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Supervision

1. PIC present, demonstrates knowledge, and performs duties.

Corrective Action: PIC designated and present, demonstration-certification by accredited program or enrolled and performs duties and active managerial control.

2-101.11 Assignment (Pf)

2-102.11(A), B) and (C)(1), (4)-(16) Demonstration (Pf)

2-103.11 (A)-(O) and (Q) Person-In-Charge-Duties (Pf)

2. Certified Food Protection Manager.

Corrective Action: Employee a full-time, on-site manager certified in food safety at all times when time temperature control for safety (TCS) food is being prepared, handled, and/or served.

2-102.12(A) Certified Food Protection Manager (C)

Employee Health/Responding to Contamination Events

3. Management and food employee knowledge, and conditional employee; responsibilities and reporting.

Corrective Action: Health policy information is provided to food employees. Methods include: Posting, policy in employee areas, mailing/emailing policy to employees, etc. Inspector to provide health policy to PIC if facility does not have one. Employees are instructed on when and how to report.

2-102.11(C)(2),(3) and (17) Demonstration (Pf)

2-103.11 (P) Person in Charge-Duties (Pf)

2-201.11(A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees (P, Pf)

4. Proper use of restriction and exclusion.

Corrective Action: Exclude or restrict employee, comply with exclusion and restriction specifications. Exclude or restrict employee based on specific symptom, diagnosis, and exposures Exclude or restrict employee if reinstatement requirements are not met.

2-201.11 (D) and (F) Responsibility of Permit Holder, Person in Charge, and Conditional

Employees Responsibility of the PIC to Exclude or Restrict (P)

2-201.12 Exclusions & Restrictions (P)

2-201.13 Removal, Adjustment, or Retention of Exclusions & Restrictions (P)

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5. Clean-up of Vomiting and Diarrheal Events

Corrective Action: PIC to create a written procedure for cleaning vomiting and diarrhea

2-501.11 Clean-up of Vomiting and Diarrheal Events (Pf)

Good Hygienic Practices

6. Proper eating, tasting, drinking, or tobacco products use.

Corrective Action: discard utensil if single-use. Clean and sanitize utensil if multi use. Discard portions of food contaminated by food employee. Drinks covered with straw. No eating in kitchen.

2-401.11 Eating, Drinking, or Using Tobacco Products (C)

3-301.12 Preventing Contamination When Tasting (P)

7. No discharge from eyes, nose, and mouth.

Corrective Action: restrict food employee when it is observed the employee is experiencing persistent sneezing, coughing, or runny nose that causes discharge from the eyes, nose or mouth.

2-401.12 Discharges from the Eyes, Nose, and Mouth (C)

Control of Hands as a Vehicle of Contamination

8. Hands clean and properly washed.

Corrective Action: employee washes hands and exposed portions of arms for at least 20 seconds at properly installed and equipped hand sink. If hands were in washed in food preparation sink or warewashing sink, that sink is cleaned and sanitized prior to use.

2-301.11 Clean Condition-Hands and Arms (P)

2-301.12 Cleaning Procedure (P)

2-301.14 When to Wash (P)

2-301.15 Where to Wash (Pf)

2-301.16 Hand Antiseptics (Pf)

9. No bare hand contact with RTE foods or a pre-approved alternate properly followed.

Corrective Action: Remove risk of food contamination by discarding food, cooking food to at least 165 deg F. change food contact method. If facility serves an HSP and food is contacted with bare hands the food must be discarded. This includes fruits and vegetables that were hand contacted during washing process.

3-301.11 Preventing Contamination from Hands (P, Pf, C)

3-801.11(D) Pasteurized Foods, Prohibited Re-Service, and Prohibited Foods (P)

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10. Adequate handwashing sinks, properly supplied and accessible.

Corrective Action: Require installation of additional handwashing sinks. Require relocation of handsink. Make accessible. Supply sink with hand cleanser. Supply sink with hand drying provision.

5-202.12 Handwashing Sinks, Installation (Pf, C)

5-203.11 Handwashing Sinks-Numbers and Capacities (Pf)

5-204.11 Handwashing Sinks-Location and Placement (Pf)

5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf)

6-301.11 Handwashing Cleanser, Availability (Pf)

6-301.12 Hand Drying Provision (Pf)

6-301.13 Handwashing Aids and Devices, Use Restrictions (C)

6-301.14 Handwashing Signage (C)

Food From a Source That Complies with Law

11. Food obtained from sources that comply with Law.

Corrective Action: Discard/reject/return. Voluntary disposal/embargo.

