10       RODO       VIEW       Note       Production and Muterianno)       102       Note				0				FOO	DD F	REMISE		ON FOR	M						Ā
Operation:         Close 5         Description         Description <thdescripion< th=""> <thdescripion< th=""> <thdes< td=""><td colspan="3">Name of Premises: Partic</td><td>rklan</td><td>e Boul</td><td></td><td>1.1.1.1</td><td></td><td></td><td>Licence #:</td><td>01-</td><td>00</td><td>352</td><td></td><td></td><td></td><td></td><td>New Nouveau</td></thdes<></thdescripion<></thdescripion<>	Name of Premises: Partic			rklan	e Boul		1.1.1.1			Licence #:	01-	00	352					New Nouveau	
Weiter Supply         Physical           No.         9         U         No.         9         No.         9         No.         No.	00		n		<u>(</u>									Other			C A N A D A		
New         No.         S         U         No.         No.         No.	Addre	<u> </u>	<u>x</u> o	Di	Dr Dr		n		1							Other			
New         No.         No. <th>Item</th> <th></th> <th></th> <th></th> <th></th> <th></th> <th>Itom</th> <th>1</th> <th>1</th> <th></th> <th>water Suppry.</th> <th></th> <th></th> <th></th> <th></th> <th>Itom</th> <th></th> <th>11</th> <th></th>	Item						Itom	1	1		water Suppry.					Itom		11	
11     Approved Boarce     3.4     Coding Methods     7.1     Pool Egyment Charge, Construction, 10.3     10.3     Delings (Construction, and Mathemano))       12     Purchasing and Rocking     3.5     Rehazing Methods     7.2     Food Standard Surfaces     1.0     WATER SUPPLY NAV XSEE DEPOSA.       24     POOD STORAGE     Approved Continen and Luding Methods     7.3     Methods Detwinsing     1.1     Matter Supply WorksE     Service     7.4     Manual Distructionsing     1.1     Service     Service     Service     7.4     Manual Distructionsing     1.2     Service     Service     Service     Service     Service     Service     1.2     Service     Service <th>No.</th> <th>N.O.</th> <th>S</th> <th>U</th> <th></th> <th></th> <th></th> <th>N.O.</th> <th>S</th> <th>U</th> <th></th> <th></th> <th></th> <th>N.O. S U</th> <th></th> <th></th> <th>N.O. S</th> <th></th> <th></th>	No.	N.O.	S	U				N.O.	S	U				N.O. S U			N.O. S		
11       11       Installation and Martinianco)       0.3       Mathematical State (State	1.0	FOOD					3.3			Holdi	ng Methods		7.0	FOOD EQUIPMENT		10.2			
13       Accogstate Continuer and Lucheng       8.8       Image: Methods       7.3       Image: Methods	1.1									Cooli	ng Methods		7.1			10.3			Maintenance)
20       POOD STORKAGE       40       POOD STORKAGE       74       Manual Detwosking       112       I       <		100	1.2					1912	1.50		0		Contract of Contract				WATER SI	UPPLY A	
21       Stonge of Postingity Hazdratos Food       4.1       Diply Methods       7.5       Eming Unresise and Dates       11.3       Stonge of Postingity Hazdratos         23       From Smarps       4.2       Advance Postinica       8.0       CLEMING NO SANTIZMO       12.0       UleHTIKA Andres         24       Refigerated Storage (Storage (Methods)       5.1       Record Keeping       8.2       Deming and Santizing       12.2       UleHTIKA Andres       Wighting         25       Refigerated Storage (Storage Storage					Acceptable C	ontainers and Labeling		and the second s										-	
22       i       Prozen Storage       42       Advance Preparation       8.0       CLEANING AND SANTZING       12.0       LidetTite AND VERTILATION         24       I       Refigerated Storage (Interport 4)       5.1       Record Keeping       8.1       Image: Comparation 4       12.1       Image: Comparation 4       12.1       Image: Comparation 4       Vertilation         25       I       Refigerated Storage (Methods)       5.1       Record Keeping       9.0       SANTANT Y ACUTURE       13.0       Image: Comparation 4       Image: Comparation 4       Image: Comparation 4       Vertilation         26       I       Record Keeping       9.0       SANTANT Y ACUTURE       13.0       Image: Comparation 4       Image: Comparation 4 </td <td></td> <td colspan="2"></td> <td colspan="3"></td> <td>FOOD</td> <td>DISPL</td> <td>AY AND SERV</td> <td>ICE</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>1</td> <td></td>							FOOD	DISPL	AY AND SERV	ICE							1		
23 <ul> <li> <ul> <li></li></ul></li></ul>																22202224100000202	129 11 13		-
24       Image: Refigenated Storage (Methods)       5.1       Image: Record Keeping       8.2       Image: Refigenated Storage (Space)       5.2       Image: Record Keeping       9.0       SANTAKY FACILITE       10.0       GENERAL         25       Image: Refigenated Storage (Space)       5.2       Image: Refigenated Storage (Space)       5.2       Image: Refigenated Storage (Space)       10.1       Image: Refigenated Storage (Space)       10.0       10.0       10.0						•		Constant in	1					CLEANING AND SA			LIGHTING	AND VE	
