



## **Food Code References on the Food Establishment Inspection Report**

### **Foodborne Illness Risk Factors & Public Health Interventions**

#### Demonstration of Knowledge

1. 2-101.11 Assignment\*
- 2-102.11 Demonstration\*
- 2-103.11 Person-In-Charge (PIC) Duties

#### Employee Health

2. 2-201.11 Responsibility of PIC, Conditional & Food Employees\*
3. 2-201.12 Exclusions & Restrictions\*
- 2-201.13 Removal of Exclusions & Restrictions

#### Good Hygienic

4. 2-401.11 Eating, Drinking, or Using Tobacco\*
- 3-301.12 Preventing Contamination when Tasting\*
5. 2-401.12 Discharges from the Eyes, Nose, and Mouth\*

#### Preventing Contamination by Hands

6. 2-301.11 Clean condition\*
- 2-301.12 Cleaning Procedure\*
- 2-301.14 When to Wash\*
- 2-301.15 Where to Wash
- 2-301.16 Hand Antiseptics
7. 3-301.11 Preventing Contamination from Hands\*
8. 5-203.11 Handwashing Sinks (nos./capacities)\*
- 5-204.11 Handwashing Sinks (loc.placement)\*
- 5-205.11 Using a Handwashing Sink
- 6-301.11 Handwashing Cleanser, Availability
- 6-301.12 Hand Drying Provision
- 6-301.13 Handwashing Aids & Devices, Use Restrictions
- 6-301.14 Handwashing Signage
- 6-501.18 Maintaining & Usage Handwashing Sinks

#### Approved Source

9. 3-201.11 Compliance with Food Law\*
- 3-201.12 Food in Hermetically Sealed Container\*
- 3-201.13 Fluid Milk & Milk Products\*
- 3-201.14 Fish\*
- 3-201.15 Molluscan Shellfish\*
- 3-201.16 Wild Mushrooms\*
- 3-201.17 Game Animals
- 3-202.13 Eggs\*
- 3-202.14 Eggs & Milk Products, Pasteurized\*
- 5-101.13 Bottled Drinking Water\*
10. 3-202.11 Temperature\*
11. 3-101.11 Safe, Unadulterated & Honestly Presented\*
12. 3-202.18 Shellstock Identification\*
- 3-203.12 Shellstock, Maintaining Identification\*
- 3-402.11 Parasite Destruction\*
- 3-402.12 Records, Creation & Retention

### **Protection from Contamination**

13. 3-302.11 Separation, Packaging & Segregation\*
- 3-304.11 Food Contact with Equipment & Utensils\*
- 3-306.13(A) Consumer Self Service Operations\*
14. 4-501-111 Manual Warewashing, Hot Water Sanitization\*
- 4-501.112 Mechanical Warewashing, Hot Water Sanitization
- 4-501.113 Mechanical Warewashing, Sanitization Pressure
- 4-501.114 Manual Warewashing Equip. Detergent Sanitizers\*
- 4-601.11(A) Food Contact Surfaces Clean to Sight & Touch\*
- 4-602.11 Food Contact Surface-Cleaning Frequency\*
- 4-602.12 Cooking & Baking Equipment Before Use After Cleaning\*
- 4-702.11 Hot Water and Chemical\*
- 4-703.11
15. 3-306.14 Returned Food & Re-service of Food\*
- 3-701.11 Discarding/Reconditioning Adulterated Food\*

#### Potentially Hazardous Food Time/Temperature

16. 3-401.11 Cooking Raw Animal Foods\*
- 3-401.12 Microwave Cooking\*
17. 3-403.11 Reheating for Hot Holding\*
18. 3-501.14 Cooling\*
19. 3-501.16 Hot Holding\*
20. 3-501.16 Cold Holding\*
21. 3-501.17 RTE PHF (TCS Food), Date Marking
- 3-501.18 RTE PHF (TCS Food), Disposition
22. 3-501.19 Time as a Public Health Control\*

