

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Oriental Pearl Restaurant <b>Address:</b> 440 Kimble Drive Fredericton NB E3B 0K5 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 03-01414 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> January 18, 2024
---	---

*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	Broken or cracked containers must not be used to store foods. <b>Observations: Several containers such as Rubbermaid containers storing dumping's were cracked.</b> <b>Comment: Replace cracked or damaged containers so equipment can be easily cleaned and to prevent possible physical contamination of food.</b>	Immediately
1.3	MI	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. <b>Observations: Foods inside all cold storage units were unlabeled with name and date.</b> <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>	Immediately
2.1	CR	All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C (140°F). <b>Observations: A large order of portioned rice was left on the counter at room temperature at 14.8 degrees C.</b> <b>Comment: Ensure potentially hazardous foods are kept hot or cold avoid entering the temperature danger zone.</b> <b>Corrective Actions: Packaged for order rice was voluntarily destroyed.</b>	Corrected
2.3	MA	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. <b>Observations: No temperature logs were available upon request by Public Health Inspector.</b> <b>Comment: Affix thermometers and keep regular logs to verify refrigeration temperatures are kept at or below 4°C (40°F), freezer temperatures are kept at or below -18.0°C (0°F), and subsequently prohibit microbiological contamination. Temperature logs templates are available upon request by Health Protection Services.</b>	
2.3	MA	Thermometers shall be in all refrigerated areas. <b>Observations: No thermometers were available in any cold storage unit.</b> <b>Comment: Ensure thermometers are inside all units to closely monitor temperatures.</b>	
2.4	MA	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations: Several raw foods such as eggs were stored above sprouts in a cold storage unit.</b> <b>Comment: Ensure ready-to-eat foods are stored above raw-foods to prevent cross contamination.</b>	

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Oriental Pearl Restaurant	<b>Licence #:</b>	03-01414
-------------------------	---------------------------	-------------------	----------

- 
- 2.6 CR 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: Baking mixer with dough was stored next to janitorial closet.**  
**Comment: Mixer must be moved or cleanable splash guard installed between mixer and mop sink.**
- 
- 3.4 MI If being cooled from a temperature of 60°C (140°F) or greater, food shall reach 20°C (68°F) within 2 hours and then 4°C (40°F) within 4 hours (total of 6 hours cooling time). Immediately  
**Observations: Three grey Rubbermaid containers of rice were at room temperature and what appears to have mould on the surface. Food handler indicated the rice was on the shelve for about one day and a half.**  
**Comment: Food that is cooled must be protected from contamination while using approved cooling methods (e.g. using shallow pans or reduce contain volume size when placed in cold storage, ice wand, or blast chiller) to prevent food-borne illness such as Clostridium perfringens, Bacillus cereus, Staphylococcus aureus, etc.**
- 
- 3.6 CR Any foods that have been potentially contaminated after receiving shall be destroyed.  
**Observations: Chicken found portioned in bags in freezer had a rancid smell. This product was not labelled with item name or date of preparation. Operator admitted this product had been temperature abused then spoiled and was re-frozen. This product should have been discarded immediately. Ensure any foods that have been potentially contaminated after receiving shall be destroyed.**  
**Comment: Temperature abused potentially hazardous foods may cause foodborne illness.**
- 
- 6.1 MA Staff shall be knowledgeable about the food handling procedures used by the licensee for potentially hazardous food.  
**Observations: It is evident that food handlers are not familiar with cross contamination, proper cooling, and other handling methods.**  
**Comment: Food handlers should take enrolled in a Government of New Brunswick recognized food safety course.**
- 
- 7.3 MA If a chemical feed dishwasher is used, a suitable (food grade) sanitizer shall be available and at the recommended concentration.  
**Observations: Chlorine sanitizer concentration of the dishwasher was not measured at the time of the inspection.**  
**Comment: Repair dishwasher to ensure chlorine is kept at 100ppm of free available chlorine.**
- 
- 7.4 MA Testing strips shall be available to verify sanitizer concentration.  
**Observations: No Quat sanitizer test strips were available.**  
**Comment: Sanitize food contact surfaces after cleaning w with a food-grade sanitizer such as Quat prepared according to the manufacturer's instructions on the label. As food-grade sanitizers degrade concentration overtime, it is advised follow manufactures instructions and use test strips to verify the concentration of Quat to ensure microorganisms are reduced to a safe.**
- 
- 7.4 MI Sinks shall be constructed of suitable materials that are durable and easily cleaned. Immediately  
**Observations: On the backsplash the three compartment sink there appears to be mould.**  
**Comment: Remediate the mould found on materials while using appropriate personal protective equipment.**
-

# Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Oriental Pearl Restaurant	<b>Licence #:</b>	03-01414
-------------------------	---------------------------	-------------------	----------

- 
- 8.1 CR Non-food contact equipment shall be kept clean and sanitary.  
**Observations:** General cleaning required throughout the facility. Deep cleaning required of floors, walls, rodent contaminated areas, countertops, front and sides of cabinets, around mixer and hot water tank.  
**Comment:** Thorough cleaning required of sliding door coolers, door tracks, glass and shelving grills in refrigerators.
- 
- 8.1 CR Food contact surfaces, equipment and utensils shall be kept clean and sanitary.  
**Observations:** Thorough cleaning of food contact surfaces required. Ice maker must be emptied, cleaned and disinfected. All food preparation counters must be cleaned and disinfected.  
**Comment:** Bamboo wisk must be replaced. Decommission and clean then sanitize ice machine.
- 
- 8.1 CR Floors, walls and ceilings shall be kept clean and sanitary.  
**Observations:** Floors are heavily soiled with grease, dirt, and debris. Several microfibre clothes are located at the front counter to soak up debris near grease trap under handwashing sink.  
**Comment:** Food debris can attract pest such as insects and rodents and subsequently contaminate food. 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. Make these necessary changes to the cleaning schedule.
- 
- 8.1 MA 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.  
**Observations:** Various soiled wiping clothes were scattered through food contact surfaces.  
**Comment:** Wiping cloths should be kept submerged in a sanitizer solution when currently not in use. Reusable wiping cloths should be changed and laundered frequently.
- 
- 8.2 MA Staff must be able to demonstrate proper use of sanitizers and method for testing the solution.  
**Observations:** Test strips for hard surface quaternary ammonium sanitizer was not available. Strips for chlorine based dishwasher were on hand, but different strips are required for quat sanitizer.  
**Comment:** Operator must obtain quat strips and demonstrate proper use for a public health inspector.
- 
- 12.2 MA Effective ventilation shall be provided to areas of the premises that are subject to the generation or accumulation of odours, fumes, steam, vapors, smoke or excessive heat.  
**Observations:** A strong odor was prevalent upon entering the front door. Examination of the ventilation system indicated poor suction from the ventilation fan.  
**Comment:** This unit must be serviced by a qualified technician and repaired if required. Ensure fan adequately removes smoke, odours, steam and heat from the kitchen.
- 
- 13.2 CR There shall not be any signs of insects and/or rodents.  
**Observations:** One point of entry was found indicating rodent infestation. Dropping size and shape indicated rats is the species. Droppings were found near entry point in rear right corner closet of main kitchen.  
**Comment:** Facility must have no signs of rodents. Clean, disinfect, and seal point of entry before reopening.
-

### **CLOSING COMMENTS**

Following consultation with the Regional Medical Officer of Health, the foodservices establishment has been recommended to cease and desist operations until such time a satisfactory inspection has been completed by Health Protection Services.

**Rating colour: Red**