

FOOD SERVICE ESTABLISHMENT INSPECTION FORM



Name of Establishment: Sam's Place Pizza Drive Type: Eating Establishment, ___ Bakery, ___ Catering Kitchen, ___ Mobile Canteen, ___ Institutional, ___ Vending Machine

Licence #: 02-55785 Category: ___ Routine, ___ Re-inspection, ___ Complaint, ___ New Facility, ___ Communicable Disease Follow-up inspection

Address: 111 Prince Edward St. Saint John Number of employees: ___ Seating Capacity: 10 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	Item No.	N.O	S	U	Item
1.0 FOOD					3.4				Cooling Methods	6.4				Manual Dish / Pot washing	10.0 WATER SUPPLY- WASTE DISPOSAL				
1.1				Approved Source	3.5				Re-Heating Methods	6.5				Eating Utensils / Dishes	10.1				Water- Quality, quantity
1.2				Purchasing and Receiving	3.6				Handling Methods	7.0 CLEANING AND SANITIZING					10.2				Sewage Disposal
1.3				Acceptable Containers and Labeling	4.0 FOOD DISPLAY / SERVICE					7.1				Cleaning Schedule Present	10.3				Solid Waste Handling
2.0 FOOD STORAGE					4.1				Display Methods	7.2				Detergents and Chemicals use and storage	11.0 LIGHTING AND VENTILLATION				
2.1				Storage of Potentially Haz. Foods	4.2				Advance Preparation	8.0 SANITARY FACILITIES					11.1				Lighting
2.2				Frozen Storage	5.0 PERSONNEL					8.1				Staff Washroom (s)	11.2				Ventilation
2.3				Refrigerated Storage Temperature	5.1				Demonstrating Knowledge	8.2				Public Washroom (s)	12.0 GENERAL				
2.4				Refrigerated Storage Methods	5.2				Employee Health	8.3				Hand Washing Sink (s)	12.1				License
2.5				Refrigerated Storage Space	5.3				Personal Hygiene Practices	8.4				Utility Sink / Janitor Sink	12.2				Rodents and Insects
2.6				Dry Storage						8.5				Staff Change Rooms	12.3				Other Infraction
3.0 FOOD PREPARATION					6.0 FOOD EQUIPMENT & UTENSILS					9.0 FLOORS, WALLS, CEILINGS									
3.1				Thawing Methods	6.1				Food Equipment- design, construction, Installation and maintenance	9.1				Floors- construction, maintenance					
3.2				Cooking Methods	6.2				Food Contact Surfaces	9.2				Walls- construction, maintenance					
3.3				Holding Methods	6.3				Mechanical Dishwashing	9.3				Ceilings- construction, maintenance					

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

Item No.	MI	MA	CR	REMARKS	Date for Correction
6.1	x			Shelf next to drain machine requires repainting (will see you first)	1 MONTH
6.1	x			Repair small table stand near where pop is stored, as well as splining	1 MONTH
9.1	x			Missing floor tiles near pop fix should be installed	1 MONTH
2.4				Temperature in large cooler should be 40°F (4°C) or lower - recording high on log in room - adjust	
				Repair handle in toilet in patron washroom - new showing out-of-order immediately	
				Keep hot holding (drain) temperature logs	

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

Date of Inspection: Oct 14/09 Re-Inspection Required: yes ___ no

If Yes, Date: ___