

Food Premises Inspection Summary Report

Name of Premise:	Keswick Valley memorial School - Compass Group Canada Ltd.	Licence #:	03-040087
Address:	20 NB-617 Burtts Corner NB E6L 2X3	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Pre-Operational
		Date of Inspection:	December 5, 2023

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	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Observations: No temperature logs available at time of inspection	Immediately
7.1	MI	Non-food contact equipment shall be located and maintained such that it functions in the manner intended and can be easily cleaned and sanitized. Observations: Unused equipment stored in dry storage area (refrigerator, meat slicer) which still needs to be maintained in working order in a clean and sanitary condition. Comment: Recommend that unused equipment be removed from the facility, in order to minimize the cleaning and sanitizing and maintenance required.	Immediately
7.3	MI	Water temperature and/or sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. Observations: Staff on site at time of inspection unable to check sanitizer strength in dishwasher. Ensure staff are educated in how this is accomplished so it can be completed and the log filled out daily. Comment: Ensure that all staff are aware of how to check the sanitizer strength in the dishwasher, and that it is done daily.	Immediately
7.3	MI	The mechanical dishwasher shall be supplied with a suitable detergent. Observations: No dishwasher detergent available at time of inspection. Comment: Dishwasher will not be used until appropriate chemicals are provided.	Immediately
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. Observations: No test strips for quat sanitizer available at time of inspection. PHI tested sanitizer, and it was found to be 200ppm. Corrective Actions: Test strips left on site for applicant. Test strips will be provided before the cafeteria opens in January 2024.	Corrected

CLOSING COMMENTS

Recommended for licensing.

Rating colour: Green