

Food Premises Inspection Summary Report

Name of Premise:	Winterwood Natural Foods	Licence #:	02-02572
Address:	51 Broad St Sussex NB E4E 2J7	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	June 22, 2023

MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for Correction
1.1	MI	Eggs must be from an approved source.	Immediately
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. Observations: Freezers must be defrosted.	Immediately
2.3	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors.	Immediately
7.4	MA	Dishes/utensils shall be washed, rinsed, sanitized and air dried. Observations: Sanitizer is required for manual dishwashing. Corrective Actions: CDI	Corrected
7.5	MA	Utensils and dishes shall be stored in a manner so as to be kept clean and sanitary. Observations: The mixer and mixer bowl must be washed rinsed and sanitized after each use. Corrective Actions: CDI	Corrected
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Cleaning is required under the dish wash sink.	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Sanitizer was 0 ppm. It must be 100ppm if using bleach or 200ppm if using QUAT. If using QUAT, test strips are required. Sanitizer is required for manual dishwashing. Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Green