

Food Premises Inspection Summary Report

Name of Premise:	Wood Chef Bakery	Licence #:	01-02389
Address:	731 Royal Road Memramcook NB E4K 3V7	Type:	Class/Classe 5
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	February 27, 2024

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
2.3	MI	<p>Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors.</p> <p>Observations: Temperatures were being logged only once a day until the inspection. Starting now temperatures were being recorded twice a day.</p> <p>Comment: corrected during the inspection</p>	February 27, 2024
2.4	MI	<p>Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor).</p> <p>Observations: Eggs were stored on the top shelf above the veggies. Raw meat and eggs needs to be stored in the bottom shelf to avoid cross contamination.</p>	Immediately
6.1	MI	<p>For Class 4, at least one person who holds a certificate confirming his or her successful completion of a food handler program as described in Section 39(1) of the Food Premises Regulation must be present at all times in the area of a food premises where and when food is being prepared.</p> <p>Observations: At least one person should have a food safety course to properly handle the food.</p>	Immediately
8.2	MI	<p>A suitable food grade sanitizer shall be available and at the recommended concentration.</p> <p>Observations: Sanitizer was expired in 2019. Operator was advised to order a new sanitizer with appropriate test strips.</p>	Immediately

CLOSING COMMENTS

Rating colour: Green