

Food Premises Inspection Summary Report

Name of Premise: Sussex Regional High School Licence #: 02-02295

Address: 55 Leonard Dr Type: Class/Classe 4

Sussex NB E4E 5T5 Category: Routine Compliance

Water Supply: Municipal 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
2.3	MA	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors.	Corrected
		Corrective Actions: CDI	
2.6	MI	Shelves/cupboards shall be designed to facilitate effective cleaning and sanitation and be of sound construction and in good repair.	Immediately
		Observations: Shelves in the dry storage area need to be wiped out and cleaned.	
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.	Immediately
		Observations: Ovens and stovetops need to be cleaned.	
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time).	Corrected
		Observations: One bottle of sanitizer was mixed at <100 ppm. it must be 100 ppm to be effective.	
		Corrective Actions: CDI	
10.3	MI	Ceilings shall be of sound construction and in good repair.	Immediately
		Observations: Water damaged ceiling tiles were replaced and are water damaged again. They must be replaced again. The source of the leak must be found and repaired.	
13.3	MI	Other conditions which needs consideration (ex: clutter, unused equipment, etc.). Observations: Expired food was discarded from the fridge.	Immediately

CLOSING COMMENTS

Rating colour: Green