

Food Premises Inspection Summary Report

Name of Premise:	Gagetown School	Licence #:	03-01453
Address:	6 Loomcroft Ln Gagetown NB E5M 1H2	Type:	Class/Classe 4
Water Supply:	Crown	Category:	Routine Compliance
		Date of Inspection:	April 23, 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
2.3	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: Temperature logs are not being recorded.	
8.1	MI	Wiping cloths used for wiping food spills on food contact surfaces shall not be used for other purposes such as wiping raw foods and shall be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at an appropriate concentration. Observations: Dish towels must be single use.	Immediately
8.2	CR	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: There is no sanitizer on site. Sanitizer and test strips must be purchased before food can be prepared. Proof of purchase must be sent to the inspector.	
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: There is no test strips on site.	

CLOSING COMMENTS

Rating colour: Striped Red