



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Greco Pizza  <b>Address:</b> 311 Acadie Ave Dieppe NB  <b>Water Supply:</b> Municipal	<b>Licence #:</b> 01-03070  <b>Type:</b> Class/Classe 4  <b>Category:</b> Compliance  <b>Date of Inspection:</b> June 6, 2022
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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	MA	Thermometers shall be in all refrigerated areas <b>Observations: Was not able to find thermometers in every refrigerator. Make sure all thermometers are visible at all times</b>	June 20, 2022
8.1	MI	Food contact surfaces, equipment and utensils shall be kept clean and sanitary <b>Observations: -Cleaning required on and around doors and door handles of all the prep coolers.-Make sure there is a solution of surface sanitizer available for use at all food prep stations at all times.</b>	June 20, 2022

### CLOSING COMMENTS

**Rating colour:                      Dark Yellow**