

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	A Bite of Beijing	<b>Licence #:</b>	03-02295
<b>Address:</b>	621 King Street Fredericton NB E3B 1E9	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	December 7, 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
1.3	MI	<p>When a food item is opened, portioned and repackaged, the portioned packages shall be labelled with the "packaged on date" using the date in which the large portion food item was opened.</p> <p><b>Observations: Several foods removed from original packaging were unlabelled.</b></p> <p><b>Comment: Label all portioned and re-packaged foods or keep foods stored in original box/container to allow ease of traceability in case of possible recalls and to identify possible allergens. To ensure that products received by the foodservice operation are traceable and legal under federal law, products must be properly labelled. In the event of a recall, lot coding is essential, as it allows tracing and recall of products.</b></p>	Immediately
2.6	MI	<p>Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor).</p> <p><b>Observations: Scoops were stored in flour and rice bins.</b></p> <p><b>Comment: Ensure scoops are kept outside of bins to prevent cross contamination.</b></p>	Immediately
2.6	MI	<p>Foods in the dry storage must be kept covered.</p> <p><b>Observations: Flour bag in basement was left open.</b></p> <p><b>Comment: Ensure flour bag and other dry goods are kept sealed to prevent contamination. Food should be wrapped or stored in an airtight container to reduce spoilage and prevent pest access (e.g., insects and rodents) from contaminating food.</b></p>	Immediately
8.1	CR	<p>Wiping cloths used for wiping food spills on food contact surfaces shall not be used for other purposes such as wiping raw foods and shall be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at an appropriate concentration.</p> <p><b>Observations: Several rodent droppings were found on a wiping cloth left on the ledge of the staircase.</b></p> <p><b>Comment: Wiping cloths shall be kept in a sanitizer solution when not in use and changed frequently.</b></p>	
8.1	MA	<p>Non-food contact equipment shall be kept clean and sanitary.</p> <p><b>Observations: Handwashing station, microwaves, cooler, kitchen-aid mixer, rice cookers, exterior/interior/seal of cold storage units and other equipment are heavily soiled with debris.</b></p> <p><b>Comment: The food premise establishment shall be maintained in a sanitary manner and free of any undesirable substances. Soiled food equipment harbor microorganisms which can contribute to cross-contaminating food. Increase frequency of non-food contact equipment and incorporate into the cleaning schedule.</b></p>	

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8.1	MA	Floors, walls and ceilings shall be kept clean and sanitary. <b>Observations:</b> Floors and walls throughout the food premise were heavily soiled with grease and accumulating with debris especially underneath and behind equipment. <b>Comment:</b> Food debris can attract pest such as insects and rodents and subsequently contaminate food. Increase frequency of cleaning of floors and move equipment away from walls during routine cleaning. Floors should be cleaned immediately should any spills occur during operation to prevent slips and promote sanitation. It is recommended to make these necessary changes to the cleaning schedule.	
8.1	MI	Shelves shall be kept clean and sanitary. <b>Observations:</b> Shelving throughout the establishment are soiled and dusty, displaying signs of not frequent cleaning. <b>Comment:</b> Increase frequency of cleaning shelving and update the cleaning schedule accordingly.	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:</b> At the time of the inspection, the food premise did not have a food-grade sanitizer freshly prepared to routinely clean and sanitize equipment. <b>Comment:</b> It is recommended to sanitize food contact surfaces after cleaning with a suitable detergent with a food-grade sanitizer such as: chlorine prepared at 100 parts per million (ppm), or Quaternary Ammonium Compounds (Quat) prepared according to the manufacturer's instructions on the label. As food-grade sanitizers can degrade concentration overtime, it is advised to use test strips to verify the concentration of the sanitizer to ensure microorganisms are reduced to a safe level.	
8.2	MI	Sanitizer bottles must be properly labelled and available in sufficient quantity to encourage appropriate regular use. <b>Observations:</b> During the inspection, a spray bottle with Mr. Clean was used with a label of "sanitizer." <b>Comment:</b> All chemicals shall be properly labeled in accordance with WHMIS requirements.	Immediately
9.1	MI	Washroom(s) shall not open directly into an area where food is prepared, stored or processed. <b>Observations:</b> The entrance to the staff washroom in the basement opened next to storage food areas. <b>Comment:</b> When selecting a location for overstock or equipment, the area should not be prone to temperature fluctuations, appropriate humidity is maintained, and not susceptible for contamination. Storing food adjacent to washrooms is unhygienic as the risk of bodily fluids or fecal contamination creates unsanitary conditions for microorganisms' growth. Relocate the food shelf to prevent cross contamination.	Immediately
9.2	MA	Hand washing stations shall be easily accessible and kept clear at all times. <b>Observations:</b> A cooler was in front of the handwashing station which was accumulating with debris. <b>Comment:</b> Food handlers are expected to wash their hands frequently to minimize contamination of food. Handwashing stations shall be stocked and sanitary with necessary supplies (e.g., equipped with hot and cold potable running water under adequate pressure, liquid dispensed soap, paper towel, garbage can, handwashing instructions, etc.) to encourage proper and frequent handwashing techniques. Also, it is advised to relocate equipment in front of sinks, so the handwashing station is easily accessible.	

