

Facility Information

Facility Name:	Raincoast Breads
Facility Type:	FE1
Address:	376 School Road Sandspit , BC V0T 1T0

Inspection Information

Inspection Type:	Initial
Inspection Date/Time:	2023-06-12
Inspection Length:	1.5 hour(s)
Hazard Rating:	Low

HAZARD RATING FOR YOUR FACILITY: High (≥30) Moderate (16-29) Low (≤15) Total Score = 0

Critical Hazards: These items relate to public health or safety, and must receive immediate attention.

There are no critical hazards.

Operation & Maintenance: These items must be corrected within a designated time period.

There are no Operation & Maintenance hazards.

Corrected Violations

No corrections entered

Comments

The premises is adequately maintained and in good repair.
Permit available and posted in a conspicuous location.
Food cooked to an internal temperature of at least 74°C/165°F.
Temperatures of all freezer units meet the regulatory requirement of -18°C (0°F) or lower.
Up-to-date Sanitation Plan (SP) available.
Mechanical Chemical Dishwasher was able to achieve a final rinse concentration of 50 ppm – 100 ppm at time of inspection.
No evidence of pests or pest activity at the time of inspection.
Public and/or employee washrooms are fully stocked with running warm water, soap and paper towels.
Scoops used for food (including ice) are stored in a manner that prevents contamination.
Hot holding unit(s) not in operation at the time of inspection - operator to ensure all foods intended to be hot held are kept at 60°C/140°F or higher.
Food contact surfaces are smooth, non-absorbent and easy to clean.
Food is stored and refrigerated in a manner that prevents cross contamination.
Food is covered and stored in clean food-grade pest proof containers.
Food is protected from customer contamination (e.g. sneeze guards).
Hot holding units meet the regulatory requirement of 60°C/140°F or higher.
Sanitizer concentrations and/or dishwasher temperatures are monitored and recorded daily.
Temperatures of all refrigeration units meet the regulatory requirement of 4°C (40°F) or lower.
Wiping cloths stored in sanitizer solution between uses.
Hand washing stations are adequately supplied and maintained; equipped with running warm water, soap and paper towels.
Operator was able to successfully describe the correct method for manual dishwashing.
Chemicals, cleansers and similar agents are stored separately from food in properly labelled containers.
Food thawed using the approved method:
In a cooler/refrigerator held at 4°C/40°F or lower
Under cold running water
In a microwave in small portions
Temperatures are monitored and logs are maintained.
Food and equipment are stored at least 15 cm (6 inches) off the floor.
The premises is maintained in a sanitary condition.
Up-to-date Food Safety Plan (FSP) available.
Good facility; operator is knowledgeable and cooperative.

Person in Charge

EHO



Robert Scotten