FOOD PREMISES INSPECTION FORM

Name of Establishment: Pita Pit

Operator:

Address: 100 Main st Bathurst

Licence #: 60-00674 Type: ☐ Class 3 ☑ Class 4 ☐ Class 5

Category: ☐ Routine ☑ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection

Water Supply: ☐ Private ☑ Municipal

New Nouveau Brunswick

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				Ceiling (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
				Items were corrected	

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

Date of Inspection: Oct 30, 2019

Re-inspection Required: ☐ Yes ☑ No

If Yes, Date:

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

03/2012