

Food Premises Inspection Summary Report

Name of Premise: Leo's Bistro & Bakery Address: 499 Cliffe Street Fredericton NB E3A 9P5 Water Supply: Municipal	Licence #: 03-01457 Type: Class/Classe 4 Category: Compliance Date of Inspection: June 8, 2022
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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
2.3	MA	Thermometers shall be in all refrigerated areas Observations: Thermometers were missing from several refrigerated units. Comment: Purchase thermometers for all refrigerated areas.	June 15, 2022
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 Observations: Temperature logs were unavailable for the NFP breakfast area. Several temperatures were missing from the temperature logs for the culinary tech room. Comment: Record temperatures for all refrigerated units.	June 15, 2022
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: Quat sanitizer was at 1500ppm. Comment: Add about 1.15 mL of Quat to 500mL of water for a 200ppm solution of Quat. Corrective Actions: Food handler prepared a new solution at 200ppm.	Corrected

CLOSING COMMENTS

Follow-up inspection scheduled for June 15, 2022.

Rating colour: Dark Yellow