Food Premises Inspection Summary Report

Name of Premise:	Compass Group # 81172 - George Street Middle School	**Licence #:**	03-00134
Address:	575 George Street Fredericton NB E3B 1K2	**Type:**	Class/Classe 4
Water Supply:	Crown	**Category:**	Routine Compliance
		Date of Inspection:	March 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
2.3	MI	Temperature logs shall be kept for a period of 1 month. **Observations: Temperature logs were not available for month time, certain logs were presented during inspection.** ***Comment: Ensure that temperature is recorded twice daily and records are available for a month period when requested by Public Health Inspector.***	Immediately
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor). **Observations: Food item (macaroni) were stored directly on floor. Condiments were stored in the same cabinet containing chemicals.** ***Comment: Ensure that food is stored in a way to avoid any risk of cross-contamination.*** ***Corrective Actions: Food handler moved the food items in dry storage area.***	Corrected
7.1	MI	Non-food contact equipment shall be in proper working order. For food premises that have a mechanical dishwasher that is broken and choose to use the 3-step manual method, the food premises would be in non-compliance with Section 7.1 B if the food premises is not able to or cannot achieve proper cleaning and sanitizing using the manual method. **Observations: The oven was not reaching appropriate cooking temperature. Food handler indicated that they have been limiting their menu and an additional residential oven was installed.** ***Comment: Repair or replace malfunctioning oven to meet the demands of operation. Ensure that equipment are in effective working condition so that internal temperature of potentially hazardous food can be achieved.***	Immediately
7.4	MI	Testing strips shall be available to verify sanitizer concentration. **Observations: Quat test strips were not available during inspection. The kitchen has automatic quat dispenser and solution was found at 200ppm.** ***Comment: Ensure Quat test strips are available to check the concentration of sanitizer to avoid risk of chemical contamination.***	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. **Observations: Floors and walls in hard to reach areas like behind the equipment were soiled.** ***Comment: Ensure to clean and sanitize hard to reach areas to prevent collection of any debris, as it can result in cross-contamination of food.***	Immediately
12.2	MI	Effective ventilation shall be provided to areas of the premises that are subject to the generation or accumulation of odours, fumes, steam, vapors, smoke or excessive heat. **Observations: It appears that the ventilation above oven and grill was not properly functional.** ***Comment: Ensure that ventilation system is checked by a professional so that heat, fumes and orders can be effectively eliminated from the kitchen.***	Immediately

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CLOSING COMMENTS

All outstanding infractions should be corrected before next routine inspection.

Rating colour: Green