


Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category:		Food Establishment Inspection Report		Page 1 of ____	
Establishment type: Permanent Temporary Mobile Other _____			Date: _____		
Establishment _____					
Address _____					
Town/City _____					
Permit Holder _____					
			Time In _____ AM/PM Time Out _____ AM/PM		
			LHD _____		
			Purpose of Inspection: Routine Pre-op		
			Reinspection Other		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
<small>Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.</small>					
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed					
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation					
IN	OUT	N/A	N/O		
Supervision					
1	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
2	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Certified Food Protection Manager for Classes 2, 3, & 4	C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Employee Health					
3	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
4	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper use of restriction and exclusion	P <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
5	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Written procedures for responding to vomiting and diarrheal events	Pf <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Good Hygienic Practices					
6	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper eating, tasting, drinking, or tobacco products use	P/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
7	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No discharge from eyes, nose, and mouth	C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Preventing Contamination by Hands					
8	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hands clean and properly washed	P/Pf <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
9	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Adequate handwashing sinks, properly supplied/accessible	Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Approved Source					
11	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food obtained from approved source	P/Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
12	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food received at proper temperature	P/Pf <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
13	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food in good condition, safe, and unadulterated	P/Pf <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
14	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
GOOD RETAIL PRACTICES					
<small>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</small>					
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation					
OUT	N/A	N/O			
Safe Food and Water					
30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized eggs used where required	P <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
31	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Water and ice from approved source	P/Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
32	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Variance obtained for specialized processing methods	Pf <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Food Temperature Control					
33	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control	Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
34	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Plant food properly cooked for hot holding	Pf <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
35	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Approved thawing methods used	Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
36	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Thermometers provided and accurate	Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Food Identification					
37	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food properly labeled; original container	Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Prevention of Food Contamination					
38	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Insects, rodents, and animals not present	Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
39	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Contamination prevented during food preparation, storage & display	P/Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
40	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Personal cleanliness	Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
41	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wiping cloths: properly used and stored	C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
42	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Washing fruits and vegetables	P/Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Permit Holder shall notify customers that a copy of the most recent inspection report is available.					
Person in Charge (Signature) _____			Date _____		
Person in Charge (Printed) _____					
Inspector (Signature) _____			Date _____		
Inspector (Printed) _____					
Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.					
Protection from Contamination					
15	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food separated and protected	P/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned & sanitized	P/Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food	P <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Time/Temperature Control for Safety					
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures	P/Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding	P <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperatures	P <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures	P <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures	P <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition	P/Pf <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records	P/Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Consumer Advisory					
25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Consumer advisory provided: raw/undercooked food	Pf <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Highly Susceptible Population					
26	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered	P/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Food/Color Additives and Toxic Substances					
27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food additives: approved and properly used	P <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored & used	P/Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Conformance with Approved Procedures					
29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Proper Use of Utensils					
43	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	In-use utensils: properly stored	C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
44	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
45	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Single-use/single-service articles: properly stored & used	P/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
46	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Gloves used properly	C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Utensils and Equipment					
47	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
48	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
49	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Non-food contact surfaces clean	C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Physical Facilities					
50	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hot and cold water available; adequate pressure	Pf <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
51	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Plumbing installed; proper backflow devices	P/Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
52	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Sewage and waste water properly disposed	P/Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
53	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toilet facilities: properly constructed, supplied, & clean	Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
54	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Garbage and refuse properly disposed; facilities maintained	C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
55	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Physical facilities installed, maintained, and clean	P/Pf/C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
56	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Adequate ventilation and lighting; designated areas used	C <input type="radio"/> COS <input type="radio"/> R <input type="radio"/>
Natural rubber latex gloves not used per CGS §19a-36f					
Violations documented					
Priority Item Violations			Date corrections due		#
Priority Foundation Item Violations					
Core Item Violations					
Risk Factor/Public Health Intervention Violations					
Repeat Risk Factor/Public Health Intervention Violations					
Good Retail Practices Violations					
Requires Reinspection - check box if you intend to reinspect					

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Inspection Report Continuation Sheet

Date _____

Establishment _____ Town _____

[illegible][illegible]

