



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> The Country Home Bakery <b>Address:</b> 1084 Main St Sussex Corner NB E4E 3B2 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 02-019697 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> August 27, 2024
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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
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. <b>Observations: Chest freezer out back needs to be defrosted.</b>	Immediately
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations: Raw eggs were stored above cooked or ready to eat foods. This was corrected.</b> <b>Corrective Actions: CDI</b>	Corrected
7.1	MI	Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. <b>Observations: Staff washroom needs to be cleaned.</b>	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). <b>Observations: Sanitizer was mixed too strong. It must be 100 ppm. This was corrected during inspection.</b> <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**