

Food Premises Inspection Report

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| Name of Premise: The Bread Rack Address: B-389 Connell Street Woodstock NB E7M 5G5 | Licence #: 31-00406 Type: Class/Classe 4 Category: Follow-up Water Supply: Municipal Date of Inspection: June 23, 2021 |
|--|---|

| Item no. | Description | CDI | R |
|--|---|-------------------------------------|-------------------------------------|
| 1.0 FOOD | | | |
| 1.1 | S Approved Source | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.2 | S Purchasing and Receiving | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.3 | U Acceptable Containers and Labeling | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 2.0 FOOD STORAGE | | | |
| 2.1. | S Storage of Potentially Hazardous Foods | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.2. | S Frozen Storage | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.3. | S Refrigerated Storage (Temperature) | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.4. | S Refrigerated Storage (Methods) | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.5. | S Refrigerated Storage (Space) | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.6. | U Dry Storage | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 2.7. | S Storage of Food for Staff | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.0 FOOD PREPARATION AND HANDLING | | | |
| 3.1. | S Thawing Methods | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.2. | S Cooking Methods | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.3. | S Holding Methods | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.4. | S Cooling Methods | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.5. | S Re-heating Methods | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.6. | S Handling Methods | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.0 FOOD DISPLAY AND SERVICE | | | |
| 4.1. | S Display Methods | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.2. | S Advance Preparation | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.0 RECORD KEEPING AND RECALLS | | | |
| 5.1. | S Record Keeping | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.2. | S Recall of Food | <input type="checkbox"/> | <input type="checkbox"/> |
| 6.0 PERSONNEL | | | |
| 6.1. | S Demonstrating Knowledge | <input type="checkbox"/> | <input type="checkbox"/> |
| 6.2. | S Employee Health | <input type="checkbox"/> | <input type="checkbox"/> |
| 6.3. | S Personal Hygiene Practices | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.0 FOOD EQUIPMENT AND UTENSILS | | | |
| 7.1. | U Food Equipment (Design, Construction, Installation and Maintenance) | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 7.2. | U Food Contact Surfaces | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 7.3. | N.O. Mechanical Dishwashing | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.4. | S Manual Dishwashing | <input type="checkbox"/> | <input type="checkbox"/> |
| 7.5. | U Eating Utensils and Dishes | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

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8.0 CLEANING AND SANITIZING

- 8.1. U Cleaning and Sanitizing
- 8.2. S Detergents and Chemical Use and Storage

9.0 SANITARY FACILITIES

- 9.1. S Washroom(s)
- 9.2. S Hand Washing Station(s)

10.0 FLOORS, WALLS AND CEILINGS

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

11.0 WATER SUPPLY AND WASTE DISPOSAL

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

12.0 LIGHTING AND VENTILATION

- 12.1. S Lighting
- 12.2. S Ventilation

13.0 GENERAL

- 13.1. S Licence
- 13.2. S Rodent and Insect Control
- 13.3. S 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 |
|--|------------|--|---------------------|
| 1.3 | MI | Re-useable containers must be of food grade materials which can be washed, rinsed, and sanitized | Immediately |
| 1.3 | MI | Re-useable containers must be of food grade materials which can be washed, rinsed, and sanitized | Corrected |
| Corrective Actions: Corrected During Inspection | | | |
| 2.6. | MI | Foods in the dry storage must be kept covered | Corrected |
| Corrective Actions: Corrected During Inspection | | | |
| 7.1. | MI | Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance | Corrected |
| Corrective Actions: Corrected During Inspection | | | |
| 7.2. | MI | Food contact surfaces, equipment and utensils shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance | Immediately |
| 7.5. | MI | Cups, glasses and dishes shall not be chipped or cracked | Corrected |
| Corrective Actions: Corrected During Inspection | | | |
| 8.1. | MI | The facilities and equipment necessary to carry out effective cleaning and sanitizing shall be provided or shall be accessible | Corrected |
| Corrective Actions: Corrected During Inspection | | | |

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| CLOSING COMMENTS |
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Rating color

Green/Vert