Date _____

Date _____

Inspection Form Reference Documents
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Supervision	
1	Person/ Alternate Person in Charge Present, Demonstrates Knowledge, and Performs Duties ^{Pf}
2-101.11; CGS 19a-36h-4(a),(c)	Assignment: Person in Charge Present ^{Pf}
2-102.11 (A),(B) & (C)(1),(4)-(16); CGS 19a-36h-4(c)(1)	Demonstration: PIC in Class 1 Demonstrates Knowledge; In Class 2,3,&4 is CFPM ^{Pf}
2-103.11 (A)-(Q)	Person-In-Charge Duties ^{Pf}
CGS 19a-36h-4(c)	Alternate Person in Charge in Class 2, 3, & 4 Establishments ^{Pf}
2	Certified Food Protection Manager for Classes 2,3,&4
2-102.12(a)	Certified Food Protection Manager in Class 2, 3, & 4 Establishments ^C
Employee Health/Responding to Contamination Events	
3	Management, Food Employee & Conditional Employee: Knowledge Responsibilities and Reporting ^{P Pf}
2-102.11 (C)(2),(3),(17)	Demonstration ^{Pf}
2-103.11 (O)	Person In Charge, Duties ^{Pf}
2-201.11 (A)-(C), (E)	Responsibility of PIC/Permit Holder/Conditional Employees ^{P Pf}
2-201.11 (A)	Reportable Symptoms ^P
2-201.11 (B)	PIC Notify Regulatory Authority ^{Pf}
2-201.11 (C)	Prohibit Conditional Employee ^P
2-201.11 (E)	Employee Report to the PIC ^{Pf}
4	Proper Use of Restriction and Exclusion ^P
2-201.11 (D),(F)	Responsibility of PIC/Permit Holder/ Conditional Employees-Responsibility of PIC to Exclude/Restrict ^P
2-201.12	Exclusions & Restrictions ^P
2-201.13	Removal, Adjustment or Retention of Exclusions & Restrictions ^P
5	Written Procedures for Responding to Vomiting & Diarrheal Events ^{Pf}
2-501.11	Written Procedures: Clean-up of Vomiting & Diarrheal Events ^{Pf}
Good Hygienic Practices	
6	Proper Eating, Tasting, Drinking, or Tobacco Products Use ^{P C}
2-401.11	Eating, Drinking, or Using Tobacco Products ^C
3-301.12	Preventing Contamination when Tasting ^P
7	No Discharge From Eyes, Nose, and Mouth ^C
2-401.12	No Discharges from the Eyes, Nose, Mouth ^C
Preventing Contamination by Hands	
8	Hands Clean and Properly Washed ^{P Pf}
2-301.11	Clean Condition, Hands/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 Food or a Pre-Approved Alternative Procedure Properly Allowed ^{P Pf C}
3-301.11	No Bare Hand Contact with RTE Food ^{P Pf C}
3-301.11(B)	No BHC with RTE Food, Suitable Utensil Used ^P
3-301.11(C)	Minimize BHC with non-RTE Food ^{Pf}
3-301.11(D)	BHC with RTE Food Added as Ingredient to be Cooked ^C
3-801.11(D)	Pasteurized Foods, Prohibited Re-Service, & Prohibited Foods ^P
10	Adequate Handwashing Sinks, Properly Supplied/Accessible ^{Pf C}
5-202.12	Adequate Handwashing Sinks, Properly Supplied, Installed ^{Pf C}
5-202.12(A)	Water at Handwashing Sinks ≥85°F. ^{Pf}

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10	Adequate Handwashing Sinks, Properly Supplied/Accessible^{Pf C}
5-202.12(B)-(D)	No Steam Mixing Valves; water flow ≥ 15 secs. ^C
5-203.11	Handwashing Sinks-Numbers & Capacities ^{Pf}
5-204.11	Handwashing Sinks-Location & Placement ^{Pf}
5-205.11	Using a Handwashing Sink, Operation & Maintenance ^{Pf}
6-301.11	Handwashing Cleanser, Availability ^{Pf}
6-301.12	Hand Drying Provision ^{Pf}
6-301.13	Handwashing Aids & Devices, Use Restrictions ^C
6-301.14	Handwashing Signage ^C
Approved Source	
11	Food Obtained from Sources that Comply with Law^{P Pf C}
3-201.11	Compliance with Food Law ^{P Pf C}
3-201.11(A)	Food From Approved Source ^P
3-201.11(B)	Food From Private Home Cannot be Used in a Food Establishment ^P
3-201.11(C)	Packaged Food Labeled As Required ^{Pf}
3-201.11(E)	Whole Muscle Intact Steaks:
3-201.11(E)(1)	Packaged as Intact Whole Muscle, Intact Beef Upon Request ^{Pf}
3-201.11(E)(2)	Deemed Acceptable Based on Evidence ^{Pf}
3-201.11(E)(3)(a)	Labeled Meat Cut in Food Establishment ^P
3-201.11(E)(3)(b)	Prepared so they Remain Intact ^{Pf}
3-201.11(F)	Meat/Poultry Have Safe Handling Instructions ^C
3-201.11(G)	Untreated Eggs Have Safe Handling Instructions ^C
3-201.12	Food in Hermetically Sealed Container From Regulated Processor ^P
3-201.13	Fluid Milk & Milk Products - Grade A Standards ^P
3-201.14	Fish - Commercially/Legally Caught/Harvested ^P
3-201.15	Molluscan Shellfish From Approved Source ^P
3-201.16	Wild Mushrooms Not Offered Unless Food Establishment Approved ^P
3-201.17	Game Animals ^{P C}
3-201.17(A)	Raised and Received for Service as Required ^P
3-201.17(B)	Not a Game Animal Listed as Endangered ^C
3-202.13	Eggs - Clean & Sound, Meet USDA Standards ^P
3-202.14	Eggs & Milk Products, Pasteurized ^P
3-202.110	Juice Treated-Commercially Processed ^{P Pf}
3-202.110(A)	From Processor with HACCP System ^{Pf}
3-202.110(B)	Pasteurized or Treated for 5 log Reduction ^P
5-101.13	Bottled Drinking Water From Approved Source ^P
12	Food Received at Proper Temperature^{P Pf}
3-202.11	Food Received at Proper Temperature ^{P Pf}
3-202.11(A)	TCS food $\leq 41^{\circ}\text{F}$. When Received ^P
3-202.11(C)	Raw Eggs Received at $\leq 45^{\circ}\text{F}$. (Ambient) ^P
3-202.11(D)	TCS food Received Hot at $\geq 135^{\circ}\text{F}$. ^P
3-202.11(E)	Frozen Food Received Frozen ^{Pf}
3-202.11(F)	TCS Food Received Free From Temp Abuse ^{Pf}
13	Food In Good Condition, Safe, and Unadulterated^{P Pf}
3-101.11	Good Condition, Safe, and Unadulterated, & Honestly Presented ^P
3-202.15	Package Integrity ^{Pf}

