N.O	. s	U		Item No.	N.O.	s u		Item No.		s U		Item No.	N.O. S	U
FOO	D			3.3		3/10	Holding Methods	7.0	FOOD EQ	UIPMEN	T AND UTENSILS	10.2		Walls (Construction and Mainte
			Approved Source	3.4			Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3		Ceilings (Constructions and Maintenance)
			Purchasing and Receiving	3.5			Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATER SUPP	PLY AND WASTE DISPOSAL
		16.7	Acceptable Containers and Labeling	3.6		P11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Handling Methods	7.3			Mechanical Dishwashing	11.1		Water (Quality and Quantity)
FOO	D STOP	RAGE		4.0	FOOD	DISPLAY AN		7.4			Manual Dishwashing	11.2		Sewage Disposal
			Storage of Potentially Hazardous Foods	4.1			Display Methods	7.5		177	Eating Utensils and Dishes	11.3		Solid Waste Handling
12	7 7		Frozen Storage	4.2			Advance Preparation	8.0	CLEANING	G AND S	SANITIZING	12.0	LIGHTING AN	ID VENTILATION
			Refrigerated Storage (Temperature)	5.0	RECOR	RD KEEPING	AND RECALLS	8.1			Cleaning and Sanitizing	12.1		Lighting
			Refrigerated Storage (Methods)	5.1	, and a		Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2		Ventilation
	11.		Refrigerated Storage (Space)	5.2		W. 1	Recall of Food	9.0	SANITARY	Y FACIL		13.0	GENERAL	
			Dry Storage	6.0	PERSO	NNEL		9.1			Washroom(s)	13.1		Licence
	The state of	2 10 5	Storage of Food for Staff	6.1	148 187		Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2		Rodent and Insect Control
FOO	D PREE	unider characteristics		0.0				10.0	FLOORS I	WALLS	AND CEILINGS	13.3		Other Infractions/Hazards
	FOOD PREPARATION AND HANDLING Thousing Methods			0.2	100	1 1	Employee nealth	10.0						Other initiactions/riazards
No.			Thawing Methods Cooking Methods  CR	6.2			Employee Health Personal Hygiene Practices	10.1		atisfacto	Floors (Construction and Maintenance)  ory; MI – Minor Infraction; MA – Major Infraction;	etion; CR	- Critical Infract	
Vo.			Thawing Methods Cooking Methods	6.3	ected		Personal Hygiene Practices	10.1 S – Satisfacto		atisfacto		tion; CR	- Critical Infract	ion
lo.			Thawing Methods Cooking Methods  CR	6.3	ected		Personal Hygiene Practices	10.1 S – Satisfacto		atisfacto		etion; CR	- Critical Infract	ion
0.			Thawing Methods Cooking Methods  CR	6.3	ected		Personal Hygiene Practices	10.1 S – Satisfacto		atisfacto		tion; CR	- Critical Infract	ion
<b>3.</b>			Thawing Methods Cooking Methods  CR	6.3	ected		Personal Hygiene Practices	10.1 S – Satisfacto		atisfacto		tion; CR	- Critical Infract	ion
0.			Thawing Methods Cooking Methods  CR	6.3	ected		Personal Hygiene Practices	10.1 S – Satisfacto		atisfacto		tion; CR	- Critical Infract	ion
0.			Thawing Methods Cooking Methods  CR	6.3	ected		Personal Hygiene Practices	10.1 S – Satisfacto	rry; U – Unsa	atisfacto		tion; CR	- Critical Infract	ion
0.			Thawing Methods Cooking Methods  CR	6.3	ected		Personal Hygiene Practices  N.O. – Not Observed;	10.1 S – Satisfacto	rry; U – Unsa	4		tion; CR	- Critical Infract	ion
0.			Thawing Methods Cooking Methods  CR	6.3	ected		Personal Hygiene Practices  N.O. – Not Observed;	10.1 S – Satisfacto	rry; U – Unsa	4		tion; CR	- Critical Infract	ion
0.			Thawing Methods Cooking Methods  CR	6.3	ected		Personal Hygiene Practices  N.O. – Not Observed;	10.1 S – Satisfacto	rry; U – Unsa	6		tion; CR	- Critical Infract	ion