

## Food Code References on the Food Establishment Inspection Report

### Supervision

1. PIC present, demonstrates knowledge, and performs duties

- 2-101.11 Assignment (Pf)
- 2-102.11(A), (B), and (C) (1), (4)-(16) Demonstration (Pf)
- 2-103.11 (A)-(O) Person-In-Charge-Duties (Pf)

2. Certified Food Protection Manager

- 2-102.12(A) Certified Food Protection Manager (C)
- 2-102.20 Manager Certification Training (Posting) (5pnt)

### Employee Health/Responding to Contamination Events

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

- 2-102.11(C) (2), (3) and (17) Demonstration (Pf)
- 2-103.11(M) 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

- 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)

5. Clean-up of Vomiting and Diarrheal Events

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

### Good Hygienic Practices

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

- 2-401.11 Eating, Drinking, or Using Tobacco (C)
- 3-301.12 Preventing Contamination When Tasting (P)

7. No discharge from eyes, nose, and mouth

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

### Preventing Contamination by Hands

8. Hands clean and properly washed

- 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

- 3-301.11 Preventing Contamination from Hands (P, Pf, C)
- 3-801.11(D) Pasteurized Foods, Prohibited Re-Service, and Prohibited Foods (P)

10. Adequate handwashing sinks, properly supplied and accessible

- 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)

### Approved Source

11. Food obtained from approved source

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

- 3-202.11 Temperature (P, Pf)

13. Food in good condition, safe and unadulterated

- 3-101.11 Safe, Unadulterated and Honestly Presented (P)
- 3-202.15 Package Integrity (Pf)

14. Required records available: shellstock tags, parasite destruction

- 3-202.18 Shellstock Identification (Pf, C)
- 3-203.12 Shellstock, 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

- 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)

## Food Code References on the Food Establishment Inspection Report

16. Food-contact surfaces: cleaned and sanitized

- 4-501.111 Manual Warewashing Equipment, Hot water Sanitization Temperatures (P)
- 4-501.112 Mechanical Warewashing Equipment, Hot W water Sanitization Temperatures (Pf)
- 4-501.113 Mechanical Warewashing Equipment, Sanitization Pressure (C)
- 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

- 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

- 3-401.11 Raw Animal Foods-Cooking (P, Pf)
- 3-401.12 Microwave Cooking (C)
- 3-401.14 Non-Continuous Cooking of Raw Animal Foods (P, Pf)

19. Proper reheating procedures for hot holding

- 3-403.11 Reheating for Hot Holding (P)

20. Proper cooling time and temperatures

- 3-501.14 Cooling (P)

21. Proper hot holding temperatures

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

22. Proper cold holding temperatures

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

23. Proper date marking and disposition

- 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

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

**Consumer Advisory**

- 25. Consumer advisory provided for raw or undercooked food
- 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
- 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
- 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

- 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
- 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)

## Food Code References on the Food Establishment Inspection Report

### Good Retail Practices (GRPs)

#### **Safe Food and Water**

30. Pasteurized Eggs used where required  
3-302.13 Pasteurized Eggs Substituted for Raw Eggs for Certain Recipes (P)

31. Water and ice from approved source

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

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

#### **Food Temperature Control**

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

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

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

35. Approved thawing methods used

3-501.12 Time/Temperature Control for Safety Food, Slacking (C)  
3-501.13 Thawing (C)

36. Thermometers provided and accurate

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

3-202.17 Shucked Shellfish, Packaging and Identification (Pf, C)  
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

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

3-202.19 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)  
3-305.14 Food Preparation (C)  
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

2-302.11 Maintenance-Fingernails (Pf)  
2-303.11 Prohibition-Jewelry (C)  
2-304.11 Clean Condition-Outer Clothing (C)  
2-402.11 Effectiveness-Hair Restraints (C)

41. Wiping cloths: properly used and stored

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

3-302.15 Washing Fruits and Vegetables (Pf)  
7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria (P)

## Food Code References on the Food Establishment Inspection Report

### **Proper Use of Utensils**

#### 43. In-use utensils: properly stored

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

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

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)

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

4-904.12 Soiled and Clean Tableware (C)

4-904.13 Preset Tableware (C)

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

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

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

3-304.16 Using Clean Tableware for Second Portions and Refills (C)

3-304.17 Refilling Returnables (C)

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)

#### 47. Food and non-food-contact surfaces cleanable, properly designed, constructed and used (Cont.)

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, Leak-proof (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)

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)

4-204.124 Open Air BBQ (C)

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

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

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

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)

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)

4-501.14 Warewashing Equipment, Cleaning Frequency (C)

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

## Food Code References on the Food Establishment Inspection Report

48. Warewashing facilities, installed, maintained, used, test strips (Cont.)

- 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

- 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

- 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

- 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 (C)
- 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)
- 5-303.12 Protective Cover or Device (C)
- 5-303.13 Mobile Food Establishment Tank Inlet (C)

51. Plumbing installed; proper backflow devices (Cont.)

- 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 waste water properly disposed

- 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

- 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

- 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)

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55. Physical facilities installed, maintained, and 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)
- 6-201.12 Floors, Walls, and Ceilings, Utility Lines (C)
- 6-201.13 Floor and Wall Junctions, 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

- 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)
- 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)

**Permit Requirements**

57. Operating without a permit

- 8-601.11 Engaged in the business of operating a food establishment without a permit (C)
- 8-303.5(A) Failure to post a current, valid permit (C)

58. Failure to post permit

- 8-303.5(B) Failure to post current inspection (Pf)