

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Cafe Depot <b>Address:</b> 1381 Regent St Fredericton NB E3C 1A2 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 03-01395 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> June 28, 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	Foods must be properly labeled with the item name. <b>Observations: Several items stored in the stand up coolers in zip lock bags were not labelled.</b> <b>Comment: Ensure to label the food items with date of preparation and identification name, for traceability purposes.</b>	Immediately
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations: Eggs were stored on the top shelf in the cooler along.</b> <b>Comment: Ensure to store eggs on the bottom shelf of cooler to avoid cross-contamination.</b> <b>Corrective Actions: Food handler moved the eggs.</b>	Corrected
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. <b>Observations: Shelves in the front storing coffee bottles had porous wood.</b> <b>Comment: Ensure to apply a finish or paint the shelves to promote easy cleaning and sanitizing.</b>	Immediately
8.1	MI	Shelves shall be kept clean and sanitary. <b>Observations: Shelves were lightly soiled through out the premise.</b> <b>Comment: Ensure to regularly clean and sanitize the shelves to avoid cross-contamination and promote hygiene.</b>	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. <b>Observations: Floors in hard to reach areas especially around the preparation area, dishwashing pit were soiled.</b> <b>Comment: Ensure to perform regular cleaning and sanitizing to avoid cross-contamination.</b>	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). <b>Observations: Quat sanitizer was tested at concentration less than 200ppm.</b> <b>Comment: Ensure to check your sanitizer daily and ensure quat concentration is at 200ppm to accomplish the sanitizer results.</b> <b>Corrective Actions: Food handler prepared the new batch.</b>	Corrected
8.2	MI	Sanitizer bottles must be properly labelled and available in sufficient quantity to encourage appropriate regular use. <b>Observations: Sanitizer bottles were not labelled.</b> <b>Comment: Ensure to label the sanitizer bottle for identification purposes.</b>	Immediately

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<b>CLOSING COMMENTS</b>
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All infractions should be corrected before next routine inspection.

**Rating colour: Green**