3-201.11 Compliance with Food Law (P, Pf, C)

3-201.12 Food in a Hermetically Sealed Container (P)

3-201.13 Fluid Milk and Milk Products (P)

3-201.14 Fish (P)

3-201.15 Molluscan Shellfish (P)

3-201.16 Wild Mushrooms (P)

3-201.17 Game Animals (P, C)

3-202.13 Eggs (P)

3-202.14 Eggs and Milk Products, Pasteurized (P)

3-202.110 Juice Treated-Commercially Processed (P, Pf)

5-101.13 Bottled Drinking Water (P)

12. Food received at proper temperature.

Corrective Action: Discard/reject/return. Voluntary disposal/embargo. Verify supplier is an approved vendor and has proper equipment.

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3-202.11 Temperature (P, Pf)

13. Food in good condition, safe and unadulterated.

Corrective Action: Discard/reject/return. Voluntarily disposal/embargo.

3-101.11 Safe, Unadulterated and Honestly Presented (P)

3-202.15 Package Integrity (Pf)

14. Required records available: molluscan shellfish identification, parasite destruction.

Corrective Action: Discard/reject/return. Voluntary disposal/embargo. Verified shellfish tags complete and available. Records for parasite destruction in fish. Note: fish exempt from freezing found in paragraph 3-402.11(B).

3-202.18 Molluscan Shellfish, Packaging, and Identification (Pf, C)

3-203.12 Molluscan Shellfish, Maintaining Identification (Pf)

3-402.11 Parasite Destruction (P, C)

3-402.12 Records, Creation, & Retention (Pf)

Protection from Contamination

15. Food separated and protected.

Corrective Action: PIC must relocate food items to minimize contamination. Rearrange storage of foods. Discard RTE food contaminated from raw species foods. Discard if adulterated from the contamination. Assess risk and consider cooking the food to 165 deg F. Discard gloves and wash hands. Discard contaminated food. Assess risk and consider cooking contaminated food to 165 Deg F. Clean and sanitize equipment/ utensils determined to be contaminated. Remove from consumer self-service.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation (P, C)

3-304.11 Food Contact with Equipment, Utensils, and Linens (P)

3-304.15(A) Gloves, Use Limitation (P)

3-306.13(A) Consumer Self-Service Operations (P)

16. Food-contact surfaces: cleaned and sanitized.

Corrective Action: Repair of equipment and repeat of sanitization step during inspection. Switch to manual washing; rewash/sanitize utensils. Switch to single use utensils. Sanitize the utensil or equipment.

4-501.111 Manual Warewashing Equipment, Hot Water Sanitization Temperatures (P)

4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures (Pf)

4-501.113 Mechanical Warewashing Equipment, Sanitization Pressure (C)

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4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P, Pf)

4-501.115 Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers (C)

4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf)

4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P, C)

4-602.12 Cooking and Baking Equipment (C)

4-702.11 Before Use After Cleaning (P)

4-703.11 Hot Water and Chemical-Methods (P)

17. Proper disposition of returned, previously served, reconditioned, and unsafe food.

Corrective Action: Discard/reject/return. Voluntarily disposal/ embargo.

3-306.14 Returned Food and Re-service of Food (P)

3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food (P)

Time Temperature Control for Safety Food (TCS Food)

18. Proper cooking time and temperatures.

Corrective Action: continue cooking to proper temperature. If food is intended to be undercooked, review consumer advisory for compliance or non-compliance.

3-401.11 Raw Animal Foods-Cooking (P, Pf)

3-401.12 Microwave Cooking (P, C)

3-401.14 Non-Continuous Cooking of Raw Animal Foods (P, Pf)

3-401.15 Manufacturer Cooking Instructions (P)

19. Proper reheating procedures for hot holding.

Corrective Action: If the reheating procedure did not exceed 2 hours, continue the reheating procedure within the remaining time period without exceeding 2 hours. Discard the food.

3-403.11 Reheating for Hot Holding (P)

20. Proper cooling time and temperatures.

Corrective Action: Entire cooling process: If more than 6 hours from 135°F to 41°F or less, discard if above 45°F. If more than 6 hours at 42-45°F food can be kept and used for up to 4 days (including prep date). When possible, relocate food to cold holding equipment holding at 41°F or below and cool food the remaining 1-4 degrees.

