



Food Premises Inspection Summary Report

Name of Premise: Oromocto Pizza and Donair Address: 286 Restigouche Road Oromocto NB E2V 2H5 Water Supply: Municipal	Licence #: 03-02136 Type: Class/Classe 4 Category: Compliance Date of Inspection: March 23, 2023
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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
1.3	MI	When a food item is opened, portioned and repackaged, the portioned packages shall be labelled with the "packaged on date" using the date in which the large portion food item was opened. Observations: Food stored in preparation tables located at the front counter are unlabelled. Comment: Label all foods with name and date.	Immediately
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. Observations: Some temperatures were not recorded twice daily. Comment: Ensure to record temperatures at least twice daily.	Immediately
3.3	MA	Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served. Observations: Donair meat in hot plate and gravy on stove were measured below 60 degrees C. Comment: Keep hot foods hot and cold foods cold. Corrective Actions: Food handler adjusted hot holding units and food is hot held at 60 degrees C.	Corrected
7.4	MI	Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. Observations: No sanitizer log was available. Comment: Record sanitizer concentration at least once daily.	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Observations: Floors behind chest freezer and under large preparation table in back of kitchen are lightly soiled. Comment: Increase frequency of cleaning for hard to reach areas.	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Bleach was measured less than 100ppm. Comment: Bleach sanitizer shall be kept at 100ppm of free available chlorine. Corrective Actions: Public Health Inspector assisted food handler in preparing a new solution. Add about 4mL of bleach to 2L of water.	Corrected
10.2	MI	Walls shall be of sound construction and in good repair. Observations: Walls in dining room, adjacent to preparation tables in front counter are damaged. Comment: Repair and finish walls so they can be easily cleaned.	Immediately

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CLOSING COMMENTS

All outstanding infractions are to be corrected at the next routine inspection.

Rating colour: Green