



# Food Premises Inspection Summary Report

<b>Name of Premise:</b> Bravo Pizza	<b>Licence #:</b> 01-042439
<b>Address:</b> 567 Coverdale Rd Riverview NB E1B 3K6	<b>Type:</b> Class/Classe 4
<b>Water Supply:</b> Municipal	<b>Category:</b> Routine Compliance
	<b>Date of Inspection:</b> March 13, 2024

*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
2.3	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. <b>Observations: One refrigerator temperature log is required for the small prep table.</b>	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). <b>Observations: Sanitizer in the back room was too strong - use at 200 parts per million Quaternary compounds.</b> <b>Corrective Actions: CDI</b>	Corrected
9.2	MA	Dispensed soap (liquid or powder) shall be provided at hand washing station(s). <b>Observations: Liquid soap is present at the hand sink, but it must be dispensed soap.</b> <b>Corrective Actions: CDI</b>	Corrected

## CLOSING COMMENTS

**Rating colour: Green**