

Food Premises Inspection Summary Report

<p>Name of Premise: Riverview Comfort Special Care Home</p> <p>Address: 64 Front Street Gagetown NB E5M 1A1</p> <p>Water Supply: Private</p>	<p>Licence #: 03-01426</p> <p>Type: Class/Classe 4</p> <p>Category: Compliance</p> <p>Date of Inspection: June 29, 2022</p>
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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
6.1	MA	<p>For Class 4, at least one person who holds a certificate confirming his or her successful completion of a food handler program as described in Section 39(1) of the Food Premises Regulation must be present at all times in the area of a food premises where and when food is being prepared.</p> <p>Observations: Staff in the kitchen did not have food handler certification, staff advised the usual cook was sick, staff who work in the kitchen as backup need to get food handler certification as well.</p>	July 13, 2022
6.3	MI	<p>Employees shall take adequate measures to ensure that food is not contaminated by hair</p> <p>Observations: The employee in the kitchen had untied hair and was not wearing a hair restraint</p>	Immediately
7.1	MI	<p>Non-food contact equipment shall be located and maintained such that it functions in the manner intended and can be easily cleaned and sanitized</p> <p>Observations: The cupboards and handwashing station cabinet were in disrepair and need resurfacing or replacement, the operator advised that they already have quotes for the cupboards.</p>	Immediately
8.1	MI	<p>Cleaning and sanitation procedures submitted under Section 6(1)(q) of the Food Premises Regulation shall be posted or otherwise easily obtained should an inspector request it during inspection</p> <p>Observations: No cleaning procedures or schedule available at the time of the inspection, implement a cleaning schedule for the facility.</p>	Immediately
8.2	MI	<p>A suitable food grade sanitizer shall be available and at the recommended concentration.</p> <p>Observations: Chlorine sanitizer solution was at 300ppm and needs to be at 100ppm, implement a daily verification log to ensure it is mixed at the appropriate concentration.</p> <p>Corrective Actions: The staff on duty mixed the sanitizer at 100ppm</p>	Corrected
9.2	MI	<p>Paper towel shall be in a dispenser</p> <p>Observations: The paper towel roll was not stored on a dispenser at the handwashing sink.</p>	Immediately
11.1	MA	<p>Premises with private water supplies shall follow the water sampling plan to demonstrate potability as per Appendix I of the Food Premises SOP</p> <p>Observations: Last bacteriological results were from January 2021, samples need to be collected every 6 months for bacteriological analysis and every 5 years for inorganic analysis, inorganics due in 2023.</p>	July 13, 2022

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CLOSING COMMENTS

Follow-up inspection on July 13, 2022

Rating colour: **Dark Yellow**