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Item	N.O.	s	U	01.01		ltem	N.O.	S	U		iy.	Item	N.O.	s	U		Item	N.O.	S	U
No.			<u> </u>			No.	N.O.	3		Lielding Methods		No.				DUTENSILS	No.	N.O.		Walls (Construction and Maintenance
1.0	FOOD		-			3.3	-	a loge	Sec. 1	Holding Methods		7.0	FOOD	EQUIPI	CORE CONTRACTOR	Food Equipment (Design, Construction,	10.2		-	Walls (Construction and Maintenance) Ceilings (Constructions and
1.1		-	Approved Source		3.4	1			Cooling Methods		7.1		-		nstallation and Maintenance)	10.3		-	Maintenance)	
1.2	-	Purchasing and Receiving		3.5	-	a sheri		Re-heating Methods		7.2		-		ood Contact Surfaces	11.0	WATE	R SUPP	PLY AND WASTE DISPOSAL		
1.3		Acceptable Containers and			Containers and Labeling	3.6				Handling Methods	-		1. C. K	1	Mechanical Dishwashing		11.1	_	-	Water (Quality and Quantity)
2.0	FOOD	STOR/	GE			4.0	FOOD		1 1	SERVICE		7.4				Ianual Dishwashing	11.2	1.00	-	Sewage Disposal
2.1		Storage of Potentially Hazardous Foods Frozen Storage			-	-				7.5		-		Eating Utensils and Dishes	11.3		-	Solid Waste Handling		
2.2					4.2	/			Advance Preparation		8.0	CLEANIN	ING AND	D SANITIZING		12.0	LIGHT	ING ANI		
2.3		-	1 13	Refrigerate	d Storage (Temperature)	5.0	RECO	DRD KEE	EPING AI	ND RECALLS		8.1		-		Cleaning and Sanitizing	12.1		-	Lighting
2.4		-		Refrigerate	d Storage (Methods)	5.1	-			Record Keeping		8.2		-		Detergents and Chemical Use and Storage	12.2		-	Ventilation
2.5		/	Refrigerated Storage (Space)		5.2	-		Recall of Food		9.0	SANIT	ARY FA	ARY FACILITIES		13.0	GENE	RAL			
2.6				Dry Storage	9	6.0	PERS	ONNEL				9.1	-		V	Vashroom(s)	13.1		-	Licence
2.7	-	Storage of Food for Staff		6.1		-		Demonstrating Knowledge	е	9.2	1.1.1.2	-	H	land Washing Station(s)	13.2		-	Rodent and Insect Control		
3.0	FOOL	PREPA	RATIO	ION AND HANDLING		6.2		-	1.1.32	Employee Health		10.0	FLOORS, WALLS AND CEILINGS			13.3		-	Other Infractions/Hazards	
3.1	-		Thawing Methods		6.3		-	1.011	Personal Hygiene Practices			Floors (Construction and Maintenance)								
3.2		-	. And	Cooking Me	ethods	N.O	Not Obs	served;	S – Satis	factory; U – Unsatisfacte	ory; MI – Min	or Infractio	n; MA – M	Major In	fraction;	CR – Critical Infraction	1.1.1.1.1	5,403 h		
Item M	No.	MI	N	IA CR	Remarks															Date for Correction
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Food Premises Standard Operational Procedures