

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Kiwanis Nursing Home Inc	<b>Licence #:</b>	02-01688
<b>Address:</b>	11 Bryant Dr Sussex NB E4E 2P3	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	March 12, 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
2.3	MI	<p>Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors.</p> <p><b>Observations: There were a few days where temperatures were missed for the morning. Ensure temps are being done consistently.</b></p> <p><b>Corrective Actions: CDI</b></p>	Corrected
2.6	MI	<p>Foods in the dry storage must be kept covered.</p> <p><b>Observations: A few bags of spices in the small kitchen were opened. Spices must be kept in sealed containers or bags.</b></p> <p><b>Corrective Actions: CDI</b></p>	Corrected
7.1	MI	<p>Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance.</p> <p><b>Observations: Bottom shelf of the fridge needs to be cleaned. Dry storage cupboard in the small kitchen needs to be wiped out. Stains in the cupboards in the small kitchen needs to be removed or painted. Exhaust fan in main kitchen needs to be cleaned,</b></p>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**