

FOOD PREMISES INSPECTION FORM

Name of Premises: Pizza Twins

Licence #: 01-02538

Operator: Pizza Twins

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 62 Marton Avenue

Additional Info: PM TE Catering

Marton, NB

Category: Routine Re-inspection New Licence Other complaint

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				Water (Quality and Quantity)			
2.0				4.0				7.4	✓			11.3			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
2.1	✓			4.1	✓			7.5	✓			12.0 LIGHTING AND VENTILATION			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				12.1			
2.2	✓			4.2	✓			8.0				12.2			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				Lighting			
2.3	✓			5.0				8.1	✓			12.1			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				12.2			
2.4	✓			5.1		✓		8.2	✓			12.2			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5	✓			5.2		✓		9.0				13.0 GENERAL			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				13.1			
2.6	✓			6.0				9.1	✓			13.1			
Dry Storage				PERSONNEL				Washroom(s)				Licence			
2.7	✓			6.1	✓			9.2	✓			13.2			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
3.0				6.2	✓			10.0				13.3			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.1	✓			6.3	✓			10.1	✓			Floors (Construction and Maintenance)			
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
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
1.3		✓		Best before dates must not be used unless product has been tested for shelf life. Production date must be used instead. Owner has replaced best before by production date	Corrected

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: 17-Feb-2022

If Yes, Date:

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