First cooling parameter:

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If more than 2 hours from 135°F to 70°F, discard or assess the risk of option to reheat to 165°F and use more effective cooling method.

Second cooling parameter:

Typically, you have 4 hours to cool from 70°F to 41°F. However, if food is cooled from 135°F to 70°F in less than 2 hours, that remaining time is added to the second phase of cooling, not to exceed 6 hours total. Use cooling calculator to establish cooling rate for second parameter prior to discard. If cooling rate is too slow, first parameter cooling temps are unknown, and/or over 4 hours have passed, discard or assess the risk of option to reheat to 165°F and use a more effective cooling.

3-501.14 Cooling (P)

21. Proper hot holding temperatures.

Corrective Action: Discard the food if temperature abused more than 4 hours. Discard the food if it is unknown how long the food was temperature abused.

If EHS can verify the food was temperature abused less than 4 hours and consider the following options: Serve immediately.

Rapidly reheat to 165°F and hot hold or immediately serve.

Cool and cold hold.

Verification if violation was due to equipment failure

3-501.16(A)(1) Time/Temperature Control for Safety Food, Hot and Cold Holding (P)

22. Proper cold holding temperatures.

Corrective Action: Discard food if temp. abused more than 4 hours. Discard food if it is unknown how long the food was temperature abused.

If EHS can verify food was temp. abused less than 4 hours consider the following options: Serve immediately.

Rapidly reheat to 165°F and hot hold or immediately serve.

Cool and cold hold.

If EHS can verify product did not exceed 70°F within 6 hours, consider the following options: Serve or cook immediately.

Verification if violation was due to equipment failure

Ensure that cooling methods are not the contributing factor to the cold hold violations. Provide clear details of observations when the citation is noted

3-501.16(A)(2) and (B) Time/Temperature Control for Safety Food, Hot and Cold Holding (P)

23. Proper date marking and disposition.

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Corrective Action: Discard the food if it exceeds 4 or 7-day time requirement. If food is not labelled, consider options to add labels or discard.

*discard product by day 7 if refrigeration unit maintains internal temperature of product at 41°F or less;

* Consume / sell / discard product by day 4 if refrigeration unit maintains internal temperature of product between 41°F - 45°F.

3-501.17 Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition (P)

24. Time as a Public Health Control: procedures and records.

Corrective Action: Discard the food. Review approved written TPHC procedures. Use a system for tracking time.

3-501.19 Time as a Public Health Control (**P, Pf, C**)

Consumer Advisory

25. Consumer advisory provided for raw or undercooked food.

Corrective Action: Provide Consumer Advisory. Cook to final temperature. Required.

Verification Follow up

3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf)

Highly Susceptible Population

26. Pasteurized foods used; prohibited foods not offered.

Corrective Action: Discard or otherwise remove prohibited juice from the HSP facility.

Discard the food or use the food in a recipe that cooks the eggs to at least 155°F for at least 15 seconds.

Cease service of these foods to HSP or fully cook the food to the proper temperature. Discard the eggs being held under time. Discard the re-served food.

3-801.11(A), (B), (C), (E) and (G) Pasteurized Foods, Prohibited Re-Service, and Prohibited Food (**P, C**)

Food/Color Additives and Toxic Substances

27. Food additives: approved and properly used.

Corrective Action: Remove unapproved additives from premises. Discard food containing unapproved additives or restricted levels of approved additives.

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3-202.12 Additives (P)

3-302.14 Protection from Unapproved Additives (P)

28. Toxic substances properly identified, stored, and used; held for retail sale, properly stored.

Corrective Action: Discard or remove product from facility. Label the container or discard the product if identity is unknown. Decontaminate surfaces, discard food, discard single-service and single-use articles that contacted unapproved or improperly used poisonous or toxic material.

