

Instructions for Marking Guide – 2009 Food Code

Priority items- proven measures that are directly linked to the elimination, prevention or reduction of hazards associated with foodborne illness.
 Priority Foundation items- incorporate specific actions, equipment or procedures to control risk factors that contribute to foodborne illness.

Supervision	
<p>IN OUT</p> <p>15-12, 15-21 17-2(c)(3) & (d)(2) 17-3(b) & (d) 17-4(c) & (e) 17-5(c)</p> <p>Note:</p> <p>References above are based on Oklahoma State Department of Health (OSDH) Food Code</p>	<p>1. <u>Valid License to Operate; non-transferable</u> 15-12: Prerequisite for operation 15-21: Licenses not transferable <u>Mobile pushcarts</u> 17-2(c)(3): indoor carts shall have a licensed commissary within confines of facility 17-2(d)(2): outdoor carts shall have a licensed commissary <u>Mobile F. S. E</u> 17-3(b): shall remain at one physical location no more than 12 hours unless in conjunction with a single event or celebration 17-3(d): business name & OSDH license number clearly visible on outside of vehicle during operation <u>Mobile Retail F. S. E</u> 17-4(c): shall remain at one physical location no more than 12 hours unless in conjunction with a single event or celebration 17-4(e): business name & OSDH license number clearly visible on outside of vehicle during operation <u>Commissary & servicing area requirements</u> 17-5(c): Commissaries shall be licensed FSE if used for food production</p>
<p>IN OUT</p> <p>2-101.11^{Pf} 2-102.11^{Pf} 2-103.11^{Pf}</p>	<p>●2. <u>PIC present, demonstration of knowledge, performs duties</u></p> <p>2-101.11: Assignment 2-102.11: Demonstration 2-103.11: Person in Charge</p>
<p>IN OUT N/A</p> <p>3-404.11(A)^P 3-502.12 (A),(B4),(C),(E1)^P 4-204.110(A)^P 8-103.12(A)^P</p> <p>3-404.11(B)^{Pf} 3-502.11^{Pf} 3-502.12(B) 1-3,5,6^{Pf} 3-502.12(D-1)(D-2a,f,g,h)^{Pf} 3-502.12 (D3, D4)^{Pf} 3-502.12 (E-2,3,4)^{Pf} 4-204.110(B)^{Pf} 8-103.11^{Pf} 8-103.12(B)^{Pf} 8-201.14^{Pf}</p>	<p>3. <u>Special processes (Variance, ROP, shellfish tanks, juice, HACCP)</u> 3-404.11(A): Treating juice - (packaged under HACCP PLAN - 5 log reduction) 3-502.12(A): ROP, criteria-(ROP shall control C.bot and Listeria) 3-502.12(B 4): ROP, criteria-(14 days/use-by or sell-by) 3-502.12(C): ROP, criteria-(no ROP of fish unless maintained frozen) 3-502.12(E1): ROP cheese packaging 4-204.110(A): Molluscan shellfish tanks-(marked display only) 8-103.12(A): Conformance w/ approved procedures -(complies w/ HACCP plans) 3-404.11(B) Treating juice – (food establishment - label if not treated to reduce microorganisms) 3-502.11: Variance requirement 3-502.12(B) 1-3,5,6: ROP w/o a variance, criteria -(ROP HACCP plan requirements/instructions; proper discard, no BHC, physical barriers, training program) 3-502.12(D-1)(D-2a,f,g,h)(D3, D4): ROP w/o variance, cook-chill or sous vide 3-502.12 (E-2,3,4): ROP, cheese (HACCP, labeling, 30 day shelf life) 4-204.110(B): Molluscan Shellfish Tanks-(variance if offered for consumption) 8-103.11: Documentation of Proposed Variance & Justification 8-103.12(B): Conformance with approved procedures- (documentation, monitoring & records) 8-201.14: Contents of HACCP plan</p>

Employee Health

IN OUT 2-201.11(A)(D)(F) ^P 2-201.12 ^P 2-201.13 ^P 2-201.11 (B)(E) ^{Pf}	●4. <u>Ill workers – PIC & employee responsibilities; Report symptoms & diagnosis; Restrict/Exclude (removal, retain or adjust)</u> 2-201.11 (A,D,F): Responsibility of PIC to require reporting by food employees and applicants-(employee to report diagnosis, symptoms-excluded/restricted) 2-201.12: Exclusions and Restrictions 2-201.13: Removal, adjustment, or retention of exclusions and restrictions 2-201.11 (B,E): Responsibility of the PIC to require reporting by food employees and applicants
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Control of Hands as a Vehicle of Contamination

IN OUT N/O N/A 2-301.11 ^P 2-301.12 ^P 2-301.14 ^P 2-301.15 ^{Pf} 2-301.16 ^{Pf} 2-302.11 ^{Pf}	●5. <u>Hands clean, washed, maintained; Hand antiseptics</u> 2-301.11: Clean Condition (hands arms) 2-301.12: Cleaning Procedure (how to wash) 2-301.14: When to Wash 2-301.15: Where to Wash 2-301.16: Hand Sanitizers (CFR, how to use) 2-302.11: Maintenance (fingernails trimmed, no polish, gloves good repair)
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IN OUT N/O N/A 3-301.11(B) ^P 3-304.15(A) ^P 3-301.11(C) ^{Pf}	●6. <u>No BHC with RTE foods or alternate methods</u> 3-301.11(B): Preventing Contamination from Hands (no bare hand contact with RTE-or shall use alternate methods) 3-304.15(A): Gloves, Use Limitation (if gloves used; one task only, discard when necessary) 3-301.11(C): Preventing contamination from hands-(Minimize bare hand/arm contact with exposed food that is not in a RTE form)
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IN OUT 5-202.12(A) ^{Pf} 5-203.11(A) ^{Pf} 5-204.11 ^{Pf} 5-205.11 ^{Pf} 6-301.11 ^{Pf} 6-301.12 ^{Pf} 6-302.11 ^{Pf}	7. <u>Adequate/accessible handwashing facilities/soap/paper towels/toilet tissue</u> 5-202.12(A): Hand washing Facility, installation (water at 100°F at hand sink) 5-203.11(A): Numbers & Capacities, handwashing Facilities 5-204.11: Location & Placement, handwashing Facilities 5-205.11: Using a hand washing facility-(maintained, no other purpose) 6-301.11: Hand washing cleanser, availability 6-301.12: Hand drying provision 6-302.11: Toilet tissue, availability-(toilet paper available at toilets)
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Approved Source

