

### FOOD PREMISES INSPECTION FORM

Name of Premises: Pizza Pro  
 Operator: \_\_\_\_\_  
 Address: 755 St Peter's Ave, Bathurst

Licence #: 60-00681 Type:  Class 3  Class 4  Class 5  
 Category:  Routine  Re-inspection  New Licence  Complaint  CD Follow-up Inspection  
 Water Supply:  Private  Municipal



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

*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
2.3.	<input checked="" type="checkbox"/>			The temperature of fridges must be logged twice daily	Immediately.
8.2.		<input checked="" type="checkbox"/>		Employees must know how to prepare sanitizer correctly.	Corrected.

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Date of Inspection: <u>April 14, 2021</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	X
If Yes, Date: _____			