

Michigan Department of Agriculture
Food and Dairy Division

**APPROVAL PROCEDURE FOR
FOOD PROTECTION MANAGER CERTIFICATION PROGRAMS**

Introduction

This document outlines the procedure for approval of *food protection manager certification programs* by the Michigan Department of Agriculture. Programs and training materials cannot be reviewed or approved under this standard unless they include a certified test and the program is accredited.

Background

Section 2129 of the Michigan Food Law of 2000 provides for *voluntary* review and approval for food safety training materials and programs by the Michigan Department of Agriculture (MDA). This broad provision in the law permits review and approval of a wide variety of training materials and programs, however, this guide and application narrowly focuses only on the standards and procedures for review and approval of a single type of program -- a complete food protection manager certification program.

Three key points of the new law that bear emphasizing. First, the Michigan Food Law of 2000 does *not* require certification of food protection managers. The Food Code (FDA 1999) includes a requirement that retail food establishments have a person in charge, who demonstrates knowledge of food safety principles and of the Food Code. The best and most important way to demonstrate knowledge is by compliance with the Food Code. That is, if during routine inspection the inspector finds no critical violations, the requirement for manager knowledge is met.

Being a certified food protection manager is a recognized method for demonstrating knowledge. All training programs accredited to certify food protection managers are automatically recognized by the Food Code as an approved method of demonstrating knowledge. An accredited training program that certifies food protection managers does *not* require approval by MDA to be recognized.

Given that certification is not required, and that accredited programs are automatically recognized as an approved method to demonstrate the required knowledge, one might ask when MDA's approval matters. MDA's approval provides a mechanism for a certification program to gain approval statewide for jurisdictions that require manager certification. A food protection manager certification program that is approved by MDA must be recognized with full faith and credit by all local units of government.

Approval Process

A food protection manager certification program seeking MDA approval must complete and sign the “Application Food Protection Manager Certification Program Approval.” The application form must be submitted with the required application fee to the Michigan Department of Agriculture, Food and Dairy Division.

Upon receipt of an application, MDA will conduct a quick screen of the materials to determine if the required documentation has been provided. If any items are not found, the applicant will be contacted immediately.

Criteria for Approval

A certification program that attests to the competency of food protection managers has a responsibility to applicants desiring certification, to employers of certified individuals, to MDA, and to the public. Critical to evaluation of a certification program is review of the application materials. Failure to supply documentation of the following elements will result in denial of approval:

1) TRAINING MATERIALS

A) Training materials used in the manager training must comply with both of the following:

- (a) Accurate and consistent with the Food Law of 2000 and the Food Code.
- (b) Cover all the knowledge requirements of section 2-102.11 of the Food Code.

B) The Training Materials Worksheet of the application is completed by the applicant.

2) PROGRAM ACCREDITATION

The program has been evaluated and listed by the Conference on Food Protection (CFP) as conforming to the “Standards for Accreditation of Food Protection Manager Certification Programs” or equivalent accreditation by an organization that certifies the competencies of food protection managers. Third-party accreditation will evaluate factors, such as the sponsor's mission; organizational structure; policies; public information regarding program scope, eligibility requirements, re-certification, discipline and grievance procedures; and test development and administration.

A copy of the Conference for Food Protection accreditation standards is available at: <http://www.unl.edu/BIACO/clientaccess/cfp/standards.pdf>

3) TEST RECOGNITION

Examinations administered by an approved program must be recognized as complying with the criteria set by the Conference for Food Protection (CFP) document entitled, “Standard for Training, Testing and Certification of Food Protection Managers.” This document and a CFP Test Recognition Program information packet are available at the CFP website and the Buros Institute website:

CFP: www.uark.edu:80/misc/cfpncims/cfp1.html

Buros Institute: <http://www.unl.edu/buros/>

Information packets may also be obtained via telephone or written request to: Buros Institute for Assessment Consultation and Outreach, CFP Test Recognition Program, University of Nebraska – Lincoln, 135 Bancroft Hall, Lincoln, NE 68588-0353; (402) 472-6203

4. CERTIFICATE EXPIRATION REQUIREMENT

A certificate issued by the manager certification program must expire no more than five years from the date of original issuance. (The issuance date for each original certificate issued under an approved food safety training program is the date the individual successfully completes the examination.) Any replacement or duplicate certificate shall have as its expiration date the same expiration date that was on the original certificate.

