

Name of Premises: Luna Pizza
 Operator: _____
 Address: 91 York St Fredericton

Licence #: 03-01055 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 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		✓		3.4		✓		7.1		✓		10.3		✓	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2		✓		3.5		✓		7.2		✓		11.0		✓	
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL			
1.3		✓		3.6		✓		7.3		✓		11.1		✓	
Acceptable Containers and Labeling				Handling Methods				Manual Dishwashing				Water (Quality and Quantity)			
2.0				4.0				7.4		✓		11.2		✓	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Eating Utensils and Dishes				Sewage Disposal			
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
Storage of Potentially Hazardous Foods				Display Methods				CLEANING AND SANITIZING				Lighting and Ventilation			
2.2		✓		4.2			✓	8.0				12.0			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				Lighting			
2.3			✓	5.0				8.1		✓		12.1		✓	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Detergents and Chemical Use and Storage				Ventilation			
2.4		✓		5.1		✓		8.2		✓		12.2		✓	
Refrigerated Storage (Methods)				Record Keeping				SANITARY FACILITIES				GENERAL			
2.5		✓		5.2		✓		9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				Licence			
2.6		✓		6.0				9.1		✓		13.1		✓	
Dry Storage				PERSONNEL				Hand Washing Station(s)				Rodent and Insect Control			
2.7			✓	6.1		✓		9.2		✓		13.2		✓	
Storage of Food for Staff				Demonstrating Knowledge				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.0				6.2		✓		10.0				13.3		✓	
FOOD PREPARATION AND HANDLING				Employee Health				Floors (Construction and Maintenance)							
3.1		✓		6.3		✓		10.1		✓					
Thawing Methods				Personal Hygiene Practices											
3.2		✓													
Cooking Methods															

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

Item No.	MI	MA	CR	Remarks	Date for Correction
2.3		✓		fridge in pizza prep area @ 78C, operator adjusted temp, within 20mins temp had dropped to 4C.	CDI
2.7		✓		staff food was from outside of restaurant in fridge, operator discarded food	CDI
4.2		✓		Lettuce being rinse for use in salads was in sink area next to dirty dishes that were being spray rinsed for mech dishwashing, potential for contamination. Operator discarded lettuce & is going to look for large salad spinner to update technique used.	CDI

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: January 15, 2019

Re-inspection Required: Yes No
 If Yes, Date: _____