

Food Code References for Risk Factors/Interventions Specified on Food Establishment Inspection Report

<p><u>Demonstration of Knowledge</u></p> <p>1. 2-101.11 Assignment *</p> <p>2-102.11 Demonstration *</p> <p>2-103.11 Person-In-Charge Duties</p> <p><u>Employee Health</u></p> <p>2. 2-201.11 Responsibility of PIC *</p> <p>3. 2-201.12 Exclusions & Restrictions *</p> <p>2-201.13 Removal of Exclusions& Restrictions</p> <p>2-201.14 Responsibility of Food Employee *</p> <p>2-201.15 Reporting by PIC *</p> <p><u>Good Hygienic Practices</u></p> <p>4. 2-401.11 Eating, Drinking, or Using Tobacco *</p> <p>3-301.12 Preventing Contamination when Tasting *</p> <p>5. 2-401.12 Discharges from the Eyes, Nose, and Mouth *</p> <p><u>Control of Hands as a Vehicle of Contamination</u></p> <p>6. 2-301.11 Clean condition *</p> <p>2-301.12 Cleaning Procedure *</p> <p>2-301.14 When to Wash *</p> <p>2-301.15 Where to Wash</p> <p>2-301.16 Hand Sanitizers</p> <p>7. 3-301.11 Preventing Contamination from Hands *</p> <p>8. 5-203.11 Handwashing Facilities (nos./capacities) *</p> <p>5-204.11 Handwashing Facilities (loc./placement) *</p> <p>5-205.11 Using a Handwashing Facility</p> <p>6-301.11 Handwashing Cleanser, Availability</p> <p>6-301.12 Hand Drying Provision</p> <p>6-301.13 Handwashing Aids & Devices, Use Restrictions</p> <p>6-301.14 Handwashing Signage</p> <p>6-501.18 Maintaining & Using Handwashing Facilities</p> <p><u>Approved Source</u></p> <p>9. 3-201.11 Compliance with Food Law *</p> <p>3-201.12 Food in Hermetically Sealed Container *</p> <p>3-201.13 Fluid Milk & Milk Products *</p> <p>3-201.14 Fish *</p> <p>3-201.15 Molluscan Shellfish *</p> <p>3-201.16 Wild Mushrooms *</p> <p>3-201.17 Game Animals *</p> <p>3-202.13 Shell Eggs *</p> <p>3-202.14 Eggs & Milk Products, Pasteurized *</p> <p>3-202.110 Prepackaged Juice-Treated</p> <p>5-101.13 Bottled Drinking Water *</p> <p>10. 3-202.11 Temperature *</p> <p>11. 3-101.11 Safe, Unadulterated, & Honestly Presented *</p> <p>3-202.15 Package Integrity *</p> <p>12. 3-202.18 Shellstock Identification *</p> <p>3-203.12 Shellstock, Maintaining Identification *</p> <p>3-402.11 Parasite Destruction *</p> <p>3-402.12 Records, Creation, & Retention</p> <p><u>Protection from Contamination</u></p> <p>13. 3-302.11 Separation, Packaging, & Segregation *</p> <p>3-304.11 Food Contact with Equipment & Utensils *</p> <p>3-306.13A Consumer Self Service Operations *</p>	<p><u>Protection from Contamination</u></p> <p>14. 4-501.111 Manual Warewashing, Hot Water Sanitization *</p> <p>4-501.112 Mechanical Warewashing, Hot Water Sanitization</p> <p>4-501.113 Mechanical Warewashing, Sanitization Pressure</p> <p>4-501.114 Chemical Sanitization-Temp, pH, Concentration, Hardness *</p> <p>4-501.115 Manual Warewashing Eq, Detergent Sanitizers</p> <p>4-601.11A Food Contact Clean to Sight and Touch *</p> <p>4-602.11 Eq. & Food-Contact-Cleaning Frequency *</p> <p>4-602.12 Cooking & Baking Equipment</p> <p>4-702.11 Before Use After Cleaning *</p> <p>4-703.11 Hot Water and Chemical *</p> <p>15. 3-306.14 Returned Food & Reservice of Food *</p> <p>3-701.11 Discarding/Reconditioning *</p> <p><u>Potentially Hazardous Food Time/Temperature</u></p> <p>16. 3-401.11 Cooking Raw Animal Foods *</p> <p>3-401.12 Microwave Cooking *</p> <p>17. 3-403.11 Reheating for Hot Holding *</p> <p>18. 3-501.14 Cooling *</p> <p>19. 3-501.16 Hot Holding *</p> <p>20. 3-501.16 Cold Holding *</p> <p>21. 3-501.17 RTE PHF, Date Marking *</p> <p>3-501.18 RTE PHF, Disposition *</p> <p>22. 3-501.19 Time as a Public Health Control *</p> <p><u>Consumer Advisory</u></p> <p>23. 3-603.11 Consumer Advisory for Raw or Undercooked Food *</p> <p><u>Highly Susceptible Populations</u></p> <p>24. 3-801.11 Pasteurized Foods & Prohibited Food *</p> <p><u>Chemical</u></p> <p>25. 3-202.12 Approved Additives *</p> <p>3-302.14 Protection from Unapproved Additives *</p> <p>26. 7-101.11 Identifying Information*</p> <p>7-102.11 Common Name, Working Containers *</p> <p>7-201.11 Separation, Storage *</p> <p>7-202.11 Restriction *</p> <p>7-202.12 Conditions of use *</p> <p>7-203.11 Poisonous or Toxic Material Containers *</p> <p>7-204.11 Sanitizers, Criteria *</p> <p>7-204.12 Chemicals for Washing Fruits & Vegetables *</p> <p>7-204.13 Boiler Water Additives *</p> <p>7-204.14 Drying Agents *</p> <p>7-205.11 Incidental Food Contact, Criteria*</p> <p>7-206.11 Restricted Use Pesticides *</p> <p>7-206.12 Rodent Bait Stations *</p> <p>7-206.13 Tacking Powders, Pest Control & Monitoring *</p> <p>7-207.11 Restriction & Storage; medicines *</p> <p>7-207.12 Refrigerated Medicines, Storage *</p> <p>7-208.11 Storage-First Aid Supplies *</p> <p>7-209.11 Storage-Personal Care Items</p> <p>7-301.11 Separation for Retail Sale *</p> <p><u>Conformance with Approved Procedures</u></p> <p>27. 8-103.12 Compliance with Variance and HACCP Plan *</p> <p>3-502.11 Variance Requirement *</p> <p>3-502.12 Reduced Oxygen Packaging, Criteria *</p> <p>3-404.11 Treating Juice</p>
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Internal Cooking Temperature Specifications

145°F for 15 seconds:	<ul style="list-style-type: none"> • Raw shell eggs cooked for immediate service • Fish, except as listed below • Meat, except as listed below 	<ul style="list-style-type: none"> ▪ Pork, except as listed below ▪ Commercially raised game animals, rabbits
155°F for 15 seconds:	<ul style="list-style-type: none"> ▪ Ratites (Ostrich, Rhea and Emu) ▪ Injected meats 	<ul style="list-style-type: none"> ▪ Comminuted meat, fish, or commercially raised game animals
165°F for 15 seconds:	<ul style="list-style-type: none"> ▪ Wild game animals ▪ Poultry 	<ul style="list-style-type: none"> ▪ Stuffed fish, meat, pork, pasta, ratites and poultry ▪ Stuffing containing fish, meat and poultry
Roasts: Refer to cooking chart in the U.S. Food Code		

Asterisk (*) items are listed as critical items in the Food Code.