

## Food Premises Inspection Report

<b>Name of Premise:</b> Pizza Delight  <b>Address:</b> 10 Loch Lomond Road Saint John NB	<b>Licence #:</b> 02-00349 <b>Type:</b> Class/Classe 4 <b>Category:</b> Compliance <b>Water Supply:</b> Municipal <b>Date of Inspection:</b> August 3, 2021
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Item no.	Description	CDI	R
<b>1.0 FOOD</b>			
1.1	S Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	S Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	S Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
<b>2.0 FOOD STORAGE</b>			
2.1	S Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2	S Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3	S Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4	U Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5	S Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6	S Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7	S Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>
<b>3.0 FOOD PREPARATION AND HANDLING</b>			
3.1	S Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2	S Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3	N.O. Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4	N.O. Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5	S Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6	S Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>4.0 FOOD DISPLAY AND SERVICE</b>			
4.1	S Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2	S Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
<b>5.0 RECORD KEEPING AND RECALLS</b>			
5.1	N.O. Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2	N.O. Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
<b>6.0 PERSONNEL</b>			
6.1	S Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2	S Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3	S Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>
<b>7.0 FOOD EQUIPMENT AND UTENSILS</b>			
7.1	U Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2	U Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3	S Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4	S Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.5	S Eating Utensils and Dishes	<input type="checkbox"/>	<input type="checkbox"/>



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### 8.0 CLEANING AND SANITIZING

8.1	U	Cleaning and Sanitizing	<input type="checkbox"/>	<input type="checkbox"/>
8.2	S	Detergents and Chemical Use and Storage	<input type="checkbox"/>	<input type="checkbox"/>

### 9.0 SANITARY FACILITIES

9.1	S	Washroom(s)	<input type="checkbox"/>	<input type="checkbox"/>
9.2	U	Hand Washing Station(s)	<input type="checkbox"/>	<input type="checkbox"/>

### 10.0 FLOORS, WALLS AND CEILINGS

10.1	S	Floors (Construction and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
10.2	S	Walls (Construction and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
10.3	S	Ceilings (Constructions and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>

### 11.0 WATER SUPPLY AND WASTE DISPOSAL

11.1	S	Water (Quality and Quantity)	<input type="checkbox"/>	<input type="checkbox"/>
11.2	S	Sewage Disposal	<input type="checkbox"/>	<input type="checkbox"/>
11.3	S	Solid Waste Handling	<input type="checkbox"/>	<input type="checkbox"/>

### 12.0 LIGHTING AND VENTILATION

12.1	S	Lighting	<input type="checkbox"/>	<input type="checkbox"/>
12.2	S	Ventilation	<input type="checkbox"/>	<input type="checkbox"/>

### 13.0 GENERAL

13.1	S	Licence	<input type="checkbox"/>	<input type="checkbox"/>
13.2	U	Rodent and Insect Control	<input type="checkbox"/>	<input type="checkbox"/>
13.3	S	Other Infractions/Hazards	<input type="checkbox"/>	<input type="checkbox"/>

*N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction*

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for correction
13.2	MA	There shall not be any signs of insects and/or rodents <b>Observations: Rodent droppings are present behind the walk in cooler. Clean and sanitize this area.</b>	August 17, 2021
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor)	Immediately
7.1	MI	Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance <b>Observations: Remove/ repair the wall at the end of the dishwasher drying area. It is damaged and is allowing a buildup of debris. Also, it must be easily cleanable, (Paint any exposed wood surface.</b>	December 3, 2021
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils) <b>Observations: Discard the plastic Salad bowl in the upstairs kitchen. In its current condition it is not able to be adequately cleaned and sanitized.</b>	Immediately
8.1	MA	Floors, walls and ceilings shall be kept clean and sanitary <b>Observations: The floor behind/ under the mechanical dishwasher must be cleaned and sanitized as food debris is building up.</b>	August 17, 2021
9.2	MA	Dispensed soap (liquid or powder) shall be provided at hand washing station(s)	August 17, 2021



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**Observations: Replace or re attach the existing hand soap dispenser**

9.2 MI Hand washing stations shall be easily accessible and kept clear at all times Immediately

### CLOSING COMMENTS

**Rating color** Dark Yellow / Jaune Foncé

