

FOOD PREMISES INSPECTION FORM



Name of Premises: Pepper Creek Pizza
 Operator: 336 Route 10 Hwy Unit 3
 Address: Richibucto Road

License #: 03-02029 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 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			7.0	FOOD EQUIPMENT AND UTENSILS			10.2				13.0	GENERAL		
1.1		<input checked="" type="checkbox"/>		7.1		<input checked="" type="checkbox"/>		10.3				13.1			
1.2		<input checked="" type="checkbox"/>		7.2		<input checked="" type="checkbox"/>		11.0	WATER SUPPLY AND WASTE DISPOSAL			13.2			
1.3			<input checked="" type="checkbox"/>	7.3			<input checked="" type="checkbox"/>	11.1				13.3			
2.0	FOOD STORAGE			7.4			<input checked="" type="checkbox"/>	11.2							
2.1		<input checked="" type="checkbox"/>		7.5			<input checked="" type="checkbox"/>	11.3							
2.2		<input checked="" type="checkbox"/>		8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION						
2.3			<input checked="" type="checkbox"/>	8.1			<input checked="" type="checkbox"/>	12.1							
2.4		<input checked="" type="checkbox"/>		8.2			<input checked="" type="checkbox"/>	12.2							
2.5		<input checked="" type="checkbox"/>		9.0	SANITARY FACILITIES			13.0	GENERAL						
2.6		<input checked="" type="checkbox"/>		9.1		<input checked="" type="checkbox"/>		13.1							
2.7		<input checked="" type="checkbox"/>		9.2		<input checked="" type="checkbox"/>		13.2							
3.0	FOOD PREPARATION AND HANDLING			10.0	FLOORS, WALLS AND CEILING			13.3							
3.1		<input checked="" type="checkbox"/>		10.1			<input checked="" type="checkbox"/>								
3.2			<input checked="" type="checkbox"/>												

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
2.3	<input checked="" type="checkbox"/>			Re temperatures shall be recorded at least 2 times daily at acceptable intervals during operation. Improvements required.	Today
1.3	<input checked="" type="checkbox"/>			Any prepared potentially hazardous foods prepared in packages or stored in containers shall be labeled with the date of preparation. Containers of food in stand up cooler and prep. cooler not dated.	Today
3.3	<input checked="" type="checkbox"/>			Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation and logs shall be obtainable for inspector review. TEMPERATURES NOT BEING RECORDED.	Today

Green Dark Yellow
 Light Yellow Red
 Striped Red

Re-inspection Required: Yes No
 Date of Inspection: November 14/2020
 If Yes, Date: _____

Received by: _____
 Inspector Signature: _____