

MI/MA/CR

Item

Food Premises Inspection Summary Report

Name of Premise: Pizza Pro Licence #: 31-039649

Address: 337 Connell St Type: Class/Classe 4

Woodstock NB E7M 5G5

Category: Routine Compliance

Water Supply: Municipal Date of Inspection: February 5, 2024

MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable

OBSERVATIONS AND CORRECTIVE ACTIONS

Remarks Date for Correction

1.3 MI Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation. Immediately

Observations: Repackaged and prepared items in stored in fridge and freezers were not labelled with the item name or date of preparation or repackaging.

Comment: Ensure that these practices are implemented moving forward.

2.2 MA Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor).

Corrected

Observations: Shaved beef slabs packaged in parchment paper were stored loosely in

the freezers.

Comment: Store these items into a container or other bag to prevent cross

contamination of other food items or surfaces in the freezers.

Corrective Actions: The operator stored those food items appropriately during the inspection.

7.2 MA Food contact surfaces, equipment and utensils shall be operated in a manner that ensures the safe and sanitary handling of food (i.e., need to dismantle meat grinder for cleaning).

Corrected

Observations: Knives were stored in the crack behind the dishwashing sink. This is not a suitable location to store knives as they may get contaminated through other activities.

Comment: Obtain a proper knife block or wall mounted unit and store utensils properly.

Corrective Actions: The operator moved the knives for dishwashing during the inspection and will store them in a pail for now.

CLOSING COMMENTS

Rating colour: Green

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