

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Moss Special Care Home	<b>Licence #:</b>	03-01418
<b>Address:</b>	40 Lockwood Road Mill Cove NB E4C 3E2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	April 23, 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
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.	May 7, 2024
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). <b>Observations: Sanitizer was at 200ppm it must be 100ppm for chlorine.</b> <b>Corrective Actions: CDI</b>	Corrected
11.1	MA	Premises with private water supplies shall follow the water sampling plan to demonstrate potability as per Appendix I of the Food Premises SOP. <b>Observations: If an inorganic water test has not been done in the last 5 years a new test must be taken.</b>	May 7, 2024

### CLOSING COMMENTS

**Rating colour: Dark Yellow**