7-101.11 Identifying Information, Prominence-Original Containers (Pf)

7-102.11 Common Name-Working Containers (Pf)

7-201.11 Separation-Storage (P)

7-202.11 Restriction-Presence and Use (Pf)

7-202.12 Conditions of Use (P, Pf, C)

7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions (P)

7-204.11 Sanitizers, Criteria-Chemicals (P)

7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria (P)

7-204.13 Boiler Water Additives, Criteria (P)

7-204.14 Drying Agents, Criteria (P)

7-205.11 Incidental Food Contact, Criteria-Lubricants (P)

7-206.11 Restricted Use Pesticides, Criteria (P)

7-206.12 Rodent Bait Stations (P)

7-206.13 Tracking Powders, Pest Control and Monitoring (P, C)

7-207.11 Restriction and Storage-Medicines (P, Pf)

7-207.12 Refrigerated Medicines, Storage (P)

7-208.11 Storage-First Aid Supplies (P, Pf)

7-209.11 Storage-Other Personal Care Items (C)

7-301.11 Separation-Storage and Display, Stock and Retail Sale (P)

Conformance with Approved Procedures

29. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan.

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Corrective Action: Discard the food. Provide documentation or discard the food.

3-404.11 Treating Juice (P, Pf)

3-502.11 Variance Requirement (Pf)

3-502.12 Reduced Oxygen Packaging, Criteria (P, Pf)

4-204.110(B) Molluscan Shellfish Tanks (Pf)

8-103.12 Conformance with Approved Procedures (P, Pf)

8-201.13 When a HACCP Plan is Required (C)

8-201.14 Contents of a HACCP Plan (Pf)

Good Retail Practices (GRPs)

Safe Food and Water

30. Pasteurized eggs used where required.

Corrective Action: Continue cooking or discarding the food. Restrict the offering of the food to meet 3-401.11 (Item #18)

3-302.13 Pasteurized Eggs Substituted for Raw Eggs for Certain Recipes (P)

31. Water and ice from approved source.

Corrective Action: Discard the ice. Change system or discontinue use. Immediately sample. Begin using one of the approved alternative water supply methods.

3-202.16 Ice (P)

5-101.11 Approved System-Source (P)

5-102.11 Standards-Quality (P)

5-102.12 Nondrinking Water (P)

5-102.13 Sampling (Pf)

5-102.14 Sample Report (C)

5-104.12 Alternative Water Supply (Pf)

32. Variance obtained for specialized processing methods.

Corrective Action: Supply required information/documentation.

8-103.11 Documentation of Proposed Variance and Justification (Pf)

Food Temperature Control

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33. Proper cooling methods used, adequate equipment for temperature control.

Corrective Action: Change to other approved effective method. Provide sufficient equipment. Change food preparation methods.

3-501.11 Frozen Food (C)

3-501.15 Cooling Methods (Pf, C)

4-301.11 Cooling, Heating, and Holding Capacities-Equipment (Pf)

34. Plant food properly cooked for hot holding.

Corrective Action: Continue cooking to proper temperature. Plant foods that are cooked for hot holding shall be cooked to 135 degrees F.

3-401.13 Plant Food Cooking for Hot Holding (Pf)

35. Approved thawing methods used.

Corrective Action: Identify TCS shall be thawed under refrigeration completely submerged under running water less than or equal to 75 degrees F. Limited period of time not to allow RTE food to rise above 41 degrees F. See Chapter 3-26 for more detailed information.

3-501.12 Time/Temperature Control for Safety Food, Slacking (C)

3-501.13 Thawing (Pf)

36. Thermometers provided and accurate.

Corrective Action: Calibrate or discontinue use. Provide and make readily accessible.

4-203.11 Temperature Measuring Devices, Food-Accuracy (Pf)

4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy (Pf)

4-204-112 Temperature Measuring Devices-Functionality (Pf, C)

4-302.12 Food Temperature Measuring Devices (Pf)

4-502.11(B) Good Repair and Calibration (Pf)

Food Identification

37. Food properly labeled, original container.

Corrective Action: Re-label or discard.

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3-203.11 Molluscan Shellfish, Original Container (C)

3-302.12 Food Storage Containers Identified with Common Name of Food (C)

3-305.13 Vended Time/Temperature Control for Safety Food, Original Container (C)

3-601.11 Standards of Identity (C)

3-601.12 Honestly Presented (C)

3-602.11 Food Labels (Pf, C)

3-602.12 Other Forms of Information (C)

Prevention of Food Contamination

38. Insects, rodents, and animals not Present.

Corrective Action: Begin using pest control methods. Remove from premises.

