

FOOD PREMISES INSPECTION FORM

Name of Premises: JACO'S PIZZA
 Operator: _____
 Address: 231 CHURCHILL BLVD SAINT JOHN NB

Licence #: 02-02726
 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
1.0	FOOD			3.3	<input checked="" type="checkbox"/>			7.0	FOOD EQUIPMENT AND UTENSILS		
1.1	<input checked="" type="checkbox"/>			3.4	<input checked="" type="checkbox"/>			7.1	Food Equipment (Design, Construction, Installation and Maintenance)		
1.2	<input checked="" type="checkbox"/>			3.5	<input checked="" type="checkbox"/>			7.2	Food Contact Surfaces		
1.3	<input checked="" type="checkbox"/>			3.6	<input checked="" type="checkbox"/>			7.3	Mechanical Dishwashing		
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4	Manual Dishwashing		
2.1	<input checked="" type="checkbox"/>			4.1	<input checked="" type="checkbox"/>			7.5	Eating Utensils and Dishes		
2.2	<input checked="" type="checkbox"/>			4.2	<input checked="" type="checkbox"/>			8.0	CLEANING AND SANITIZING		
2.3	<input checked="" type="checkbox"/>			5.0	RECORD KEEPING AND RECORDS			8.1	Cleaning and Sanitizing		
2.4	<input checked="" type="checkbox"/>			5.1	<input checked="" type="checkbox"/>			8.2	Detergents and Chemical Use and Storage		
2.5	<input checked="" type="checkbox"/>			5.2	<input checked="" type="checkbox"/>			9.0	SANITARY FACILITIES		
2.6	<input checked="" type="checkbox"/>			6.0	PERSONNEL			9.1	Washrooms(s)		
2.7	<input checked="" type="checkbox"/>			6.1	<input checked="" type="checkbox"/>			9.2	Hand Washing Station(s)		
3.0	FOOD PREPARATION AND HANDLING			6.2	<input checked="" type="checkbox"/>			10.0	FLOORS, WALLS AND CEILINGS		
3.1	<input checked="" type="checkbox"/>			6.3	<input checked="" type="checkbox"/>			10.1	Floors (Construction and Maintenance)		
3.2								13.0	GENERAL		
								13.1	Licence		
								13.2	Rodent and Insect Control		
								13.3	Other Infractions/Hazards		

3.2 Denair meet requires a secondary kill step to ensure a minimum internal cooking temperature of 71C. Riggs over ~~the~~ need for the secondary kill step.

8.2 Sanitizer strips were seen to be inappropriate for the concentration of bleach required for food contact surfaces. Sanitizer strips must be available for operator to make sanitizer concentration for food contact surfaces are at 100ppm. (checkbox)

Non compliances 1.3, 2.5, 7.1, 7.2, 8.1, 10.3, 13.3 were corrected.

Green
 Light Yellow
 Striped Red
 Dark Yellow
 Red

Re-inspection Required: Yes No
 Date of Inspection: Nov 2nd/2020 If Yes, Date: _____

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