#### Consumer Advisory

23. 3-603.11 Consumer Advisory for Raw/Undercooked Food\*

#### Highly Susceptible Populations

24. 3-801.11 Pasteurized Foods & Prohibited Food\*

#### Chemicals

25. 3-202.12 Approved Additives\*
- 3-302.14 Protection from Unapproved Additives\*
26. 7-101.11 Identifying Information\*
- 7-102.11 Common Name, Working Containers\*
- 7-201.11 Separation, Storage\*
- 7-202.11 Restriction\*
- 7-202.12 Conditions of use\*
- 7-203.11 Poisonous or Toxic Material Containers\*
- 7-204.11 Sanitizers, Criteria\*
- 7-204.12 Chemicals for Washing Fruits & Vegetables\*
- 7-204.13 Boiler Water Additives\*

**Chemicals (cont.)**

- 7-204.14 Drying Agents\*
- 7-205.11 Incidental Food Contact, Criteria\*
- 7-206.11 Restricted Use Pesticides\*
- 7-206.12 Rodent Bait Stations\*
- 7-206.11 Tracking Powders, Pest Control & Monitoring\*
- 7-207.11 Restriction & Storage; Medicines\*
- 7-207.12 Refrigerated Medicines, Storage\*
- 7-208.11 Storage-First Aid Supplies\*
- 7-209.11 Storage-Personal Care Items
- 7-301.11 Separation for Retail Sale\*

**Conformance with Approved Procedures**

- 27.** 3-502.11 Variance Requirement\*
- 3-502.12 Reduced oxygen Packaging, Criteria\*
- 8-103.12 Compliance with Variance and HACCP Plan\*

**Permit Requirements**

- 28.** Operating without a permit
  - 8-601.11 Engaged in the business of operating a food establishment without a permit
- 29.** Failure to post permit
  - 8-303.5 Failure to post a current, valid permit

**Good Retail Practices****Safe Food and Water****Pasteurized eggs used where required**

- 30.** 3-302.13 Pasteurized eggs substituted for raw eggs in uncooked, egg-based recipes

**Water & ice from approved source**

- 31.** 3-202.16 Ice used as a food/cooling medium made from potable water\*
- 5-101.11 Drinking water from an approved source\*
- 5-102.11 Standards of quality for public drinking water met\*
- 5-102.12 Nondrinking water used only for non-food purposes\*
- 5-102.13 Sampling report for non-public water tested as required
- 5-102.14 Recent report available
- 5-104.12 Alternative water supply delivered through approved means

**Variance obtained for specialized process methods**

- 32.** 8-103.11 Documentation & justification for variance on the file with regulatory authority

**Food Temperature Control****33. Proper cooling methods used; adequate equipment for temperature control**

- 3-501.11 Frozen food stored frozen
- 3-501.15 Proper cooling methods used for PHF (TCS Foods)
- 4-301.11 Cooling, heating, & holding equipment sufficient in number, capacity & in

**34. Plant food properly cooked for hot holding**

- 3-401.13 Plant food (vegetables/fruit) cooked to 140°F or above for hot holding

**35. Approved thawing methods used**

- 3-501.12 Frozen PHF (TCS Foods) slacked properly;
- 3-501.13 Proper thawing methods used for PHF (TCS Foods)

**36. Thermometers provided & accurate**

- 4-203.11 Food thermometers accurate in the intended range of use
- 4-203.12 Ambient air & water thermometers accurate in the intended range of use
- 4-204.112 Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units
- 4-302.12 Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided

**Food Identification****37. Food properly labeled; original container**

- 3-202.17 Proper identification & sell-by date on packages of shucked shellfish
- 3-203.11 Molluscan shellfish stored in original container until sold/prepped
- 3-302.12 Food storage containers identified with common name of food
- 3-305.13 Vending PHF (TCS Foods) dispensed in original container
- 3-601.11 Standards of identity met for packaged foods
- 3-601.12 Foods honesty presented, do not misinform consumers
- 3-602.11 Food packaged in the food establishment labeled as specified in law
- 3-602.12 Consumer warnings as required by law on labels

