

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:	April 17, 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	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. Observations: Raw food products such as ground beef being thawed in containers are not being labelled. There is no system to determine how long these products are in the refrigerator. Comment: All food items must be labelled with the date they were prepared (cooked) or pre-portioned for cooking.	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Observations: Excessive dirt and old food buildup under counters and on floors in kitchen area. Comment: Kitchen area, including the take out, requires a deep cleaning. Ensure underneath and behind equipment is done.	Immediately
10.1	MI	Floors shall be of sound construction and in good repair. Observations: Floors in the takeout area are damaged and must be repaired or replaced so that they are easily cleanable.	Immediately
10.3	MI	Ceilings shall be of sound construction and in good repair. Observations: Ceiling has bare drywall. Comment: Painting required.	Immediately
2.6	MI	Outstanding Infraction: 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). Comment: Scoops are still being stored in bulk food containers. Discontinue practice.	

CLOSING COMMENTS

Rating colour: Green