

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Enhanced Living Gagetown	<b>Licence #:</b>	03-02347
<b>Address:</b>	142 Tilley Road Gagetown NB E5M 1H6	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	September 1, 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
7.2	MA	Food contact surfaces, equipment and utensils shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. <b>Observations: Mounted manual can opener needs to be cleaned</b> <b>Corrective Actions: Staff cleaned can opener before inspection was completed</b>	Corrected
8.2	MA	Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces. <b>Observations: Staff using quat test strips to check hydrogen peroxide sanitizer.</b> <b>Comment: hydrogen peroxide concentration when prepared in spray bottles needs to be verified that it is at the recommended concentration.verification should be logged for easy review.</b>	September 15, 2023

### CLOSING COMMENTS

Recommended for licensing,  
Testing and verifying hydrogen peroxide sanitizer at the recommended concentration need to be verified.

**Rating colour: Dark Yellow**