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14	Required Records Available: Molluscan Shellfish Identification, Parasite Destruction^{P PFC}
3-202.18	Molluscan Shellfish, Packaging and Identification ^{PF, C}
3-202.18(A)	Molluscan Shellfish Tags Complete and Accurate ^{Pf}
3-202.18(B)	Two Tag Harvester or Dealer System Used ^C
3-202.18(C); 19a-36h-6(a)&(b)(3)	Molluscan Shellfish w/o Tags or Complete Tags Subject to Hold Order ^C
3-203.12	Molluscan Shellfish, Maintaining Identification ^{Pf}
3-402.11	Parasite Destruction of Raw/Partially Cooked Fish ^P
3-402.12	Parasite Destruction Records, Creation & Retention - 90 days ^{Pf}
Protection from Contamination	
15	Food Separated and Protected^{P C}
3-302.11	Packaged and Unpackaged Food-Separation, Packaging, and Segregation ^{P C}
3-302.11(A)(1)(2)	Raw Animal Foods Separated from Other Raw Animal Food and RTE Food, Raw Animal Food Separated by Type ^P
3-302.11(A)(3)-(8)	Protect by Cleaning/Sanitizing Equipment & Utensils, Storing Food in Packages/Covered Containers, Cleaning Hermetically Sealed Containers Before Opening, Store Food Not Fit for Consumption as Specified, Separate Unwashed Produce from RTE Food ^C
3-304.11	Food Shall Only Contact Surfaces of Clean Equipment, Utensils, & Linens as Specified ^P
3-304.15(A)	Gloves, Use Limitation- One Task Only & Discarded ^P
3-306.13(A)	Raw Unpackaged Animal Food Not Offered at Consumer Self Service Operations ^P
16	Food Contact Surfaces Cleaned and Sanitized^{P PFC}
4-501.111	Manual Warewashing Equipment, Hot Water Sanitization Temperatures ^P
4-501.112	Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures ^{Pf}
4-501.113	Mechanical Warewashing Equipment, Sanitization Pressure ^C
4-501.114	Manual & Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration/Hardness ^{P Pf}
4-501.114(A)	Chlorine Solution as Required ^P
4-501.114(B)	Iodine Solution as Required ^P
4-501.114(C)	Quaternary Ammonia Solution as Required ^P
4-501.114(D)	Other Solution Approved & Achieves Sanitization ^P
4-501.114(E)	Other Solution Used According to EPA Label ^P
4-501.114(F)(1)	Onsite Sanitizer Generator Complies w. FIFRA ^P
4-501.114(F)(2)	Onsite Sanitizer Generator Complies w. 40CFR ^P
4-501.114(F)(3)	Onsite Sanitizer Generator Displays EPA Facility # ^{Pf}
4-501.114(F)(4)	Onsite Sanitizer Generator Operated & Maintained ^{Pf}
4-501.115	Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers ^C
4-601.11 (A)	Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, & Utensils ^{Pf}
4-602.11	Equipment Food-Contact Surfaces and Utensils-Frequency ^{P C}
4-602.11(A),(C)	Food Contact Surfaces/Utensils Cleaned as Required ^P
4-602.11(E)	Non-TCS Food Contact Surface Cleaned as Required ^C
4-602.12	Cooking & Baking Equipment ^C
4-702.11	Before, Use After Cleaning ^P
4-703.11	Hot Water & Chemical Methods ^P
17	Proper Disposition of Returned, Previously Served, Reconditioned, and Unsafe Food^P
3-306.14	Returned Food & Re-Service of Food ^P
3-701.11	Discarding/Reconditioning Unsafe Food ^P
Time/Temperature Control for Safety	
18	Proper Cooking Time and Temperatures^{P PFC}
3-401.11	Raw Animal Foods-Cooking ^{P Pf}
3-401.11(A)	Raw Animal Foods Cooked to Required Temp For Specified time ^P
3-401.11(B)(1)	Whole Meat Roasts Cooked to Required Temp For Specified Time ^P
3-401.11(B)(2)	Ovens Used to Cook Roasts Comply with Temp Chart ^{Pf}

