

Food Premises Inspection Summary Report

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| Name of Premise: The Enchanted Bakery Address: 464 Nevers Road Waasis NB E3B 9E5 Water Supply: Private | Licence #: 03-006301 Type: Class/Classe 5 Category: Routine Compliance Date of Inspection: August 7, 2024 |
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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 |
|------|------------|---|---------------------|
| 1.3 | MI | When a food item is opened, portioned and repackaged, the portioned packages shall be labelled with the "packaged on date" using the date in which the large portion food item was opened. Observations: There were no labels throughout all refrigerated units. Comment: Ensure to label food that has been removed from the original packaging intended for future use. Label all portioned and re-packaged foods or keep foods stored in original box/container to allow ease of traceability in case of possible recalls and to identify possible allergens. To ensure that products received by the foodservice operation are traceable and legal under federal law, products must be properly labelled. In the event of a recall, lot coding is essential, as it allows tracing and recall of products. | August 21, 2024 |
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| 2.1 | MA | All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C (140°F). Observations: Stand-up refrigerator at 8.6 degrees C was storing milk, eggs, dough, cream cheese, shredded cheese. Comment: All potentially hazardous foods shall be kept out of temperature danger zone to avoid microbiological contamination of food and subsequently food-borne illness. Corrective Actions: All potentially hazardous foods were voluntarily discarded by operator while onsite. | Corrected |
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| 2.2 | MI | Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). Observations: Empanadas were uncovered in stand-up chest freezer. Comment: Ensure all foods are kept covered or packaged in all cold storage units to prevent possible contamination. | August 21, 2024 |
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| 2.3 | MA | Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: Stand-up refrigerator was found at 8.6 degrees C. The fridge is currently set on level "3" for the temperature control. Comment: Adjust temperature control to a colder setting so that the refrigerator is at or below 4 degrees C. If adjusting the thermostat does not allow temperature to come down within threshold, repair or replace the unit. | August 21, 2024 |
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| 2.3 | MI | Temperature logs shall be kept for a period of 1 month. Observations: Temperatures were maintained for the first week of August, but July was not available upon request by the Public Health Inspector. Comment: Ensure to keep temperatures logs for a month for review by Health Protection Services. | August 21, 2024 |

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2.7 MI Food for the personal use of management staff and employees shall be kept separate and apart from all other food on the premises. August 21, 2024

Observations: Personal watermelon, cheese, Pepsi and other foods were stored in refrigerator.

Comment: Relocate all foods not for sale to private dwelling kitchen. Only foods for The Enchanted Bakery menu are to be stored in the licensed premise.

7.4 MI Dishes/utensils shall be washed, rinsed, sanitized and air dried. August 21, 2024

Observations: There is a surplus of dishes within the two compartment sink and an odor within the premise.

Comment: Cleaning then sanitize all dishes after preparation to avoid possible odors.

8.1 MI Floors, walls and ceilings shall be kept clean and sanitary. August 21, 2024

Observations: Floors, walls, and ceiling are accumulating with debris.

Comment: Food debris can attract pest such as insects and rodents and subsequently contaminate food. Increase frequency of cleaning of floors and move equipment away from walls during routine cleaning. Floors should be cleaned immediately should any spills occur during operation to prevent slips and promote sanitation. Make these necessary changes to your cleaning schedule.

8.1 MI Non-food contact equipment shall be kept clean and sanitary. August 21, 2024

Observations: Preparation tables, interior of cold storage units, inside oven, coolers, window air conditioner and other food equipment are heavily soiled.

Comment: Increase frequency of cleaning all non-food contact equipment to avoid cross contamination. Consider cleaning then sanitizing preparation stations when switching tasks. Make these necessary changes to your cleaning schedule.

12.2 MI Effective ventilation shall be provided to areas of the premises that are subject to the generation or accumulation of odours, fumes, steam, vapors, smoke or excessive heat. Immediately

Observations: There is no exhaust above residential style stove and there appears to be discoloration of the ceiling above.

Comment: Install a exhaust fan above the stove to prevent any further deterioration of ceiling. This infraction can be verified at next routine inspection.

13.1 MI A valid licence to operate a food premises shall be posted for the general public to see. August 21, 2024

Observations: The current food premise license was unable to be located at the time of the inspection.

Comment: Locate current food premise license or request a new copy to post on wall of the licensed establishment.

13.2 MA There shall not be any signs of insects and/or rodents. August 21, 2024

Observations: There is an abundance of flies currently in the food premise. Dead insects were found along baseboards which require a deep cleaning.

Comment: By ensuring the food premise is kept in a sanitary condition this will reduce the possible attraction of insects i.e., increase frequency of cleaning all food equipment and dishes, removal of garbage, etc. Consider contacting your pest control to reinstall sticky traps and other devices using an integrated pest management approach.

13.2 MI Openings to the outside shall be screened. August 21, 2024

Observations: There is a rag around the air conditioner creating an improper seal.

Comment: It is possible that insects are granted access from the improper seal around air conditioner. Install a sufficient seal around air conditioner so that there are no gaps allowing possible pest access.

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CLOSING COMMENTS

It should be noted that no record keeping is currently maintained as they are no longer wholesaling.

Follow-up inspection is required. The reinspection is scheduled on August 21, 2024 . Prompt implementation of the recommendations in this report shall maintain an appropriate standard of hygiene and sanitation within this facility. The recipient of this report is to inform Health Protection Services once corrective actions to rectify the reported observations have been implemented.

Rating colour: Dark Yellow