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	- 1			3.3			Holding Methods	7	0 F	OOD EQUIPMENT		10.2		~	Walls (Construction and Maintenance
1	Арри	oved Sour	се	3.4		1.1	Cooling Methods	7	1		Installation and Maintenance)	10.3		1	Ceilings (Constructions and Maintenance)
	Purc	hasing and	Receiving	3.5			Re-heating Methods				Food Contact Surfaces	11.0	WATER	SUPPLY	AND WASTE DISPOSAL
	and the second se	eptable Co	ntainers and Labeling	3.6			Handling Methods				Mechanical Dishwashing	11.1		1	Water (Quality and Quantity)
ORAGE			- Kally Llagandary Frank		FOOD	D DISPLAY A			STATES AND A STATES					VI	Sewage Disposal
1		0											LIGHTIN	IG AND	Solid Waste Handling
5		0		5.0	RECO	ORD KEEPING					Cleaning and Sanitizing	12.1			Lighting
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V		0	orage (Space)		DEDS	SONNEL	Recall of Food			SANITARY FACILI			GENER		Licence
				FERS		Demonstrating Knowledge							1	Rodent and Insect Control	
FOOD PREPARATION AND HANDLING			6.2						LOORS, WALLS		13.3	16.4.4 P. 19	1	Other Infractions/Hazards	
1	Tha	wing Metho	ds	6.3		1	Personal Hygiene Practices	5	0.1		Floors (Construction and Maintenance)				
MI	MA	king Metho CR	Remarks				atisfactory; U-Unsatisfactory; conded fuic					le			Date for Correction
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