

Food Premises Inspection Summary Report

Name of Premise:	Buttermilk Creek Eatery	Licence #:	32-038826
Address:	8764 Main Street Florenceville-Bristol E7L 2A5	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	September 28, 2023

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
1.1	MA	Eggs must be from an approved source. Observations: One slab of eggs were not from an approved source. Comment: All eggs used in licensed facilities must be CFIA graded. Corrective Actions: The operator discarded the eggs during the operation.	Corrected
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: Some ready to eat pastries containing meat were being held at room temperature. Comment: Ensure they are not held at room temperature any longer than 4 hours if for immediate consumption. No more than 2 hours if to be returned to refrigeration. Corrective Actions: Products had been brought out an hour earlier. The operator moved some to the refrigerator and kept some out and will implement a timestamping system for such purposes.	Corrected
4.1	MA	Food shall be protected from filth, dust, dirt, insects, vermin, rodents and any other contamination or foreign substance. Observations: Foods on display were not covered. Comment: Ensure food products that are on display are covered at all times to protect them from cross contamination. Corrective Actions: the operator covered the products during the inspection and will obtain appropriate display cases with covers.	Corrected
9.2	CR	There must be hot and cold running potable water at all hand washing stations. Exceptions may occur at Public Markets and Temporary Events as per Guidelines. Observations: Contractors were replacing the hot water tank element at the time of the inspection and hot water was not available. Comment: The facility cannot operate while there is no hot water available. Communicate this to the landlord so that any similar event can be rectified outside of operating hours. Corrective Actions: PHI required the operator to stop any ongoing activities and food preparation at the time of the inspection and limit the operation to serve available food products until water is restored to limit the amount of cleaning, dishwashing and handwashing needs. Contractor came into the premises to advise the water would be available in 1 hour.	Corrected
13.2	MI	Openings to the outside shall be screened. Observations: The main door was kept open and there was a magnetic screen curtain installed, however it was not functional and a few flies were observed in the facility. Comment: Ensure openings to the outside are kept shut to prevent the entry of flies and rodents. Consider purchasing a fly lamp for control and prevention. Corrective Actions: The operator closed the door during the inspection and will keep it closed going forward.	Corrected

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CLOSING COMMENTS

Rating colour: Green