

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Compass Group #728302 - Woodstock High School <b>Address:</b> 144 Connell Park Road Woodstock NB E7M 1M4 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 31-034674 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> January 18, 2024
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*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
6.3	MI	Employees shall take adequate measures to ensure that food is not contaminated by hair. <b>Observations: One of the employees had hair partially restrained.</b> <b>Comment: Employees need to have hair restrained while working in food preparation areas.</b> <b>Corrective Actions: The employee donned a net during the inspection.</b>	Corrected
7.2	MA	Food contact surfaces, equipment and utensils shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. <b>Observations: Pizza cutter was soiled with old food debris.</b> <b>Comment: Ensure items get scrubbed as needed to remove all food debris during dishwashing.</b> <b>Corrective Actions: The staff sent the cutter to the dishwashing area for cleaning during the inspection.</b>	Corrected
7.3	MI	Water temperature and/or sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. <b>Observations: Only wash temperatures were being recorded on the log.</b> <b>Comment: Ensure rinse temperatures are recorded as well to ensure that the rinse step achieves a temperature of 180F. The mechanical dishwasher was operating within an acceptable temperature range during the inspection.</b> <b>Corrective Actions: Staff started recording rinse temperatures during the inspection.</b>	Corrected
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Observations: The quat sanitizer solution was reading under 200ppm in both buckets when verified.</b> <b>Comment: Ensure the quat sanitizer solution is prepared as per manufacturer's instructions (200-400ppm no rinse) and insert the strip without swishing for 10 seconds before taking a reading.</b> <b>Corrective Actions: Quat sanitizer solutions at a concentration of 200ppm were prepared during the inspection.</b>	Corrected
10.3	MI	Ceilings shall be of sound construction and in good repair. <b>Observations: Some ceiling tiles missing from the pantry area, some water damaged tiles in the breezeway leading to the kitchen.</b> <b>Comment: Have the tiles repaired and replaced.</b>	Immediately
13.1	MI	A valid licence to operate a food premises shall be posted for the general public to see. <b>Observations: A copy of the licence and the latest inspection report were not posted on the wall.</b> <b>Comment: Ensure these items are always visible to clients of the facility.</b> <b>Corrective Actions: Printed both during the inspection and they were posted on the wall.</b>	Corrected

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13.2      MI      Openings to the outside shall be screened. Immediately  
**Observations: The drain cover was missing in the mop sink.**  
***Comment: Have maintenance replace the cover to eliminate the possible rodent entry point.***

13.3      MI      Other conditions which needs consideration (ex: clutter, unused equipment, etc.). Immediately  
**Observations: A soiled counter mounted can opener and meat slicer were in the facility but not used by the current operator.**  
***Comment: Have these items bagged and marked as not in use or removed from the facility.***

**CLOSING COMMENTS**

**Rating colour: Green**