

# L3 STANDARD



	<p><b>NO SIGNIFICANT PEST ACTIVITY</b></p>		<p><b>ALL PRODUCTS MUST BE COOKED OR HEATED TO THE PROPER INTERNAL COOKING TEMPERATURE</b></p>		<p><b>ALL STORED TTCS OR DESIGNATED FOOD SAFETY SENSITIVE INGREDIENTS ARE LABELLED PROPERLY AND WITHIN EXPIRATION DATE</b></p>		<p><b>FOOD HANDLING TM WITH BANDAGE ON HAND NOT WEARING A GLOVE</b></p>
	<p><b>HOT WATER &gt;43°C AVAILABLE IN THE KITCHEN AS MEASURED AT 3 COMP SINK</b></p>		<p><b>COLD TTCS FOODS HELD ≤ 5°C (COLD CHICKEN, PRODUCE AND OTHER PRODUCTS DEFINED ≤ 4°C BY PRODUCER) FROM DISTRIBUTOR / IN STORAGE</b></p>		<p><b>NO HOT FOOD IS CARRIED OVER TO THE NEXT DAY</b></p>		<p><b>CROSS CONTAMINATION IS NOT OBSERVED</b></p>
	<p><b>MINIMUM OF ONE FUNCTIONING TOILET AVAILABLE</b></p>		<p><b>OPENED PACKAGES OR PREPARED PRODUCTS</b></p>		<p><b>SPOILED FOODS OR INGREDIENTS ARE NOT IN USE AND NOT FOR SALE</b></p>		<p><b>PROPER SANITIZING IN 3 COMP SINK</b></p>
	<p><b>NO SEWAGE BACKUP (RESTAURANT/KITCHEN DRAINS OR TOILETS)</b></p>		<p><b>IF &gt;5/4°C AND HELD OVER 4 HOURS</b></p>		<p><b>ONLY APPROVED INGREDIENTS OR FOOD EVIDENT</b></p>		<p><b>DEDICATED HANDWASH SINK BOH</b></p>
	<p><b>RESTAURANT HAS ELECTRIC POWER</b></p>		<p><b>HOT TTCS HELD ≥ 65°C</b></p>		<p><b>TM NOT OBSERVED WORKING WITH SYMPTOMS OF ILLNESS OR INFECTION</b></p>		<p><b>RAW PROTEIN AND OTHER WIPING CLOTHS ARE NEVER MIXED</b></p>
	<p><b>WATER IS FROM AN APPROVED SOURCE</b></p>		<p><b>Products that are subject to CCT (Critical Control Point) time only, must be stored maximum 4 hours.</b></p>		<p><b>HANDWASHING CONDUCTED AS REQUIRED</b></p>		<p><b>THERMOMETERS IN USE ARE CALIBRATED</b></p>

**PERSON IN CHARGE IS FULLY TRAINED**

**FRYERS OPERATED SAFELY TO STANDARD**

- FRYER POTNAT IS NEVER FILLED WITH WATER;
- TEAM MEMBERS ARE NOT OBSERVED ATTEMPTING TO OPEN PRESSURE FRYER LIDS
- PRESSURE IS NOT RELEASED MANUALLY

**ALL FIRE ROUTES AND DOORS ARE CLEAR AND ACCESSIBLE, UNLOCKED AND FUNCTIONING CORRECTLY**

**2019**