ne of Pre rator: lress:	10	- 5 /		MONCTOR)														
N.O.	S	U			Item No.	N.O.	S	U		Item No.	N.O.	S	U		Item No.	N.O.	S	U	
FOOD					3.3		1		Holding Methods	7.0	FOOD EQ	QUIPME	ENTA	AND UTENSILS	10.2	F1-V23			Walls (Construction and Mainte
			Approve	ed Source	3.4				Cooling Methods	7.1	0.275			Food Equipment (Design, Construction,	10.3		186		Ceilings (Constructions and
			B X LATE	sing and Receiving	3.5	A	INTO IS		Re-heating Methods	7.2				Installation and Maintenance) Food Contact Surfaces	11.0	WATE	D SIIDD	I V AN	Maintenance) D WASTE DISPOSAL
				able Containers and Labeling	3.6				Handling Methods	7.3		30	10 C	Mechanical Dishwashing	11.1	WATE	N SUFF	LIAN	Water (Quality and Quantity)
FOOD	STORA	RAGE	Accepte	able Containers and Labeling	4.0	FOOD	DISPL 4	AY ANI	D SERVICE	7.4				Manual Dishwashing	11.2			E 1 5 A	Sewage Disposal
1000	01010	HOL	Storage	e of Potentially Hazardous Foods	4.1	1000	DIO! C.		Display Methods	7.5				Eating Utensils and Dishes	11.3			.03.7	Solid Waste Handling
	The state of			Storage	4.2		100		Advance Preparation	8.0	CLEANIN	IG AND	SAN		12.0	LIGHT	ING AN	DVEN	TILATION
	1			rated Storage (Temperature)	5.0	RECOR	SD KEE	PING	AND RECALLS	8.1	OLLANIN	- AITE	OAIT	Cleaning and Sanitizing	12.1	LIGHT	I AIT	VER	Lighting
Guerra.				MARKET MEDICAL COLUMN		KLOOK	TO ILL	I III	ELECTIVE SECRET SECURITION OF SEC.					Detergents and Chemical Use and				1000	ATERIOR OF SELENTING
			Refrige	rated Storage (Methods)	5.1				Record Keeping	8.2		100	1	Storage	12.2		1		Ventilation
	12.75		Refrige	rated Storage (Space)	5.2		700 10	100	Recall of Food	9.0	SANITAR	RY FAC	ILITIE	S	13.0	GENE	RAL		
13-13			Dry Sto		6.0	PERSO	NNEL			9.1				Washroom(s)	13.1				Licence
			Ctoroge	e of Food for Staff	6.1	0.00	100	1	Demonstrating Knowledge	9.2	100000000000000000000000000000000000000	45-37	100	Hand Machine Ctation(a)	13.2		100	Biolifi	Rodent and Insect Control
		100	Storage	of Food for Staff	0.1				Demonstrating Knowledge	9.2				Hand Washing Station(s)					Trodelit and miscot control
FOOD	PREPA	PARATIO		HANDLING	6.2				Employee Health	10.0	FLOORS,	, WALL	S AN	ID CEILINGS	13.3		100		Other Infractions/Hazards
Vo.	PREPA		ON AND H	HANDLING Ig Methods g Methods	6.2			/-	Employee Health Personal Hygiene Practices N.O. – Not Observed; S –	10.0 10.1 Satisfacto	ry; U – Uns	satisfac	ctory;	ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction	13.3 tion; CR -			ion	Other Infractions/Hazards
No.			Thawin	HANDLING Ig Methods g Methods	6.2	ste	D hE	///	Employee Health Personal Hygiene Practices N.O. – Not Observed; S –	10.0 10.1 Satisfacto	ry; U – Uns	satisfac	ctory;	ID CEILINGS Floors (Construction and Maintenance)	13.3 tion; CR -			ion	
No.			Thawin	HANDLING Ig Methods g Methods	6.2	5/4	BE.	/// 0	Employee Health Personal Hygiene Practices N.O. – Not Observed; S –	10.0 10.1 Satisfacto	ry; U – Uns	satisfac	ctory;	ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction	13.3 tion; CR -			ion	Other Infractions/Hazards
No.			Thawin	HANDLING Ig Methods g Methods	6.2	5/1	D. D. E.	/// 0	Employee Health Personal Hygiene Practices N.O. – Not Observed; S –	10.0 10.1 Satisfacto	ry; U – Uns	satisfac	ctory;	ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction	13.3 tion; CR -			ion	Other Infractions/Hazards
No.			Thawin	HANDLING Ig Methods g Methods	6.2	05/5	DE.	/// 0	Employee Health Personal Hygiene Practices N.O. – Not Observed; S –	10.0 10.1 Satisfacto	ry; U – Uns	satisfac	ctory;	ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction	13.3 tion; CR -			ion	Other Infractions/Hazards