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18	Proper Cooking Time and Temperatures^{P Pf C}
3-401.11(D)(2)	Raw Animal Food for Consumer Selection From Children's Menu Does Not Contain Comminuted Meat ^{Pf}
3-401.12	Microwave Cooking ^{P C}
3-401.12(A),(B),(D)	Raw Animal Foods: Rotated, Covered, Let Stand for 2 Minutes ^C
3-401.12(C)	Heated to $\geq 165^{\circ}\text{F.}$ ^P
3-401.14	Non-Continuous Cooking of Raw Animal Foods ^{P Pf}
3-401.14(A)-(E)	Cooked, Cooled, and Held as Specified ^P
3-401.14(F)	Prepared and Stored as Specified ^{Pf}
3-401.15	Manufacturer Cooking Instructions ^p
19	Proper Reheating Procedures for Hot Holding^P
3-403.11	Reheating for Hot Holding - to 165°F. or 135°F. as Allowed ^P
20	Proper Cooling Time and Temperatures^P
3-501.14	Cooling - Time & Temperatures as Required; Eggs in Refrigerated Equipment with 45°F. Ambient Temperature ^P
21	Proper Hot Holding Temperatures^P
3-501.16 (A)(1)	TCS Food Held Hot $\geq 135^{\circ}\text{F.}$ ^P
22	Proper Cold Holding Temperatures
3-501.16 (A)(2) & (B)	TCS Food Held Cold $\leq 41^{\circ}\text{F.}$ Except Eggs – Hold at Ambient Air $\leq 45^{\circ}\text{F.}$ ^P
23	Proper Date Marking and Disposition^{P Pf}
3-501.17	RTE TCS, Date Marking ^{Pf}
3-501.18	RTE TCS, Disposition ^P
24	Time as a Public Health Control: Procedures and Records^{P Pf C}
3-501.19(A)(1)	Written Procedures Prepared in Advance & Available to LHD ^{Pf}
3-501.19(B)(1)	Time as PHC Up to 4 Hours: Food Has Initial Temp of $\leq 41^{\circ}\text{F.}$ or $\geq 135^{\circ}\text{F.}$ When Removed Temp Control ^P
3-501.19(B)(3)	Time as PHC Up to 4 Hours: Food Marked to Indicate 4 Hours from Temp Control ^{Pf}
3-501.19(B)(4)	Food Cooked & Served Within 4 Hours from Time When Removed from Temp Control ^P
3-501.19(B)(5)	Food In Unmarked Containers or After 4-Hour Limit is Discarded ^P
3-501.19(C)(1)	Time as PHC for Up to 6 Hours: Food Has Temp of $\leq 41^{\circ}\text{F.}$ When Removed from Temp Control & Does Not Exceed 70°F. Within a Maximum of 6 Hours ^P
3-501.19(C)(2)	Food is Monitored So Does Not Exceed 70°F. in 6 Hours ^{Pf}
3-501.19(C)(3)	Food is Marked to Indicate Time When Removed from Cold Holding & Time at 6 Hours After Removed from Temp Control ^{Pf}
3-501.19(C)(4)	Food is Discarded if Temp $> 70^{\circ}\text{F.}$ or > 6 Hours When Removed from Cold Holding ^P
3-501.19(C)(5)	Food In Unmarked Containers or After 6-Hour Limit is Discarded ^P
3-501.19(D)	Time as a PCH May Not be Used for Eggs in an Establishment Serving a Highly Susceptible Population ^C
Consumer Advisory	
25	Consumer Advisory Provided: Raw/Undercooked Food^{Pf}
3-603.11	Consumer Advisory Provided for Food that Is Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens ^{Pf}
Highly Susceptible Populations	
26	Pasteurized Foods Used; Prohibited Foods Not Offered^{P C}
3-801.11 (A)(1)	A HSP, with Regard to Unpasteurized Juice, Includes Children Age 9 if In a Setting that Provides Custodial Care. ^C
3-801.11 (A)(2)	Prepackaged Juice or beverage containing juice with a Warning Label on the Premises that Has Not Been Processed to Reduce/Eliminate Pathogens May Not Be Served or Offered for Sale in an Establishment Serving a Highly Susceptible Population ^P
3-801.11 (A)(3)	Unpackaged juice that is prepared on the premises for service or sale in a READY-TO-EAT form shall be processed under a HACCP PLAN that contains information specified under §8-201.14 (C) - E and as specified in 21 CFR Part 120 ^P
3-801.11 (B)	Pasteurized Eggs Substituted for Raw Eggs in Caesar Salad, Hollandaise or Béarnaise Sauce, Mayonnaise, Meringue, Eggnog, Ice Cream and Egg Fortified Beverages. ^P
3-801.11 (C)	Raw or Partially Cooked Animal Food or Raw Sprouts May Not Be Served or Offered for Sale in an Establishment Serving a Highly Susceptible Population ^P
3-801.11 (E)	Time Only as a Public Health Control May Not be Used for Raw Eggs ^P
3-801.11 (G)	Reservice of NonTCS Food Allowed if From Closed Long Neck Bottle or Sealed Original Package ^C

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Food Color Additives and Toxic Substances	
27	Food Additives: Approved and Properly Used^P
3-202.12	Only Approved Additives in Allowed Amounts Used ^P
3-302.14	Food Protected from Unapproved Additives and Excessive Levels ^P
28	Toxic Substances Properly Identified, Store and Used^{P Pf C}
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 & Use ^{Pf}
7-202.12	Conditions of Use (Poisons/Toxic Material) ^{P Pf C}
7-202.12(A)(1)	Used According to Law and Code ^C
7-202.12(A)(2)	Label Includes Manufacturer's Use Directions & States for Use in Food Establishments ^P
7-202.12(A)(3)	Used According to Conditions of Certification for Pest Control Materials ^P
7-202.12(A)(4)	Other Conditions Established by the LHD ^C
7-202.12(B)	Applied As Required ^C
7-202.12(C)	Restricted Use Pesticide Applied by Certified Applicator as Required ^{Pf}
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 & Vegetables, Criteria ^P
7-204.13	Boiler Water Additives, Criteria ^P
7-204.14	Drying Additives, Criteria ^P
7-205.11	Incidental Food Contact, Criteria ^P
7-206.11	Restricted Use Pesticides, Criteria ^P
7-206.12	Rodent Bait Stations ^P
7-206.13	Tracking Powders, Pest Control & Monitoring ^{P C}
7-206.13(A)	Toxic Tracking Powders May Not Be Used ^P
7-206.13(B)	Nontoxic Tracking Powders May Not Contaminate Food, Food Contact Surfaces, Equipment, Linens ^C
7-207.11	Restriction & Storage-Medicines ^{P Pf}
7-207.11(A)	Only Meds Necessary for Health of Employees May Be Stored ^{Pf}
7-207.11(B)	Employee Medicines Labeled and Located to Prevent Contamination of Food, Food Contact Surfaces, Equipment, Linens ^P
7-207.12	Refrigerated Medicines, Storage ^P
7-208.11	Storage-First Aid Supplies ^{P Pf}
7-208.11(A)	Labeled as specified under § 7-701.11 ^{Pf}
7-208.11(B)	Stored to Prevent Contamination of Food, Food Contact Surfaces, Equipment, Linens ^P
7-209.11	Storage-Other Personal Care Items - in Lockers or Other Suitable Facilities ^C
7-301.11	Separation of Toxic Materials to Prevent Contamination-Storage & Display, Stock & Retail Sale ^P
Conformance with Approved Procedures	
29	Compliance with Variance/Specialized Process/ROP/HACCP^{P Pf C}
3-404.11	Treating Juice ^{P Pf}
3-404.11(A)	Juice Treated Under a HACCP Plan as Specified in §8-201.14 for 5 log Reduction ^P
3-404.11(B)	If Not Treated, Labeled as Specified under §3-602.11 and the Required Warning Label ^{Pf}
3-502.11	Variance Obtained prior to: Smoking for Preservation, Curing, Using Additives to Preserve/Make TCS, ROP Except as Allowed in §3-502.12 Without a Variance, Custom Processing Animals for Personal Use, Sprouting Seeds/Beans, or Other Method ^{Pf}
3-502.12	Reduced Oxygen Packaging, Criteria ^{P Pf}
3-502.12(A)	ROP w/o Variance Controls for <i>Clostridium botulinum</i> & LM ^P
3-502.12(B)(1)-(3)	HACCP Plan Implemented With Required Information ^{Pf}
3-502.12(B)(4)	Shelf Life Limited to No More Than 30 Days Except Time Package is Frozen, or Original 'Sell By' or 'Use By' Date Whichever Occurs First ^P
3-502.12(B)(5)(a)-(c)	Includes Operational Procedures As Specified ^{Pf}

