



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Living Hope Special Care Home <b>Address:</b> 3 Riverdale Dr Hampton NB E5N 5K2 <b>Water Supply:</b> Private	<b>Licence #:</b> 02-011112 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> January 15, 2025
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*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
2.6	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>Observations: Scoop shall be stored outside of the flour bin to prevent cross contamination.</b> <b>Corrective Actions: CDI</b>	Corrected
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: Quat sanitizer was at 400ppm at time of inspection. Ensure to follow the manufacturer instruction and the solution requires to be at 200ppm</b> <b>Corrective Actions: Solution has been remixed and its now corrected.</b>	Corrected
10.1	MI	Floors shall be of sound construction and in good repair. <b>Observations: Repair a few sections of floor in the kitchen that has a gab in the floor boards.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**