

FOOD PREMISES INSPECTION FORM

 Name of Premises: Boston Pizzeria

 Licence #: 07-00505

Operator: _____

 Type: Class 3 Class 3 WH Class 4 Class 5

 Address: 9P Douglastown Blvd

 Additional Info: PM TE Catering

Miramichi, N.B.

 Category: Routine Re-inspection New Licence Other

 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				FOOD	3.3				✓	Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2				✓	Walls (Construction and Maintenance)
1.1				✓	Approved Source	3.4			✓	Cooling Methods	7.1				Food Equipment (Design, Construction, Installation and Maintenance)	10.3				✓	Ceilings (Constructions and Maintenance)
1.2				✓	Purchasing and Receiving	3.5			✓	Re-heating Methods	7.2				Food Contact Surfaces	11.0					WATER SUPPLY AND WASTE DISPOSAL
1.3				✓	Acceptable Containers and Labeling	3.6			✓	Handling Methods	7.3				Mechanical Dishwashing	11.1				✓	Water (Quality and Quantity)
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4				Manual Dishwashing	11.2					✓	Sewage Disposal
2.1				✓	Storage of Potentially Hazardous Foods	4.1			✓	Display Methods	7.5				Eating Utensils and Dishes	11.3				✓	Solid Waste Handling
2.2				✓	Frozen Storage	4.2			✓	Advance Preparation	8.0				CLEANING AND SANITIZING	12.0				LIGHTING AND VENTILATION	
2.3				✓	Refrigerated Storage (Temperature)	5.0				RECORD KEEPING 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			✓	Recall of Food	9.0				SANITARY FACILITIES	13.0				GENERAL	
2.6				✓	Dry Storage	6.0				PERSONNEL	9.1				Washroom(s)	13.1				✓	Licence
2.7				✓	Storage of Food for Staff	6.1			✓	Demonstrating Knowledge	9.2				Hand Washing Station(s)	13.2				✓	Rodent and Insect Control
3.0				FOOD PREPARATION AND HANDLING	6.2				✓	Employee Health	10.0				FLOORS, WALLS AND CEILINGS	13.3					Other Infractions/Hazards
3.1				✓	Thawing Methods	6.3			✓	Personal Hygiene Practices	10.1				Floors (Construction and Maintenance)						
3.2				✓	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

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 9/06/2021

Re-inspection Required: Yes No
 If Yes, Date: _____

White – Office; Yellow – Operator; Blue – Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary Event