Prohibited Foods

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

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

8. Hands clean and properly washed

7. No discharge from eyes, nose, and mouth

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

5. Clean-up of Vomiting and Diarrheal Events

4. Proper use of restriction and exclusion

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

2. Certified Food Protection Manager

1. PIC present, demonstrates knowledge, and performs duties

Prevention of Contamination by Hands

8. Hands clean and properly washed

7. No discharge from eyes, nose, and mouth

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

5. Clean-up of Vomiting and Diarrheal Events

4. Proper use of restriction and exclusion

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

2. Certified Food Protection Manager

1. PIC present, demonstrates knowledge, and performs duties

Approved Source

11. Food obtained from approved source

10. Adequate handwashing sinks, properly supplied and accessible

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

8. Hands clean and properly washed

7. No discharge from eyes, nose, and mouth

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

5. Clean-up of Vomiting and Diarrheal Events

4. Proper use of restriction and exclusion

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

2. Certified Food Protection Manager

1. PIC present, demonstrates knowledge, and performs duties

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

16. Food-contact surfaces: cleaned and sanitized
   - 4-501.111 Manual Warewashing Equipment, Hot water Sanitation Temperatures (P)
   - 4-501.112 Mechanical Warewashing Equipment, Hot W water Sanitation Temperatures (Pf, Pf)
   - 4-501.113 Mechanical Warewashing Equipment, Sanitation 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)
   - 601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf)
   - 602.11 Equipment Food-Contact Surfaces and Utensils-Frequency (P, C)
   - 602.12 Cooking and Baking Equipment (C)
   - 702.11 Before Use After Cleaning (P)
   - 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)

18. Time Temperature Control for Safety Food (TCS Food)
   - 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)

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)

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)

27. Food additives: approved and properly used
   - 3-202.12 Additives (P)
   - 3-302.14 Protection from Unapproved Additives (Pf)

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 (Pf)
   - 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 (Pf)
   - 7-204.11 Sanitizers, Criteria-Chemicals (Pf)
   - 7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria (Pf)
   - 7-204.13 Boiler Water Additives, Criteria (Pf)
   - 7-204.14 Drying Agents, Criteria (Pf)
   - 7-205.11 Incidental Food Contact, Criteria-Lubricants (Pf)
   - 7-206.11 Restricted Use Pesticides, Criteria (Pf)
   - 7-206.12 Rodent Bait Stations (Pf)
   - 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 (Pf)
   - 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 (Pf)

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)
**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)
**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)
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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)
4-603.1 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)
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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)
4-501.14 Warewashing Equipment, Cleaning Frequency (C)
4-501.15 Warewashing Machines, Manufacturers’ Operating Instructions (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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