**Prevention of Food Contamination**

- 38. Insects, rodents & animals not present**  
2-403.11 Food employees not handling animals\*  
6-202.13 Insect control devices properly designed & installed  
6-202.15 Openings to outside protected against entry of pest  
6-202.16 Protective barriers provided for exterior  
6-501.111 Effective pest control measures in place\*  
6-501.112 Dead or trapped pest removed traps at adequate frequency  
6-501.115 Prohibited live animals not on premises\*
- 39. Contamination prevented during food preparation, storage, & display**  
3-202.19 Shellstock free of mud, dead shellfish & shellfish with broken shells  
3-303.11 Ice as a coolant not used as food  
3-303.12 Packaged food not stored in direct contact with water/ice during display  
3-304.13 Linens & napkins not used in contact with food unless as a liner & replaced each time  
3-305.11 Food stored 6" off the floor in clean, dry location  
3-305.12 Food not stored in prohibited areas  
3-305.14 Unpackaged food protected from environmental contamination during preparation  
3-306.11 Food on display protected by food guards/packaging  
3-306.12 Condiments protected in dispensers/individual packets  
3-306.13(B) Consumer self-service operations provided with suitable utensils  
3-306.13(C) Consumer self-service operations monitored  
3-307.11 Food not contaminated by any other source  
6-404.11 Distressed food segregated & properly located away from food, utensils, or equipment
- 40. Personal cleanliness**  
2-302.11 Fingernails neat & trimmed; Gloves worn over polished nails & artificial nails  
2-303.11 No jewelry worn during food handling except plain wedding band  
2-304.11 Outer clothing clean  
2-402.11 Hair restraints & clothes that cover body hair worn by food employees

**Prevention of Food Contamination**

- 41. Wiping cloths properly used & stored**  
3-304.14 Cloths for spills used for only one purpose; wet wiping cloths stored in sanitizer; wet & dry cloths stored clean  
4-101.16 Sponges not used on sanitized food contact surfaces  
4-901.12 Wiping cloths laundered in establishment, air drier if no clothes dryer present
- 42. Washing fruits & vegetables**  
3-302.15 Raw fruits & vegetables thoroughly washed before use
- Proper Use of Utensils**
- 43. In-use utensils properly stored**  
3-304.12 In-use utensils properly stored between uses
- 44. Utensils, equipment, & linens properly stored, dried, & handled**  
4-801.11 Clean linens free of food residues & Soil  
4-802.11 Based on use, linens laundered at adequate frequency  
4-803.11 Soiled linens properly stored  
4-803.12 Linens mechanically washed unless only wiping cloths are laundered on site  
4-901.11 Equipment/utensils air dried after washing, rinsing, & sanitizing  
4-903.11 Equipment/utensils/linens stored 6" off floor in clean, dry location  
4-903.12 Equipment/utensils/linens not stored in prohibited areas  
4-904.11 Kitchenware/tableware handled to protect food-/lip-contact surfaces  
4-904.12 Soiled tableware removed from eating areas  
4-904.13 Preset tableware wrapped/covered; unused settings removed from table
- 45. Single-service & single-use articles properly stored & used**  
4-502.12 Single-service items available if no warewashing facilities present\*  
4-502.13 Single-service/-use items not reused  
Molluscan/crustacean shells used only once as serving container  
4-903.11 Single-service/use items stored 6" off floor in clean, dry location  
4-903.12 Single-service/-use items not stored in specific places  
4-904.11 Single-service/-use items properly handled to protect food-/lip-contact surfaces

**Proper Use of Utensils (cont.)**

46. 3-304.15 Single-use gloves only used for one task; Appropriate gloves used for task being performed

