	s U			item No.	N.O.	S U		Item No.	N.O. S U		Item No.	N.O. S U	
FOOD				3.3			Holding Methods	7.0	FOOD EQUIPMENT		10.2		Walls (Construction and Mainte
	1	Approved	Source	3.4		./	Cooling Methods	7.1		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		Ceilings (Constructions and Maintenance)
1		Purchasing	and Receiving	3.5		1	Re-heating Methods	7.2		Food Contact Surfaces	11.0	WATER SUPPLY AN	ND WASTE DISPOSAL
· ·	/		Containers and Labeling	3.6			Handling Methods	7.3		Mechanical Dishwashing	11.1		Water (Quality and Quantity)
FOOD STO	ORAGE	1 .		4.0	FOOD	DISPLAY AN	D SERVICE	7.4		Manual Dishwashing	11.2		Sewage Disposal
	1	Storage of	Potentially Hazardous Foods	4.1	199	V	Display Methods	7.5		Eating Utensils and Dishes	11.3		Solid Waste Handling
18. A 1	1.	Frozen Sto		4.2	1000	1	Advance Preparation	8.0	CLEANING AND SA	NITIZING	12.0	LIGHTING AND YEN	
	/	Refrigerate	d Storage (Temperature)	5.0	RECOF	D KEEPING	AND RECALLS	8.1		Cleaning and Sanitizing	12.1		Lighting
	1	Refrigerate	d Storage (Methods)	5.1			Record Keeping	8.2		Detergents and Chemical Use and Storage	12.2		Ventilation
	/	Refrigerate	d Storage (Space)	5.2	-		Recall of Food	9.0	SANITARY FACILIT	IES	13.0	GENERAL	
	/	Dry Storag	8	6.0	PERSO	NNEL		9.1		Washroom(s)	13.1		Licence
194 A 19	/	Storage of	Food for Staff	6.1		V.	Demonstrating Knowledge	9.2		Hand Washing Station(s)	13.2		Rodent and Insect Control
FOOD PRI	EPARATIO	ON AND HAN	DLING	6.2			Employee Health	10.0	FLOORS, WALLS A	ND CEILINGS	13.3		Other Infractions/Hazards
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