IN OUT 3-201.11(A)(B) ^P 3-201.12 ^P 3-201.13 ^P 3-201.14 ^P 3-201.15 ^P 3-201.16 ^P 3-201.17 ^P 3-202.13 ^P 3-202.14 ^P 3-202.16 ^P 3-202.110(B) ^P , 3-303.11 ^P 5-101.11 ^P , 5-101.13 ^P 5-102.11 ^P , 5-102.12 ^P 3-201.11(C&E) ^{Pf} 3-202.110(A) ^{Pf} 5-102.13 ^{Pf}	●8. <u>Food, water, ice: obtained from approved source</u> 3-201.11(A)(B): Compliance with food Law-(source, home prepared prohibited) 3-201.12: Food in a Hermetically sealed Container-(regulated food processor) 3-201.13: Fluid Milk and 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 and Milk Products, Pasteurized 3-202.16: Ice 3-202.110(B): Juice Treated –(pasteurized, raw sold from production site only) 3-303.11: Ice Used as Exterior Coolant, prohibited as ingredient 5-101.11: Approved system- (water); 5-101.13: Bottled drinking water 5-102.11: Quality, standards (water); 5-102.12: Non-drinking water <u>Food labeling/Water sampling/ Juice from approved processor</u> 3-201.11(C&E): Compliance with food law-packaged, frozen fish in raw form, whole-muscle intact beef (labeled, written specs.) 3-202.110(A): Juice treated –(HACCP system) 5-102.13: Sampling-(non-community H ₂ O sampled)
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IN OUT 3-101.11 ^P 3-202.15 ^{Pf} 6-404.11 ^{Pf}	●9.	<u>Food in good condition, safe, unadulterated, segregated</u> 3-101.11: Safe, Unadulterated and Honestly Presented 3-202.15: Package Integrity-(packages in good condition) 6-404.11: Distressed Merchandise, Segregated and Location
IN OUT N/A 3-402.11(A) ^P 3-202.17(A) ^{Pf} , 3-202.18(A) ^{Pf} 3-203.12 ^{Pf} 3-402.12(A&C) ^{Pf}	●10.	<u>Required records (shellstock tags, parasite destruction)</u> 3-402.11(A): Parasite destruction-(fish freezing requirements) 3-202.17(A): Shucked Shellfish, Packaging and Identification-(proper labels) 3-202.18(A): Shellstock identification-(proper labels) 3-203.12: Shellstock, maintaining identification-(Labels-90 days) 3-402.12(A&C): Records, creation and retention-(frozen records/letter from supplier)
Protection from Contamination		
IN OUT N/O 3-301.12 ^P 3-302.11(A1)-a&b ^P 3-302.11(A2) ^P 3-304.11 ^P 3-306.11 ^P 3-306.13(A) ^P 4-502.12 ^P 3-306.13(B&C) ^{Pf} 4-302.11 ^{Pf}	●11.	<u>Food separated/protected; Proper tasting procedures; Self-service operation; Single service use when required</u> 3-301.12: Preventing Contamination when Tasting 3-302.11(A1)-a&b; 3-302.11(A2): Packaged and unpackaged food-separation, packaging, and segregation-(Raw animal food separate from RTE and each other) 3-304.11: Food Contact with Equipment and Utensils <u>Food separated/protected; Proper tasting procedures; Self-service operation; Single service use when required continued...</u> 3-306.11: Food Display-(protection from self-serve food contamination/guards) 3-306.13(A): Consumer Self-Service Operations-(Raw not for self-service) 4-502.12: Single-service and Single-use Articles, required Use-(if inadequate ware washing) 3-306.13(B&C): Consumer Self-Service Operations-(RTE self-service protection/salad bars monitored) 4-302.11: Utensils, consumer self-service-(available for each food item)
IN OUT N/O N/A 3-306.14(A) ^P 3-701.11(A-D) ^P	12.	<u>Disposition of returns, previously served, Reconditioned, unsafe food</u> 3-306.14(A): Returned Food and Re-Service of Food-(not re-served) 3-701.11(A-D): Discarding or reconditioning unsafe, unadulterated, or contaminated food
IN OUT N/O N/A 6-202.111 ^P 2-403.11(A) ^{Pf} 6-501.115(A) ^{Pf}	13.	<u>Prohibited animals; Prohibited food operation locations</u> 6-202.111: Private homes and living or sleeping quarters, use prohibition-(no food service operations) 2-403.11(A): Handling Prohibition-(employees may not touch animals) 6-501.115(A): Prohibiting Animals-(live animals not allowed)
IN OUT N/O 6-501.15 ^{Pf}	14.	<u>Sinks used for intended purpose</u> 6-501.15: Cleaning maintenance tools, preventing contamination-(food prep/hand & ware washing sinks used for no other purpose)
IN OUT N/O 4-101.11(A) ^P 4-101.13(A) ^P 4-101.14(A) ^P 4-101.15 ^P 4-101.13(B) ^P 4-101.13(C) ^P 4-102.11(A1)(B1) ^P 4-201.12 ^P 4-204.110(A) ^P , 4-204.111 ^P 4-202.11 ^{Pf} , 4-202.12A(1) ^{Pf}	15.	<u>Food equipment: improper use, operation (Materials,design)</u> 4-101.11(A): Characteristics-(food contact material may not impart, must be safe) 4-101.13(A): Lead in ceramics, china, crystal, use limitation 4-101.14(A): Copper, Use Limitation, 4-101.15: Galvanized Metal, Use Limitation 4-101.13(B): Lead in Pewter Alloys, Use Limitation 4-101.13(C): Lead in solder and flux, Use Limitation 4-102.11(A1)(B1): Characteristics-(single-service/single-articles safe) 4-201.12: Food temperature measuring device-(no glass except candy) 4-204.110(A): Molluscan Shellfish tanks- (display tanks not for human consumption) 4-204.111: Vending Machine, Automatic Shutoff 4-202.11: Food-Contact Surfaces-(Multi-use; proper construction) 4-202.12A(1): CIP equipment-(cleaning & sanitizing through a fixed system)
IN OUT 11-50 ^{Pf} (1,2,4)---OSDH code reference	16.	<u>Insects, rodents, & animals not present</u> 11-50(1,2,4):Controlling Pests, (presence shall be controlled, inspections, no harborage)