2-403.11 Handling Prohibition-Animals (Pf)

6-202.13 Insect Control Devices, Design, and Installation (C)

6-202.15 Outer Openings, Protected (C)

6-202.16 Exterior Walls and Roofs, Protective Barrier (C)

6-501.111 Controlling Pests (Pf, C)

6-501.112 Removing Dead or Trapped Birds, Insects, Rodents, and other Pest (C)

6-501.115 Prohibiting Animals (Pf)

39. Contamination prevented during food preparation, storage, and display.

Corrective Action: Protect or discard the food. Segregate products or discard them. Remove from self-service. Remove from self-service or supply utensils and dispensers. Remove from self-service or begin monitoring.

3-202.17 Shellstock, Condition (C)

3-303.11 Ice Used as Exterior Coolant, Prohibited as Ingredient (P)

3-303.12 Storage or Display of Food in Contact with Water or Ice (C)

3-304.13 Linens and Napkins, Use Limitations (C)

3-305.11 Food Storage-Preventing Contamination from the Premises (C)

3-305.12 Food Storage, Prohibited Areas (C), (Pf)

3-305.14 Food Preparation (C)

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3-306.11 Food Display-Preventing Contamination by Consumers (P)

3-306.12 Condiments, Protection (C)

3-306.13(B) and (C) Consumer Self-Service Operations (Pf)

3-307.11 Miscellaneous Sources of Contamination (C)

6-404.11 Segregation and Location-Distressed Merchandise (Pf)

40. Personal cleanliness.

Corrective Action: Alter fingernails or stop working as food employee. Implement glove use. Implement effective hair restraint.

2-302.11 Maintenance-Fingernails (Pf)

2-303.11 Prohibition-Jewelry (C)

2-304.11 Clean Condition-Outer Clothing (C)

2-401.13 Use of Bandages, Finger Cots, or Finger Stalls (C)

2-402.11 Effectiveness-Hair Restraints (C)

41. Wiping cloths; properly used and stored.

Corrective Action: Identify solution at proper sanitizer concentration. Remove all unwarranted sponges.

3-304.14 Wiping Cloths, Use Limitation (C)

4-101.16 Sponges Use Limitation (C)

4-901.12 Wiping Cloths, Air Drying Location (C)

42. Washing fruits and vegetables.

Corrective Action: Implement glove use while washing. If cross contamination was identified, discard foods.

3-302.15 Washing Fruits and Vegetables (Pf, C)

7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria (P)

Proper Use of Utensils

43. In-use utensils; properly stored.

Corrective Action: Remove utensils from contaminated surfaces. If stored in water confirm minimum temp 135 degrees F. Utensils may not be stored in chemical sanitizer between uses.

3-304.12 In-Use Utensils, Between-Use Storage (C)

44. Utensils, equipment, and linens; properly stored, dried, handled.

Corrective Action: Provide and use approved utensils, equipment, and lines that are properly stored, dried, handled.

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4-801.11 Clean Linens (C)

4-802.11 Specifications-Laundering Frequency (C)

4-803.11 Storage of Soiled Linens (C)

4-803.12 Mechanical Washing (C)

4-901.11 Equipment and Utensils, Air-Drying Required (C)

4-903.11(A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing (C)

4-903.12 Prohibitions (C), (Pf)

4-904.11 Kitchenware and Tableware-Preventing Contamination (C)

4-904.12 Soiled and Clean Tableware (C)

4-904.13 Preset Tableware (C)

4-904.14 Rinsing Equipment and Utensils after Cleaning and Sanitizing(C)

45. Single-use/single-service articles; properly stored, used.

Corrective Action: Provide approved utensils. Use approved utensils.

4-502.12 Single-Service and Single-Use Articles, Required Use (P)

4-502.13 Single-Service and Single-Use Articles-Use Limitations (C)

4-502.14 Shells, Use Limitations (C)

4-903.11(A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing (C)

4-903.12 Prohibitions (C)

4-904.11 Kitchenware and Tableware-Preventing Contamination (C)

46. Gloves used properly.

Corrective Action: Discard gloves and wash hands. Discard contaminated food. Assess risk and consider cooking contaminated food to 165°F. Clean and sanitize equipment/utensils determined to be contaminated.

3-304.15(B)-(D) Gloves, Use Limitations (C)

Utensils, Equipment and Vending

47. Food and non-food-contact surfaces cleanable, properly designed, constructed, and used.

Corrective Action: Provide documentation of compliance or discontinue use. Discard contaminated food products as needed.

