

## Food Premises Inspection Summary Report

<p><b>Name of Premise:</b> Kingsclear Consolidated School</p> <p><b>Address:</b> 3188 Woodstock Road Fredericton NB E3C 2K9</p> <p><b>Water Supply:</b> Crown</p>	<p><b>Licence #:</b> 03-01345</p> <p><b>Type:</b> Class/Classe 4</p> <p><b>Category:</b> Compliance</p> <p><b>Date of Inspection:</b> June 3, 2022</p>
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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
6.1	MA	<p><b>Outstanding Infraction: A licensee who operates a not-for-profit community placement residential facility shall ensure that at least one employee of the facility holds a certificate confirming his or her successful completion of a food handling program as described in Section 39(3) of the Food Premises Regulation and any person preparing food in the facility either holds such certificate, or has been adequately trained in food handling procedures by a person who holds such certificate.</b></p> <p style="margin-left: 20px;">Comment: Food handler will email food safety certificate upon completion.</p>	June 3, 2022
8.1	MI	<p><b>Outstanding Infraction: Non-food contact equipment shall be kept clean and sanitary</b></p> <p style="margin-left: 20px;">Comment: Cabinets will be cleaned then sanitized in the summer.</p>	

### CLOSING COMMENTS

Food handler has already enrolled in the food safety course and will complete the course over the summer. Food handler will email Public Health Inspector the food safety certificate.

**Rating colour:                      Dark Yellow**