

FOOD PREMISES INSPECTION FORM

Name of Premises: Pizza Shack

Licence #: 60-00494

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 1000 St Peter Ave, Bathurst

Additional Info: PM TE Catering

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				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 Water (Quality and Quantity)			
1.3				3.6				7.3				11.2			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4				11.3			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1				4.1				7.5				12.0 LIGHTING AND VENTILATION			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				12.1 Lighting			
2.2				4.2				8.0 CLEANING AND SANITIZING				12.2 Ventilation			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing							
2.3				5.0				8.1				13.0 GENERAL			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Detergents and Chemical Use and Storage				13.1 Licence			
2.4				5.1				8.2				13.2			
Refrigerated Storage (Methods)				Record Keeping				SANITARY FACILITIES				13.2 Rodent and Insect Control			
2.5				5.2				9.0				13.3			
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				Other Infractions/Hazards			
2.6				6.0				9.1							
Dry Storage				PERSONNEL				Hand Washing Station(s)							
2.7				6.1				9.2							
Storage of Food for Staff				Demonstrating Knowledge				FLOORS, WALLS AND CEILINGS							
3.0				6.2				10.0							
FOOD PREPARATION AND HANDLING				Employee Health				Floors (Construction and Maintenance)							
3.1				6.3				10.1							
Thawing Methods				Personal Hygiene Practices											
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
2.3.	✓			The temperatures must always be available on site for verification.	June 11, 2021
8.2.	✓			Trips tests must be available to check the sanitizer.	June 12, 2021.

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 If Yes, Date: _____

Date of Inspection: June 11, 2021

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