**Utensils, Equipment and Vending**

**47. Food- & nonfood-contact surfaces cleanable, properly designed, constructed, & used**

- 3-304.16 Clean tableware for seconds provided to consumer
- 3-304.17 Returnable not refilled at food Establishment
- 4-101.11 Utensils/food-contact surfaces made of safe, durable, smooth materials\*
- 4-101.12 Cast iron not used for food-contact surfaces, unless it meets exemptions
- 4-101.13 Lead, pewter, & solder exceeding limits for lead, not used for fast-contact surfaces
- 4-101.14 Copper not used for food-contact surfaces\*
- 4-101.15 Galvanized metal not used for food-contact surfaces\*
- 4-101.19 Wood used for food-contact surfaces constructed of hard wood
- 4-101.110 Nonscratching utensil used with nonstick coatings
- 4-101.111 Nonfood-contact surfaces made of durable, smooth materials
- 4-102.11 Single-service/-use items made of safe & clean materials\*
- 4-201.11 Equipment and Utensils Durability and Strength
- 4-201.12 Food Temperature Measuring Devices\*
- 4-202.11-.12 Food-contact surfaces smooth & easily accessible for cleaning;\* CIP equipment easily cleanable
- 4-202.13 "V" threads only used for hot oil equipment
- 4-202.14 Hot Oil Filtering Equipment
- 4-202.15 Cutting parts of can opener readily removable for cleaning/replacement
- 4-202.16 Nonfood-contact surfaces
- 4-202.17 Kick plates removable for cleaning
- 4-204.12 Covers/lids for equipment openings overlap the opening & sloped to drain
- 4-204.15 Equipment requiring lubricants designed so that lubricants do not drip into food

**Utensils, Equipment and Vending (cont.)**

**Food- & nonfood-contact surfaces cleanable, properly designed, constructed, & used (cont.)**

- 4-204.16 Beverage tubing not in contact with stored ice
- 4-204.17 Liquid waste drains do not pass through ice storage bins
- 4-204.18 Condenser unit separate from food storage space
- 4-204.110 Molluscan shellfish tanks marked for display only or operated under a HACCP plan
- 4-204.13 Dispensing equipment designed to protect unpackaged product
- 4-204.14 Vending machine equipped with self-closing door and cover
- 4-204.111 Vending machines for PHF (TCS Foods) equipped with auto shutoff\*
- 4-204.121 Vending machines for liquids equipped with drain, internal waste receptacle, & automatic shutoff
- 4-204.122 Case lot handling equipment movable by hand, hand trucks, or forklifts
- 4-204.123 Vending machine doors/openings tight-fitting
- 4-302.11 Dispensing utensils provided for each container of consumer self-service unit
- 4-401.11 Equipment, washers/dryers, linen, & storage cabinets properly located
- 4-402.11 Fixed or counter-mounted equipment properly spaced or sealed
- 4-402.12 Fixed or counter-mounted equipment properly elevated or sealed
- 4-501.11 Equipment in good repair & adjusted per manufacturer's specs
- 4-501.12 Scratched cutting boards resurfaced or discarded
- 4-501.13 Microwave ovens meeting safety standards specified in CFR
- 4-502.11 Utensils maintained in good repair; thermometers calibrated per manufacturer's specs
- 4-603.11 Dry cleaning methods used with non PHF (non TCS Foods) only
- 4-603.17 Cleaning/refilling of returnables only for non PHF (non TCS Foods) or conducted at a regulated facility\*
- 4-902.11 Food-contact surfaces not contaminated during lubricating of equipment
- 4-902.12 Food-contact surfaces not contaminated during reassembly of equipment

**Utensils, Equipment and Vending (cont.)**

**48. Warewashing facilities installed, maintained, & used; test strips**

- 4-203.13 Hot water pressure devices accurate to +/- 2 pounds per in<sup>2</sup>
- 4-204.113-.116 Data plate/baffles/thermometers on warewashing machines; heater/basket present for manual heat sanitization
- 4-204.117 Warewashing machine equipped with means to verify dispensing of detergents & sanitizers
- 4-204.118-.120 Pressure device on machines with hot water sanitizing rinse; sinks, drainboards, compartments self-draining
- 4-301.12 3-compartment sink large enough to immerse largest utensil
- 4-301.13 Adequate drainboards provided
- 4-302.13-.14 Thermometer for testing sanitizing water temperature &/or test kit for measuring sanitizer concentration provided
- 4-501.14 Warewashing equipment cleaned before use & every 24 hours
- 4-501-15 Warewashing machine operating per data plate
- 4-501.16 Warewashing sinks cleaned & sanitized before & after use for washing food or wiping cloths
- 4-501.17 Cleaning agents used for washing utensils in accordance with manufacturer's instructions
- 4-501.18 Wash, rinse & sanitize solutions maintained clean
- 4-501.19 Manual wash temperature maintained ≥ 110°F
- 4-501.110 Wash temperature requirement met for warewashing machine based on machine type
- 4-501.116 Concentration of sanitizer solution determined by use of test kit
- 4-603.12 Equipment/utensils precleaned before washing
- 4-603.13 Soiled items properly loaded into warewashing machines
- 4-603.14 Equipment food-contact surfaces & utensils effectively washed
- 4-603.15 Fixed equipment & equipment too large for warewashing sink/machine washed by approved alternative method
- 4-603.16 Utensils & equipment rinsed after washing