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10.2	MI	<p>Walls shall be of sound construction and in good repair.</p> <p><b>Observations:</b> The walls of the food premise are damaged especially on corners and high-traffic areas.</p> <p><b>Comment:</b> Damaged facilities cannot be effectively cleaned and thus provides a place where bacteria can multiply. In addition, peeling, flaking or chipped paint from walls and ceiling could pose a physical hazard in food. Repair and apply a finish to all damaged walls to ensure they can be kept cleaned.</p>	Immediately
10.3	MI	<p>Ceilings shall be designed to facilitate effective cleaning and sanitation.</p> <p><b>Observations:</b> A false ceilings in the basement has plenty tape and shows signs of deterioration.</p> <p><b>Comment:</b> Repair ceiling so they can be kept cleaned and prevent further damage.</p>	Immediately
11.3	MI	<p>Solid waste shall be collected as often as necessary.</p> <p><b>Observations:</b> A recyclable bag was stored on basement floor.</p> <p><b>Comment:</b> Increase frequency of removing solid waste from the food premise establishment to prevent odors and attraction of pests and further infestations.</p>	Immediately
12.1	MI	<p>Light fixtures where food can be contaminated shall be properly covered and/or shatter proof.</p> <p><b>Observations:</b> Several fluorescent lights were not covered.</p> <p><b>Comment:</b> Broken fixtures can introduce physical hazards that can cause injury if consumed. Install a cover or a sleeve for light bulbs to prevent possible physical contamination of food.</p>	Immediately
13.2	CR	<p>Any foods which may have become infested must be discarded.</p> <p><b>Observations:</b> Rodent droppings were observed adjacent to rice and flour bag.</p> <p><b>Comment:</b> Discard any foods or single-use food related items (takeout containers, paper towels, etc.) that show signs of contamination by pests.</p>	
13.2	MA	<p>Any surfaces contaminated by pests or pest control products must be cleaned and sanitized.</p> <p><b>Observations:</b> Rodent droppings were observed throughout establishment especially underneath and behind equipment, in dry storage area, along ledge of stair case, in cabinets and on counter in basement storing chemicals.</p> <p><b>Comment:</b> The pest control company should continue to assess their integrated pest management plan. Clean and disinfect areas contaminated by pests and personnel responsible for cleaning rodent droppings should wear appropriate personal protective equipment. Consider hiring a cleaning company to remediate the above-mentioned areas.</p>	
13.2	MI	<p>Openings to the outside shall be screened.</p> <p><b>Observations:</b> There was a gap along door frame for the back door were pests can enter the facility.</p> <p><b>Comment:</b> Ensure all door weather-strips and other pest access points are properly sealed and to prevent entry of pests.</p>	Immediately
13.3	MI	<p>Other conditions which needs consideration (ex: clutter, unused equipment, etc.).</p> <p><b>Observations:</b> At the time of the inspection, several soiled mops were left in the mop buckets or in corner when currently not in use.</p> <p><b>Comment:</b> Mops shall be properly cleaned then hung to dry, and buckets be emptied after use to prevent the growth of microorganisms which can be spread with each further use. Consider posting signs to remind staff and occupants of these requirements.</p>	Immediately

13.3

MA

**Outstanding Infraction: Other conditions which needs consideration (ex: clutter, unused equipment, etc.).**

Comment: Two rooms in the basement are full of unused equipment. Several pieces of equipment such as dishware that the food handlers indicate that are not currently in use have rodent droppings. Remove unused equipment to prevent harbourage of pests and subsequently further infestation.

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**CLOSING COMMENTS**

Following consultation with the Medical Officer of Health, the foodservices establishment was ordered to cease and desist operations until such time that a satisfactory inspection has been completed they are recommended for licensing by Health Protection Services.

**Rating colour: Red**