2A     Reingenetic Strange (winnows)     3.1     Record Reprint     0.2     Strange     1.2     1.2     Ventual       25     A     Response     5.2     Response     6.0     PERSONNEL     9.0     Shart RAY Factor (LTTES)     13.1     Control     Licence     Licence       28     Dry Storage     6.0     PERSONNEL     9.1     Washroom(s)     13.1     Control     Licence       30     FCOD REPEARATION AND HANDLING     6.2     Employee Healting Knowldge     9.2     Non-Net Manuferance)     13.3     Control     Other Infraction/Hazards       31     Tasking deftods     6.3     Personal Hygine Practices     10.3     FLOOR SKNLLS AND CELLINGS     13.3     Control     Other Infraction/Hazards       32     Tasking deftods     5.3     Personal Hygine Practices     10.3     Personal Hygine Practices     10.6     Construction and Manuferance)       32     Tasking deftods     N.0 Not Observet; S - Satisfactory; U - Unsatisfactory; M - Minor Infraction; MA - Major Infraction; CR - Critical Infraction     Manuferance)     Date for Correction       10     Max     Max     Response     Max     Max     Max     Max     Max     Max     Max       2     A     A     A     A     A     A     A     A <td>2.3</td> <td></td> <td>1</td> <td>4</td> <td>Refrigerated</td> <td>Storage (Temperature)</td> <td>5.0</td> <td>RECO</td> <td>RD KE</td> <td>EPING AND R</td> <td>ECALLS</td> <td></td> <td>8.1</td> <td>and the second</td> <td></td> <td>12.1</td> <td></td> <td>100 m - 1</td> <td>Lighting</td>	2.3		1	4	Refrigerated	Storage (Temperature)	5.0	RECO	RD KE	EPING AND R	ECALLS		8.1	and the second		12.1		100 m - 1	Lighting
26       Dry Storage       6.0       PERSONNEL       9.1       Washroom(s)       13.1       Lience         37       Storage of Food for Staff       6.1       Employee Haalth       10.0       FLOORS, WALLS AND CELLINGS       13.2       Rodent and meet Control         3.0       POOD PREPARATION AND HADLING       6.3       Employee Haalth       10.0       FLOORS, WALLS AND CELLINGS       13.3       Other Infractions/Hazards         3.1       Thewing Methods       6.3       Brownel Projections       10.1       FLOORS, WALLS AND CELLINGS       13.3       Other Infractions/Hazards         3.1       Thewing Methods       6.3       Personal Hygiene Practices       10.1       FLOORS, WALLS AND CELLINGS       13.3       Other Infractions/Hazards         3.2       Consing Methods       6.3       Personal Hygiene Practices       10.1       FLOORS, WALLS AND CELINGS       13.3       Other Infractions/Hazards         1       Consing Methods       6.3       Personal Hygiene Practices       10.1       FLOORS, WALLS AND CELINGS       13.3       Other Infractions/Hazards         2       3       Max       No Not Observed, S - Satisfactory, III - Minor Mazards       Reference       Max       Max       Max       Max       Max       Max       Max       Max       Max	2.4							1 Sector			1 0		8.2		Storage				Ventilation
27     Storage of food for Staff     6.1     Demonstrating Roowledge     9.2     Hand Washing Station(s)     13.2     Rodent and Insect Control       3.1     Thewing Methods     6.2     Employee Health     10.0     FLOORS, WALLS AND CONSUMCS     13.3     0     Other Infractions/Hazards       3.2     Coving Methods     6.3     Demonstrating Roowledge     9.2     FLOORS, WALLS AND CONSUMCS     13.3     0     Other Infractions/Hazards       3.2     Coving Methods     6.3     Demonstrating Roowledge     10.1     Floors (Construction and Mainferance)     13.4     0     Other Infractions/Hazards       3.2     Coving Methods     N.0     N.0     N.0     N.0     N.0     N.0     N.0     N.0       3.2     Coving Methods     N.0     N.0     N.0     N.0     N.0     N.0     N.0     N.0     N.0       3.3     Coving Methods     N.0			1.11			Storage (Space)				1	ll of Food		- States and the	SANITARY FACILIT			GENERAL		
