



L3 STANDARD



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