

Food Premises Inspection Summary Report

Name of Premise:	Birch Grove Restaurant & Take-Out	Licence #:	02-02551
Address:	34 Brunswick St Saint George NB E5C 1A9	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	December 15, 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	Re-useable containers must be of food grade materials which can be washed, rinsed, and sanitized.	Immediately
2.3	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors.	Immediately
2.6	MI	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). Observations: Scoops being stored in bulk food containers. Comment: Scoops must be stored outside containers.	Immediately
3.1	MA	Frozen foods shall be thawed under cold running water, in a refrigerator at a temperature of 4°C (40°F) or less, or in a microwave as part of the cooking process. Observations: Food left thawing at room temperature. Corrective Actions: Food recently taken out of frozen storage; food moved to the refrigerator.	Corrected
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review. Comment: Temperature log required for gravy and soup to ensure the temperature is maintained at or above 60 degrees Celsius during hot holding.	Immediately
6.3	MI	Employees shall refrain from any behavior or practices that may result in the contamination of food (e.g. improper storage of personal items, eating while preparing food, etc.). Comment: Eating during food preparation is prohibited. Corrective Actions: CDI	Corrected
7.3	MI	If a chemical feed dishwasher is used testing strips shall be available to verify sanitizer concentration. Observations: Test strips for sanitizer are expired and showing signs of deterioration. Comment: New test strips required.	Immediately

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CLOSING COMMENTS

Rating colour: Green