



# Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Pizza Delight	<b>Licence #:</b>	02-020571
<b>Address:</b>	2 King St Saint Stephen NB E3L 3A2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Pre-Operational
		<b>Date of Inspection:</b>	May 30, 2022

*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	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors <b>Corrective Actions: CDI</b>	Corrected
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 <b>Corrective Actions: CDI</b>	Corrected

## CLOSING COMMENTS

**Rating colour: Green**