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29	Compliance with Variance/Specialized Process/ROP/HACCP ^{P Pf C}
3-502.12(B)(6)	Describes the Training Program That Ensures Responsible Person Understands Concepts, Equipment, Facilities, and Specified Procedures in §8-201.14(C) & (D) ^{Pf}
3-502.12(B)(7)	HACCP Plan Provided to the Regulatory Authority Prior to Implementation ^C
4-204.110(B)	Variance for Molluscan Shellfish Tanks Used to Store/Display Shellfish for Consumption ^{Pf}
8-103.12	Conformance with Approved Procedures ^{P Pf}
8-103.12(A)	Permit Holder Complies with Approved HACCP Plans and Procedures ^P
8-103.12(B)	Required Records Maintained & Provided to Regulatory Authority Upon Request, ^{Pf}
8-201.13	HACCP Plan Submitted for Approval When Required ^C
8-201.14	HACCP Plan with Required Information ^{Pf}

Safe Food and Water	
30	Pasteurized Eggs Used Where Required ^P
3-302.13	Pasteurized Eggs Substituted for Raw Eggs for Certain Recipes ^P
31	Water and Ice From Approved Source ^{P Pf C}
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 on File ^C
5-104.12	Alternative Water Supply (mobile, temporary event, & temporary interruption) ^{Pf}
32	Variance Obtained for Specialized Processing Methods ^{Pf}
8-103.11	Documentation of Proposed Variance and Justification ^{Pf}
Food Temperature Control	
33	Proper Cooling Methods Used; Adequate Equipment for Temperature Control ^{Pf C}
3-501.11	Frozen Food ^C
3-501.15(A)	Cooling Methods (1-7) ^{Pf}
3-501.15(B)	Food Containers Arranged and Covered ^C
4-301.11	Cooling, Heating, and Hot Holding Capacities-Equipment ^{Pf}
34	Plant Food Properly Cooked for Hot Holding ^{Pf}
3-401.13	Plant Food Properly Cooked for Hot Holding ^{Pf}
35	Approved Thawing Method Used ^C
3-501.12	TCS Food, Slacking ^C
3-501.13	Thawing ^C
36	Thermometers Provided & Accurate ^{Pf C}
4-203.11	Temperature Measuring Devices (TMD), Food-Accuracy ^{Pf}
4-203.12	TMDs, Ambient Air and Water-Accuracy ^{Pf}
4-204-112	Temperature Measuring Devices ^{Pf C}
4-204-112(A),(B),(D)	TMD Provided, Location, Easily Readable in each Refrigeration/Hot Food Unit ^C
4-204.112(E)	Food and Warewashing TMD, Numerical Scale, Printed Record/Digital Readout as Specified ^{Pf}
4-302.12	TMD, Provided, Accessible, Suitable Probe ^{Pf}
4-502.11(B)	TMD, Food - Calibrated ^{Pf}
Food Identification	
37	Food Properly Labeled; Original Container ^{Pf C}
3-203.11	Molluscan Shellfish, Original Container ^C
3-302.12	Food Storage Containers Identified with Common Name of Food ^C
3-601.11	Standards of Identity ^C
3-601.12	Honestly Presented ^C
3-602.11	Food Labels ^{Pf C}
3-602.11(A),(B)(1)-(4)	Packaged in a FE, Labeled as Specified, Label Information as Specified, Color Additives ^C
3-602.11(B)(5)	Name of Each Major Food Allergen Unless Part of Common or Usual Name ^{Pf}
3.602.11(B)(6)(7)	Nutrition Labeling, Salmon Color Additives- Labeled as Specified ^C
3.602.11(C)	Bulk Food, Consumer Self Dispensing, Labeled as Specified ^C
3-602.12	Other Forms of Information - Warnings if Required, Dates Not Altered, ^C

