



Facility Inspected:	File Number: I-142259
Site Address:	Inspection Date: January 25, 2022
Site Phone:	Frequency:
Owner/Operator:	Legal Name:
Attention:	Legal Address:

Facility Category:	
Inspection Type:	Required
Inspection Subtype:	Compliance Inspection
Actions Taken:	
Facility Units Inspected:	
Delivery Method:	

Compliance

NOS

Fail to ensure building(s) used for housing are detached from any buildings used to store flammable materials

Operator must ensure building(s) used for housing are detached from any buildings used to store flammable materials

Fail to ensure multiple dwellings (i.e. trailers, portables) are at least 10m (33 feet) apart

Operator must ensure multiple dwellings (i.e. trailers, portables) are at least 10m (33 feet) apart

2. Building(s) used for housing are constructed and maintained in an approved manner

NOS

Fail to ensure floors are tight fitting, smooth, non-porous, non-absorbent and maintained in sanitary condition

Operator must ensure floors are tight fitting, smooth, non-porous, non-absorbent and maintained in sanitary condition

Fail to ensure walls are tight-fitting and surfaced on the inside with a cleanable material

Operator must ensure walls are tight-fitting and surfaced on the inside with a cleanable material

Fail to ensure ceilings are tight fitting

Operator must ensure ceilings are tight fitting

Fail to ensure floors, walls and/or ceilings are maintained in a sanitary condition

Operator must ensure floors, walls and/or ceilings are maintained in a sanitary condition

Fail to ensure roofs are tight-fitting and waterproof

Operator must ensure roofs are tight-fitting and waterproof

Fail to provide sufficient natural/artificial light or ventilation

Operator must provide sufficient natural/artificial light or ventilation

Fail to ensure walls extend at least 2.13m (7 feet) above floor level

Operator must ensure walls extend at least 2.13m (7 feet) above floor level

Fail to maintain a minimum ambient temperature of 20°C (68°F) or higher

Operator must maintain a minimum ambient temperature of 20°C (68°F) or higher

Fail to ensure combustion type stoves and or heaters are vented to the outside

Operator must ensure combustion type stoves and or heaters are vented to the outside

PHYSICAL SETTING

3. Sleeping facilities are adequate in size and properly maintained

NOS

Fail to provide a minimum of 8.5 cubic meters (300 cubic feet) per person of air space in sleeping area

Operator must provide a minimum of 8.5 cubic meters (300 cubic feet) per person of air space in sleeping area

Fail to ensure that each bunk/bed is at least 30cm (12 inches) above floor level

Operator must ensure that each bunk/bed is at least 30cm (12 inches) above floor level

Fail to provide a suitable amount of space above/below each bunk/bed

Operator must provide a suitable amount of space above/below each bunk/bed

Fail to ensure that each bunk/bed is separated at least 46cm (18 inches) from other bunk/beds

Operator must ensure that each bunk/bed is separated at least 46cm (18 inches) from other bunk/beds

Fail to provide each bunk/bed with clean pillow, pillowcases, blankets, sheets and a mattress of sound construction

Operator must provide each bunk/bed with clean pillow, pillowcases, blankets, sheets and a mattress of sound construction

Fail to provide one locker, shelf, or equivalent for each occupant

Operator must provide one locker, shelf, or equivalent for each occupant

Fail to provide one bed/bunk per occupant

Operator must provide one bed/bunk per occupant

Fail to ensure that sleeping facilities are separated from other living areas

Operator must ensure that sleeping facilities are separated from other living areas

4. **Kitchen is provided with sufficient equipment and maintained in good working order**

NOS

Fail to ensure that all equipment and appliances are constructed, installed, and maintained in a sanitary condition

Operator must ensure that all equipment and appliances are constructed, installed, and maintained in a sanitary condition

Fail to provide a sufficient kitchenware for cooking, preparing, serving and consuming food

Operator must provide a sufficient kitchenware for cooking, preparing, serving and consuming food

Fail to provide kitchenware maintained in a sanitary condition and free of cracks and damages

Operator must provide kitchenware maintained in a sanitary condition and free of cracks and damages

Fail to provide sufficient refrigerated space that is maintained at 4°C (40°F) or less for hazardous foods

Operator must provide sufficient refrigerated space that is maintained at 4°C (40°F) or less for hazardous foods

Fail to provide an accurate indicating thermometer to check food storage temperature

Operator must provide an accurate indicating thermometer to check food storage temperature

Fail to ensure when food is being prepared for less than 10 occupants kitchen and dining areas are kept free from material and equipment that are not regularly used

Operator must ensure when food is being prepared for less than 10 occupants kitchen and dining areas are kept free from material and equipment that are not regularly used

Fail to ensure when food is being prepare for less than 10 occupants that kitchenware is properly washed and sanitized

Operator must ensure when food is being prepare for less than 10 occupants that kitchenware is properly washed and sanitized

Fail to provide adequate number of stoves or/and refrigerators

Operator must provide adequate number of stoves or/and refrigerators

Fail to provide adequate amount of cupboard or food storage space

Operator must provide adequate amount of cupboard or food storage space

Fail to provide adequate number of kitchen table(s) or chairs

Operator must provide adequate number of kitchen table(s) or chairs

5.

