

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

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

Long-Term Care Homes Division  
Long-Term Care Inspections Branch

Division des foyers de soins de  
longue durée  
Inspection de soins de longue durée

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<b>Report Date(s) / Date(s) du Rapport</b>	<b>Inspection No / No de l'inspection</b>	<b>Log # / No de registre</b>	<b>Type of Inspection / Genre d'inspection</b>
Oct 15, 2019	2019_755728_0021	012524-19, 012525- 19, 012526-19	Follow up

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**Licensee/Titulaire de permis**

Golden Dawn Senior Citizen Home  
80 Main Street Lion's Head ON N0H 1W0

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

Golden Dawn Nursing Home  
80 Main Street Lion's Head ON N0H 1W0

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

MARIA MCGILL (728)

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**Inspection Summary/Résumé de l'inspection**

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

**This inspection was conducted on the following date(s): September 30, 2019 - October 2, 2019.**

**Inspector, Tawnie Urbanski (754) attended this inspection during orientation.**

**The following intakes were completed in this follow up inspection:**

**Log # 012524-19, follow-up to CO#002 from inspection 2019\_787640\_0017, related to proper management of food processes;**

**Log #012525-19, follow-up to CO#003 from inspection 2019\_787640\_0017, related to proper processes of taking and recording food temperatures;**

**Log #012526-19 follow-up to CO#004 from inspection 2019\_787640\_0017, related to hiring a Nutrition Manager for the home.**

**During the course of the inspection, the inspector(s) spoke with the Director of Care (DOC), the Administrator, the Nutrition Manager, a Cook, and a Dietary Aide.**

**During the course of the inspection, the inspectors observed general home areas, the kitchen, dining room and servery. The inspectors reviewed records related to staff education, temperature logs, public health recommendations, relevant meeting minutes, other relevant home documentation.**

**The following Inspection Protocols were used during this inspection:  
Dining Observation**

**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:**

<b>REQUIREMENT/ EXIGENCE</b>	<b>TYPE OF ACTION/ GENRE DE MESURE</b>	<b>INSPECTION # / DE L'INSPECTION</b>	<b>NO NO DE L'INSPECTEUR</b>
O.Reg 79/10 s. 72. (3)	CO #002	2019_787640_0017	728
O.Reg 79/10 s. 73. (1)	CO #003	2019_787640_0017	728
O.Reg 79/10 s. 75. (1)	CO #004	2019_787640_0017	728

**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>Légende</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>

**WN #1: The Licensee has failed to comply with LTCHA, 2007 S.O. 2007, c.8, s. 101. Conditions of licence**

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

**s. 101. (3) It is a condition of every licence that the licensee shall comply with this Act, the Local Health System Integration Act, 2006, the Commitment to the Future of Medicare Act, 2004, the regulations, and every directive issued, order made or agreement entered into under this Act and those Acts. 2007, c. 8, s. 195 (12); 2017, c. 25, Sched. 5, s. 23.**

**Findings/Faits saillants :**

1. The licensee has failed to comply with the following requirement of the LTCHA: it is a condition of every license that the licensee shall comply with every order made under this Act.

On June 19, 2019, the following compliance order (CO # 003) from inspection number 2019\_787640\_0017 was made under O. Reg. 79/10, s. 73 (1), LTCHA, 2007:

Specifically, the licensee must:

- 1) Train all dietary staff on the correct method, correct equipment and required times for taking food temperatures;
- 2) Follow the licensee's policy related to the taking and recording of food temperatures; and,
- 3) Follow direction regarding the taking of food temperatures given by the local Public Health Inspector including best practices for type and use of food temperature thermometers.

The compliance due date was August 30, 2019.

The licensee completed part 1) and part 3) of compliance order #003. The licensee did not complete part 2), following the licensee's policy related to the taking and recording of food temperatures.

The home's policy, titled Temperature, effective September 2019, directed staff to take food temperatures of hot and cold items at the time of service for each meal.

Review of the home's food temperature logs, titled "Daily Food Temperature Log", dated September 1, 2019 to September 30, 2019, identified that 27/90 or approximately 30 percent (%) of meals, the temperature was not recorded before it entered the steam table to ensure food was brought up to temperature and fully cooked; 14/90 meals or approximately 15.5% had no temperature recorded before meal service for foods being hot held or cold held.

Nutrition Manager #104 said that staff were to document the temperatures in the Daily

Food Temperature Log. Administrator #101 and Nutrition Manager #104 confirmed that staff members had not recorded the identified temperatures on a number of occasions.

The licensee failed to ensure that the licensee's policy was followed related to the taking and recording of food temperatures as was directed in compliance order #003. [s. 101. (3)]

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**Issued on this 23rd day of October, 2019**

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

**Original report signed by the inspector.**