Time/Temperature Control for Safety (TCS)		
IN OUT N/O N/A 3-401.11A(1-3)&B(2) ^P 3-401.12(C) ^P 3-401.13 ^{Pf}	●17.	<u>Cooking time & temperatures; Plant food cooking</u> 3-401.11A(1-3) & B(2): Raw Animal Foods-(cook times and temperatures) 3-401.12(C): Microwave Cooking-(cook temp.) 3-401.13: Plant food cooking for hot hold
IN OUT N/O N/A 3-403.11(A-D) ^P	●18.	<u>Reheating procedures for hot holding</u> 3-403.11(A-D): Reheating for Hot Hold
IN OUT N/O N/A 3-501.14 ^P 3-501.15(A) ^{Pf}	●19.	<u>Cooling time & temperature; cooling methods</u> 3-501.14: Cooling-(time/temperature parameters) 3-501.15(A): Cooling methods
IN OUT N/O N/A 3-202.11(D) ^P 3-501.16(A1) ^P	●20.	<u>Hot holding temperatures, received at proper temperature</u> 3-202.11(D): Temperature-(received at 135°) 3-501.16(A1): TCS food, hot and cold holding-(135° or above)
IN OUT N/O N/A 3-202.11(A)(C) ^P 3-501.16(A2) ^P 3-501.16(B) ^P 3-202.11(E)(F) ^{Pf}	●21.	<u>Cold holding temperatures, received at proper temperature</u> 3-202.11(A)(C): Temperature-(received at 41°/eggs 45°) 3-501.16(A2): TCS, hot & cold holding-(41° or below) 3-501.16(B): TCS, hot & cold holding- (eggs refrigerated equipment ambient air of 45° or less) 3-202.11(E)(F): Temperature-(shipped and received frozen, no signs of temperature abuse)
IN OUT N/O N/A 3-501.18 ^P 3-501.17 ^{Pf}	22.	<u>Date marking & disposition</u> 3-501.18: RTE, TCS Food, Disposition-(RTE must be discarded if date expired or no date) 3-501.17: RTE, TCS, date marking –(41° for 7 days & other procedural options)
IN OUT N/O N/A 3-501.19(B)1,3,4 ^P 3-501.19(C)1,4,5 ^P 3-501.19(A)(B2)(C2)(C3) ^{Pf}	●23.	<u>Time as public health control, procedures/records</u> 3-501.19(B)1,3,4 & 3-501.19(C)1,4,5: Time as a Public Health Control-(4hr/6hr start & discard times) 3-501.19(A)(B2)(C2)(C3): Time as a public health control –(RTE, TCS, Procedures/labeling)
IN OUT N/O N/A 3-401.14(A-E) ^P 3-401.1(F)1-5 ^{Pf}	●24.	<u>Non-continuous cooking process/ partial cook</u> 3-401.14(A-E): Non-Continuous Cooking of Raw Animal Food-(procedures for partial cooking of meats) 3-401.1(F)1-5: Non-continuous Cooking of Raw Animal-(procedural requirements)
IN OUT N/O N/A 4-301.11 ^{Pf}	25.	<u>Adequate facilities/equipment to maintain food temperatures (hot/cold hold, cool, reheat)</u> 4-301.11: Cooling, Heating, and Holding Capacities-(adequate equipment to maintain food temperatures)
IN OUT N/O N/A 4-203.11 ^{Pf} 4-203.12 ^{Pf} 4-204.112(E) ^{Pf} 4-302.12 ^{Pf} 4-502.11(B) ^{Pf}	26.	<u>Probe thermometers provided & accurate (food, air, dishmachines)</u> 4-203.11: Temperature Measuring Devices, Food-(scaled & accurate) 4-203.12: Temperature Measuring Devices, Ambient Air and Water-(scaled & accurate) 4-204.112(E): Temperature Measuring Devices-(± 1° C or 2° F) 4-302.12: Food Temperature Measuring Device-(provided, thin tip when needed) 4-502.11(B): Good Repair and Calibration-(calibrated to manufacturer specs.)

