FOOD PREMISES INSPECTION FORM

Name	of Pren	nises:		AFZ	EXPRES	5				Licence #:	1-0/	46/							Brunswick
Opera	ator:	Fx	Dir	INNE	55 (HD						Class 3			4	Class 5				Drunswick
•		-1/													CANADA				
Addre	ess:			100	MARG ST	12	-1				Routine		Re-ins		tion New Licence	Other			
				mo	noton					Water Supply:	Private	1	Munic	cipal					
Item	N.O.	S	U			Item	N.O.	S	U		Item	N.O.	S	U		Item	N.O.	s	1
No.	FOOD					No.				Holding Methods	7.0		FOUIDM	ENT /	AND UTENSILS	No.			Walls (Construction and Maintenance)
	FOOD	Ι										FOOD	EQUIPW	ENI A	Food Equipment (Design, Construction,				Ceilings (Constructions and
1.1			1	Approved Sou	ırce	3.4				Cooling Methods	7.1			111	Installation and Maintenance)	10.3			Maintenance)
1.2		5	F	ourchasing ar	nd Receiving	3.5	/			Re-heating Methods	7.2		/		Food Contact Surfaces	11.0	WATER	RSUPPLY	AND WASTE DISPOSAL
1.3			- A	Acceptable Containers and Labeling		3.6		-		Handling Methods	7.3				Mechanical Dishwashing	11.1			Water (Quality and Quantity)
2.0	FOOD	STORAG	3E				FOOD	DISPL	AY AN	D SERVICE	7.4			-	Manual Dishwashing	11.2		_	Sewage Disposal
2.1		_	Storage of Potentially Hazardous Foods			4.1			19,10	Display Methods	7.5		-	N.	Eating Utensils and Dishes	11.3			Solid Waste Handling
2.2			F	Frozen Storage			/			Advance Preparation	8.0	CLEAN	ING ANI	DSAN	NITIZING	12.0	LIGHTI	NG AND	VENTILATION
2.3		_	F	Refrigerated Storage (Temperature)			RECO	RD KE	EPING	AND RECALLS	8.1		/		Cleaning and Sanitizing	12.1		-	Lighting
2.4		_	F	Refrigerated S	Storage (Methods)	5.1				Record Keeping	8.2	and A	/	آهير آ	Detergents and Chemical Use and Storage	12.2		-	Ventilation
2.5		_	F	Refrigerated Storage (Space)		5.2		18 191	180	Recall of Food	9.0	SANIT	ARY FAC	CILITII	ES	13.0	GENER	RAL	
2.6		_	1	Ory Storage		6.0	PERS	ONNEL			9.1				Washroom(s)	13.1			Licence
2.7				Storage of Fo	od for Staff	6.1				Demonstrating Knowledge	9.2		/	3,0	Hand Washing Station(s)	13.2			Rodent and Insect Control
3.0	FOOD	FOOD PREPARATION AND H		AND HANDL	AND HANDLING					Employee Health	10.0	FLOOF	RS, WAL	LS AN	ND CEILINGS	13.3		/	Other Infractions/Hazards
3.1				Thawing Methods 6.3 Personal Hygiene Practices 10.1 Floors (Construction and Main					Floors (Construction and Maintenance)										
3.2		-	(Cooking Meth	ods	N.O	- Not Obs	erved;	S - Sa	tisfactory; U – Unsatisfactory; MI – Mi	inor Infraction	n; MA – N	lajor Infr	actio	n; CR – Critical Infraction	. Kari			
Item I	Vo.	MI	MA	CR	Remarks														Date for Correction
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		-							-31	No.	Mark Spiritarian								
											5 ANGES								- NI -
Green Re-inspection Re-inspection																			
Light Yellow Dark Yellow DEL 5120/9 Required: Yes No																			
														-					
Striped Red Date of Inspection: If Yes, Date:																			
	Wh	ite - Of	fice: Ye	ellow - Oper	rator: Blue - Copy for Po	ostina													01/2019