

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Sussex Middle School	<b>Licence #:</b>	02-02214
<b>Address:</b>	49 Bryant Dr Sussex NB E4E 2P2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	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
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations: Eggs must be stored below cooked or ready to eat foods.</b>	Immediately
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. <b>Observations: Oven needs to be cleaned.</b>	Immediately
7.4	MI	Testing strips shall be available to verify sanitizer concentration. <b>Observations: Test strips are expired and need to be replaced.</b>	Immediately
12.1	MI	Light fixtures and ceiling fans shall be designed to prevent accumulation of dirt and easily cleanable. <b>Observations: Light covers have flies in them and need to be cleaned.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**