Consumer Advisory, Highly Susceptible Populations	
IN OUT N/A 3-401.11(D2) ^{Pf} 3-602.11(B5) ^{Pf} 3-603.11 ^{Pf}	27. <u>Consumer advisory / Child menu / Allergen labeling</u> 3-401.11(D2): Raw Animal Foods-(children’s menu does not offer under cooked comminuted meat 3-602.11(B5): Food allergens –(major food allergen ingredient) 3-603.11: Consumption of animal foods that are raw, undercooked, or not otherwise processed to eliminate pathogens –(Consumer Advisory: disclosure/reminder)
IN OUT N/A 3-302.13 ^P 3-801.11(A)2,3 ^P 3-801.11B,C,E ^P	28. <u>Pasteurized food used; Prohibited foods not offered; Pastuerized eggs used where required</u> 3-302.13: Pastureized eggs, substitute for raw eggs for certain recipes 3-801.11(A)2,3 ^P & 3-801.11B,C,E: Pasteurized foods, prohibited reservice, and prohibited food
Chemicals	
IN OUT N/A 3-202.12 ^P , 3-302.14 ^P	29. <u>Food additives: approved, properly used</u> 3-202.12: Additives-(must use approved additives) 3-302.14: Protection from Unapproved Additives
IN OUT 7-201.11 ^P 7-202.12(A,B) ^P 7-203.11 ^P 7-204.11 ^P 7-204.12(A) ^P 7-204.13 ^P 7-204.14 ^P 7-205.11 ^P 7-206.11 ^P 7-206.12 ^P 7-206.13(A) ^P 7-207.11(B) ^P 7-207.12 ^P 7-208.11(B) ^P 7-301.11 ^P 6-501.111(C) ^{Pf} , 7-101.11 ^{Pf} 7-102.11 ^{Pf} , 7-202.11(A) ^{Pf} 7-202.12(C) ^{Pf} 7-207.11(A) ^{Pf}	30. <u>Toxic substances properly identified, stored, used</u> 7-201.11: Storage Separation-(separate from food) 7-202.12(A,B): Conditions of Use-(toxic items properly used and applied) 7-203.11: Poisonous or Toxic Material Containers-(can’t put food in toxic item container) 7-204.11: Sanitizers, Criteria-(meet 40 CFR) 7-204.12(A): Chemicals for Washing Fruits and Vegetables, Criteria-(21 CFR) 7-204.13: Boiler Water Additives, Criteria 7-204.14: Drying Agents, Criteria-(21 CFR) 7-205.11: Incidental Food Contact, Criteria-(lubricants meet 21 CFR), 7-206.11 Restricted Use Pesticides, Criteria-(use according to 40 CFR), 7-206.12 Rodent Bait Stations-(covered, tamper resistant) 7-206.13(A): Tracking Powders, Pest Control and Monitoring-(no tracking powders) 7-207.11(B): Restriction and Storage-(employee medicines only) 7-207.12: Refrigerated Medicines, Storage-(stored in a container, identified) 7-208.11(B): Storage-(first aid supplies properly stored) 7-301.11: Separation-(toxic items for retail sale properly stored) 6-501.111(C): Controlling Pests-(methods to control are approved) 7-101.11: Identifying Information, Prominence-(toxic items labeled w/manufacturer) 7-102.11: Common Name-(working toxic item container labeled with common name) 7-202.11(A): Presence and Use, Restrictions-(on site only for food operations & maintenance) 7-202.12(C): Conditions of use –(application by Certified Operators only) 7-207.11(A): Restriction and Storage-(employee medicines only)

Ware washing, Food Contact Surfaces	
IN OUT N/A N/O 4-204.115 ^{Pf} , 4-204.116 ^{Pf} 4-204.117 ^{Pf} , 4-301.12(A, B) ^{Pf} 4-302.14 ^{Pf} , 4-501.17 ^{Pf} 4-501.116 ^{Pf}	31. <u>WW, sanitize equipment: design, adequate supplies, properly operated;</u> <u>Test strips, temperature gauges, alarms</u> 4-204.115: Warewashing Machines, Temperature Measuring Devices-(wash, rinse, sanitize temps measured); 4-204.116: Manual Ware washing Equipment, Heaters and Baskets-(integral heating device with baskets) 4-204.117: Warewashing Machine, Automatic dispensing of Detergents and Sanitizers-(automatically dispensed and have an alarm) 4-301.12(A, B): Manual Warewashing, Sink Compartment Requirements-(three compartments, adequate size) 4-302.14: Sanitizing Solutions, Testing Devices-(test kit required) 4-501.17: Warewashing Equipment, Cleaning Agents-(cleaning agent required) 4-501.116: Warewashing Equipment, Determining Chemical Sanitizer Concentration-(concentration determined using a test kit)
IN OUT N/A N/O 4-501.111 ^P 4-501.114 ^P 4-703.12 ^P 4-501.19 ^{Pf} 4-501.110 ^{Pf} 4-501.112(A) ^{Pf}	32. <u>Ware washing sanitize as required at _____ ppm/temperature</u> 4-501.111: Manual Ware washing Equipment, Hot Water Sanitization Temperature 4-501.114: Manual and Mechanical Warewashing Equipment, Chemical Sanitization-temperature, pH, concentration, and hardness 4-703.12: Hot water and chemical (sanitization) 4-501.19: Manual Warewashing Equipment, Wash Solution Temperature 4-501.110: Mechanical Warewashing Equipment, Wash Solution Temperature 4-501.112(A): Mechanical Warewashing Equipment, Hot Water Sanitization Temperature
IN OUT N/A 4-602.11(A, C) ^P 4-702.11 ^P 4-601.11(A) ^{Pf}	33. <u>Food contact surfaces of equipment and utensils clean</u> 4-602.11(A, C): Equipment Food-contact Surfaces and Utensils-(cleaned and sanitized between uses) 4-702.11: Before Use After Cleaning-(sanitized before use) 4-601.11(A): Equipment, Food-contact Surfaces, Nonfood-contact Surfaces, and Utensils-(clean to sight and touch)
Plumbing	
IN OUT 5-103.11 ^{Pf} 5-103.12 ^{Pf} 5-104.11 ^{Pf} 5-104.12 ^{Pf}	34. <u>Water (hot and cold): adequate pressure, sufficient capacity</u> 5-103.11: Quantity and Availability, Capacity-(water source sufficient capacity to meet peak demands including mobiles and seasonals) 5-103.12: Pressure-(adequate pressure) 5-104.11: Distribution, delivery, and retention, system 5-104.12: Alt.water supply – (when interrupted delivered in approved containers/tanks)
IN OUT 5-101.12 ^P , 5-201.11 ^P 5-202.11(A) ^P 5-202.13 ^P 5-202.14 ^P 5-203.14 ^P 5-205.12 ^P 5-205.14 ^P 5-205.15(A) ^P 5-301.11(A) ^P 5-302.16(A) ^P 5-303.11 ^P 5-304.11 ^P 5-304.14(A) ^P 5-402.11(A) ^P	35. <u>Plumbing/sewage system: designed, approved, installed;</u> <u>Cross-connections prohibited, air gaps, disposal</u> 5-101.12: System Flushing and Disinfection-(water system disinfected after repair, before use) 5-201.11: Materials approved 5-202.11(A): Approved System and Cleanable Fixtures-(installed according to law) 5-202.13: Backflow Prevention, Air Gap-(water supply air gap twice the diameter of H ₂ O line) 5-202.14: Backflow Prevention Device, Design Standard-(backflow properly designed) 5-203.14: Backflow Prevention Device, When Required-(preclude backflow, hose bibb if hose attached or required by law) 5-205.12(A): Prohibiting Cross Connection 5-205.14: Water Reservoir of Fogging Devices, Cleaning 5-205.15(A): System Maintained in Good Repair-(repaired according to law) 5-301.11(A): Materials, Approved-(mobile water tank materials safe) 5-302.16(A)Hose, Construction and Identification-(hoses for conveying water-safe) 5-303.11: Filter, Compressed Air 5-304.11: System Flushing and Disinfection-(tanks pumped, flushed, disinfected) 5-304.14(A): Tank, Pump, and Hoses, Dedication-(FOOD hoses no other purpose) 5-402.11(A): Backflow Prevention-(no direct connection with sewage and food/equipment sinks)

