

Food Premises Inspection Summary Report

<p>Name of Premise: Harlen Brews</p> <p>Address: 106 Harvey St Woodstock NB E7M 2C4</p> <p>Water Supply: Municipal</p>	<p>Licence #: 31-026730</p> <p>Type: Class/Classe 4</p> <p>Category: Compliance</p> <p>Date of Inspection: October 7, 2022</p>
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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
6.1	MA	<p>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.</p> <p>Observations: The employee on duty did not have a food handler training certificate upon bring asked.</p> <p>Comment: Have all employees certified to ensure full coverage if the manager/operator is not at the food premise during all hours of opening.</p> <p>Corrective Actions: Manager came to site for coverage.</p>	Corrected
9.2	MA	<p>Hand washing stations shall not be used for any other purpose</p> <p>Observations: The front of the house handwashing station was being used for other purposes than handwashing at the time of the inspection, such as rinsing milk frothing cups.</p> <p>Comment: Hand washing stations are to be used only for handwashing, either install an additional sink in the front or obtain new cups to have a rotation as needed.</p> <p>Corrective Actions: Employee stopped using the hand wash sink for other purposes.</p>	Corrected
10.1	MI	<p>Outstanding Infraction: Floors shall be of sound construction and in good repair</p> <p>Comment: Baseboards have been installed throughout most of the back kitchen, the section of wall in the dishwashing area remains to be completed. For follow-up during the next routine inspection.</p>	

CLOSING COMMENTS

Rating colour: Green