




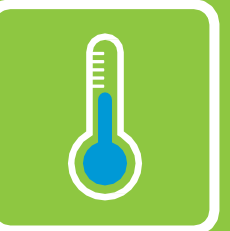

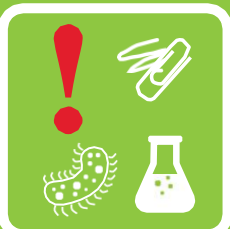














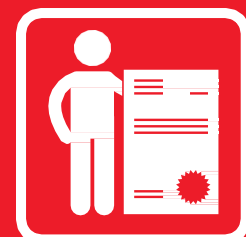


L3 STANDARD



	NO SIGNIFICANT PEST ACTIVITY		ALL PRODUCTS MUST BE COOKED OR HEATED TO THE PROPER INTERNAL COOKING TEMPERATURE ✗ If chicken <85°C If eggs <80°C		ALL STORED TTCS OR DESIGNATED FOOD SAFETY SENSITIVE INGREDIENTS ARE LABELLED PROPERLY AND WITHIN EXPIRATION DATE		FOOD HANDLING TM WITH BANDAGE ON HAND NOT WEARING A GLOVE
	HOT WATER >43°C AVAILABLE IN THE KITCHEN AS MEASURED AT 3 COMP SINK ≥ 43°C		COLD TTCS FOODS HELD ≤ 5°C (COLD CHICKEN, PRODUCE AND OTHER PRODUCTS DEFINED ≤ 4°C BY PRODUCER) FROM DISTRIBUTOR / IN STORAGE ✗ If >5/4°C		NO HOT FOOD IS CARRIED OVER TO THE NEXT DAY		CROSS CONTAMINATION IS NOT OBSERVED
	MINIMUM OF ONE FUNCTIONING TOILET AVAILABLE		OPENED PACKAGES OR PREPARED PRODUCTS If >5/4°C and no hold time ✗ If >5/4°C and held over 4 hours If > 8°C		SPOILED FOODS OR INGREDIENTS ARE NOT IN USE AND NOT FOR SALE		PROPER SANITIZING IN 3 COMP SINK
	NO SEWAGE BACKUP (RESTAURANT/KITCHEN DRAINS OR TOILETS)		COLDWELL If >5°C and no hold time ✗ If >5°C and held over 4 hours If > 8°C		ONLY APPROVED INGREDIENTS OR FOOD EVIDENT		DEDICATED HANDWASH SINK BOH
	RESTAURANT HAS ELECTRIC POWER		HOT TTCS HELD ≥ 65°C ✗ If <65°C and held over 4 hours or no hold time		TM NOT OBSERVED WORKING WITH SYMPTOMS OF ILLNESS OR INFECTION		RAW PROTEIN AND OTHER WIPING CLOTHS ARE NEVER MIXED
	WATER IS FROM AN APPROVED SOURCE		Products that are subject to CCT (Critical Control Point) time only, must be stored maximum 4 hours. Max 4 val.		HANDWASHING CONDUCTED AS REQUIRED		THERMOMETERS IN USE ARE CALIBRATED ±1°C



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