



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> The Oak Tree Restaurant & Pub <b>Address:</b> 1333 Aroostook Rd Perth-Andover NB E7H 1A7 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 32-00398 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> February 22, 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
2.3	MA	Thermometers shall be in all refrigerated areas. <b>Observations: Some refrigerators are missing internal thermometers. Temps being verified with a gun.</b> <b>Comment: Obtain thermometers for each fridge.</b>	March 7, 2024
7.2	MA	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). <b>Observations: Some of the large cutting boards required resurfacing or replacement due to scoring and dark staining.</b>	March 7, 2024
7.3	MI	Water temperature and/or sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. <b>Observations: the dishwasher sanitizer concentration was not being verified and recorded daily</b> <b>Comment: Implement a log for the dishwasher and have staff verify that it is sanitizing at 100ppm daily. the dosing equipment was functioning properly at the time of the inspection.</b>	March 7, 2024
7.4	MI	Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. <b>Observations: No sanitizer log was in use at the facility.</b> <b>Comment: implement a log for staff to record daily verifications of the bleach sanitizer concentrations and ensure it is prepared at 100ppm.</b>	March 7, 2024
8.1	MA	Food contact surfaces, equipment and utensils shall be kept clean and sanitary. <b>Observations: Soiled utensils and storage containers observed. The potato fry cutter was coated in debris.</b> <b>Comment: Ensure that food contact surfaces are cleaned and stored appropriately.</b>	March 7, 2024
8.1	MA	Non-food contact equipment shall be kept clean and sanitary. <b>Observations: Surfaces in the facility are not being cleaned as needed, including: exterior surfaces of equipment, shelving and flat surfaces, walls, floors, walk in refrigerator underneath and behind equipment, sinks, the shelving in the walk in fridge have some debris and mold on them.</b> <b>Comment: Have the facility cleaned from top to bottom and maintain conditions going forward. The operator is required to develop a proper cleaning schedule/checklist with daily, weekly, monthly cleaning tasks.</b>	March 7, 2024
9.1	MI	Paper towel dispensers shall be available. <b>Observations: No paper towel dispenser in the staff washroom.</b> <b>Comment: Install a dispenser.</b>	March 7, 2024

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| 9.2  | MI | <p>Hand washing signs shall be posted.</p> <p><b>Observations: No handwashing sign at the hand washing station.</b></p> <p><b>Corrective Actions: Provided one during the inspection.</b></p>   | Corrected     |
|      |    |   |               |
| 11.1 | MA | <p>The food premises shall be designed and maintained in such a way as to prevent cross-connections between non-potable water and the potable water supply. Examples of non-potable water include but are not limited to the waste water system, soap and sanitizer dispensers, hoses attached to faucets with no air gap, etc.</p> <p><b>Observations: The hose at the 3 compartment sink was hanging down in the sink and the hook is oriented downwards.</b></p> <p><b>Comment: Have the hose mount repaired as needed so that the nozzle does not hang into the sink. Managed to hook it temporarily during the inspection.</b></p> | March 7, 2024 |
|      |    |   |               |
| 13.1 | MI | <p>A valid licence to operate a food premises shall be posted for the general public to see.</p> <p><b>Observations: the copy of the licence and last inspection were not posted.</b></p> <p><b>Corrective Actions: the operator posted them during the inspection.</b></p>   | Corrected     |
|      |    |   |               |
| 13.3 | MI | <p>Other conditions which needs consideration (ex: clutter, unused equipment, etc.).</p> <p><b>Observations: There is unused equipment and equipment/tools in the facility.</b></p> <p><b>Comment: Remove the unused equipment/clutter from the premises to improve storage capacity and facilitate sanitation.</b></p>   | March 7, 2024 |
|      |    |   |               |
| 3.3  | MI | <p><b>Outstanding Infraction: 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></p> <p>Comment: Hot holding logs were inconsistent. Ensure they are filled every 4 hours.</p>  |               |

**CLOSING COMMENTS**

Follow-up inspection scheduled for March 7, 2024. All infractions expected to be resolved on the day of the follow-up. Warning letter to be issued to the operator.

**Rating colour: Striped Red**