



Food Premises Inspection Summary Report

Name of Premise: Nick The Dutch Baker Address: 10 Rue des Bouleaux Notre Dame NB E4V 1Y3 Water Supply: Private	Licence #: 11-00174 Type: Class/Classe 4 Category: Compliance Date of Inspection: June 14, 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
2.4	MA	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor) Observations: Some eggs were stored above cooked read to eat foods and must be stored below or separately from those types of foods Corrective Actions: CDI	Corrected
2.5	MI	Refrigerators (including surfaces, racks, trays, vents, shelves, etc.) shall be maintained such that it functions in the manner intended and can be easily cleaned and sanitized Observations: Walking cooler ventilation unit observed with a minor accumulation of dust/dirt on fan. Unit must be cleaned to ensure that mold does not create over time and blows on foods.	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary Observations: Floors in back of equipment must be kept clean. Accumulation of bread crumbs and flax seeds observed.	Immediately

CLOSING COMMENTS

Rating colour: **Green**