

Food Premises Inspection Summary Report

Name of Premise: Pizza Salvatoré Address: 184 Hampton Rd Quispamsis NB E2E 4Y7 Water Supply: Private	Licence #: 02-012044 Type: Class/Classe 4 Category: Compliance Date of Inspection: June 21, 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
3.3	MA	Potentially hazardous foods shall be held at 4°C or less or at 60°C or above until served Observations: Some gravy is held at 48C and 51C. Gravy discarded. Corrective Actions: CDI	Corrected
3.3	MI	Cold holding temperatures shall be checked regularly and recorded at least twice daily and logs shall be available for inspector review Observations: No temperature log observed onsite.	Immediately
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review Observations: No temperature log observed onsite/	Immediately
3.4	MI	Foods shall be cooled rapidly using quick chill methods such as shallow pans, ice wand, ice bath, refrigerator, etc. Observations: Observed cooling gravy in a large container. Ensure to cool rapidly using shallow pans.	Immediately
3.5	MI	Appropriate thermometers shall be available and used to ensure proper temperature is reached Observations: Provide a probe thermometer	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. Observations: Nobody onsite during the inspection has a certificate for an approved food handling course.	July 5, 2022
8.1	MI	Washrooms shall be kept clean and sanitary Observations: Staff washroom requires cleaning	Immediately
9.1	MI	Toilet paper dispensers shall be available Observations: Refill toilet paper dispenser in staff washroom.	Immediately
10.3	MI	Ceilings shall be of sound construction and in good repair Observations: 3 ceiling tiles missing near the walk-in refrigerator	Immediately
13.2	MI	Openings to the outside shall be screened Observations: Door left open. Ensure to keep door closed for proper pest control or can provide a screen door.	Immediately

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7.4 MI **Outstanding Infraction: Testing strips shall be available to verify sanitizer concentration**
 Comment: Test Strips have not been provided to verify the sanitizer strength.

9.2 MI **Outstanding Infraction: Hand washing stations shall be easily accessible and kept clear at all times**
 Comment: Relocate the shelf so the hand washing sink is more accessible.

CLOSING COMMENTS

Rating colour: Dark Yellow