Prevention of Food Contamination	
38	Insects, Rodents, & Animals Not Present^{Pf C}
2-403.11	Handling/Caring for Animals Prohibited ^{Pf}
6-202.13	Insect Control Devices, Design and Installation ^C
6-202.15	Outer Openings, Protected Except as Specified ^C
6-202.16	Exterior Walls and Roofs, Protective Barrier ^C
6-501.111	Controlling Pests ^{Pf C}
6-501.111(A),(B)	Incoming Shipment of Food/Supplies Inspected, Premises Inspected ^C
6-501.111(C)	Trapping Devices or Other Methods of Pest Control as Required ^{Pf}
6-501.111(D)	Eliminate Harborage Conditions ^C
6-501.112	Removing Dead or Trapped Birds, Insects, Rodents and other Pest as Specified ^C
6-501.115	Prohibiting Animals, Live Animals, Not Allowed on Premises, Except as Specified ^{Pf}
39	Contamination Prevented During Food Preparation, Storage, & Display^{P Pf C}
3-202.17	Shellstock, Condition ^C
3-303.11	Ice Used as Exterior Coolant, Prohibited as Ingredient ^P
3-303.12	Storage/Display of Food in Contact with Water/Ice ^C
3-304.13	Linens and Napkins, Use Limitations ^C
3-305.11	Food Storage, Location, Except as Specified ^C
3-305.12	Food Storage, Prohibited Areas ^{Pf, C}
3-305.12 (B)	Food stored in bathrooms ^{Pf}
3-305.12 (A), (C-I)	Food stored in other prohibited rooms, under various pipes, under open stair ways, or other sources ^C
3-305.14	Food Preparation, Unpackaged Food Protected ^C
3-306.11	Food Display-Preventing Contamination by Consumers ^P
3-306.12	Condiments Protected ^C
3-306.13(B)(C)	Consumer Self-Serve Areas- RTE Foods, Suitable Dispensing/Utensils/Methods, Monitored ^{Pf}
3-307.11	Miscellaneous Sources of Contamination ^C
6-404.11	Segregation and Location-Distressed Merchandise ^{Pf}
40	Personal Cleanliness^{Pf C}
2-302.11	Maintenance-Fingernails ^{Pf}
2-303.11	Prohibition-Jewelry ^C
2-304.11	Clean Conditions-Outer Clothing ^C
2-401.13	Use of Bandages, Finger Cots, Finger Stalls ^C
2-402.11	Hair Restraints-Effectiveness ^C
41	Wiping Cloths: Properly Used & Stored^C
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^{Pf C}
3-302.15(A)	Raw Fruits and Vegetables Washed ^C
3-302.15(C)	Devices Used for On-Site Generation of Chemicals Meeting Requirements as Specified ^{Pf}
7-204.12	Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria ^P
Proper Use of Utensils	
43	In-Use Utensils & Between Use, Properly Stored^C
3-304.12	In-Use Utensils & Between Use, Properly Stored ^C
44	Utensils/Equipment/Linens: Properly Stored, Dried, Handled^C
4-801.11	Clean Linens ^C

44	Utensils/Equipment/Linens: Properly Stored, Dried, Handled ^C
4-802.11	Laundering Frequency - Specifications ^C
4-803.11	Storage of Soiled Linens ^C
4-803.12	Mechanical Washing of Linens ^C
4-901.11	Equipment & Utensils, Air-Drying Required ^C
4-903.11 (A),(B),(D)	Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Stored as Specified ^C
4-903.12(A)(1),(A)(3-8)	Prohibitions, Equipment, Utensils, and Laundered Linen Storage ^C
4-903.12(A)(2)	Prohibitions, Equipment, Utensils, and Laundered Linen Storage in Toilet Rooms ^{Pf}
4-904.11	Kitchenware and Tableware, Preventing Contamination ^C
4-904.12	Soiled and Clean Tableware ^C
4-904.13	Preset Tableware ^C
4-904.14	Rinsing Equipment & Utensils After Cleaning & Sanitizing as Specified ^C
Utensils & Equipment	
45	Single Use/Service Articles: Properly Stored/Used ^{P C}
4-502.12	Single-Service and Single-Use Articles, Required Use ^P
4-502.13	Single-Service/Single-Use Articles, Use Limitations ^C
4-502.14	Shells, Use Limitations ^C
4-903.11(A),(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, Use Limitations as Specified ^C
3-304.15(B)-(D)	Gloves, Used Properly, Use Limitations as Specified ^C
47	Food & Non-Contact Food Surfaces Cleanable, Properly Designed, Constructed, & Used ^{P Pf C}
3-304.16	Clean Tableware for Second Portions and Refills ^C
3-304.17	Refilling Returnables ^P
4-101.11	Characteristics - Materials for Food-Contact Surfaces ^{P C}
4-101.11(A)	Safe Materials ^P
4-101.11(B)-(E)	Durable, Corrosion-Resistant, Nonabsorbent, Withstand Repeated Warewashing, Smooth, Easily Cleanable Surface, Resistant as Specified ^C
4-101.12	Cast Iron, Use Limitation ^C
4-101.13	Lead, Use Limitation ^{P C}
4-101.13(A)	Utensils/Decorative Food Utensils, Lead-Free, Not to Exceed Limits as Specified ^P
4-101.13(B)	Pewter Alloys, In Excess of Lead Limits, Not Used as Food Contact Surface ^P
4-101.13(C)	Solder and Flux In Excess of Lead Limits, Not Used as Food Contact Surface ^C
4-101.14	Copper, Use Limitation, Not Used in Contact with Food, pH as Specified ^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, Design as Specified ^C
4-102.11	Single Service & Single Use Articles, Characteristics-Materials ^{P C}
4-102.11(A)(1)	No Migration of Deleterious Substances ^P
4-102.11(A)(2)	No Color, Odor, or Taste to Food ^C
4-102.11(B)(1)	Safe Materials ^P
4-102.11(B)(2)	Clean ^C
4-201.11	Equipment and Utensils, Durability & Strength ^C
4-201.12	TMD, No Glass Sensor/Stem except as Specified ^P
4-202.11(A)(1)-(5)	Multiuse F/C Surfaces, Smooth, Free of Imperfections, Accessible Except as Specified ^{Pf}
4-202.12	CIP Equipment ^{Pf C}

