

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Care A Lot Care Home	<b>Licence #:</b>	02-02360
<b>Address:</b>	61 St Coeur Ct Saint John NB E2M 5R3	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	September 6, 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
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations: Raw chicken improperly stored above raw food items.</b> <b>Corrective Actions: Chicken placed in shallow tray.</b>	Corrected
8.2	MI	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Observations: Chlorine sanitizer not detected in solution.</b> <b>Corrective Actions: Chlorine sanitizer mixed to 100ppm.</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**