

FOOD PREMISES INSPECTION FORM

Name of Establishment: Joey's Pizzeria
 Operator: [Signature]
 Licence #: 01-44311
 Address: 16 York St, St-Basile, NB

Type: ___ Class 1, ___ Class 2, ___ Class 3, ✓ Class 4, ___ Class 5
 Category: ✓ Routine, ___ Re-inspection, ___ Complaint, ___ New Facility, ___ CD Follow-up inspection
 Number of employees: 6 Seating Capacity: 100 Water Supply: Private ___ Municipal ✓



Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item
1.0				FOOD	3.3		✓		Holding Methods	7.0				FOOD EQUIPMENT & UTENSILS
1.1		✓		Approved Source	3.4		✓		Cooling Methods	7.1		✓		Food Equipment- design, construction, installation and maintenance
1.2		✓		Purchasing and Receiving	3.5		✓		Re-Heating Methods	7.2		✓		Food Contact Surfaces
1.3		✓		Acceptable Containers and Labeling	3.6		✓		Handling Methods	7.3		✓		Mechanical Dishwashing
2.0				FOOD STORAGE	4.0				FOOD DISPLAY / SERVICE	7.4		✓		Manual Dishwashing
2.1		✓		Storage of Potentially Haz. Foods	4.1		✓		Display Methods	7.5		✓		Eating Utensils / Dishes
2.2		✓		Frozen Storage	4.2		✓		Advance Preparation	8.0				CLEANING AND SANITIZING
2.3		✓		Refrigerated Storage Temperature						8.1		✓		Cleaning and Sanitizing
2.4		✓		Refrigerated Storage Methods	5.0				RECORD KEEPING AND RECALLS	8.2		✓		Detergents and Chemicals use and storage
2.5		✓		Refrigerated Storage Space	5.1		✓		Record Keeping	9.0				SANITARY FACILITIES
2.6		✓		Dry Storage	5.2		✓		Recall of Food	9.1		✓		Washroom(s)
2.7		✓		Storage of Food for Staff	6.0				PERSONNEL	9.2				Hand Washing Station (s)
3.0				FOOD PREPARATION AND HANDLING	6.1		✓		Demonstrating Knowledge	10.0				FLOORS, WALLS, CEILINGS
3.1		✓		Thawing Methods	6.2		✓		Employee Health	10.1				Floors- construction, maintenance
3.2		✓		Cooking Methods	6.3		✓		Personal Hygiene Practices	10.2		✓		Walls- construction, maintenance
10.3														Ceilings- construction, maintenance
11.0														WATER SUPPLY- WASTE DISPOSAL
11.1														Water- quality, quantity
11.2														Sewage Disposal
11.3														Solid Waste Handling
12.0														LIGHTING AND VENTILLATION
12.1														Lighting
12.2														Ventilation
13.0														GENERAL
13.1														Licence
13.2														Rodent and Insect Control
13.3														Other Infractions/Hazards

Item No.	MI	MA	CR	REMARKS	Date for Correction
10.1	✓			Floor in kitchen worn in different areas - repair or replace. Display hand washing signs by hand washing sinks.	next scheduled date corrected

N.O-Not Observed, **S**- Satisfactory, **U**- Unsatisfactory, **MI**-Minor Infraction, **MA**- Major Infraction, **CR**- Critical Infraction

Green: Light yellow: Dark yellow: Light red: Dark red:

Date of Inspection: Feb 11/10 Re-Inspection Required: yes ___ no ✓

If Yes, Date: