

FOOD PREMISES INSPECTION FORM

Name of Premises: Pizza Delight Shediac

Licence #: 01-01640

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 526 Main St
Shediac

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				WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				FOOD DISPLAY AND SERVICE				7.4				11.2			
FOOD STORAGE				Display Methods				Manual Dishwashing				Solid Waste Handling			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Advance Preparation				Eating Utensils and Dishes				LIGHTING AND VENTILATION			
2.2				4.2				CLEANING AND SANITIZING				Lighting			
Frozen Storage				Record Keeping				Cleaning and Sanitizing				Ventilation			
2.3				RECORD KEEPING AND RECALLS				8.1				12.1			
Refrigerated Storage (Temperature)				Recall of Food				Detergents and Chemical Use and Storage				GENERAL			
2.4				5.1				SANITARY FACILITIES				Licence			
Refrigerated Storage (Methods)				PERSONNEL				Washroom(s)				Rodent and Insect Control			
2.5				6.0				Hand Washing Station(s)				Other Infractions/Hazards			
Refrigerated Storage (Space)				Demonstrating Knowledge				FLOORS, WALLS AND CEILINGS							
2.6				6.1				Floors (Construction and Maintenance)							
Dry Storage				Employee Health											
2.7				6.2											
Storage of Food for Staff				Personal Hygiene Practices											
3.0				6.3											
FOOD PREPARATION AND HANDLING															
3.1				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Thawing Methods															
3.2				Cooking Methods											

Item No.	MI	MA	CR	Remarks	Date for Correction
2.3				Temperature must be recorded at least twice daily for all refrigerated area	Immediately

Green
 Light Yellow Dark Yellow
 Striped Red Red

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

Date of Inspection: Nov 24, 2021

White - Office; Yellow - Operator; Blue - Copy for Posting

WH - With Handling; PM - Public Market; TE - Temporary