

## Food Premises Inspection Report

<b>Name of Premise:</b> Mary's Bake Shop & Lunchette  <b>Address:</b> 890 Perth Main Street Perth-Andover NB E7H 2W9	<b>Licence #:</b> 32-00029 <b>Type:</b> Class/Classe 4 <b>Category:</b> Follow-up <b>Water Supply:</b> Municipal <b>Date of Inspection:</b> April 28, 2021
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Item no.	Description	CDI	R
<b>1.0 FOOD</b>			
1.1	N.O. Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	N.O. Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	S Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
<b>2.0 FOOD STORAGE</b>			
2.1.	N.O. Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2.	N.O. Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3.	S Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4.	N.O. Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5.	N.O. Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6.	N.O. Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7.	N.O. Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>
<b>3.0 FOOD PREPARATION AND HANDLING</b>			
3.1.	N.O. Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2.	N.O. Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3.	S Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4.	N.O. Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5.	N.O. Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6.	N.O. Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>4.0 FOOD DISPLAY AND SERVICE</b>			
4.1.	N.O. Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2.	N.O. Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
<b>5.0 RECORD KEEPING AND RECALLS</b>			
5.1.	N.O. Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2.	N.O. Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
<b>6.0 PERSONNEL</b>			
6.1.	N.O. Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2.	N.O. Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3.	N.O. Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>
<b>7.0 FOOD EQUIPMENT AND UTENSILS</b>			
7.1.	N.O. Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2.	S Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3.	N.O. Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4.	N.O. Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.5.	N.O. Eating Utensils and Dishes	<input type="checkbox"/>	<input type="checkbox"/>

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### 8.0 CLEANING AND SANITIZING

- 8.1. N.O. Cleaning and Sanitizing
- 8.2. N.O. Detergents and Chemical Use and Storage

### 9.0 SANITARY FACILITIES

- 9.1. N.O. Washroom(s)
- 9.2. N.O. Hand Washing Station(s)

### 10.0 FLOORS, WALLS AND CEILINGS

- 10.1. N.O. Floors (Construction and Maintenance)
- 10.2. N.O. Walls (Construction and Maintenance)
- 10.3. N.O. Ceilings (Constructions and Maintenance)

### 11.0 WATER SUPPLY AND WASTE DISPOSAL

- 11.1. N.O. Water (Quality and Quantity)
- 11.2. N.O. Sewage Disposal
- 11.3. N.O. Solid Waste Handling

### 12.0 LIGHTING AND VENTILATION

- 12.1. N.O. Lighting
- 12.2. N.O. Ventilation

### 13.0 GENERAL

- 13.1. N.O. Licence
- 13.2. N.O. Rodent and Insect Control
- 13.3. N.O. Other Infractions/Hazards

*N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction*

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for correction
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### CLOSING COMMENTS

Rating color

Green/Vert