

FOOD PREMISES INSPECTION FORM

Name of Premises: AL'S PIZZERIA
 Operator: _____
 Address: 112 WATER ST, CAMPBELLTON, NB

Licence #: 05-00037 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				3.3				7.0				10.2			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		<input checked="" type="checkbox"/>		3.4		<input checked="" type="checkbox"/>		7.1		<input checked="" type="checkbox"/>		10.3		<input checked="" type="checkbox"/>	
				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2		<input checked="" type="checkbox"/>		3.5		<input checked="" type="checkbox"/>		7.2		<input checked="" type="checkbox"/>		11.0 WATER SUPPLY AND WASTE DISPOSAL			
				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		<input checked="" type="checkbox"/>		3.6		<input checked="" type="checkbox"/>		7.3		<input checked="" type="checkbox"/>		11.1		<input checked="" type="checkbox"/>	
				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0 FOOD STORAGE				4.0 FOOD DISPLAY AND SERVICE				7.4				11.2			
2.1		<input checked="" type="checkbox"/>		4.1		<input checked="" type="checkbox"/>		7.5		<input checked="" type="checkbox"/>		11.3		<input checked="" type="checkbox"/>	
				Storage of Potentially Hazardous Foods				Display Methods				Solid Waste Handling			
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		8.0 CLEANING AND SANITIZING				12.0 LIGHTING AND VENTILATION			
				Frozen Storage				Advance Preparation				Lighting			
2.3		<input checked="" type="checkbox"/>		5.0 RECORD KEEPING AND RECALLS				8.1				12.1			
				Refrigerated Storage (Temperature)				8.2				12.2			
2.4		<input checked="" type="checkbox"/>		5.1		<input checked="" type="checkbox"/>		Cleaning and Sanitizing				Ventilation			
				Record Keeping				Detergents and Chemical Use and Storage							
2.5		<input checked="" type="checkbox"/>		5.2		<input checked="" type="checkbox"/>		9.0 SANITARY FACILITIES				13.0 GENERAL			
				Recall of Food				9.1				13.1			
2.6		<input checked="" type="checkbox"/>		6.0 PERSONNEL				9.2				13.2			
				Storage of Food for Staff				9.2				13.3			
2.7		<input checked="" type="checkbox"/>		6.1		<input checked="" type="checkbox"/>		Washroom(s)				Licence			
				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
3.0 FOOD PREPARATION AND HANDLING				6.2				10.0 FLOORS, WALLS AND CEILINGS				13.3			
3.1		<input checked="" type="checkbox"/>		Employee Health				10.1				Other Infractions/Hazards			
				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2		<input checked="" type="checkbox"/>		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

Green Light Yellow Dark Yellow Striped Red Red
 Re-inspection Required: Yes No
 Date of Inspection: 19 AUGUST 2019
 If Yes, Date: _____