

Food Premises Inspection Summary Report

Name of Premise:	B & L Hunter Farm	Licence #:	02-02083
Address:	48 Shore Rd Road Bains Corner NB E5R 1S8	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	April 17, 2024

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
1.3	MI	When a food item is opened, portioned and repackaged, the portioned packages shall be labelled with the "packaged on date" using the date in which the large portion food item was opened.	Immediately
6.3	MA	Employees shall wash their hands as often as necessary to prevent the contamination of food. Observations: Wash hands prior to putting on new gloves, when handling food. Comment: Discussed at time of inspection. Corrective Actions: CDI	Corrected
7.4	MA	Testing strips shall be available to verify sanitizer concentration.	May 1, 2024
7.4	MA	Sinks shall be constructed of suitable materials that are durable and easily cleaned. Observations: The 2 compartment sink is leaking and requires repair.	May 1, 2024
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Clean the floor of the walk-in cooler and the plastic door strips.	May 1, 2024
9.2	MI	Dispensed soap (liquid or powder) shall be provided at hand washing station(s). Observations: Put the handsoap dispenser back on the the wall or have any pump handsoap at the sink.	May 1, 2024
9.2	MI	Hand washing stations shall be easily accessible and kept clear at all times.	Immediately
11.1	MI	Premises with private water supplies shall follow the water sampling plan to demonstrate potability as per Appendix I of the Food Premises SOP. Observations: A new inorganic water sample is required.	May 1, 2024
13.2	MA	There shall not be any signs of insects and/or rodents. Observations: The back door requires repair or replacement as there is a gap to the outside that can allow rodents entry.	May 1, 2024
13.3	CR	Other conditions which needs consideration (ex: clutter, unused equipment, etc.). Observations: Beef jerky must have an approved process by our department and a Class 5 License. Corrective Actions: Discussed with operator and jerky onsite seized, approximately 3 lbs	Corrected

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CLOSING COMMENTS

Rating colour: Dark Yellow