

Food Premises Inspection Report

Name of Premise: W.G. Bishop Nursing Home Address: 1100 Pleasant Drive Minto NB E4B 2V7	Licence #: 03-00152 Type: Class/Classe 4 Category: Compliance Water Supply: Private Date of Inspection: June 15, 2021
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Item no.	Description	CDI	R
1.0 FOOD			
1.1	S Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	S Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	S Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
2.0 FOOD STORAGE			
2.1.	S Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2.	S Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3.	S Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4.	S Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5.	S Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6.	S Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7.	S Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>
3.0 FOOD PREPARATION AND HANDLING			
3.1.	N.O. Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2.	S Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3.	S Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4.	N.O. Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5.	S Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6.	S Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.0 FOOD DISPLAY AND SERVICE			
4.1.	S Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2.	S Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
5.0 RECORD KEEPING AND RECALLS			
5.1.	N.O. Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2.	N.O. Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
6.0 PERSONNEL			
6.1.	S Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2.	S Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3.	S Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>
7.0 FOOD EQUIPMENT AND UTENSILS			
7.1.	S Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2.	U Food Contact Surfaces	<input checked="" type="checkbox"/>	<input type="checkbox"/>
7.3.	S Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4.	S Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.5.	S Eating Utensils and Dishes	<input type="checkbox"/>	<input type="checkbox"/>

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8.0 CLEANING AND SANITIZING

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|------|---|---|-------------------------------------|--------------------------|
| 8.1. | S | Cleaning and Sanitizing | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.2. | U | Detergents and Chemical Use and Storage | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

9.0 SANITARY FACILITIES

- | | | | | |
|------|---|-------------------------|--------------------------|--------------------------|
| 9.1. | S | Washroom(s) | <input type="checkbox"/> | <input type="checkbox"/> |
| 9.2. | S | Hand Washing Station(s) | <input type="checkbox"/> | <input type="checkbox"/> |

10.0 FLOORS, WALLS AND CEILINGS

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|-------|---|--|--------------------------|--------------------------|
| 10.1. | S | Floors (Construction and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.2. | S | Walls (Construction and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.3. | S | Ceilings (Constructions and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |

11.0 WATER SUPPLY AND WASTE DISPOSAL

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|-------|---|------------------------------|--------------------------|--------------------------|
| 11.1. | S | Water (Quality and Quantity) | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.2. | S | Sewage Disposal | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.3. | S | Solid Waste Handling | <input type="checkbox"/> | <input type="checkbox"/> |

12.0 LIGHTING AND VENTILATION

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|-------|---|-------------|--------------------------|--------------------------|
| 12.1. | S | Lighting | <input type="checkbox"/> | <input type="checkbox"/> |
| 12.2. | S | Ventilation | <input type="checkbox"/> | <input type="checkbox"/> |

13.0 GENERAL

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|-------|---|---------------------------|--------------------------|--------------------------|
| 13.1. | S | Licence | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.2. | S | Rodent and Insect Control | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.3. | S | Other Infractions/Hazards | <input type="checkbox"/> | <input type="checkbox"/> |

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for correction
7.2.	MA	Food contact surfaces, equipment and utensils shall be operated in a manner that ensures the safe and sanitary handling of food (i.e., need to dismantle meat grinder for cleaning) Observations: manual can opener found stored in its holding unit with food debris on the cutting pivot. Corrective Actions: can opener given to staff to clean. unit cleaned before leaving.	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) Observations: concentration measured at 100ppm. recommended strength is 200.0p Comment: staff prepared new solution at 200ppm before leaving the kitchen. Corrective Actions: Corrected During Inspection	Corrected

CLOSING COMMENTS

during the inspection the sanitizer solution in the dispensing bottles had a strength of 100ppm which is out of compliance with the manufacturer recommendations. When refilling the spray bottles make sure the sanitizing solution is in the dispensing unit.

Rating color

Green/Vert