

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Swim's Special Care Home	<b>Licence #:</b>	31-00317
<b>Address:</b>	448 White Road Avondale NB E7K 1E5	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	October 10, 2023

*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
2.2	MI	Freezers shall be at -18°C (0°F) or less except for ice cream that is being held for service. <b>Observations: Obtain thermometers and implement a log for both freezers.</b> <b>Comment: For follow-up during the next routine inspection. Resources to be sent to the operator.</b>	Immediately
7.4	MI	Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. <b>Observations: No sanitizer log in place at the facility.</b> <b>Comment: Implement a log for daily recording of sanitizer concentrations by staff.</b>	Immediately
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Observations: The bleach sanitizer solution was at 0-25ppm.</b> <b>Comment: Ensure the solution is tested and prepared as needed.</b> <b>Corrective Actions: The operator prepared a 100ppm solution during the inspection.</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**