**Utensils, Equipment and Vending (cont.)**

**49. Nonfood-contact surfaces clean**

- 4-601.11(B) Equipment maintained free of encrusted; grease/soil deposits\*
- 4-602.13 Nonfood-contact surfaces cleaned at frequency to prevent buildup

**Physical Facilities**

**50. Hot & cold water available; adequate pressure**

- 5-103.11-.12 Capacity\*  
Pressure adequate to meet facility demands
- 5-104.11 Water provided by public water main or approved system
- 5-202.12 Hot water at handsink

**51. Plumbing installed; proper backflow devices**

- 5-101.12 Drinking water system flushed & disinfected after repair or emergency\*
- 5-201.11 Plumbing system constructed of approved materials\*
- 5-202.11 Plumbing system designed, constructed & installed according to law\*
- 5-202.13 Air gap provided between water supply inlet & flood level rim of plumbing fixture\*
- 5-202.14 Backflow prevention device designed per approved standards
- 5-202.15 Water filter/screen/water conditioning device installed to allow ease of cleaning
- 5-203.13 Service sink available for cleaning of mops & disposal of liquid waste
- 5-203.14 Backflow prevention device or air gap provided on plumbing fixtures as required\*
- 5-204.12-.13 Backflow prevention device/conditioning devices located to allow service/maintenance
- 5-205.12 No cross connection between drinking & non-drinking water\*
- 5-205.14 Water reservoir of fogging devices maintained & cleaned\*
- 5-205.15 Plumbing system maintained in good repair\*
- 5-301.11 Mobile water tank constructed of safe, durable, finished materials
- 5-302.11-.16 Mobile water tank sloped to drain & designed to all inspection & cleaning
- 5-303.11-.13 Mobile water tank designed with cover for water inlet/outlet & dedicated hose connection

**Physical Facilities (cont.)****52. Sewage & waste water properly disposed**

- 5-304.11-.14 Water tank/pump/hoses properly disinfected & handled\*  
Backflow prevention in place; waste water properly disposed
- 5-401.11 Mobile holding tank adequately sized for capacity & sloped to drain
- 5-402.11 Backflow prevention- no direct connection between sewage system & food equipment\*
- 5-402.12-.13 Grease trap located to allow ease of cleaning;  
Sewage conveyed through approved sanitary sewage system\*
- 5-402.14-.15 Mobile establishment waste removed through approved removal procedure;

**53. Toilet facilities properly constructed, supplied, & cleaned**

- 5-203.12 At least one toilet available or number specified by law\*
- 5-501.17 Covered receptacle in women's toilet
- 6-202.14 Toilet rooms completely enclosed
- 6-302.11 Toilet tissue supplied at each toilet
- 6-402.11 Toilet rooms convenient & accessible during all business hours
- 6-501.12 Toilet rooms & fixtures cleaned as often as necessary
- 6-501.19 Toilet room doors kept closed except during cleaning/maintenance

**54. Garbage, refuse, recyclables, returnables properly disposed; facilities maintained**

- 5-501.11 Outdoor storage surface constructed of nonabsorbent material & sloped to drain
- 5-501.12 Outdoor enclosure for refuse constructed of durable, cleanable materials
- 5-501.13 Receptacles durable, cleanable, insect-/rodent-resistant & leakproof
- 5-501.14 Receptacles not within vending machines
- 5-501.19 Refuse storage areas located separate from food/utensils/equipment & not creating a nuisance
- 5-501.110 Receptacles for refuse, recyclables, returnable inaccessible to insects/rodents

