FOOD PREMISES INSPECTION FORM

| Name of Premises: Pizza Delight Operator: Address: 989 Prospect St, Fredericton | | | | | | | | | Licence #: 03-0087 Type: Class 3 Class 4 Class 5 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection Water Supply: Private Municipal | | | | | | | on | Brunswick |
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| No. | N.O. | s | U | | | ltem No. | N.O. | s u | | No. | N.O. | s u | | hom No. | N.O. | s u | |
| 1.0 | FOOD | الحجيجا | | | | 3.3 | - Contract | | Holding Methods | 7.0 | FOOD | EQUIPMENT | AND UTENSILS | 10.2 | | V | 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 | g and Receiving | 3.5 | | | Re-heating Methods | 7.2 | | | Food Contact Surfaces | 11.0 | WATER | SUPPLY AN | D 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 | DSTORAGE | | 4.0 | FOOD | DISPLAY AN | D 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 | LIGHTH | NG AND VEN | TILATION | | | |
| 2.3 | | Refrigerated Storage (Temperature) | | ed Storage (Temperature) | 5.0 | RECOR | RD KEEPING | AND RECALLS | 8,1 | | | Cleaning and Sanitizing | 12.1 | | / | Lighting | |
| 2.4 | | | | Refrigerate | ed 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 | GENER | AL / | | | | | |
| 2.6 | | Dry Storage | | 6.0 | PERSO | NNEL | | 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 | D PREPARATION AND HANDLING | | | 6.2 | | | Employee Health | 10.0 | FLOOF | RS, WALLS A | ND CEILINGS | 13.3 | | | Other Infractions/Hazards | |
| 3.1 | | Thawing Methods 6.3 | | | Personal Hygiene Practices | 10.1 | | | Floors (Construction and Maintenance) | | | | | | | | |
| W - 4. | No. | IAN I | 開為 | CR | Previous v | /iol | atia | <u>~5</u> | have been correc | ted. | | | | | | | Date for Correction |
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| Green Light Yellow Dark Yellow Date of Inspection: If Yes, Date: | | | | | | | | | | | | | | | | | |
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White Office Valley Operator Dive Constant Destine