FOOD PREMISES INSPECTION FORM

Name of Premises: Dominos Pizza NS Co Licence #: 01-02680 Type: Class 3 Class 4 Class 5 Operator: Dominos Pizza NS Co Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection														- Nov.			
Operator: Dominos Pizza NS Co Address: Dominos Pizza NS Co Water Supply: Routine Re-inspection New Licence Complaint CD Follow-up Inspection Water Supply: Private Municipal															Brunswick		
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1.0	FOOD	1954				3.3			Holding Methods	7.0	FOOD	QUIPMENT	AND UTENSILS	10.2	12/-15	1	Walls (Construction and Maintenance)
1.1	1	/		Approved	Source	3.4			Cooling Methods	7.1		1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
1.2		1			g and Receiving	3.5			Re-heating Methods	7.2		1	Food Contact Surfaces	11.0	WATE	R SUPPLY A	ND WASTE DISPOSAL
1.3		/		Acceptable	e Containers and Labeling	3.6			Handling Methods	7.3		//	Mechanical Dishwashing	11.1		V	Water (Quality and Quantity)
2.0	FOOD S	TORAG				4.0	FOOD	DISPLAY AN		7.4		//	Manual Dishwashing	11.2		1/	Sewage Disposal
2.1	Sta 1	//	_		Potentially Hazardous Foods	4.1		V	Display Methods	7.5	1000		Eating Utensils and Dishes	11.3	200		Solid Waste Handling
2.2		Frozen Storage			4.2			Advance Preparation	8.0	CLEAN	ING AND SA		12.0	LIGHT	ING AND VE		
2.3	100	/		Refrigerate	ed Storage (Temperature)	5.0	RECOF	RD KEEPING	AND RECALLS	8.1		1	Cleaning and Sanitizing	12.1		1	Lighting
2.4		/		Refrigerate	ed Storage (Methods)	5.1		1	Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2		1	Ventilation
2.5		Refrigerated Storage (Space)		5.2			Recall of Food	9.0	SANITARY FACILITIES		TIES	13.0	GENE	RAL			
2.6		/		Dry Storag	je .	6.0	PERSO	ONNEL		9.1		1	Washroom(s)	13.1		1	Licence
2.7		/		Storage of	Food for Staff	6.1		1	Demonstrating Knowledge	9.2		1	Hand Washing Station(s)	13.2		1	Rodent and Insect Control
3.0	FOOD P	REPAR	ATION	AND HANDLING		6.2	Say -		Employee Health	10.0	FLOOR	S, WALLS A	ND CEILINGS	13.3			Other Infractions/Hazards
3.1	TWE.	/		Thawing M	Methods	6.3	100		Personal Hygiene Practices	10.1	47.6		Floors (Construction and Maintenance)				
3.2		/	-	Cooking M	lethods	THE WAR		Name of	N.O Not Observed;	S - Satisfacto	ory; U – U	nsatisfactory	y; MI – Minor Infraction; MA – Major Infrac	tion; CR	- Critical	Infraction	
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