

Food Premises Inspection Summary Report

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|-------------------------|------------------------------------|----------------------------|--------------------|
| Name of Premise: | Sussex Regional High School #81116 | Licence #: | 02-00437 |
| Address: | 55 Leonard Dr Sussex NB E4E 5T5 | Type: | Class/Classe 4 |
| Water Supply: | Municipal | Category: | Routine Compliance |
| | | Date of Inspection: | April 12, 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 |
|------|------------|---|---------------------|
| 2.2 | MI | Freezers shall be kept in good repair, defrosted regularly, and kept clean. Observations: Chest freezer must be defrosted. | 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. Observations: Dishwasher is leaking, this must be fixed. Wire rack must be cleaned and painted where rusty. | Immediately |
| 11.1 | MA | There shall be hot and cold running water in sufficient quantity to meet the needs of the operation (for fixed premises this means under pressure). Observations: When dishwasher is running there is no hot water at the hand wash sink or the bathroom sink. This must be fixed. There must be hot and cold running water at all times. | April 26, 2024 |

CLOSING COMMENTS

Rating colour: Dark Yellow