



**Ministry of Health and  
Long-Term Care**

**Inspection Report under  
the Long-Term Care  
Homes Act, 2007**

**Ministère de la Santé et des  
Soins de longue durée**

**Rapport d'inspection sous la  
Loi de 2007 sur les foyers de  
soins de longue durée**

**Health System Accountability and  
Performance Division  
Performance Improvement and  
Compliance Branch**

**Division de la responsabilisation et de la  
performance du système de santé  
Direction de l'amélioration de la  
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## Public Copy/Copie du public

<b>Report Date(s) / Date(s) du apport</b>	<b>Inspection No / No de l'inspection</b>	<b>Log # / Registre no</b>	<b>Type of Inspection / Genre d'inspection</b>
Jul 30, 2015	2015_344586_0012	H-001370-14	Follow up

### Licensee/Titulaire de permis

MAPLEWOOD NURSING HOME LIMITED  
500 QUEENSWAY WEST SIMCOE ON N3Y 4R4

### Long-Term Care Home/Foyer de soins de longue durée

CEDARWOOD VILLAGE  
500 QUEENSWAY WEST SIMCOE ON N3Y 4R4

### Name of Inspector(s)/Nom de l'inspecteur ou des inspecteurs

JESSICA PALADINO (586)

## Inspection Summary/Résumé de l'inspection



The purpose of this inspection was to conduct a Follow up inspection.

This inspection was conducted on the following date(s): July 23, 2015.

During the course of the inspection, the inspector(s) spoke with the Executive Director (ED), Nutrition Manager (NM), Resident Assessment Instrument (RAI) Co-ordinator, dietary staff, and residents.

During the course of the inspection, the inspector toured the home's kitchen and dining rooms, observed dining, interviewed staff and residents, and reviewed menus and meeting minutes.

The following Inspection Protocols were used during this inspection:  
Food Quality

During the course of this inspection, Non-Compliances were issued.

- 1 WN(s)
- 0 VPC(s)
- 0 CO(s)
- 0 DR(s)
- 0 WAO(s)

The following previously issued Order(s) were found to be in compliance at the time of this inspection:

Les Ordre(s) suivants émis antérieurement ont été trouvés en conformité lors de cette inspection:

REQUIREMENT/ EXIGENCE	TYPE OF ACTION/ GENRE DE MESURE	INSPECTION # / DE L'INSPECTION	NO	INSPECTOR ID #/ NO DE L'INSPECTEUR
O.Reg 79/10 s. 73. (1)	CO #001	2014_267528_0027		586

**NON-COMPLIANCE / NON - RESPECT DES EXIGENCES**

<p>Legend</p> <p>WN – Written Notification VPC – Voluntary Plan of Correction DR – Director Referral CO – Compliance Order WAO – Work and Activity Order</p>	<p>Legendé</p> <p>WN – Avis écrit VPC – Plan de redressement volontaire DR – Aiguillage au directeur CO – Ordre de conformité WAO – Ordres : travaux et activités</p>
<p>Non-compliance with requirements under the Long-Term Care Homes Act, 2007 (LTCHA) was found. (a requirement under the LTCHA includes the requirements contained in the items listed in the definition of "requirement under this Act" in subsection 2(1) of the LTCHA).</p> <p>The following constitutes written notification of non-compliance under paragraph 1 of section 152 of the LTCHA.</p>	<p>Le non-respect des exigences de la Loi de 2007 sur les foyers de soins de longue durée (LFSLD) a été constaté. (une exigence de la loi comprend les exigences qui font partie des éléments énumérés dans la définition de « exigence prévue par la présente loi », au paragraphe 2(1) de la LFSLD.</p> <p>Ce qui suit constitue un avis écrit de non-respect aux termes du paragraphe 1 de l'article 152 de la LFSLD.</p>



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**WN #1: The Licensee has failed to comply with O.Reg 79/10, s. 72. Food production**

**Specifically failed to comply with the following:**

**s. 72. (2) The food production system must, at a minimum, provide for, (d) preparation of all menu items according to the planned menu; O. Reg. 79/10, s. 72 (2).**

**Findings/Faits saillants :**

1. The licensee has failed to ensure that all menu items were prepared according to the planned menu.

The lunch menu for July 23, 2015, indicated cream of mushroom chowder was to be served.

i. Observation of the lunch meal service in the main dining room confirmed that soup was not served to the residents.

ii. Interview with the cook confirmed that the soup was not prepared due to the kitchen being short-staffed that day. The cook also confirmed that the cream of mushroom chowder was from a can and did not require to be made from scratch.

iii. Interview with the NM confirmed that soup was not served to the residents as per the planned menu. The NM also confirmed that the residents were not made aware of this prior to service as this change was not made to the menu boards. [s. 72. (2) (d)]

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**Issued on this 30th day of July, 2015**

**Signature of Inspector(s)/Signature de l'inspecteur ou des inspecteurs**

**Original report signed by the inspector.**