**Physical Facilities (cont.)****Garbage, refuse, recyclables, returnables properly disposed; facilities maintained (cont.)**

- 5-501.15 Outside receptacles designed with tight-fitting lids/doors/covers & property installed
- 5-501.16 Sufficient storage capacity- & area/receptacles provided to hold refuse
- 5-501.18 Cleaning implements/supplies provided for effective cleaning of receptacles
- 5-501.19A-C Refuse storage areas located separate from food/utensils/equipment & not creating a nuisance
- 5-501.110 Receptacles for refuse, recyclables, returnable inaccessible to insects/rodents
- 5-501.111 Storage areas/receptacles in good Repair
- 5-501.112 Receptacles, such as plastic bags accessible to rodents, not stored outside
- 5-501.113A&B Inside receptacles covered if not continually used; Outside receptacles equipped with tight fitting lids
- 5-501-114 Drain plugs provided in receptacles with drains
- 5-501.115 Refuse areas & enclosures maintained clean
- 5-501.116 Cleaning of receptacles done in way not to contaminate food/utensils/equipment
- 5-502.11-.12 Refuse, recyclables, returnables removed in approved manner & at proper frequency to minimize attracting pests & developing odors
- 5-503.11 Refuse disposed of in an approved public or private facility
- 6-202.110 Outdoor refuse areas curbed & graded to drain

**55. Physical facilities installed, maintained, & clean**

- 4-301.15 Clothes washer & dryer provided for laundering conducted on premises
- 4-401.11(C) Washer & dryer properly located away from food/utensils/equipment
- 4-803.13 Laundry facilities used only for items used in the facility
- 6-101.11 Materials for floors/walls/ceilings smooth, durable, & easily cleanable under normal use
- 6-102.11 Outdoor areas surfaced with concrete/asphalt; Exterior surfaces weather-resistant

**Physical Facilities (cont.)**

Physical facilities installed, maintained, & clean

- 6-201.11-.12 Floors/walls/ceilings smooth & easily cleanable; Utility lines not unnecessarily exposed
- 6-201.13 Floor to wall junctures covered; Water-flushed floors provided with drains & graded to drain
- 6-201.14-.15 Carpeting not in areas subject to moisture; Mats/duckboards removable & easily cleanable;
- 6-201.16-.18 Wall & ceiling coatings/attachments easily cleanable; Studs unexposed in areas subject to Moisture
- 6-202.17-.19 Overhead protection at outdoor vending & service areas; Outdoor walking/driving surfaces graded to drain
- 6-202.111-.112 Living/sleeping quarters not used for food establishment operations; Living/sleeping quarters on the premises separated from food operation
- 6-501.11-.12 Physical facilities maintained in good repair & cleaned as often as necessary to keep them clean
- 6-501.12 Floors cleaned by dustless methods
- 6-501.15 Mop water/maintenance tools not put in prep, handwashing, or warewashing sinks\*
- 6-501.16 Mops allowed to air dry after use
- 6-501.17 Sawdust/wood shavings/granular salt/clay not used of floors
- 6-501.113-.114 Maintenance tools properly stored; Premises free of unnecessary items/litter

**Physical Facilities (cont.)**

**56. Adequate ventilation & lighting; designated areas provided/used**

- 4-202.18 Ventilation filters designed for ease of cleaning & maintenance
- 4-204.11 Ventilation hood designed to prevent condensate from dripping onto food/equipment
- 4-301.14 Ventilation hoof adequate to prevent grease & condensation build-up
- 6-202.12 Heating/ventilation/air conditioning units properly designed to prevent contamination
- 6-304.11 Mechanical ventilation of adequate capacity to remove steam, heat, vapors, odors, smoke, fumes
- 6-501.14 Ventilation system cleaned in way not to caused contamination or create a public health hazard
- 6-202.11 Protective shielding on light bulbs over exposed food/utensils/equipment
- 6-303.11 Lighting intensity adequate in food prep, storage, & service areas
- 6-305.11 Dressing rooms designed if employees change on-site; Lockers provided for employees
- 6-403.11 Designed areas for employees for eating/drinking/smoking
- 6-501.110 Designated dressing rooms/lockers used by employees