5-402.13 ^P 5-403.11 ^P 5-205.12(B) ^{Pf} 5-205.13 ^{Pf} 5-402.14 ^{Pf}	<u>Plumbing/sewage system: designed, approved, installed:</u> <u>Cross-connections prohibited, air gaps, disposal cont...</u> 5-402.13: Conveying Sewage-(sanitary sewage system, vehicles) 5-403.11: Approved sewage Disposal System-(public or approved on-site system) 5-205.12(B): Prohibiting Cross Connection (identify non-potable H ₂ O piping) 5-205.13: Scheduling Inspection for a Water System Device-(water treatment devices required inspections) 5-402.14: Removing Mobile food Establishment Wastes-(approved waste servicing area)
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Core items- relate to general sanitation & maintenance, equipment design & maintenance, and physical facilities & structures.

Food Temperature Control

3-401.12 3-501.12 3-501.13 3-501.15(B)	36. <u>Approved thaw methods; Active cool containers stored properly</u> 3-401.12: Microwave Cooking (procedures; rotate, standing time) 3-501.12 : Time/temperature control for safety food (TCS), slacking 3-501.13 : Thawing 3-501.15(B): Cooling Methods-(foods properly arranged, uncovered if no contamination)
4-204.112(A-D)	37. <u>Thermometers provided, accurate, conspicuous</u> 4-204.112(A-D): Temperature Measuring Devices-(inside hot and cold holding/storage units; integral or permanently fixed)

Food Identification

3-201.11 (F,G) 3-202.17(B) 3-203.11 3-302.12 3-305.13 3-402.12(B) 3-601.11 3-601.12 3-602.11(A)(B1-B4)(B6-7)(C-D) 3-602.12	38. <u>Food properly labeled, original container, honestly presented</u> 3-201.11 (F,G): Compliance with food Law-(meat and egg safe handling) 3-202.17(B): Shucked Shellfish, Packaging and Identification-(no label, shall be subject to hold order) 3-203.11: Molluscan Shellfish, Original Container-(remain in container until sale or preparation) 3-302.12: Food Storage Containers, Identified with Common Name of Food 3-305.13: Vended TCS food, Original Container 3-402.12(B): Records, creation and retention (supplier letter) 3-601.11: Standards of Identity-(packaged foods comply with 21 CFR, 9 CFR) 3-601.12: Honestly Presented-(foods offered, not mislead, no color wraps; lights, etc.) 3-602.11(A)(B1-B4)(B6-7)(C-D): Food Labels-(packaged in FSE labeled under 21 CFR & 9 CFR, bulk foods for self-serve labeled) 3-602.12: Other Forms of Information-(warnings if required, date labels readable)
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Prevention of Food Contamination