47	Food & Non-Contact Food Surfaces Cleanable, Properly Designed, Constructed, & Used^{P PFC}
4-202.12(A)	Design, Construction as Specified ^C
4-202.12(A)(1)	Cleaning Solutions Circulated, Contact All Interior F/C Surfaces ^{Pf}
4-202.12(A)(2)	Self-draining or Completely Drained of Solutions ^C
4-202.12(B)	Inspection Access Points Designed to Ensure Effectively Cleaned ^C
4-202.13	"V" Threads, Use Limitation ^C
4-202.14	Hot Oil Filtering Equipment ^C
4-202.15	Can Openers ^C
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 (Unpackaged Liquid Food or Ice) ^{P C}
4-204.13(A)-(D)	Dispensing Equipment Design to Protect from Contamination ^C
4-204.13(E)	Equipment Dispensing TCS Liquids w/o Temp Control Maintains Sterility, Conforms to Standards ^P
4-204.15	Bearings and Gear Boxes, Leakproof ^C
4-204.16	Beverage Tubing, Separation Except as Specified ^C
4-204.17	Ice Units, Separation of Drains ^C
4-204.18	Condenser Unit, Separation ^C
4-204.110(A)	Molluscan Shellfish Tanks Used for Display Only ^P
4-204.120	Equipment Compartments, Drainage ^C
4-204.122	Case Lot Handling Apparatuses, Movability ^C
4-302.11	Dispensing Utensils Available for Customer Self-Service ^{Pf}
4-401.11(A)(1), (A)(3-8), & (C)	Equipment, Clothes Washers, Dryers and Storage Cabinets, Contamination Prevention-Location ^C
4-401.11(A)(2)	Equipment, Clothes Washers, Dryers and Storage Cabinets, Contamination Prevention-Location ^{Pf}
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 Resurfaced or Discarded ^C
4-501.13	Microwave Ovens Meet Standards ^C
4-502.11(A) & (C)	Utensils & Temp/Pressure Measuring Devices: Good Repair, Accurate, or Discarded ^C
4-603.11	Dry Cleaning-Methods for Non-TCS Food Residue Only ^C
4-902.11	Food Contact Surfaces-Lubricating ^C
4-902.12	Equipment-Reassembled w/o Contamination ^C
48	Warewashing Facilities: Installed, Maintained, & Used; Cleaning Agents, Sanitizers, Test strips available^{Pf C}
4-203.13	Pressure Measuring Devices, Mechanical Warewashing Equipment: Accurate ^C
4-204.113	Warewashing Machine, Readable Data Plate Operation Specifications ^C
4-204.114	Warewashing Machine, Internal Baffles ^C
4-204.115	Warewashing Machine, 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}
4-301.12(A),(B)	Three Compartment Sink for Manual W/R/S Equipment, Requirements ^{Pf}
4-301.12 (D),(E)	2 Compartment Sink, Prior Approval Required, Use, Limitations ^C
4-301.13	Drainboards, Provided as Specified ^C

48	Warewashing Facilities: Installed, Maintained, & Used; Cleaning Agents, Sanitizers, Test strips available Pf C
4-302.13	TMDs Provided for Washing/Sanitizing as Specified ^{Pf}
4-302.14	Sanitizer Test Kit/Devices, Provided ^{Pf}
4-303.11	Cleaning Agents & Sanitizers, Provided, Available ^{Pf}
4-501.14	Warewashing Equipment, Cleaning Frequency ^C
4-501.15	Warewashing Machines Operated per Manufacturer's Instructions ^C
4-501.16	Warewashing Sinks, Use Limitation ^C
4-501.17	Warewashing Equipment Contains Cleaning Agent ^{Pf}
4-501.18	Warewashing Equipment: W/R/S Solutions Clean ^C
4-501.19	Manual Warewashing Equipment, Wash Solution Temp $\geq 110^{\circ}\text{F}$. ^{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, Equipment & Utensils as Specified ^C
4-603.13	Soiled Items Loaded in Warewashing Machines As Required ^C
4-603.14	Wet Cleaning Used as Necessary ^C
4-603.15	Procedures for Alternative Manual Warewashing Equipment as Specified ^C
4-603.16	Rinsing Procedures ^C
49	Non-Food Contact Surfaces Clean^C
4-601.11 (B),(C)	Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, & Utensils, Clean, Free of Accumulations ^C
4-602.13	Nonfood Contact Surfaces, Cleaning Frequency ^C
Physical Facilities	
50	Hot & Cold Water Available: Adequate Pressure^{Pf}
5-103.11	Water Capacity-Quantity and Availability ^{Pf}
5-103.12	Water Under Pressure as Specified ^{Pf}
5-104.11	System-Distribution, Delivery, and Retention ^{Pf}
51	Plumbing Installed; Proper Backflow Devices^{P Pf C}
5-101.12	System Flushing and Disinfection ^P
5-201.11	System Constructed with Approved Materials ^P
5-202.11	Approved System and Cleanable Fixtures ^{P C}
5-202.11(A)	Designed, Constructed As Required ^P
5-202.11(B)	Plumbing Fixtures, Easily Cleanable ^C
5-202.13	Backflow Prevention, Air Gap 2 X D of Water Inlet ^P
5-202.14	Backflow Prevention Device Meets ASSE Standards ^P
5-202.15	Conditioning Device, Design ^C
5-203.13	Service Sink Provided ^C
5-203.14	Backflow Prevention Device Provided When Required ^P
5-203.15	Backflow Prevention Device Provided on Carbonator ^P
5-204.12	Backflow Prevention Device, Location ^C
5-204.13	Conditioning Device, Location ^C
5-205.12	Prohibiting a Cross Connection ^{P, Pf}
5-205.12(A)	Drinking / Non Drinking Water System, No Cross Connection ^P
5-205.12(B)	Nondrinking Water Piping, Identified ^{Pf}
5-205.13	Water System Device: Inspection/Service Scheduled; Records Maintained ^{Pf}
5-205.14	Water Reservoir of Fogging Devices: Maintained/Cleaned ^P
5-205.15	Plumbing System Maintained in Good Repair ^{P, C}
5-205.15(A)	Repaired as Required ^P
5-205.15(B)	Maintained in Good Repair ^C

