site and emitted from the flue, are having a detrimental impact upon neighbouring businesses. Potential users of neighbouring businesses are being deterred by the unpleasant smells produced by EAT4LESS, which are specifically notable in the outside seating areas offered by neighbouring businesses. This is contrary to CC4 of the UDP which seeks to create a pleasant, clean and safe environment for visitors of the city centre.
3. The flue is sited on the front elevation of a property which is within the Conservation Area. The utilitarian and industrial nature of the flue is not in-keeping with the historical character of the property and street scene and fails to preserve or enhance the conservation area, contrary to both local and national policy.
4. The change of use from A1 to A5 would not be in accordance with policy CC6 of the UDP which seeks to limit non-A1 uses within primary shopping frontages to safeguard the vitality and viability of the city centre.

For the above reasons the use is considered contrary to, and conflict with, the Wolverhampton Unitary Development Plan (UDP), namely Policy CC6, HE3, HE4, HE5, CC1, CC4.

6. **What you are required to do**

1. Cease the use of the property as an A5 Hot food takeaway.
2. Do not cook, prepare or serve any fried food including (but not exclusively) chips, Chicken Nuggets, hot dogs, burgers, bacon, sausages.

Note this notice does not prohibit the use of the building for A1 retail use, including use of a sandwich shop.

When this Notice Takes Effect

7. This Notice takes effect on 6th July 2016 when all the activity specified in this Notice shall cease. This Notice will cease to have effect after **28 days**.

Dated: 6th July 2016

Signed:

Planning Officer, Wolverhampton City Council, Civic Centre, St Peter's Square, Wolverhampton, WV1 1 RP

Statement as to the effect of the Temporary Stop Notice issued on 29 March 2017 by Wolverhampton City Council in respect of Land at 4 Dudley Street, Wolverhampton.

The notice has the effect of PROHIBITING the use of the property as A5 hot food take-away with immediate effect from the 6th July 2016

Warning

This Notice takes effect on the date specified in paragraph 7 of the above mentioned notice.

There is no right of appeal to the Secretary of State against this Notice.

Statement as to the effect of the Notice and Section 171G

It is an offence to contravene a Temporary Stop Notice after a Site Notice has been displayed or the Temporary Stop Notice has been served on you. (Section 171E(4) of the 1990 Act). If you then fail to comply with the Temporary Stop Notice you will be at risk of **immediate prosecution** in the Magistrates' Court, for which the maximum penalty of £20,000.00 on summary conviction for a first offence and for any subsequent offence. The fine on conviction on indictment is unlimited. If you are in any doubt about what this Notice requires you to do, you should get in touch **immediately**. If you need independent advice about this Notice, you are advised to contact urgently a lawyer, planning consultant, or other professional adviser specialising in planning matters. If you wish to contest the validity of the Notice, you may only do so by an Application to the High Court for Judicial Review.