3-202.19 3-301.11(D) 3-302.11(A3-A8)(B) 3-302.15 3-303.12 3-304.13 3-304.17 3-305.11 3-305.12 3-305.14 3-306.12 3-306.14(B) 3-307.11	39. <u>Contamination prevented during food preparation, storage & display; Washing fruits/vegetables</u> 3-202.19: Shellstock, Condition-(clean, alive) 3-301.11(D): Preventing Contamination from Hands(written policy) 3-302.11(A3-A8)(B): Packaged and Unpackaged Food-Separation, Packaging, and Segregation-(protect by clean sanitized equip. covered, cleaned packaging, separate unwashed fruits) 3-302.15: Washing Fruits and Vegetables-(shall be thoroughly washed prior to preparation) 3-303.12: Storage or Display of Food in Contact with Water or Ice-(packaged foods not allowed if entry of water, cans and bottles in draining ice) 3-304.13: Linens and Napkins, use Limitation-(only for lined containers changed after each use) 3-304.17: Refilling Returnables-(proper procedures) 3-305.11: Food Storage-(protected by properly stored, not exposed, 6 inches off floor) 3-305.12: Food Storage Prohibited Areas 3-305.14: Food Preparation-(protected while being prepared) 3-306.12: Condiments, Protection 3-306.14(B): Returned food and Re-Service of Food-(Non-TCS food may be reserved under certain conditions) 3-307.11: Miscellaneous Sources of Contamination
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3-801.11(H) 7-204.12(B)		<u>Contamination prevented during food preparation, storage & display; Washing fruits/vegetables cont...</u> 3-801.11(H): Pasteurized foods, Prohibited Reservices, and Prohibited Food (reserving packaged foods is limited under certain conditions) 7-204.12(B): Chemicals for Washing Fruits and Vegetables-(ozone allowed)
2-303.11 2-304.11 2-402.11	40.	<u>Personnel: clean, jewelry, hair restraints, FH permits</u> 2-303.11: Prohibition-(no jewelry except plain ring) 2-304.11: Clean Condition-(clean clothes) 2-402.11 : Effectiveness-(proper hair restraints)
2-401.11 2-401.12	41.	<u>Eating, drinking, tobacco use; No discharge from eyes, nose, mouth</u> 2-401.11: Eating, Drinking, or Using Tobacco 2-401.12: Discharges from the Eyes, Nose and Mouth
3-304.14 4-101.16 4-901.12	42.	<u>Wiping cloths: properly used and stored; Sponges prohibited</u> 3-304.14: Wiping Cloths, Use Limitation-(proper storage, approved use) 4-101.16: Sponges, Use Limitation-(not allowed on food contact surfaces or equip.) 4-901.12: Wiping Cloths, Air-Drying Locations-(air dry after laundered if no contamination)
Proper Use of Utensils		
3-304.12 4-401.11(A&B) 4-801.11 4-802.11 4-803.11 4-803.12 4-901.11 4-903.11 (A),(B),(D) 4-903.12 4-904.11(B) 4-904.12 4-904.13	43.	<u>In-use utensils proper storage, cleaning frequency; Utensils, equipment & linens: properly stored, dried, handled; Linens clean</u> 3-304.12: In-Use Utensils, Between-Use Storage 4-401.11(A&B): Equipment, Clothes Washers and Dryers, and Storage Cabinets, Contamination Prevention-(proper storage utensils/linens) 4-801.11: Clean Linens-(clean linens separate from soiled) 4-802.11: Specifications-(linens, gloves, wiping clothes laundered) 4-803.11: Storage of Soiled Linens-(clean non-absorbent containers or laundry bags) 4-803.12: Mechanical Washing-(linens, except for wiping cloths must be mechanically laundered) 4-901.11: Equipment and Utensils, Air-drying Required-(utensils, equipment air-dried) 4-903.11 (A),(B),(D): Equipment, Utensils, Linens and Single-Service and Single-Use Articles-(proper storage, air drying/self-draining, 6" from floor) 4-903.12: Prohibition-(equip. utensils, <u>linens</u> prohibited storage) 4-904.11(B): Kitchenware and Tableware-(knives, forks, spoons properly presented) 4-904.12: Soiled and Clean Tableware-(removed to prevent contamination of clean tableware) 4-904.13: Preset Tableware-(protected, removed)
4-502.13 4-502.14 4-903.11 (A),(C) 4-903.12 4-904.11(A),(C)	44.	<u>Single-use, single-service articles: properly stored, used</u> 4-502.13: Single-service and Single-use Articles, use limitation-(not reused) 4-502.14: Shells, Use Limitation-(shells used only once) 4-903.11 (A, C): Equipment, Utensils, Linens and Single-Service and Single-Use Articles-(single use, single serve proper storage, protected) 4-903.12: Prohibition-(<u>single use, single serve</u> prohibited storage) 4-904.11(A),(C): Kitchenware and Tableware-(single use/serve properly presented, dispensed, wrapped)

Utensils, Equipment and Vending	
<p>3-304.15(B,C,D) 3-304.16 4-101.11(B,C,D,E) 4-101.12 4-101.17 4-101.18 4-101.19 4-102.11 (A2, B2) 4-201.11 4-202.12(A2, B) 4-202.13 4-202.14 4-202.15 4-202.16 4-202.17 4-204.12 4-204.13(A-D) 4-204.14 4-204.15 4-204.16 4-204.17 4-204.18 4-204.19 4-204.121 4-204.122 4-204.123 4-205.10 4-402.11 4-402.12 4-501.11 4-501.12 4-501.13 4-902.11 4-902.12</p>	<p>45. <u>Food & non-food contact surfaces cleanable, design</u> 3-304.15(B,C,D): Gloves, Use Limitation-(restrictions on slash and cloth gloves) 3-304.16: Using Clean tableware for Second Portions and Refills-(clean plates used at buffets, signage, except drink cups if properly handled) 4-101.11(B,C,D,E):Characteristics-(durable, sufficient weight, smooth, resistant) 4-101.12: Cast Iron, use Limitation 4-101.17: Wood, Use Limitation 4-101.18: Nonstick coatings, Use Limitation 4-101.19: Nonfood Contact Surfaces 4-102.11 (A2, B2) Characteristics-(single-use/serve clean no transfer of odors, colors, tastes) 4-102.11 (A2, B2) : Equipment and Utensils-(constructed to be durable) 4-202.12(A2, B): CIP Equipment-(self-draining, easily disassembled) 4-202.13: “V” Threads, Use Limitation 4-202.14: Hot Oil Filtering Equipment 4-202.15: Can Openers 4-202.16: Nonfood-Contact Surfaces-(easily cleanable) 4-202.17: Kick Plates, Removable 4-204.12: Equipment openings, Closures and Deflectors 4-204.13(A-D): Dispensing Equipment, Protection of Equipment and Food 4-204.14: Vending Machine, Vending Stage Closure 4-204.15: Bearings and Gear Boxes, leakproof 4-204.16 : Beverage Tubing, Separation-(tubing and cold plates may not contact drink ice) 4-204.17: Ice Units, Separation of Drains 4-204.18: Condenser Unit, Separation 4-204.19: Can Openers on Vending Machines 4-204.121: Vending Machines, Liquid Waste Products 4-204.122 : Case Lot Handling equipment, Moveability 4-204.123: Vending Machine doors and Openings 4-205.10: Food Equipment, Certification and Classification 4-402.11: Fixed Equipment, Spacing or Sealing-(counter mounted; installed for cleaning, sealed to counter, proper spacing, elevated on legs) 4-402.12: Fixed Equipment, Elevation or Sealing-(floor mounted; sealed or elevated) 4-501.11: Good Repair and Proper Adjustment 4-501.12: Cutting Surfaces-(cutting boards) 4-501.13: Microwave Ovens-(meet safety standards) 4-902.11: Food-Contact Surfaces-(lubricants applied) 4-902.12: Equipment-(reassembled no contamination to food contact surfaces)</p>
<p>4-203.13 4-204.113 4-204.114 4-204.118 4-204.119 4-204.120 4-301.12 C,D,E 4-301.13 4-302.13 4-501.14 4-501.15</p>	<p>46. <u>Manual/Mechanical WW facilities: maintained, operated; Pressure gauges, data plates; Use limitation, pre-cleaning</u> 4-203.13 : Pressure Measuring Devices, Mechanical Warewashing Equipment-(proper increments) 4-204.113 : Warewashing Machine, Data Plate Operating Specifications-(data plate accessible, readable, required information) 4-204.114: Warewashing Machines, Internal Baffles 4-204.118: Warewashing Machines, Flow Pressure Device (provided) 4-204.119: Warewashing Sinks and Drainboards, Self-Draining 4-204.120: Equipment compartments, Drainage-(sloped drainage of condensate, drippage) 4-301.12 C,D,E: Manual Warewashing, Sink Compartment Requirements-(alternative where approved, restrictions if 2 compartment, exemptions) 4-301.13: Drainboards 4-302.13: Temperature Measuring Devices, Manual Warewashing 4-501.14: Warewashing Equipment, Cleaning Frequency 4-501.15: Warewashing Machines, Manufacturers’ Operating Instructions-(operated according to instructions)</p>

