tor: _ ss: _	ises: _				· In	Type: Category: 🛃	Class 3 Routine Private	Class 4		Other			Brunswi C A N A D
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		V	Holding Methods	7.0	FOOD EQUIPMENT		10.2		-	Walls (Construction and Maint
	Y	Approved Source	3.4		V	Cooling Methods	7.1	V	Food Equipment (Design, Construction, Installation and Maintenance)	10.3		4	Ceilings (Constructions and Maintenance)
	2	Purchasing and Receiving	3.5		4	 Re-heating Methods 	7.2	V	Food Contact Surfaces	11.0	WATE	R SUPPLY A	ND WASTE DISPOSAL
	4	Acceptable Containers and Labeling	3.6	- Stark	4	Handling Methods	7.3		Mechanical Dishwashing	11.1		4	Water (Quality and Quantity)
FOOD S	STORAGE		4.0	FOOD	DISPLAY A	ND SERVICE	7.4		Manual Dishwashing	11.2		C.	Sewage Disposal
	4	Storage of Potentially Hazardous Foods	4.1	Province of	V	Display Methods	7.5		Eating Utensils and Dishes	11.3	The Set		Solid Waste Handling
	4	Frozen Storage	4.2		4	Advance Preparation	8.0	CLEANING AND SA	ANITIZING	12.0	LIGHT	ING AND VE	NTILATION
	V	Refrigerated Storage (Temperature)	5.0	RECO	RD KEEPIN	G AND RECALLS	8.1	4	Cleaning and Sanitizing	12.1		4	Lighting
Q	.~	Refrigerated Storage (Methods)	5.1	-		Record Keeping	8.2	V	Detergents and Chemical Use and Storage	12.2		5	Ventilation
	4	Refrigerated Storage (Space)	5.2			Recall of Food	9.0	SANITARY FACILIT	TIES	13.0	GENE	RAL	
	4	Dry Storage	6.0	PERS	ONNEL		9.1	4	Washroom(s)	13.1		L	Licence
	5	Storage of Food for Staff	6.1		4	Demonstrating Knowledge	9.2	4	Hand Washing Station(s)	13.2		4	Rodent and Insect Control
FOOD F	REPARAT	ION AND HANDLING	6.2		4	Employee Health	10.0	FLOORS, WALLS A	AND CEILINGS	13.3		v	Other Infractions/Hazards
	4	Thawing Methods	6.3	1. See 1. 1		Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)				
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0.	MI	Cooking Methods MA CR Remarks	N.O	- Not Obs	erved; S – S	atisfactory; U – Unsatisfactory; MI – M		on; MA – Major Infracti	on; CR – Critical Infraction				Date for Correction
0.	MI		N.O	- Not Obs	served; S – S	atisfactory; U – Unsatisfactory; MI – M		n; MA – Major Infracti	on; CR – Critical Infraction				Date for Correction
	MI		N.O	- Not Obs	served; S – S	Satisfactory; U – Unsatisfactory; MI – M		n; MA – Major Infracti	on; CR – Critical Infraction				Date for Correction

Food Premises Standard Operational Procedures