

FOOD PREMISES INSPECTION FORM

Name of Premises: Old Thyme Pizza
 Operator: _____
 Address: 153 Water St. St. Stephen

Licence #: 02-30905
 Type: ☐ Class 3 ☒ Class 4 ☐ Class 5
 Category: ☒ Routine ☐ Re-inspection ☐ New Licence ☐ Other
 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				FOOD	3.3				Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2				Walls (Construction and Maintenance)
1.1				Approved Source	3.4				Cooling Methods	7.1				Food Equipment (Design, Construction, Installation and Maintenance)	10.3				Ceilings (Constructions and Maintenance)
1.2				Purchasing and Receiving	3.5				Re-heating Methods	7.2				Food Contact Surfaces	11.0				WATER SUPPLY AND WASTE DISPOSAL
1.3				Acceptable Containers and Labeling	3.6				Handling Methods	7.3				Mechanical Dishwashing	11.1				Water (Quality and Quantity)
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4				Manual Dishwashing	11.2				Sewage Disposal
2.1				Storage of Potentially Hazardous Foods	4.1				Display Methods	7.5				Eating Utensils and Dishes	11.3				Solid Waste Handling
2.2				Frozen Storage	4.2				Advance Preparation	8.0				CLEANING AND SANITIZING	12.0				LIGHTING AND VENTILATION
2.3				Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1				Cleaning and Sanitizing	12.1				Lighting
2.4				Refrigerated Storage (Methods)	5.1				Record Keeping	8.2				Detergents and Chemical Use and Storage	12.2				Ventilation
2.5				Refrigerated Storage (Space)	5.2				Recall of Food	9.0				SANITARY FACILITIES	13.0				GENERAL
2.6				Dry Storage	6.0				PERSONNEL	9.1				Washroom(s)	13.1				Licence
2.7				Storage of Food for Staff	6.1				Demonstrating Knowledge	9.2				Hand Washing Station(s)	13.2				Rodent and Insect Control
3.0				FOOD PREPARATION AND HANDLING	6.2				Employee Health	10.0				FLOORS, WALLS AND CEILINGS	13.3				Other Infractions/Hazards
3.1				Thawing Methods	6.3				Personal Hygiene Practices	10.1				Floors (Construction and Maintenance)					
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
2.0				Freezers (2) in basement must be able to freely close on their own. Check if replace seals on freezers	next routine Insp.
2.4				Long Fridge in basement. All seals on doors must be replace. Seals are broken or being held on with duct tape. Repair / replace seals	next routine Insp.
9.2				Cold water tap at hand sink is missing. Ensure staff have access to both hot/cold water at sink. Replace tap.	Oct 18/19

☒ Green
☐ Light Yellow ☐ Dark Yellow
☐ Striped Red ☐ Red

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

Date of Inspection: October 4/19

White - Office; Yellow - Operator; Blue - Copy for Posting