

Food Premises Inspection Summary Report

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| Name of Premise: The Old Boot Pub Address: 48 Front Street Gagetown NB E5M 1A1 Water Supply: Private | Licence #: 03-00997 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: June 23, 2024 |
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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 |
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| 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>Observations: Many foods throughout cold storage units were unlabelled with name and date.</p> <p>Comment: <i>Ensure to label food that has been removed from the original packaging intended for future use. 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.</i></p> | June 27, 2024 |
| 2.2 | MI | <p>Freezers shall be kept in good repair, defrosted regularly, and kept clean.</p> <p>Observations: All chest freezers are soiled especially along the seals. It appears that one of the chest freezers in the basement was leaking.</p> <p>Comment: <i>Increase frequency of cleaning then sanitizing chest freezers. Identify and mitigate the source of the water leaking from freezers, so it is functioning appropriately and to promote food safety.</i></p> | June 27, 2024 |
| 2.4 | MI | <p>Refrigerators shall be of impervious material and of sound and tight construction and kept in good repair.</p> <p>Observations: The fan in a stand-up refrigerator was accumulating with dust and debris.</p> <p>Comment: <i>Dirt and dust can build up walk-in refrigerator/freezer components over time, so it is important to regularly clean them. Maintain walk-in units to ensure they will work to the best of its ability and debris entering the food.</i></p> | June 27, 2024 |
| 7.1 | MI | <p>Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance.</p> <p>Observations: Cold storage units racks and pizza oven stand are rusty.</p> <p>Comment: <i>Damaged non-food contact equipment cannot be effectively cleaned and thus provides a place where microorganisms can multiply. Peeling, flaking or chipped paint from the above-mentioned items could pose chemical hazard in food. Repair and apply a finish to to prevent further degradation and be easily cleaned.</i></p> | June 27, 2024 |
| 8.1 | MI | <p>Non-food contact equipment shall be kept clean and sanitary.</p> <p>Observations: Dry storage shelving, spice rack, commercial racks, microwave, inside front bar cabinets, counter pizza oven stand, and other food equipment on cook line were accumulating with debris.</p> <p>Comment: <i>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.</i></p> | June 27, 2024 |

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| 8.1 | MI | <p>Floors, walls and ceilings shall be kept clean and sanitary.</p> <p>Observations: Floors especially underneath and behind equipment of the back storage room, basement, bar area, behind refrigerators, and cook line are soiled.</p> <p>Comment: 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. Make these necessary changes to the cleaning schedule.</p> | June 27, 2024 |
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| 8.2 | MA | <p>Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time).</p> <p>Observations: Bleach sanitizer was measured over 300ppm of free available chlorine.</p> <p>Comment: Add about 2mL of bleach per one litre of water for about a 100ppm solution of chlorine to reduce microorganisms to a safe level without chemical contamination of foods.</p> <p>Corrective Actions: Food handlers diluted food-grade sanitizer solution to 100ppm of free available chlorine at the time of the inspection.</p> | Corrected |
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| 8.2 | MA | <p>Staff must be able to demonstrate proper use of sanitizers and method for testing the solution.</p> <p>Observations: No chlorine test strips were available onsite.</p> <p>Comment: Purchase chlorine test strips to regularly verify bleach solution is at the appropriate concentration.</p> | June 27, 2024 |
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| 8.2 | MI | <p>Sanitizer bottles must be properly labelled and available in sufficient quantity to encourage appropriate regular use.</p> <p>Observations: Various sanitizer spray bottles were unlabelled with the products contents.</p> <p>Comment: Affix labels on all chemical bottles to ensure all staff are familiar with its contents (in accordance with WHMIS requirements).</p> | June 27, 2024 |
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| 13.2 | MA | <p>Pest control companies shall be consulted to eliminate problematic pest infestations.</p> <p>Observations: During the inspection, insects (such as live ants, spiders, etc.), and rodent droppings, were found in hard to reach areas. Two fly swatters were hung in the kitchen and voluntarily discarded during the inspection.</p> <p>Comment: Fly swatters should not be used in a kitchen as insect fragments cannot be contained and can contaminate food preparation surfaces. Contact pest control company to reassess the integrated pest management program and source additional pest traps.</p> | June 27, 2024 |
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| 13.2 | MA | <p>Any surfaces contaminated by pests or pest control products must be cleaned and sanitized.</p> <p>Observations: Rodent droppings were found on floors behind cold storage units and in back dry storage room.</p> <p>Comment: Surfaces contaminated by pests must be cleaned and sanitized to destroy pathogens which might be present, and which might contaminate foods. Clean and disinfect areas contaminated by pests using wet cleaning methods and those responsible for clean-up should wear appropriate personal protective equipment such as gloves and masks. Any foods that may have been contaminated by pests must be discarded.</p> | June 27, 2024 |
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| 13.2 | MI | <p>Openings to the outside shall be screened.</p> <p>Observations: The basement swinging door was kept open when not currently using the space.</p> <p>Comment: When food handlers are not entering/exiting the basement for inventory, keep the basement door closed to prevent possible entry of pests.</p> | June 27, 2024 |

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13.3 MI Other conditions which needs consideration (ex: clutter, unused equipment, etc.). June 27, 2024

Observations: There is unused equipment and other storage items in the basement.

Comment: Continue to remove unused equipment from the basement to eliminate possible harbourage conditions that are favourable for pests.

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| CLOSING COMMENTS |
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Follow-up inspection is required. The reinspection is scheduled on June 27, 2024. Prompt implementation of the recommendations in this report shall maintain an appropriate standard of hygiene and sanitation within this facility. The recipient of this report is to inform Health Protection Services once corrective actions to rectify the reported observations have been implemented.

Rating colour: Dark Yellow