	FOOD PREMISES INSPECTION FORM	
Name of Premises: Pizza Delight Riverview Operator: 68902 Address: 723 Coverdate Rd. Riverview	Licence #: 01-02483 Type: Class 3 Class 4 Class 5 Category: Routine Complaint CD Follow-up Inspection	Brunswick
Address: 123 UVER dale Kd. KUERVIEW	Water Supply: Private Dufunicipal	DI ULIS WICK

ltem No.	N.O. S U		Item No.	N.O.	S	U		ltem No.	N.O.	s	U		Item No.	N.O.	S U
1.0	FOOD		3.3				Holding Methods	7.0	FOO		MENT	AND UTENSILS	10.2		Walls (Construction and Maintenance)
1.1		Approved Source	3.4		N ¹ Sells	50	Cooling Methods	7.1	1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3	1	Ceilings (Constructions and Maintenance)
1.2		Purchasing and Receiving	3.5				Re-heating Methods	7.2	12			Food Contact Surfaces	11.0	WATE	R SUPPLY AND WASTE DISPOSAL
1.3		Acceptable Containers and Labeling	3.6		1.1		Handling Methods	7.3			12	Mechanical Dishwashing	11.1	181 - 281	Water (Quality and Quantity)
2.0	FOOD STORAGE		4.0	FOOD	DISPL	AY AN	D SERVICE	7.4			14.7	Manual Dishwashing	11.2	Mr. La	Sewage Disposal
2.1		Storage of Potentially Hazardous Foods	4.1				Display Methods	7.5		1.1.1.1.1	1	Eating Utensils and Dishes	11.3	Sec. 2	Solid Waste Handling
2.2		Frozen Storage	4.2	Children and			Advance Preparation	8.0	CLEA	ANING AN	ND SA	NITIZING	12.0	LIGHT	TING AND VENTILATION
2.3		Refrigerated Storage (Temperature)	5.0	RECOR	RD KEE	EPING	AND RECALLS	8.1				Cleaning and Sanitizing	12.1		Lighting
2.4		Refrigerated Storage (Methods)	5.1				Record Keeping	8.2				Detergents and Chemical Use and Storage	12.2		Ventilation
2.5		Refrigerated Storage (Space)	5.2	Contraction in			Recall of Food	9.0	SANI	TARY FA	CILIT	IES	13.0	GENE	RAL
2.6		Dry Storage	6.0	PERSC	NNEL		·	9.1	1			Washroom(s)	13.1		Licence
2.7		Storage of Food for Staff	6.1		1		Demonstrating Knowledge	9.2			1	Hand Washing Station(s)	13.2		Rodent and Insect Control
3.0	FOOD PREPARAT	ION AND HANDLING	6.2			1.	Employee Health	10.0	FLOO	DRS, WA	LLS A	ND CEILINGS	13.3		Other Infractions/Hazards
3.1		Thawing Methods	6.3			1.1.1	Personal Hygiene Practices	10.1				Floors (Construction and Maintenance)			
3.2		Cooking Methods			in in	1.1	N.O. – Not Observed;	S - Satisfacto	ory; U -	Unsatisf	actory	; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critica	Infraction

Item No.	MI	MA	CR	Remarks	Date for Correction
	1.19	19.1		InFraction 2.3 has been conected.	
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Light Yello	Deree	n Dork)	Vallaw	Copt. 21.2018 Re-inspection Required: Ves The	
Striped Re] Red	renow	Sept-21,2018 Required: Yes Date of Inspection: If Yes, Date:	
Surped Re		Ined		Date of inspection. If ites, Date.	