FOOD PREMISES INSPECTION FORM

Name of Premises: ROMANO'S PIZZERIA
Operator:
Address: 150 MAIN STREET WEST SAINT JOHN

Licence #: 02-00178
Type: ☐ Class 3 ☑ Class 4 ☐ Class 5
Category: ☑ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection
Water Supply: ☐ Private ☑ Municipal

New Nouveau Brunswick

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
2.6	✓			A few droppings found on dry storage shelves. Owner/manager to have staff clean shelves and look further into from Pest Control operator.	Corrected by 26 Nov 19

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red	22 Nov 2019 Date of Inspection:	Re-inspection Required: ☐ Yes ☑ No If Yes, Date:	