



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - February 23, 2023**

**Acropolis Pizza**  
**74 Old Placentia Road, Mount Pearl, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*  
[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Jan 17, 2023</b>	<b>Non-Critical Item(s)</b>	503 - Proper Storage of Frozen Food Items	Freezer -5 oC during inspection, ensure it is -18oC or colder
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Ensure there is a good seal on rear door so pests can't enter. Please get all goods at least six inches off the floor. Clean ceiling vents and replace any missing tiles.
		801 - Proper location of thermometers and thermometers working accurately	Replace any broken thermometers
		803 - Chemical Test Kits and/or Papers provided	Please use bleach 100ppm and use test papers
		901 - Other Non-Critical Item	Ensure at least one person on site has their food safety certificate
Food - Routine Inspection <b>Aug 03, 2021</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Pizza Prep table was reading a temp of 12.5C at the time of inspection although temperature logs were maintained with appropriate temps. Coolers containing hazardous food must remain 4C or below. Maintenance were called during inspection for repair.