3.0       FOOD PREPARATION NO HANDLING       6.2       Employee Health       10.0       FLOORS, WALLS AND CELLINGS       13.3       Other Infraction/Hazards         3.1       Thawing Methods       6.3       Personal Hygine Practices       10.1       Floors (Construction and Maintenace)       13.3       Other Infraction/Hazards         3.2       Cooking Methods       N.O Not Observed; 5 - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction       Date for Correction         10       Minor       Minor Infraction; MA - Major Infraction; CR - Critical Infraction       Date for Correction         11       Minor       Major Infraction; MA - Major Infraction; CR - Critical Infraction       Date for Correction         12       Minor       Minor Infraction; MA - Major Infraction; CR - Critical Infraction       Minor Infraction; MA - Major Infraction; CR - Critical Infraction         13       Minor       Minor       Minor Infraction; MA - Major Infraction; MA - Major Infraction; CR - Critical Infraction       Minor Infraction; Major Infraction; MA - Major Infractin; MA - Major Infraction; M			100					PERS	ONNEL									-	
3.1       Trawing Methods       6.3       Personal Hygiene Practices       10.1       Personal Hygiene Practices       Date for Correction         2.3       M       CR       Remarks       Remarks       Date for Correction       Mum edicaFly         2.3       M       CR       Remarks       Mum edicaFly       Mum edicaFly       Mum edicaFly         2.3       M       G			1						D										
32     Cooking Methods     N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; CR - Critical Infraction       1tem No.     NI     MA     CR     Remarks       2-3     -     -     -     -     -       2-3     -     -     -     -     -       2-3     -     -     -     -     -       2-3     -     -     -     -     -       2-3     -     -     -     -     -       2-3     -     -     -     -     -       2-3     -     -     -     -     -       2-3     -     -     -     -     -       2-3     -     -     -     -     -       2-3     -     -     -     -     -       2-3     -     -     -     -     -       2-3     -     -     -     -     -       2-3     -     -     -     -     -       2-3     -     -     -     -     -       2-3     -     -     -     -     -       2-3     -     -     -     -     -       2-3     - <td< td=""><td></td><td colspan="2"></td><td>Contraction of the</td><td colspan="3"></td><td></td><td colspan="3"></td><td>States and some first</td><td colspan="2"></td><td>13.3</td><td>1.1.2.5.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.</td><td></td><td>Other Infractions/Hazards</td></td<>				Contraction of the								States and some first			13.3	1.1.2.5.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.		Other Infractions/Hazards	
Item No.       MI       MA       CR       Remarks       Data for Correction         2-3       -       -       Immediately       Immediately         2-3       -       -       -       Immediately         2-3       -       -       -       -         2-3       -       -       -       -       -         2-3       -       -       -       -       -         2-4       -       -       -       -       -         2-5       -       -       -       -       -         2-6       -       -       -       -       -         2-7       -       -       -       -       -         2-7       -       -       -       -       -         2-7       -       -       -       -       -         2-7       -       -       -       -       -       -         2-7       -       -       -       -       -       -         2-7       -       -       -       -       -       -         2-7       -       -       -       -       -       - <td></td> <td></td> <td>1</td> <td></td> <td>-</td> <td></td> <td>CONTRACTOR OF THE OWNER</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>SARASSING (MARING</td> <td></td> <td></td> <td></td> <td></td> <td>10.5</td> <td></td>			1		-		CONTRACTOR OF THE OWNER						SARASSING (MARING					10.5	
2.3 Tempentives have hot been lagged in Normber Immediately			1 2 4 1				N.O	Not Obs	erved;	S – Satisfacto	ry; U – Unsatisfactory	; MI – Minor II	nfractio	n; MA – Major Infractio	on; CR – Critical Infraction				
			MI	WI/	A CR					1								Sectore and a sector	·
	23	23 U				sh	have not been longer in November								121	mmedicately			
			-		1.2														
	1		1																
				_					12.94	No.								1211	
																		· · · ·	
	1.									and the second				1					
			-	-	-	2													
				_															
					1.5														
	1.10							2.5		1997 - S.				1					
			+				i, e e e e e												
		<u> </u>		_					3		100 M								
	1.1					1													
																			and the second
			1			a second s											3		
	-										A. C.			<i>L</i>					
											4 - 6								
Light renow Dark renow 1000-04 2019													4						
		ght Yellov		reen	Dark Y	Yellow NGU-0	06 2	2019		Re-inspec Required:	ion Tyes [	ANO	2						
White – Office; Yellow – Operator; Blue – Copy for Posting 01/2019	1	1 M. H.	N	reen	Dark Y					Required:		740							

## Food Premises Standard Operational Procedures