

## Food Premises Inspection Report

<b>Name of Premise:</b> Oak Tree Restaurant & Pub (The)	<b>Licence #:</b> 32-00398 <b>Type:</b> Class/Classe 4 <b>Category:</b> Compliance
<b>Address:</b> 1333 Aroostook Road Perth-Andover NB	<b>Water Supply:</b> Municipal <b>Date of Inspection:</b> April 13, 2021

Item no.	Description	CDI	R
<b>1.0 FOOD</b>			
1.1	S Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	S Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	S Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
<b>2.0 FOOD STORAGE</b>			
2.1.	S Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2.	S Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3.	S Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4.	S Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5.	S Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6.	S Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7.	S Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>
<b>3.0 FOOD PREPARATION AND HANDLING</b>			
3.1.	S Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2.	S Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3.	U Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4.	S Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5.	S Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6.	S Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>4.0 FOOD DISPLAY AND SERVICE</b>			
4.1.	S Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2.	S Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
<b>5.0 RECORD KEEPING AND RECALLS</b>			
5.1.	S Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2.	S Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
<b>6.0 PERSONNEL</b>			
6.1.	S Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2.	S Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3.	S Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>
<b>7.0 FOOD EQUIPMENT AND UTENSILS</b>			
7.1.	U Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2.	U Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3.	S Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4.	S Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.5.	S Eating Utensils and Dishes	<input type="checkbox"/>	<input type="checkbox"/>

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### 8.0 CLEANING AND SANITIZING

- |      |   |   |                          |                          |
|------|---|---|--------------------------|--------------------------|
| 8.1. | S | Cleaning and Sanitizing                 | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.2. | S | Detergents and Chemical Use and Storage | <input type="checkbox"/> | <input type="checkbox"/> |

### 9.0 SANITARY FACILITIES

- |      |   |                         |                          |                          |
|------|---|-------------------------|--------------------------|--------------------------|
| 9.1. | S | Washroom(s)             | <input type="checkbox"/> | <input type="checkbox"/> |
| 9.2. | S | Hand Washing Station(s) | <input type="checkbox"/> | <input type="checkbox"/> |

### 10.0 FLOORS, WALLS AND CEILINGS

- |       |   |  |                          |                          |
|-------|---|--|--------------------------|--------------------------|
| 10.1. | S | Floors (Construction and Maintenance)    | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.2. | S | Walls (Construction and Maintenance)     | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.3. | S | Ceilings (Constructions and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |

### 11.0 WATER SUPPLY AND WASTE DISPOSAL

- |       |   |                              |                          |                          |
|-------|---|------------------------------|--------------------------|--------------------------|
| 11.1. | S | Water (Quality and Quantity) | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.2. | S | Sewage Disposal              | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.3. | S | Solid Waste Handling         | <input type="checkbox"/> | <input type="checkbox"/> |

### 12.0 LIGHTING AND VENTILATION

- |       |   |             |                          |                          |
|-------|---|-------------|--------------------------|--------------------------|
| 12.1. | S | Lighting    | <input type="checkbox"/> | <input type="checkbox"/> |
| 12.2. | S | Ventilation | <input type="checkbox"/> | <input type="checkbox"/> |

### 13.0 GENERAL

- |       |      |                           |                          |                          |
|-------|------|---------------------------|--------------------------|--------------------------|
| 13.1. | S    | Licence                   | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.2. | S    | Rodent and Insect Control | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.3. | N.O. | Other Infractions/Hazards | <input type="checkbox"/> | <input type="checkbox"/> |

*N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction*

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for correction
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 <b>Observations: Absent of hot holding temperature logs. Hot holding temperatures shall be checked regularly and recorded once every 4 hours of operation and logs shall be available for review by the inspector.</b>	Immediately
7.1.	MI	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 <b>Observations: Accumulation of food debris inside cavity. Non-food contract surfaces of equipment shall be cleaned at a frequency that will prevent the accumulation of food residue.</b>	Immediately
7.2.	MI	Les surfaces des équipements et ustensiles qui entrent en contact avec les aliments doivent être entretenues de manière appropriée à leur usage prévu et doivent être faciles à nettoyer et désinfecter (par ex. : les planches à découper et les ustensiles égratignés et rayés). <b>Observations: Both these items need to be thoroughly cleaned / disinfected. Food contact surfaces &amp; equipment shall be maintained such that they function in a manner intended and can be easily cleaned and sanitized.</b>	Immediately

### CLOSING COMMENTS

Rating color

Green/Vert