

Food Premises Inspection Summary Report

Name of Premise:		Sussex Regional High School	Licence #:	02-02295		
Address:		55 Leonard Dr	Туре:	Class/Classe	iss/Classe 4	
Water Supply:		Sussex NB E4E 5T5	Category:	Routine Compliance		
		Municipal	Date of Inspection:	April 12, 2024	2024	
	MI - Minoi	r infraction; MA - Major infraction; CR - Critical infr	action; CDI - Corrected During Inspe	ection; N/A - Not Appli	cable	
		OBSERVATIONS AND	CORRECTIVE ACTIONS			
ltem	MI /MA/ CR	Re	marks	Da	ate for Correction	
2.3 MA Temperatures shall be recorded at least 2 times daily at acceptable intervals during or 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. Immedia Observations: Shelves in the dry storage area need to be wiped out and cleaned. Immedia				
7.1	MI	Non-food contact equipment shall be construct intended purpose and are durable, easily clear Observations: Ovens and stovetops ne	ed and free from any undesirable s	for their	Immediatel	
8.2	MA	Sanitizer solution shall be used in strict accord label (recommended strength and contact time Observations: One bottle of sanitizer w be effective. Corrective Actions: CDI).		Corrected	
10.3	MI	Ceilings shall be of sound construction and in good repair. 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.			Immediately	
13.3	MI	Other conditions which needs consideration (e. Observations: Expired food was discard			Immediatel	
		CLOSING	COMMENTS			

Rating colour: Green