

Food Premises Inspection Summary Report

<p>Name of Premise: Pizza Salvatoré</p> <p>Address: 2485 King George Hwy Miramichi NB E1V6W3</p> <p>Water Supply: Municipal</p>	<p>Licence #: 07-016314</p> <p>Type: Class/Classe 4</p> <p>Category: Compliance</p> <p>Date of Inspection: August 11, 2022</p>
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MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for Correction
2.3	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors	Immediately
6.1	MA	For Class 4, at least one person who holds a certificate confirming his or her successful completion of a food handler program as described in Section 39(1) of the Food Premises Regulation must be present at all times in the area of a food premises where and when food is being prepared.	August 25, 2022

CLOSING COMMENTS

Rating colour: Dark Yellow