

Food Premises Inspection Summary Report

Name of Premise:	Compass Group #81037 - Perth-Andover Middle School	Licence #:	32-00323
Address:	20 Nissen St Perth-Andover NB E7H 3G1	Type:	Class/Classe 4
Water Supply:	Crown	Category:	Routine Compliance
		Date of Inspection:	March 14, 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	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: Temperatures have not been recorded since March break. Previous logs were compliant. Comment: Ensure temperatures and other routine verifications are logged daily.	March 28, 2024
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: Cup type scoops were stored in dry goods bins. Comment: Scoops must be stored outside of bins. Corrective Actions: Staff removed the scoops from the containers during the inspection.	Corrected
6.1	MA	For Class 4, at least one person who holds a certificate confirming his or her successful completion of a food handler program as described in Section 39(1) of the Food Premises Regulation must be present at all times in the area of a food premises where and when food is being prepared. Observations: The only employee on site did not have a food handling certificate. Comment: Either produce a valid certificate for the employee or have the employee registered in a refresher course. The inspector recommends a refresher course since it has likely been a while since a course was last attended and there were some gaps in routine practices identified during the inspection.	March 28, 2024
7.3	MA	If a high temperature dishwasher is used, a thermostat shall be available on the dishwasher to measure the rinse temperature. Observations: The mechanical dishwasher rinse temperature gauge was not functional. Unable to verify rinse temperatures during the inspection. Comment: Staff indicated the issue started Monday March 11. Dishes are to be immersed in a sanitizer solution in the adjacent sink once through a machine cycle until the machine is repaired.	March 28, 2024
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Drawer and equipment door handles are soiled. Comment: Ensure they get cleaned and sanitized as part of routine cleaning.	March 28, 2024
8.2	MA	Chemicals must be stored in an acceptable manner, away and separated from foods and food contact items. Observations: Chemical products were stored on a shelf above the air drying area. Comment: Ensure chemicals are stored appropriately at all times. Corrective Actions: Staff moved the chemicals during the inspection.	Corrected

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2.5	MI	Outstanding Infraction: Refrigerators (including surfaces, racks, trays, vents, shelves, etc.) shall be maintained such that it functions in the manner intended and can be easily cleaned and sanitized. Comment: There is still some minor leaking and water pooling in the display refrigerator. Have maintenance diagnose and repair the issue.	March 22, 2024
7.1	MI	Outstanding Infraction: 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. Comment: The dusty fan on the wall near the line has not been removed. Ensure it is for the follow-up or clean it if use is intended.	March 22, 2024
8.1	MI	Outstanding Infraction: Cleaning and sanitation procedures submitted under Section 6(1) (q) of the Food Premises Regulation shall be posted or otherwise easily obtained should an inspector request it during inspection. Comment: Cleaning checklist is still not being filled by staff.	March 22, 2024

CLOSING COMMENTS

Follow up inspection scheduled March 28.

Rating colour: Dark Yellow