

# FOOD PREMISES INSPECTION FORM

Name of Premises: Pita Pit

Licence #: 01-02409

Operator: \_\_\_\_\_

Class 3     Class 3 WH     Class 4     Class 5

Address: 101-540 Pinewood Road  
Riverview

Additional Info:  PM     TE     Catering

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				3.3	/			7.0				10.2		/	
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		/		3.4	/			7.1		/		10.3		/	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2	/			3.5	/			7.2		/		11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.1			
1.3		/		3.6		/		7.3	/			11.2			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.3			
2.0 FOOD STORAGE				4.0 FOOD DISPLAY AND SERVICE				7.4				11.2			
2.1		/		4.1	/			7.5		/		12.0 LIGHTING AND VENTILATION			
Storage of Potentially Hazardous Foods				Display Methods				Manual Dishwashing				12.1			
2.2		/		4.2	/			8.0 CLEANING AND SANITIZING				12.2			
Frozen Storage				Advance Preparation				8.1				12.1			
2.3		/		5.0		/		8.2				12.2			
Refrigerated Storage (Temperature)				5.0 RECORD KEEPING AND RECALLS				8.1				12.1			
2.4		/		5.1	/			9.0 SANITARY FACILITIES				13.0 GENERAL			
Refrigerated Storage (Methods)				Record Keeping				9.1				13.1			
2.5		/		5.2	/			9.2				13.2			
Refrigerated Storage (Space)				Recall of Food				10.0 FLOORS, WALLS AND CEILINGS				13.3			
2.6		/		6.0		/		10.1				13.3			
Dry Storage				6.0 PERSONNEL				10.1				13.3			
2.7	/			6.1		/		10.1				13.3			
Storage of Food for Staff				6.1 Demonstrating Knowledge				10.1				13.3			
3.0 FOOD PREPARATION AND HANDLING				6.2 Employee Health				10.1				13.3			
3.1	/			6.3		/		10.1				13.3			
Thawing Methods				6.3 Personal Hygiene Practices				10.1				13.3			
3.2	/			N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
8.2		X		Sanitizers at front service are weak at approximately 100 ppm. Refresh. Ensure 200ppm quats.	Corrected

Green     Light Yellow     Dark Yellow     Striped Red     Red

Date of Inspection: MARCH 31, 2022    Re-inspection Required:  Yes     No

Received by: \_\_\_\_\_    Inspector Signature: [Signature]