

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Harlen Brews	<b>Licence #:</b>	31-042503
<b>Address:</b>	616 Main St Woodstock NB E7M 2C4	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	March 5, 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
1.3	MI	Foods must be properly labeled with the item name. <b>Observations: Some baked goods were not labelled, follow up with the provider (Sweet Spot Bakeshop) to ensure everything is labelled accordingly.</b>	April 3, 2024
6.1	MA	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. <b>Observations: Staff on site did not have food handling training.</b> <b>Comment: Register the staff for a course and provide certificate to the inspector prior to the follow-up date.</b>	April 3, 2024
6.3	MI	Employees shall take adequate measures to ensure that food is not contaminated by hair. <b>Observations: The staff on duty did not have hair restrained.</b> <b>Comment: Obtain a bandana, hat or other restraining measure and ensure staff don the restraint during operation.</b>	April 3, 2024
7.4	MI	Testing strips shall be available to verify sanitizer concentration. <b>Observations: Testing strips are now expired.</b> <b>Comment: Obtain new strips, the inspector recommends strips that have an easier to read color scale.</b>	April 3, 2024
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Observations: Quat sanitizer in the sink and bottle was under 200ppm.</b> <b>Comment: Ensure new solutions are prepared as needed and tested to 200ppm per the manufacturer's instructions.</b> <b>Corrective Actions: Provided education during the inspection and staff demonstrated the ability to prepare and test a suitable solution</b>	Corrected
9.2	MA	Hand washing stations shall not be used for any other purpose. <b>Observations: Staff deposited milk frothing cups in the front handwashing sink during the inspection.</b> <b>Comment: Consider discontinuing use of that station as a handwashing sink, the operator would be allowed to use this sink as a utility sink as there is another handwashing station immediately on the other side of the wall.</b> <b>Corrective Actions: Provided education during the inspection and the employee removed the cups from the area.</b>	Corrected
13.2	MI	Openings to the outside shall be screened. <b>Observations: The backdoor was slightly open when the inspector arrived on site.</b> <b>Comment: Ensure the deadbolt is locked to seal the door shut to close the gap.</b> <b>Corrective Actions: Closed during the inspection.</b>	Corrected

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<b>CLOSING COMMENTS</b>
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Follow-up scheduled for April 3 to allow time for course completion.

**Rating colour: Dark Yellow**