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3-304.17 Refilling Returnable (P)

4-101.11 Characteristics-Materials for Construction and Repair (P, C)

4-101.12 Cast Iron, Use Limitations (C)

4-101.13 Lead, Use Limitation (P, C)

4-101.14 Copper Use Limitation (P)

4-101.15 Galvanized Metal, Use Limitation (P)

4-101.17 Wood, Use Limitation (C)

4-101.18 Nonstick Coatings, Use Limitation (C)

4-101.19 Nonfood-Contact Surfaces (C)

4-102.11 Characteristics-Single-Service and Single-Use (P, C)

4-201.11 Equipment and Utensils-Durability and Strength (C)

4-201.12 Food Temperature Measuring Devices (P)

4-202.11 Food-Contact Surfaces-Cleanability (Pf)

4-202.12 CIP Equipment (Pf, C)

4-202.13 V" Threads, Use Limitation (C)

4-202.14 Hot Oil Filtering Equipment (C)

4-202.15 Can Openers (C)

4-202.16 Nonfood-Contact Surfaces (C)

4-202.17 Kick Plates Removable (C)

4-204.12 Equipment Openings, Closures and Deflectors (C)

4-204.13 Dispensing Equipment, Protection of Equipment and Food (P, C)

4-204.14 Vending Machine Vending Stage Closure (C)

4-204.15 Bearings and Gear Boxes, Leakproof (C)

4-204.16 Beverage Tubing, Separation (C)

4-204.17 Ice Units, Separation of Drains (C)

4-204.18 Condenser Unit, Separation (C)

4-204.19 Can Openers on Vending Machines (C)

4-204.110(A) Molluscan Shellfish Tanks (P)

4-204.111 Vending Machines, Automatic Shutoff (P)

Observation & Corrective Action order:

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4-204.120 Equipment Compartments, Drainage (C)

4-204.121 Vending Machines, Liquid Waste Products (C)

4-204.122 Case Lot Handling Apparatuses, Movability (C)

4-204.123 Vending Machine Doors and Openings (C)

4-302.11 Utensils, Consumer Self-Service (Pf)

4-401.11 Equipment, Clothes Washers, Dryers and Storage Cabinets, Contamination Prevention-Location (C), (Pf)

4-402.11 Fixed Equipment, Spacing or Sealing-Installation (C)

4-402.12 Fixed Equipment, Elevation or Sealing (C)

4-501.11 Good Repair and Proper Adjustment-Equipment (C)

4-501.12 Cutting Surfaces (C)

4-501.13 Microwave Ovens (C)

4-502.11(A) and (C) Good Repair and Calibration-Utensils and Temperature and Pressure Measuring Devices (C)

4-603.11 Dry Cleaning-Methods (C)

4-902.11 Food-Contact Surfaces-Lubricating and Reassembling (C)

4-902.12 Equipment-Lubricating and Reassembling (C)

48. Warewashing Facilities, Installed, Maintained, Used, Test Strips.

Corrective Action:

- Use approved alternative manual warewashing equipment. Change to single-service items and use a 2-comp. sink. Stop food prep and service. Use approved alternative manual warewashing equipment. Stop food prep and service.
- Repair or discontinue use.
- Acquire test kit prior to next testing of sanitizer.
- Check sanitizer concentration.

4-203.13 Pressure Measuring Devices, Mechanical Warewashing Equipment (C)

4-204.113 Warewashing Machine, Data Plate Operation Specifications (C)

4-204.114 Warewashing Machines, Internal Baffles (C)

4-204.115 Warewashing Machines, Temperature Measuring Devices (Pf)

4-204.116 Manual Warewashing Equipment, Heaters, and Baskets (Pf)

4-204.117 Warewashing Machines, Automatic Dispensing of Detergents and Sanitizers (Pf)

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4-204.118 Warewashing Machines, Flow Pressure Device (C)

4-204.119 Warewashing Sinks and Drainboards, Self-Draining (C)

4-301.12 Manual Warewashing, Sink Compartment Requirements (Pf, C)

4-301.13 Drainboards (C)

4-302.13 Temperature Measuring Devices, Manual and Mechanical Warewashing (Pf)

4-302.14 Sanitizing Solutions, Testing Devices (Pf)

4-303.11 Cleaning Agents and Sanitizers, Availability (Pf)

4-501.14 Warewashing Equipment, Cleaning Frequency (C)

4-501.15 Warewashing Machines, Manufacturers' Operating Instructions (C)

