

Ministry of Long-Term Care
Long-Term Care Operations Division
Long-Term Care Inspections Branch

Toronto District
5700 Yonge Street, 5th Floor
Toronto, ON, M2M 4K5
Telephone: (866) 311-8002

Public Report

Report Issue Date: March 19, 2026

Inspection Number: 2026-1054-0002

Inspection Type:
Proactive Compliance Inspection

Licensee: Extendicare (Canada) Inc.

Long Term Care Home and City: Extendicare Guildwood, Scarborough

INSPECTION SUMMARY

The inspection occurred onsite on the following date(s): March 16-19, 2026

The following intake(s) were inspected:

- Intake: #00172553 - Customized Proactive Compliance Inspection

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

- Skin and Wound Prevention and Management
- Food, Nutrition and Hydration

INSPECTION RESULTS

Non-Compliance Remedied

Non-compliance was found during this inspection and was **remedied** by the licensee prior to the conclusion of the inspection. The inspector was satisfied that the non-compliance met the intent of section 154 (2) and requires no further action.

NC #001 remedied pursuant to FLTCA, 2021, s. 154 (2)

Non-compliance with: FLTCA, 2021, s. 6 (1) (a)

Plan of care

s. 6 (1) Every licensee of a long-term care home shall ensure that there is a written plan of care for each resident that sets out,

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(a) the planned care for the resident;

A resident used a specific device as one of their care interventions. This intervention was not stated in their plan of care.

On March 17, 2026, the resident's plan of care was updated to include this intervention.

Sources: Observation, a resident's clinical records and interviews with staff.

Date Remedy Implemented: March 17, 2026

WRITTEN NOTIFICATION: Food production

NC #002 Written Notification pursuant to FLTCA, 2021, s. 154 (1) 1.

Non-compliance with: O. Reg. 246/22, s. 78 (3) (b)

Food production

s. 78 (3) The licensee shall ensure that all food and fluids in the food production system are prepared, stored, and served using methods to,

(b) prevent adulteration, contamination and food borne illness. O. Reg. 246/22, s. 78 (3).

During lunch meal service on March 16, 2026, the temperature of cold foods was not within acceptable ranges. Specifically, the chickpea salad and the sandwiches were found to be above 4 degrees Celsius.

Sources: Observation, home's policy titled Holding and Distribution of Food, #NC-07-01-02, last reviewed March 2026, and interviews with the Dietary Manager and other staff.



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**Inspection Report Under the
Fixing Long-Term Care Act, 2021**

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