4-501.16 4-501.18 4-501.113 4-501.115 4-603.12 4-603.13 4-603.14 4-603.15 4-603.16		<u>Manual/Mechanical WW facilities: maintained, operated; Pressure gauges, data plates; Use limitation, pre-cleaning cont...</u> 4-501.16: Warewashing Sinks, Use Limitation-(not used for handwashing) 4-501.18: Warewashing Equipment, Clean Solutions (maintained clean) 4-501.113: Mechanical Warewashing Equipment, Sanitization Pressure 4-501.115: Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers-(detergent-sanitizer same for cleaning and sanitizing) 4-603.12: Pre-cleaning-(food debris scrapped or pre-washed) 4-603.13: Loading of Soiled Items, Warewashing Machines-(proper loading to exposes and allows for draining) 4-603.14: Wet Cleaning-(procedure is effective) 4-603.15: Washing, Procedures for Alternative Manual Warewashing Equipment 4-603.16: Rinsing Procedures
4-601.11(B),(C) 4-602.12 4-602.13	47.	<u>Non-food contact surfaces clean; cleaning frequency</u> 4-601.11(B),(C): Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils-(food contact- free of encrusted grease, dust, dirt accumulations) 4-602.12: Cooking and Baking Equipment-(frequency) 4-602.13: Nonfood Contact Surfaces-(frequency)
Physical Facilities		
5-203.15 5-204.12 5-205.15(B) 5-301.11(B,C) 5-302.11 5-302.12 5-302.13 5-302.14 5-302.15 5-302.16(B-E) 5-303.12 5-303.13 5-304.12 5-304.13 5-304.14 (B) 5-401.11 5-402.11(B,C,D) 5-402.12 5-402.15 5-403.12	48.	<u>Plumbing systems: maintained, backflow devices installed, inspected where required</u> 5-203.15: Backflow Prevention Device, Carbonator 5-204.12: Backflow Prevention Device, Location-(located to be serviced and maintained) 5-205.15(B) System Maintained in Good Repair-(plumbing in good repair-leaks) 5-301.11(B,C): Materials, Approved-(mobile water tanks durable, smooth) 5-302.11: Enclosed System, Sloped to Drain (mobile water tank) 5-302.12: Inspection and Cleaning Port, Protected and Secured 5-302.13: "V" Type Threads, Use Limitation-(only if hose permanently attached) 5-302.14: Tank Vent, Protected 5-302.15: Inlet and Outlet, Sloped to Drain 5-302.16(B-E): Hose, Construction and Identification-(hoses, durable resistant, smooth) 5-303.12: Protective Cover or Device-(water inlet, outlet and hose) 5-303.13: Mobile Food Establishment Tank Inlet 5-304.12: Using a Pump and Hoses, Backflow Prevention-(proper use to prevent backflow) 5-304.13: Protecting Inlet, Outlet, and Hose Fitting 5-304.14 (B): Tank, Pump, and Hoses, Dedication-(if used for food may be used for water if cleaned and sanitized) 5-401.11: Capacity and Drainage-(mobile sewage holding tank properly sized and drained) 5-402.11(B,C,D): Backflow Prevention-(exceptions for floor drains & warewashing) 5-402.12: Grease Trap-(installed to be cleanable) 5-402.15: Flushing a Waste Retention Tank--- mobile 5-403.12: Other Liquid Wastes and Rainwater-(disposed according to law)
5-203.12 5-501.17 6-202.14 6-402.11 6-501.18 6-501.19	49.	<u>Toilet facilities: accessible, proper construction, cleaned; Self closures</u> 5-203.12: Toilets and Urinals-(required) 5-501.17: Toilet Room Receptacle, Covered 6-202.14: Toilet Rooms, Enclosed-(tight-fitting, self-closing door) 6-402.11: Toilet Rooms, Convenience and Accessibility 6-501.18: Cleaning of Plumbing Fixtures 6-501.19: Closing Toilet Room Doors