4-501.16 Warewashing Sinks, Use Limitation (C)

4-501.17 Warewashing Equipment, Cleaning Agents (Pf)

4-501.18 Warewashing Equipment, Clean Solutions (C)

4-501.19 Manual Warewashing Equipment, Wash Solution Temperature (Pf)

4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature (Pf)

4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration (Pf)

4-603.12 Precleaning (C)

4-603.13 Loading of Soiled Items, Warewashing Machines (C)

4-603.14 Wet Cleaning (C)

4-603.15 Washing, Procedures for Alternative Manual Warewashing Equipment (C)

4-603.16 Rinsing Procedures (C)

49. Non-food-contact surfaces clean.

Corrective Action: clean to prevent soil accumulations on non-food contact surface and to remove organic matter from food contact surfaces so that sanitation can occur.

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C)

4-602.13 Nonfood Contact Surfaces (C)

Physical Facilities

50. Hot and cold water available; adequate pressure.

Corrective Action: Repair, alter, change water source and/or system. (B) - Repair, alter, replace hot water generation and/or distribution system.

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5-103.11 Capacity-Quantity and Availability (Pf)

5-103.12 Pressure (Pf)

5-104.11 System-Distribution, Delivery, and Retention (Pf)

51.Plumbing installed, proper backflow devices.

Corrective Action: Flush and disinfect or discontinue use. Provide documentation or discontinue use. Repair, alter, or discontinue use. Remove cross connection.

5-101.12 System Flushing and Disinfection (P)

5-201.11 Approved-Materials (P)

5-202.11 Approved System and Cleanable Fixtures (P, C)

5-202.13 Backflow Prevention, Air Gap (P)

5-202.14 Backflow Prevention Device, Design Standard (P)

5-202.15 Conditioning Device, Design (C)

5-203.13 Service Sink (C)

5-203.14 Backflow Prevention Device, When Required (P)

5-203.15 Backflow Prevention Device. Carbonator (P)

5-204.12 Backflow Prevention Device, Location (C)

5-204.13 Conditioning Device, Location (C)

5-205.12 Prohibiting a Cross Connection (P, Pf)

5-205.13 Scheduling Inspection and Service for a Water System Device (Pf)

5-205.14 Water Reservoir of Fogging Devices, Cleaning (P)

5-205.15 System Maintained in Good Repair (P, C)

5-301.11 Approved-Materials, Mobile Water Tank and Mobile Food Establishment Water Tank (P, C)

5-302.11 Enclosed System, Sloped to Drain (C)

5-302.12 Inspection and Cleaning Port, Protected and Secured (C)

5-302.13 "V" Type Threads, Use Limitation (C)

5-302.14 Tank Vent, Protected (C)

5-302.15 Inlet and Outlet, Sloped to Drain (C)

5-302.16 Hose, Construction, and Identification (P, C)

5-303.11 Filter, Compressed Air (P)

Observation & Corrective Action order:

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5-303.12 Protective Cover or Device (C)

5-303.13 Mobile Food Establishment Tank Inlet (C)

5-304.11 System Flushing and Sanitization-Operation and Maintenance (P)

5-304.12 Using a Pump and Hoses, Backflow Prevention (C)

5-304.13 Protecting Inlet, Outlet and Hose Fitting (C)

5-304.14 Tank, Pump and Hoses, Dedication (P)

52. Sewage and wastewater properly disposed.

Corrective Action: Alter the design/repair. Stop unapproved waste disposal.

5-401.11 Capacity and Drainage (C)

5-402.11 Backflow Prevention (P)

5-402.12 Grease Trap (C)

5-402.13 Conveying Sewage (P)

5-402.14 Removing Mobile Food Establishment Wastes (Pf)

5-402.15 Flushing a Waste Retention Tank (C)

5-403.11 Approved Sewage Disposal System (P)

5-403.12 Other Liquid Wastes and Rainwater (C)

53. Toilet facilities: properly constructed, supplied, clean.

Corrective Action: Discontinue use of the unapproved room or area.

