

Food Premises Inspection Summary Report

Name of Premise:	MacDonald Consolidated School - Home Economics	Licence #:	02-02224
Address:	3950 NB-845 Kingston NB E5N 1E9	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	February 6, 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	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Observations: When any potentially hazardous foods are stored in the fridge the temperatures must be taken twice daily.	Immediately
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). Observations: Cutting boards that are badly scratched must be resurfaced or replaced.	Immediately

CLOSING COMMENTS

Rating colour: Green