Application Fees for New Program Review

Application & review fee:	\$2,400.00
Application fee:	\$200.00 (non-refundable). An incomplete application will be returned and must be resubmitted with a new application fee.
Program review fee:	\$2,200.00 (non-refundable after 10 business days from MDA's receipt of the application).
Second review fee:	\$750.00 (follow-up within six months of a program that was denied approval).

Application Fees for Renewal Program Review

Renewal application & review:	\$1,600.00
Renewal application fee:	\$200.00 (non-refundable). An incomplete application will be returned and must be resubmitted with a new application fee.
Program review fee:	\$1,400.00 (non-refundable after 10 business days from receipt of invoice).
Second review fee:	\$750.00 (follow-up within six months of a program that was denied approval).

Rating of Review Elements

MDA applies a scaling system, similar to that used by many national accrediting agencies, as part of the evaluation process. Evaluation will result in one of four categories:

- Not Provided
- Not Met
- Met Marginally
- Met

Not Provided -- MDA will inform the applicant of the missing element. If the element cannot be provided, approval will be denied.

Not Met – If an element is inadequate, MDA will report to the applicant why the element does not meet the standards. Approval will be denied until the element meets the required standard.

Met Marginally – If the element is provided, meets the intent of the MDA standard, but is of marginal quality, MDA will notify the applicant of the reasons and the areas for improvement. The program may be approved with elements ‘met marginally,’ however, applicants are expected to improve their programs in these elements.

Met – An element that meets the MDA requirements.

A certification program will be approved if all elements are rated as Met or Met Marginally.

Reporting to Applicants

Each applicant will receive a report describing the evaluation of the program materials submitted. The report will discuss any areas of weakness, may include suggestions for improvement, and will specify approval status.

Revocation of Approval

MDA may revoke approval of a certification program if any of the information provided for evaluation was false or a significant change or revision has been made to the program.

**Michigan Department of Agriculture
Food and Dairy Division**

Date rec'd:
Review Completed:

**APPLICATION FOR APPROVAL
FOOD PROTECTION MANAGER CERTIFICATION PROGRAM**

This application is for approval of *food protection manager certification program* by the Michigan Department of Agriculture. A food protection manager certification program provider attests to the competency of practitioners and has a responsibility to those individuals, to the employers of those individuals, and to the public. The Michigan Department of Agriculture has the responsibility for evaluating and verifying that food protection manager certification providers meet the standards established in the Michigan Food Law of 2000.

An official of a food protection manager certification program seeking MDA approval must complete and sign the "Application Food protection Manager Certification Program Approval." The application form must be submitted with the required application fee to:

**Food and Dairy Division, Food Service Sanitation Section
Michigan Department of Agriculture
P.O. Box 30017
Lansing, MI 48909**

I. Applicant Information.

A. Food protection manager Certification Program Developer

1. Name of developing organization: _____

Mailing address: _____

Date of application: _____

2. Name/title of chief staff person of developing organization: _____

Phone: _____

Fax: _____

Email: _____

3. Name/title of person submitting this application and who can be contacted to answer questions about the application:

Phone: _____

Fax: _____

Email: _____

4. Name of any organization involved in developing this program (if different from the certifying organization):

Mailing address: _____

Contact person: _____

Phone: _____

Fax: _____

Email: _____

B. Organization's Staff Resources.

Provide information regarding the qualifications, credentials, and experience of the key individuals responsible for the development and management of the certification program. Identify whether these key individuals are members of your organization or whether they are consultants.

- C. Provide a list of any entities that use or recognize this food protection manager certification program.

II. Training Materials.

Training materials used in the manager training must be accurate and consistent with the Food Law of 2000 and the Food Code, and cover all the knowledge requirements of section 2-102.11 of the Food Code.

- Attach the completed Training Materials Worksheet for your training materials.
- Submit a complete set of all training materials.

III. Program Accreditation.

Has the program been evaluated and listed by an accrediting agency as conforming to national standards for organizations that certify individuals?

Please attach a copy of accreditation documentation.

Third-party accreditation must evaluate relevant factors, such as the sponsor's mission; organizational structure; policies; public information regarding program scope, eligibility requirements, re-certification, discipline and grievance procedures; and test development and administration.

IV. Test Recognition.

Is the examination administered by your program recognized by the Conference for Food Protection (CFP) as complying with the criteria set by the document entitled, "Standard for Training, Testing and Certification of Food Protection Managers"?

Please attach a copy of examination recognition documentation.

V. Certificate Expiration Requirement.

Describe the procedures for expiration of the certificates issued by your program to ensure that your registry and certificates expire no more than five years from the date of original issuance.

Signature(s) of person(s) completing this application. Signatures attest that the information provided is correct to the best of your knowledge.

