

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	North Head Bakery	<b>Licence #:</b>	02-00532
<b>Address:</b>	199 NB-776 Grand Manan NB E5G 1A3	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Follow-up
		<b>Date of Inspection:</b>	December 6, 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
7.4	MI	<b>Outstanding Infraction: Dishes/utensils shall be washed, rinsed, sanitized and air dried</b> Comment: Sanitizing step required for dishes prior to being air dried.	
7.4	MI	<b>Outstanding Infraction: The facility shall be provided with sufficient sinks to carry out an effective cleaning and sanitizing of equipment and utensils</b> Comment: Two compartment sink required to wash, rinse, and sanitize dishes.	
1.3	MI	<b>Outstanding Infraction: Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation</b> Comment: Beans and Quiche must be labelled with the date of preparation.	

### CLOSING COMMENTS

**Rating colour: Green**