NOS

Sanitary facilities are equipped and maintained in good working order

Fail to ensure washroom facilities are well ventilated, operational, in sanitary condition and readily cleanable

Operator must ensure washroom facilities are well ventilated, operational, in sanitary condition and readily cleanable

Fail to provide adequate sanitary supplies (toilet paper, liquid soap, paper towels)

Operator must provide adequate sanitary supplies (toilet paper, liquid soap, paper towels)

Fail to provide at least 1 shower for every 10 occupants

Operator must provide at least 1 shower for every 10 occupants

Fail to provide at least 1 washbasin for every 7 occupants

Operator must provide at least 1 washbasin for every 7 occupants

Fail to provide suitable privacy barriers for sanitary facilities

Operator must provide suitable privacy barriers for sanitary facilities

Fail to provide documentation that portable privies are under a service contract and equipped with wet wipes/alcohol based hand rubs

Operator must provide documentation that portable privies are under a service contract and equipped with wet wipes/alcohol based hand rubs

Fail to provide toilet accommodation for every 10 occupants

Operator must provide toilet accommodation for every 10 occupants

Fail to ensure toilet/washroom does not open directly to any room used for the preparation, storage or serving of food

Operator must ensure toilet/washroom does not open directly to any room used for the preparation, storage or serving of food

6. Laundry facilities are accessible and properly equipped and maintained

NOS

Fail to maintain laundry facilities in good working order

Operator must maintain laundry facilities in good working order

Fail to provide drying facilities for laundry

Operator must provide drying facilities for laundry

Fail to provide access to a laundromat where laundry facilities are not on-site at least once per week

Operator must provide access to a laundromat where laundry facilities are not on-site at least once per week

Fail to provide at least 1 laundering tub for every 15 occupants

Operator must provide at least 1 laundering tub for every 15 occupants

SAFETY

7. Safety requirements

NOS

Fail to provide smoke alarms

Operator must provide smoke alarms

Fail to provide fire extinguishers

Operator must provide fire extinguishers

Operator not in compliance with the Fire Protection and Prevention Act

Operator must be in compliance with the Fire Protection and Prevention Act

WATER AND SANITATION

8. Potable water supply provided for drinking, cooking, and washing

NOS

Fail to provide potable hot and cold running water under pressure

Operator must provide potable hot and cold running water under pressure

Fail to provide potable water holding tanks that are maintained in a sanitary condition and equipped with a sanitary dispensing device

Operator must provide potable water holding tanks that are maintained in a sanitary condition and equipped with a sanitary dispensing device

9. Garbage is handled, stored and disposed of properly

NOS

Fail to store and remove garbage in an approved manner

Operator must store and remove garbage in an approved manner

Fail to remove garbage at the frequency to maintain sanitary facility

Operator must remove garbage at the frequency to maintain sanitary facility

Fail to provide rodent/insect proof garbage containers

Operator must provide rodent/insect proof garbage containers

Fail to ensure that garbage containers are cleaned and sanitized regularly

Operator must ensure that garbage containers are cleaned and sanitized regularly

Fail to provide sufficient quantity of garbage containers for each building

Operator must provide sufficient quantity of garbage containers for each building

10. Sewage disposed of in a manner consistent with provisions of the Building Code Act and Regulations

NOS

Fail to ensure proper disposal of sewage

Operator must ensure proper disposal of sewage

11. Adequate Protection against the entrance of insects and pests

NOS

Fail to ensure adequate protection against the entrance of insects and pests

Operator must ensure adequate protection against the entrance of insects and pests

Fail to provide rodent control (skirting) for mobile homes

Operator must provide rodent control (skirting) for mobile homes

HEALTH HAZARD

12. The premise appears to be free from conditions that might be a health hazard

NOS

Fail to ensure that buildings used for housing and their surroundings are free from any substances or conditions that may be a health hazard.

Operator must ensure that buildings used for housing and their surroundings are free from any substances or conditions that may be a health hazard.

NUMBER OF OCCUPANTS

I have read and understood this report	Inspector
	Svetlana Krasnenko Senior Public Health Inspector, Community and Health Services Department, Health Protection Division, The Regional Municipality of York

NOS = No Option Selected, YES = In Compliance, NO = Not In Compliance, CDI = Corrected During Inspection, N/O = Not Observed at Time of Inspection, N/A = Not Applicable, A.A.T. = Ambient Air Temperature, I.T. = Internal Temperature

York Region Public Health's mandate is to conduct inspections under the Health Protection and Promotion Act. It is the operator's responsibility to ensure that all other applicable regulatory approvals are obtained.