_____ Signature	_____ Signature
_____ Printed Name	_____ Printed Name
_____ Title	_____ Title
_____ Affiliation	_____ Affiliation
_____ Parts Completed	_____ Parts Completed

Training Materials Worksheet

Section 2-102.11 Demonstration of Knowledge Requirements.

Approved food protection manager knowledge training materials must provide sufficient information to create proficiency in all of the areas of knowledge listed in section 2-102.11 of the Food Code (FDA 1999). Specify below or on attachment how your program creates this proficiency. Note specific page numbers and sections in the material.

(A) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a FOOD EMPLOYEE;

(B) Explaining the responsibility of the PERSON IN CHARGE for preventing the transmission of foodborne disease by a FOOD EMPLOYEE who has a disease or medical condition that may cause foodborne disease;

(C) Describing the symptoms associated with the diseases that are transmissible through FOOD;

(D) Explaining the significance of the relationship between maintaining the time and temperature of POTENTIALLY HAZARDOUS FOOD and the prevention of foodborne illness;

(E) Explaining the HAZARDS involved in the consumption of raw or undercooked MEAT, POULTRY, eggs, and FISH.

(F) Stating the required FOOD temperatures and times for safe cooking of POTENTIALLY HAZARDOUS FOOD, including MEAT, POULTRY, eggs, and FISH.

(G) Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of POTENTIALLY HAZARDOUS FOOD;

(H) Describing the relationship between the prevention of foodborne illness and the management and control of the following:

(1) Cross contamination,

(2) Hand contact with READY-TO-EAT FOODS,

(3) Handwashing, and

(4) Maintaining the FOOD ESTABLISHMENT in a clean condition and in good repair;

(I) Explaining the relationship between FOOD safety and providing EQUIPMENT that is:

(1) Sufficient in number and capacity, and

(2) Properly designed, constructed, located, installed, operated, maintained, and cleaned;

(J) Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT;

(K) Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections;

(L) Identifying POISONOUS OR TOXIC MATERIALS in the FOOD ESTABLISHMENT, and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to LAW;

(M) Identifying CRITICAL CONTROL POINTS in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness, and explaining steps taken to ensure that the points are controlled in accordance with the requirements of this Code;

(N) Explaining the details of how the PERSON IN CHARGE and FOOD EMPLOYEES comply with the HACCP PLAN if a plan is required by the LAW, this Code, or an agreement between the REGULATORY AUTHORITY and the establishment; and

(O) Explaining the responsibilities, rights, and authorities assigned by this Code to the:

(1) FOOD EMPLOYEE,

(2) PERSON IN CHARGE, and

(3) Regulatory authority.

Training Materials Specifics

Has a complete set of training materials been attached?

Has the food safety training material been reviewed and found accurate and consistent with the 1999 Food Code?

Has the food safety training material been reviewed and found accurate and consistent with the Michigan Food Law of 2000?

Has the training material been reviewed to ensure that it provides adequate knowledge in relation to the 1999 FDA Food Code?

The training materials must provide adequate knowledge of 100 percent of the critical items of the Food Code. Up to 10 percent of the non-critical items may be omitted if adequate explanation is attached.

- List the page number or other appropriate reference to the location of this information in the training materials below.
- If the material has not been covered or has not been covered completely in your training material, explain why.

Sec.	Topic	Page or Reference		
			2-301.16	Hand sanitizers
1-201.10	Definitions of terms		2-302.11	Maintenance – Fingernails
			2-303.11	Prohibition – Jewelry
2-101.11	Assignment – Responsibility of Person in Charge*		2-304.11	Clean condition – outer clothing
2-102.11	Demonstration of Knowledge*		2-401.11	Eating, drinking or using tobacco*
2-103.11	Person in Charge – Duties		2-401.12	Discharges from eyes, nose and mouth*
2-201.11	Responsibility of person in charge to require reporting by food employees and applicants*		2-402.11	Effectiveness – hair restraints
2-201.12	Exclusions and restrictions*		2-403.11	Handling prohibition – Animals*
2-201.13	Removal of exclusions and restrictions		3-101.11	Safe, unadulterated and honestly presented*
2-201.14	Responsibility of a food employee or applicant to report to the person in charge*		3-201.11	Compliance with food law*
2-201.15	Reporting by the person in charge*		3-201.12	Food in hermetically sealed container*
2-301.11	Clean condition*		3-201.13	Fluid milk and milk products*
2-301.12	Cleaning procedure*		3-201.14	Fish*
2-301.13	Special handwash procedures*		3-201.15	Molluscan shellfish*
2-301.14	When to wash*		3-201.16	Wild mushrooms*
2-301.15	Where to wash*		3-201.17	Game animals*
			3-202.11	Temperature*
			3-202.12	Additives*