5-203.12 Toilets and Urinals (C)

5-501.17 Toilet Room Receptacle, Covered (C)

6-202.14 Toilet Rooms, Enclosed (C)

6-302.11 Toilet Tissue, Availability (Pf)

6-402.11 Conveniently Located (C)

6-501.18 Cleaning of Plumbing Fixtures (C)

6-501.19 Closing Toilet Room Doors (C)

54. Garbage/refuse properly disposed; facilities maintained.

Corrective Action: Proper storage and disposal of garbage and refuse needed to minimize the development of odor and prevent such waste from becoming and attracting harborage and breeding place for rodents. Prevent the soiling of food prep and food service areas.

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- 5-501.11 Outdoor Storage Surface (C)
- 5-501.12 Outdoor Enclosure (C)
- 5-501.13 Receptacles (C)
- 5-501.14 Receptacles in Vending Machines (C)
- 5-501.15 Outside Receptacles (C)
- 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability (C)
- 5-501.18 Cleaning Implements and Supplies (C)
- 5-501.19 Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location (C)
- 5-501.110 Storage Refuse, Recyclables and Returnables (C)
- 5-501.111 Area, Enclosures and Receptacles, Good Repair (C)
- 5-501.112 Outside Storage Prohibitions (C)
- 5-501.113 Covering Receptacles (C)
- 5-501.114 Using Drain Plugs (C)
- 5-501.115 Maintaining Refuse Areas and Enclosures (C)
- 5-501.116 Cleaning Receptacles (C)
- 5-502.11 Frequency-Removal (C)
- 5-502.12 Receptacles or Vehicles (C)
- 5-503.11 Community or Individual Facility (C)
- 6-202.110 Outdoor refuse Areas, Curbed and Graded to Drain (C)

55. Physical facilities installed, maintained, and clean.

Corrective Action: Discontinue use of the unapproved room or area. Repair/replace/alter design. Physical facilities shall be cleaned as often as needed to keep them clean.

- 4-301.15 Clothes Washers and Dryers (C)
- 4-401.11(C) Equipment, Cloths Washers and Dryers, and Storage Cabinets, Contamination Prevention (C)
- 4-803.13 Use of Laundry Facilities (C)
- 6-101.11 Surface Characteristics-Indoor Areas (C)
- 6-102.11 Surface Characteristics-Outdoor Areas (C)
- 6-201.11 Floors, Walls and Ceilings-Cleanability (C)

Observation & Corrective Action order:

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6-201.12 Floors, Walls, and Ceilings, Utility Lines (C)

6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed (C)

6-201.14 Floor Carpeting, Restrictions, and Installation (C)

6-201.15 Floor Covering, Mats and Duckboards (C)

6-201.16 Wall and Ceiling Coverings and Coatings (C)

6-201.17 Walls and Ceilings, Attachments (C)

6-201.18 Walls and Ceilings, Studs, Joists, and Rafters (C)

6-202.17 Outdoor Food Vending Areas. Overhead Protection (C)

6-202.18 Outdoor Servicing Areas, Overhead Protection (C)

6-202.19 Outdoor Walking and Driving Surfaces, Graded to Drain (C)

6-202.111 Private Homes and Living or Sleeping Quarters, Use Prohibition (P)

6-202.112 Living or Sleeping Quarters, Separation (C)

6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods (C)

6-501.12 Cleaning, Frequency and Restrictions (C)

6-501.13 Cleaning Floors, Dustless Methods (C)

6-501.15 Cleaning Maintenance Tools, Preventing Contamination (Pf)

6-501.16 Drying Mops(C)

6-501.17 Absorbent Materials on Floors, Use Limitation (C)

6-501.113 Storing Maintenance Tools (C)

6-501.114 Maintaining Premises, Unnecessary Items and Litter (C)

56. Adequate ventilation and lighting; designated areas used.

Corrective Action: Suitable facilities shall be used for orderly storage of employees' belongings. Mechanical systems to be inspected and repaired as needed to insure proper function.

4-202.18 Ventilation Hood Systems, Filters (C)

4-204.11 Ventilation Hood Systems, Drip Prevention (C)

4-301.14 Ventilation Hood Systems, Adequacy (C)

6-202.11 Light Bulbs, Protective Shielding (C)

6-202.12 Heating, Ventilation, Air Conditioning System Vents (C)

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6-303.11 Intensity-Lighting (C)

6-304.11 Mechanical-Ventilation (C)

6-305.11 Designation-Dressing Areas and Lockers (C)

6-403.11 Designated Areas-Employee Accommodations for eating/drinking/smoking (C)

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition (C)

6-501.110 Using Dressing Rooms and Lockers (C)

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