

OAC 310:257 - Subchapters & Paragraphs Listed Below
Good Retail Practices

Food Temperature Control		
36	Microwave, Slacking, Thawing, Cooling methods	5-47; 5-55; 5-56; 5-58 b
37	Equipment thermometers provided, conspicuous	7-37 a-d
Food Identification		
38	Food properly labeled, original container, honestly presented	5-2 f,g; 5-15 b; 5-19; 5-24; 5-39; 5-50 b; 5-65; 5-66; 5-67 a, b1-4, b6-7, c,d; 5-68
39	Contamination prevented during food preparation, storage & display	5-17; 5-21 d; 5-23 a3-8; 5-27; 5-29; 5-32; 5-36;
	Washing fruits and vegetables	5-37; 5-38; 5-40; 5-42; 5-44 b; 5-45; 5-71 8; 13-8 b
	Mobile pushcarts, retail food service establishment, commissary	17-2 a; 17-2 c; 17-4 d; 17-5 b; 17-6
40	Personnel: cleanliness, jewelry, hair restraints	3-16; 3-17; 3-20
41	Eating, drinking, tobacco; No discharge from eyes, nose, mouth	3-18; 3-19
42	Wiping cloths proper use & storage; Sponges prohibited 5-33;	5-33; 7-6; 7-102
Proper Use of Utensils		
43	In-use utensils properly stored, cleaning frequency; Utensils, linens, equipment properly stored, dried, handled; Linens clean	5-31; 7-59 a,b; 7-96 thru 7-99; 7-101; 7-105 a,b,d 7-106, 7-107 b; 7-108; 7-109; 17-6
44	Single-use, single-service articles: properly stored, used	7-80; 7-81; 7-105 a,c; 7-106; 7-107 a,c
Utensils, Equipment & Vending		
45	Food / non-food contact surfaces: cleanable, designed, constructed used	5-34 b,c,d; 5-35; 7-1 2,3,4,5; 7-2; 7-9; 7-10; 7-11; 7-12 1B, 2B; 7-13; 7-16 a2,b; 7-17 thru 7-21; 7-27; 7-28 1-4; 7-29 thru 7-34; 7-46 thru 7-49; 7-60 thru 7-64; 7-103; 7-104; 17-1 c
46	Manual/Mechanical warewashing facilities: maintained, operated; Pressure gauges, data plates; Use limitation, pre-cleaning; Design; drain boards	7-25; 7-38; 7-39; 7-43; 7-44; 7-45; 7-51 c,d,e,f 7-52; 7-57; 7-65; 7-66; 7-67; 7-69; 7-74; 7-76; 7-87 thru 7-91
47	Non-food contact surfaces clean; Equip/utensil cleaning frequency	7-82 b,c; 7-84; 7-85
Physical Facilities		
48	Plumbing systems: maintained, backflow devices installed, inspected	9-14 b,c,d; 9-22; 9-24; 9-30 2; 9-31 2,3; 9-32 thru 9-36; 9-37 2-5; 9-39; 9-40; 9-42; 9-43; 9-44 b; 9-45; 9-47 b,c,d; 9-48; 9-51; 9-53
49	Toilet facilities: proper construction, accessible, supplied, cleaned; Self closures	9-19; 9-61; 11-14; 11-36; 11-47; 11-48
	Mobile pushcarts, retail food service establishment,	17-2 c2, d1; 17-4 f
50	Break rooms, Locker areas: used, provided, maintained; Living areas separate; Laundry facilities	7-54; 7-59 c; 7-100; 11-22; 11-33; 11-37; 11-49
51	Hand washing sinks designed, clean, used; Proper signage	9-13 b; 11-26; 11-27; 11-47
52	Floors, walls, ceilings (premises): clean, maintained free of litter Removal of pests	11-41; 11-42; 11-51; 11-53
53	Floors, walls, ceilings (physical facilities): properly designed, maintained, good repair; Outer openings protected	11-1; 11-3 through 11-10; 11-15; 11-16; 11-40; 11-46
	Mobile food service establishment	17-3 a
54	Service sinks; Maintenance and cleaning tools properly used & stored	7-86; 9-20; 11-45; 11-52
55	Outdoor areas: constructed, maintained, clean	11-2; 11-17; 11-18; 11-19
	Mobile Commissary & servicing area	17-5 e
56	Garbage & refuse: properly disposed, facilities constructed, maintained	9-55 thru 9-60; 9-62 thru 9-73; 11-20
57	Ventilation: installed, maintained; Lighting: adequate, shielded	7-22; 7-26; 7-53; 11-11; 11-12; 11-31; 11-32; 11-43