51	Plumbing Installed; Proper Backflow Devices^{P P^f C}
5-301.11	Mobile Water Tanks (MWTs): Approved Materials, ^{P, C}
5-301.11(A)	Safe ^P
5-305.11(B)(C)	Durable, Corrosion-Resistant, Nonabsorbent, Smooth, Easily Cleanable ^C
5-302.11	MWT Systems Enclosed, Sloped to Drain ^C
5-302.12	MWT Inspection and Cleaning Port, Protected, Secured ^C
5-302.13	MWT - "V" Type Threads, Use Limitation ^C
5-302.14	MW Tank Vent, Protected ^C
5-302.15	MWT Inlet and Outlet, Sloped to Drain ^C
5-302.16	MWT Hose, Construction and Identification ^{P, C}
5-302.16(A)	Safe, Hose Used to Convey Drinking Water ^P
5-302.16(B)-(E)	Durable, Resistant, Nonabsorbent, Smooth Interior Surface, Use Identified ^C
5-303.11	Filter Installed When Compressed Air Used ^P
5-303.12	Protective Cover or Device for Inlets/Outlets/Hoses ^C
5-303.13	Mobile Food Establishment Tank Inlet ≤ 0.75" & Proper Hose Connection ^C
5-304.11	MWT System Flushing and Sanitization, Prior to Use as Specified ^P
5-304.12	MWT Operated to Prevent Backflow & Contamination ^C
5-304.13	MWT Inlet/Outlet Protected When Not in Use ^C
5-304.14	MWT Pump and Hoses Dedicated for Drinking Water Only ^P
52	Sewage and Waste Water Properly Disposed^{P P^f C}
5-401.11	Mobile Food Establishment Sewage Holding Tank, Capacity and Drainage, Sized and Sloped ^C
5-402.11	Backflow Prevention, No Direct Connection ^P
5-402.12	Grease Trap, Location and Placement ^C
5-402.13	Conveying Sewage ^P
5-402.14	Removing Mobile Food Establishment Wastes ^{P^f}
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, & Cleaned^{P^f C}
5-203.12	Toilets and Urinals, Required Number ^C
5-501.17	Toilet Room, Covered Receptacle ^C
6-202.14	Toilet Rooms, Enclosed ^C
6-302.11	Toilet Tissue, Availability ^{P^f}
6-402.11	Toilet Rooms Conveniently Located & Accessible ^C
6-501.18	Plumbing Fixtures Cleaned as Needed ^C
6-501.19	Toilet Room Doors Closed ^C
54	Garbage and Refused Properly Disposed; Facilities Maintained^C
5-501.11	Outdoor Storage Surface ^C
5-501.12	Outdoor Enclosure, Constructed ^C
5-501.13	Waste Receptacles, Materials ^C
5-501.15	Outside Receptacles, Design and Installed ^C
5-501.16	Storage Areas, Rooms and Receptacles, Capacity and Availability ^C
5-501.18	Cleaning Implements and Supplies, Provided ^C
5-501.19	Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location ^C
5-501.110	Storing Refuse, Recyclables and Returnables ^C
5-501.111	Areas, Enclosures and Receptacles, Good Repair ^C
5-501.112	Outside Storage Prohibitions ^C
5-501.113	Covering Receptacles ^C

54	Garbage and Refused Properly Disposed; Facilities Maintained^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 of Removal ^C
5-502.12	Removed by Receptacles or Vehicles ^C
5-503.11	Disposed of in Community or Individual Facility ^C
6-202.110	Outdoor Refuse Areas, Curbed and Graded to Drain ^C
55	Physical Facilities Installed, Maintained, and Clean^{P Pf C}
4-301.15	Clothes Washers and Dryers ^C
4-401.11(C)	Cloths Washers and Dryers, 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 Junctures, 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
6-202.18	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	Physical Facilities in Good Repair ^C
6-501.12	Physical Facilities-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^C
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	Lighting, Intensity ^C
6-304.11	Ventilation, Mechanical ^C
6-305.11	Dressing Areas and Lockers Designated ^C
6-403.11	Designated Areas for Employee Eating/Drinking/Smoking ^C
6-501.14	Cleaning Ventilation Systems, Nuisance and Discharge Prohibition ^C
6-501.110	Using Dressing Rooms and Lockers ^C