

## FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - January 30, 2024

## **Crust Craft Bakery**36 Pearson Street, St. John's, NL

Yearly Operation

For additional information on the Inspection process, please see: http://www.servicenl.gov.nl.ca/inspections/inspection\_information.pdf

Inspection Type and Date	Compliance Item Type Code - Description		Observations and Corrective Actions
Food - Routine Inspection Jan 24, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Front counter hand washing sink obstructed with dishes. Hand washing sinks must be free for hand washing at all operational times.
		401 - Food Separated and Protected	Wild game meat (i.e. moose) must be stored separate from other food products.  Provide a dedicated freezer for the wild game meat.  Garbage and recycling bags may not be used for food storage; these are not food-grade materials.  Remove these bags and provide food-grade bags/containers onsite.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	QUAT sanitizer spray bottles must be mixed fresh every day to 200 ppm.
		703 - Food handlers properly attired	Food handlers in the kitchen are required to wear hair covers.
		901 - Other Non-Critical Item	Do not store scoops and utensils in bulk food products.
Food - Compliance Inspection Jul 13, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Prior to opening, ensure that service area hand wash sink is fully-equipped with liquid soap and paper towels from dispensers.



## FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - January 30, 2024

**Crust Craft Bakery** 36 Pearson Street, St. John's, NL

Yearly Operation

For additional information on the Inspection process, please see: http://www.servicenl.gov.nl.ca/inspections/inspection\_information.pdf

Inspection Type and Date	Compliance Item		
	Type	Code - Description	Observations and Corrective Actions
Food - Compliance Inspection Jul 13, 2022	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Sink tap in staff washroom requires repair prior to opening.