14.0		s	U			o.	N.O.	s U		Item No.	N.O.	S	U		Item No.	N.O.	S	U
FOO	D				3	.3			Holding Methods	7.0	FOOD	EQUIPM	ENT	AND UTENSILS	10.2			Walls (Construction and Mainten
		79.5	Vi	Approved Source	3	.4	341		Cooling Methods	7.1	125			Food Equipment (Design, Construction, Installation and Maintenance)	10.3			Ceilings (Constructions and Maintenance)
			5 7 7	Purchasing and Receiving	Market 3	.5		TINE PER	Re-heating Methods	7.2		7 10 2		Food Contact Surfaces	11.0	WATER	SUPPLY	AND WASTE DISPOSAL
	37.4	-4.1		Acceptable Containers and La	NO CONTRACTOR OF THE PARTY OF T	.6			Handling Methods	7.3	1			Mechanical Dishwashing	11.1			Water (Quality and Quantity)
FOO	DST	ORAG	GE				FOOD	DISPLAY AN		7.4				Manual Dishwashing	11.2			Sewage Disposal
	251			Storage of Potentially Hazardo	us Foods 4	.1	4.0		Display Methods	7.5	170			Eating Utensils and Dishes	11.3		1979	Solid Waste Handling
	1			Frozen Storage	-	.2			Advance Preparation	8.0	CLEAN	ING AN	DSAN	NITIZING	12.0	LIGHTI	NG AND	VENTILATION
2				Refrigerated Storage (Temperated Storage)		1000000	RECOR	D KEEPING	AND RECALLS	8.1				Cleaning and Sanitizing	12.1			Lighting
	P.			Refrigerated Storage (Methods		.1			Record Keeping	8.2				Detergents and Chemical Use and Storage	12.2			Ventilation
				Refrigerated Storage (Space)		2			Recall of Food	9.0	SANITA	ARY FAC	ILITI		13.0	GENER	AL	
				Dry Storage		200000000000000000000000000000000000000	PERSO	NNEL		9.1		TO	278	Washroom(s)	13.1			Licence
TAIL A	18			Storage of Food for Staff	(	1			Demonstrating Knowledge	9.2		1 -	/	Hand Washing Station(s)	13.2		213	Rodent and Insect Control
FOO	DPF	REPAR	RATIO	ON AND HANDLING	(	2		-	Employee Health	10.0	FLOOR	RS, WAL	LS AN	ND CEILINGS	13.3			Other Infractions/Hazards
		T		I = 1 1 1 1 1 1		.3	1	7				T	200			1		Tail I me it was a supplemental and a supplemental
				Thawing Methods	(	.J		7 2 2	Personal Hygiene Practices	10.1	1 31 3		50,0	Floors (Construction and Maintenance)			- Kar 5-16	
				Cooking Methods  Cooking Methods		.5			70		ry; U – U	Insatisfa	ctory;	Floors (Construction and Maintenance)  MI – Minor Infraction; MA – Major Infraction	ion; CR -	- Critical	Infraction	
m No.		MI	M	Cooking Methods  IA CR			'h c	owects	N.O. – Not Observed; S – S		ry; U – U	Insatisfa	ctory;		ion; CR -	- Critical	Infraction	Date for Correction
i No.		MI	M	Cooking Methods			eh c	oneit	N.O. – Not Observed; S – S	Satisfacto	ry; U – U	Insatisfa	ctory;		ion; CR	- Critical	Infraction	
No.		MI	M	Cooking Methods  IA CR			h c	onoite	N.O. – Not Observed; S – S	Satisfacto	ry; U – U	Insatisfa	ctory;		ion; CR -	- Critical	Infraction	