

L3 STANDARD





NO SIGNIFICANT PEST ACTIVITY



HOT WATER >43°C
AVAILABLE
IN THE KITCHEN AS
MEASURED AT 3
COMP SINK



MINIMUM
OF ONE
FUNCTIONING
TOILET AVAILABLE



NO SEWAGE BACKUP (RESTAURANT/KITCHE N DRAINS OR TOILETS)



RESTAURANT HAS ELECTRIC POWER



WATER IS FROM AN APPROVED SOURCE



ALL PRODUCTS MUST BE COOKED OR HEATED TO THE PROPER INTERNAL COOKING TEMPERATURE



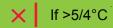
If chicken <85°C

If eggs <80°C

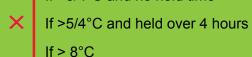


COLD TTCS FOODS HELD ≤ 5°C (COLD CHICKEN,PRODUCE AND OTHER PRODUCTS DEFINED ≤ 4°C BY PRODUCER)

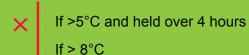
FROM DISTRIBUTOR / IN STORAGE



OPENED PACKAGES OR PREPARED PRODUCTS
If >5/4°C and no hold time



COLDWELL
If >5°C and no hold time



HOT TTCS HELD ≥ 65°C

If <65°C and held over 4 hours or



ALL STORED TTCS OR
DESIGNATED FOOD SAFETY
SENSITIVE INGREDIENTS ARE
LABELLED PROPERLY AND WITHIN
EXPIRATION DATE



NO HOT FOOD IS CARRIED OVER TO THE NEXT DAY



CROSS CONTAMINATION IS NOT OBSERVED

FOOD HANDLING TM WITH

BANDAGE ON HAND NOT

WEARING A GLOVE



SPOILED FOODS
OR INGREDIENTS ARE NOT IN USE
AND NOT FOR SALE



PROPER SANITIZING IN 3
COMP SINK



ONLY APPROVED INGREDIENTS OR FOOD EVIDENT



DEDICATED HANDWASH SINK BOH



TM NOT OBSERVED WORKING WITH SYMPTOMS OF ILLNESS OR INFECTION



RAW PROTEIN AND OTHER WIPING CLOTHS ARE NEVER MIXED



Products that are subject to CCT (Critical Control Point) time only, must be stored maximum 4 hours.



HANDWASHING CONDUCTED AS REQUIRED



THERMOMETERS
IN USE ARE CALIBRATED



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