



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Queen Angels Care Home Inc. <b>Address:</b> 210 Queen Street Saint John NB E2L 1S8 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 02-03100 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> January 29, 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
3.4	MA	If being cooled from a temperature of 60°C (140°F) or greater, food shall reach 20°C (68°F) within 2 hours and then 4°C (40°F) within 4 hours (total of 6 hours cooling time). <b><i>Comment: The stew stored in the crock pot container had not been cooled to 4 degrees Celsius within 6 hours and was discarded.</i></b> <b><i>Corrective Actions: CDI</i></b>  Reading: - 3:01 PM - Stew : 12°C	Corrected
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). <b><i>Comment: Parts of the kitchen counter has broken off or is worn out and it is required to be repaired and/or replaced.</i></b>	December 1, 2025
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration. <b><i>Comment: Bleach sanitizer must be available at the recommended concentration.</i></b> <b><i>Corrective Actions: CDI</i></b>  Reading: - 2:52 PM - Sanitizer bottle : 25ppm	Corrected

### CLOSING COMMENTS

**Rating colour: Green**