

Food Premises Inspection Summary Report

<p>Name of Premise: The Bread Rack Bakery and Deli</p> <p>Address: B-389 Connell Street Woodstock NB E7M 5G5</p> <p>Water Supply: Municipal</p>	<p>Licence #: 31-00406</p> <p>Type: Class/Classe 5</p> <p>Category: Follow-up</p> <p>Date of Inspection: January 17, 2023</p>
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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
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2.3	MA	<p>Refrigeration units must be able to maintain foods at 4°C (40°F) or less.</p> <p>Observations: Fridge #1 was had been recorded at 68 on the temperature log and no corrective action was applied.</p> <p><i>Comment: temperature of the unit observed to be between 8-10C during the inspection and food product temperature was measured to be at the same temperature. Discontinue use of the unit for potentially hazardous foods until troubleshooting and repairs have been conducted. Ensure that staff know to apply corrective action if refrigeration units are observed to be at temperatures outside of 0-4C.</i></p> <p>Corrective Actions: The operator voluntarily discarded the PHFs stored in the unit during the inspection.</p> <p>Reading: - 10:24 AM - Sauce : 9.6°C</p>	Corrected
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2.6	MI	<p>Outstanding Infraction: Shelves/cupboards shall be designed to facilitate effective cleaning and sanitation and be of sound construction and in good repair.</p> <p><i>Comment: Shelving maintenance for follow-up during the next routine inspection.</i></p>	
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10.2	MI	<p>Outstanding Infraction: Walls shall be of sound construction and in good repair.</p> <p><i>Comment: Wall maintenance for follow-up during the next routine inspection.</i></p>	
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CLOSING COMMENTS

All previously noted infractions other than the maintenance items have been rectified.

Rating colour: Green