

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Daeka Care Facility	<b>Licence #:</b>	02-02866
<b>Address:</b>	20 Neill Dr Hampton NB E5N 5R9	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	August 25, 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 kept in good repair, defrosted regularly, and kept clean. <b>Observations: Freezers i the basement needs to be defrosted and the stand white freezer needs to be painted outside. ( the front side)</b>	Immediately
2.5	MI	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. <b>Observations: The white stand fridge in the basement needs painting.</b>	Immediately
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). <b>Comment: Some food cans outdated, their best before date from May 2023 and some from 2022. all of them discarded.</b> <b>Corrective Actions: CDI</b>	Corrected
8.2	MA	Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces. <b>Observations: The bleach sanitizer solution was to strong, more than 400ppm, it shall be 100ppm, it is corrected.</b> <b>Corrective Actions: CDI</b>	Corrected
12.1	MI	Lighting shall be provided throughout all areas of the premises and shall be of sufficient intensity to meet the needs of the operation. <b>Observations: The basement light very weak , especially in the part where is the coolers and freezers. It shall be brighter light there, immediately.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**