

Food Premises Inspection Summary Report

Name of Premise:	Pizza Salvatoré	Licence #:	02-012044
Address:	184 Hampton Rd Quispamsis NB E2E 4Y7	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	December 14, 2023

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. Observations: Temperature logs are only being recorded once a day.	Immediately
7.4	MA	A suitable (food grade) sanitizer shall be available and at the recommended concentration. Observations: Sanitizer in dish sink was at 0ppm. It must be 200ppm for QUAT. Corrective Actions: CDI	Corrected
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Staff bathroom fan requires cleaning.	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). Observations: Sanitizer in bottles were at 0 ppm. It must be 200ppm for QUAT. Corrective Actions: CDI	Corrected
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. Observations: Test strips are expired. New ones must be purchased.	Immediately

CLOSING COMMENTS

Rating colour: Green