FOOD PREMISES INSPECTION FORM

New Nouveau Brunswick CANADA

Name of Premises: Pastaficio Pizza **Licence #:** 02 02871

Operator: [redacted]

Address: 52 Rte 776 Grand Manan NB.

Type: ☐ Class 3 ☒ Class 4 ☐ Class 5

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

Item No	MI	MA	CR	Remarks	Date for Correction
8.2		✓		Sanitizer shall be mixed in accordance with manufacturer's guideline. Chlorine Sanitizer Shall be 100ppm	Corrected.

☒ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

23 May 2019 — Date of Inspection:

Re-inspection Required: ☐ Yes ☒ No

If Yes, Date:

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

HEALTH PH INSPECTION 506-466-7908 05/24/2019 09:17