<p>4-301.14 4-401.11(C) 4-803.13 6-202.112 6-305.11 6-403.11 6-501.110</p>	<p>50. <u>Break/Locker areas: used, provided, maintained; Living areas separated; Laundry facilities</u> 4-301.14: Clothes Washers and Dryers-(required if laundering, except for wiping cloths) 4-401.11(C): Equipment, Clothes Washers and Dryers, and Storage Cabinets, contamination Prevention-(washer/dryer location) 4-803.13: Use of Laundry Facilities-(used only for establishment needs) 6-202.112: Living or Sleeping Quarters, Separation 6-305.11: Designation-(dressing rooms/areas/lockers provided if necessary) 6-403.11: Employee Accommodations, Designated Areas-(break rooms/locker rooms no contamination) 6-501.110: Using Dressing Rooms and Lockers-(shall be used, orderly storage)</p>
<p>5-202.11(B) 5-202.12(B, C, D) 6-301.13 6-301.14 6-501.18</p>	<p>51. <u>Handwash sinks designed, clean, used; Proper signage</u> 5-202.11(B): Approved System and Cleanable Fixture-(hand sinks easily cleanable) 5-202.12(B, C, D): Handwashing Facility, installation(15 seconds if metered, automatic follows manufacturer installation) 6-301.13: Handwashing Aids and Devices, Use Restrictions-(food and mop sinks not for handwashing, not provided with soap and towels) 6-301.14: Handwashing Signage 6-501.18: Cleaning of Plumbing fixtures-(handsinks cleaned as necessary)</p>
<p>6-501.12 6-501.13 6-501.112 6-501.114</p> <p>Cleaning issues</p>	<p>52. <u>Floors, walls, ceilings (premises): clean, free of litter; Removal of pests</u> 6-501.12: Cleaning, Frequency and Restrictions-(often as necessary, least amount of food exposed) 6-501.13: Cleaning Floors, Dustless Method 6-501.112: Removing Dead or Trapped Birds, Insects, Rodents, and other Pests 6-501.114: Maintaining Premises, Unnecessary Items and Litter-(items only necessary to operations, no litter)</p>
<p>6-101.11 6-201.11 6-201.12 6-201.13 6-201.14 6-201.15 6-201.16 6-201.17 6-201.18 6-202.15 6-202.16 6-501.11 6-501.17</p> <p>Construction and repair issues</p>	<p>53. <u>Floors, walls, ceilings (physical facilities): design, maintained, good repair; Outer openings protected</u> 6-101.11: Indoor Areas, Surface Characteristics-(floors, walls, ceilings design, construction, LRV in prep and wash areas) 6-201.11: Floors, Walls and Ceilings-(smooth easily cleanable) 6-201.12: Floors, Walls, and Ceilings, Utility Lines-(exposed lines exposed) 6-201.13: Floor and Wall Junctures, Coved, and Enclosed or Sealed 6-201.14: Floor Carpeting, Restrictions and Installation 6-201.15: Floor Covering, Mats and Duckboards 6-201.16: Wall and Ceiling Coverings and Coatings 6-201.17: Walls and Ceilings, Attachments 6-201.18: Walls and Ceilings, Studs, Joists, and Rafters 6-202.15: Outer Openings, Protected-(tight fitting doors/windows; self-closing; screening) 6-202.16: Exterior Walls and Roofs, Protective barrier (walls and roofs protect from weather and vermin) 6-501.11: Premises, Structures, attachments, and Fixtures-(kept in good repair) 6-501.17: Absorbent Materials on Floors, Use Limitation</p>
<p>4-603.11 5-203.13 6-501.16 6-501.113</p>	<p>54. <u>Service sinks; Maintenance and cleaning tools properly used and stored</u> 4-603.11: Dry Cleaning-(restrictions if used) 5-203.13: Service Sink-(mop sink required, cannot use toilets) 6-501.16: Drying Mops-(position to allow drying) 6-501.113: Storing Maintenance Tools-(stored properly to maintain areas)</p>

<p>6-102.11 6-202.17 6-202.18 6-202.19</p>	<p>55. <u>Outdoor areas: constructed, maintained, clean</u> 6-102.11: Outdoor Areas, Surface Characteristics-(parking lot, driveways, sidewalks etc. constructed to be cleaned, minimize dust and mud) 6-202.17: Outdoor Food Vending Areas, Overhead Protection 6-202.18: Outdoor Servicing Areas, Overhead Protection 6-202.19: Outdoor Walking and Driving Surfaces, Graded to Drain</p>
<p>5-501.11 5-501.12 5-501.13 5-501.14 5-501.15 5-501.16 5-501.18 5-501.19 5-501.110 5-501.111 5-501.112 5-501.113 5-501.114 5-501.115 5-501.116 5-502.11 5-502.12 5-503.11 6-202.110</p>	<p>56. <u>Garbage & refuse: properly disposed, facilities constructed, maintained</u> 5-501.1: Outdoor Storage Surface-(constructed to be durable, sloped to drain) 5-501.12: Outdoor Enclosure-(if used durable) 5-501.13: Receptacles-(durable, rodent resistant, leak-proof) 5-501.14: Receptacles in Vending Machines 5-501.15: Outside Receptacles-(lids, effective cleaning, no accumulations of litter) 5-501.16: Storage Areas, Rooms, and Receptacles, Capacity and Availability-(provided in food areas and toilet rooms) 5-501.18: Cleaning Implements and Supplies (other supplies as needed) 5-501.19: Storage Areas, Redeeming Machines, Receptacles and Waste handling Units, Location 5-501.110: Storing Refuse, Recyclables, and Returnables-(inaccessible to rodents) 5-501.111: Areas, Enclosures, and Receptacles in Good Repair 5-501.112: Outside Storage Prohibitions 5-501.113: Covering Receptacles 5-501.114: Using Drain Plugs 5-501.115: Maintaining Refuse Areas and Enclosures 5-501.116: Cleaning Receptacles 5-502.11: Frequency (removal) 5-502.12: Receptacles or Vehicles (removal method) 5-503.11: Community or Individual Facility (solid waste removal) 6-202.110: Outdoor Refuse Areas, Curbed and Graded to Drain</p>
<p>4-202.18 4-204.11 4-301.14 6-202.11 6-202.12 6-303.11 6-304.11 6-501.14</p>	<p>57. <u>Ventilation: installed, maintained; Lighting: adequate, shielded</u> 4-202.18: Ventilation Hood Systems, Filters (design) 4-204.11: Ventilation Hood Systems, Drip Prevention 4-301.14: Ventilation Hood Systems, Adequacy 6-202.11 : Light Bulbs, Protective Shielding 6-202.12: Heating, Ventilation, Air Conditioning System (systems installed so as to not cause contamination) 6-303.11: Lighting, Intensity 6-304.11: Ventilation, Mechanical (sufficient to remove air odors/particulates) 6-501.14: Cleaning Ventilation Systems, Nuisance and Discharge Prohibition</p>
<p>58.</p>	<p>Other</p>