

FOOD PREMISES INSPECTION FORM

Name of Premises: Boston Pizza

Licence #: 01-01134

Operator: M. [Signature]

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 1380 Mountain Rd. Moncton

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		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	3.4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	7.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	10.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	3.5		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	7.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	WATER SUPPLY AND WASTE DISPOSAL			
				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	3.6		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	7.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	11.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	11.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	4.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	7.5		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	11.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
				Display Methods				Eating Utensils and Dishes				LIGHTING AND VENTILATION			
2.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	4.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	8.0		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	12.0		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
				Advance Preparation				CLEANING AND SANITIZING				Lighting			
2.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	5.0				8.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	12.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Ventilation			
2.4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	5.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	8.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	12.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
				Record Keeping				Detergents and Chemical Use and Storage				GENERAL			
2.5		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	5.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	9.0				13.0			
				Recall of Food				SANITARY FACILITIES				Licence			
2.6		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	6.0				9.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	13.1			
				PERSONNEL				Washroom(s)				Rodent and Insect Control			
2.7		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	6.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	9.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	13.2			
				Demonstrating Knowledge				Hand Washing Station(s)				Other Infractions/Hazards			
3.0				6.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	10.0		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	13.3			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS							
3.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	6.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	10.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Floors (Construction and Maintenance)			
				Personal Hygiene Practices											
3.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	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
7.1	<input checked="" type="checkbox"/>			Storage unit where pizza pans are stored requires cleaning & maintenance.	Next routine inspection

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: June 28, 2021
 If Yes, Date:

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