

Food Premises Inspection Summary Report

Name of Premise:	Compass Group #728302 - Woodstock High School	Licence #:	31-034674
Address:	144 Connell Park Road Woodstock NB E7M 1M4	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	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
6.3	MI	<p>Employees shall take adequate measures to ensure that food is not contaminated by hair.</p> <p>Observations: One of the employees had hair partially restrained.</p> <p>Comment: Employees need to have hair restrained while working in food preparation areas.</p> <p>Corrective Actions: The employee donned a net during the inspection.</p>	Corrected
7.2	MA	<p>Food contact surfaces, equipment and utensils 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: Pizza cutter was soiled with old food debris.</p> <p>Comment: Ensure items get scrubbed as needed to remove all food debris during dishwashing.</p> <p>Corrective Actions: The staff sent the cutter to the dishwashing area for cleaning during the inspection.</p>	Corrected
7.3	MI	<p>Water temperature and/or sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring.</p> <p>Observations: Only wash temperatures were being recorded on the log.</p> <p>Comment: Ensure rinse temperatures are recorded as well to ensure that the rinse step achieves a temperature of 180F. The mechanical dishwasher was operating within an acceptable temperature range during the inspection.</p> <p>Corrective Actions: Staff started recording rinse temperatures during the inspection.</p>	Corrected
8.2	MA	<p>A suitable food grade sanitizer shall be available and at the recommended concentration.</p> <p>Observations: The quat sanitizer solution was reading under 200ppm in both buckets when verified.</p> <p>Comment: Ensure the quat sanitizer solution is prepared as per manufacturer's instructions (200-400ppm no rinse) and insert the strip without swishing for 10 seconds before taking a reading.</p> <p>Corrective Actions: Quat sanitizer solutions at a concentration of 200ppm were prepared during the inspection.</p>	Corrected
10.3	MI	<p>Ceilings shall be of sound construction and in good repair.</p> <p>Observations: Some ceiling tiles missing from the pantry area, some water damaged tiles in the breezeway leading to the kitchen.</p> <p>Comment: Have the tiles repaired and replaced.</p>	Immediately
13.1	MI	<p>A valid licence to operate a food premises shall be posted for the general public to see.</p> <p>Observations: A copy of the licence and the latest inspection report were not posted on the wall.</p> <p>Comment: Ensure these items are always visible to clients of the facility.</p> <p>Corrective Actions: Printed both during the inspection and they were posted on the wall.</p>	Corrected

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13.2 MI Openings to the outside shall be screened. Immediately

Observations: The drain cover was missing in the mop sink.

Comment: Have maintenance replace the cover to eliminate the possible rodent entry point.

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

Observations: A soiled counter mounted can opener and meat slicer were in the facility but not used by the current operator.

Comment: Have these items bagged and marked as not in use or removed from the facility.

CLOSING COMMENTS

Rating colour: Green