3-202.13	Shell eggs*		3-403.11	Reheating for hot holding*	
3-202.14	Eggs and milk products, pasteurized*		3-501.11	Frozen food	
3-202.15	Package integrity*		3-501.12	Potentially hazardous food, slacking	
3-202.16	Ice*		3-501.13	Thawing	
3-202.17	Shucked shellfish, packaging and identification		3-501.14	Cooling*	
3-202.18	Shellstock identification*		3-501.15	Cooling methods	
3-202.19	Shellstock, condition		3-501.16	Potentially hazardous food, hot and cold holding*	
3-203.11	Molluscan shellfish, original container		3-501.17	Ready-to-eat potentially hazardous food, date marking*	
3-203.12	Shellstock, maintaining identification*		3-501.18	Ready-to-eat potentially hazardous food, disposition*	
3-301.11	Preventing contamination from hands*		3-501.19	Time as a public health control*	
3-301.12	Preventing contamination when tasting*		3-502.11	Variance requirement*	
3-302.11	Packaged and unpackaged food – separation, packaging, and segregation*		3-502.12	Reduced oxygen packaging, criteria*	
3-302.12	Food storage containers, identified with common name of food		3-601.11	Standards of Identity	
3-302.13	Pasteurized eggs, substitute for raw shell eggs for certain recipes*		3-601.12	Honestly presented	
3-302.14	Protection from unapproved additives*		3-602.11	Food labels	
3-302.15	Washing fruits and vegetables		3-602.12	Other forms of information	
3-303.11	Ice used as exterior coolant, prohibited as ingredient		3-603.11	Consumption of animal foods that are raw, undercooked, or not otherwise processed to eliminate pathogens*	
3-303.12	Storage or display of food in contact with water or ice		3-701.11	Discarding or reconditioning unsafe, adulterated, or contaminated food*	
3-304.11	Food contact with equipment and utensils*		3-801.11	Pasteurized foods, prohibited re-service, and prohibited food*	
3-304.12	In use utensils, between use storage		4-101.11	Characteristics*	
3-304.13	Linens and napkins, use limitation		4-101.12	Cast iron, use limitation	
3-304.14	Wiping cloths, use limitation		4-101.13	Lead in ceramic, china and crystal utensils, use limitation	
3-304.15	Gloves, use limitation		4-101.14	Copper, use limitation*	
3-304.16	Using clean tableware for second portions and refills		4-101.15	Galvanized metal, use limitation*	
3-304.17	Refilling returnables		4-101.16	Sponges, use limitation	
3-305.11	Food storage		4-101.17	Lead in pewter alloys, use limitation	
3-305.12	Food storage, prohibited areas		4-101.18	Lead in solder and flux, use limitation	
3-305.13	Vended potentially hazardous food, original container		4-101.19	Wood, use limitation	
3-305.14	Food preparation		4-101.110	Nonstick coatings, use limitation	
3-306.11	Food display		4-101.111	Nonfood contact surfaces	
3-306.12	Condiments, protection		4-102.11	Characteristics*	
3-306.13	Consumer self-service operations*		4-102.11	Equipment and utensils	
3-306.14	Returned food and re-service of food*		4-201.11	Food temperature measuring devices*	
3-307.11	Miscellaneous sources of contamination		4-202.11	Food contact surfaces*	
3-401.11	Raw animal foods*		4-202.12	CIP equipment	
3-401.12	Microwave cooking*		4-202.13	"V" threads, use limitation	
3-401.13	Plant food cooking and hot holding		4-202.14	Hot oil filtering equipment	
3-402.11	Parasite destruction*		4-202.15	Can openers	
3-402.12	Records, creation and retention				
3-403.10	Preparation for immediate service				

4-202.16	Nonfood contact surfaces		4-302.13	Temperature measuring devices, manual warewashing	
4-202.17	Kick plates, removable		4-302.14	Sanitizing solutions, testing devices	
4-202.18	Ventilation hood systems, filters		4-401.11	Equipment, clothes washers and dryers, and storage cabinets, contamination prevention	
4-203.11	Temperature measuring devices, food		4-402.11	Fixed equipment, spacing or sealing	
4-203.12	Temperature measuring devices, ambient air and water		4-402.12	Fixed equipment, elevation or sealing	
4-203.13	Pressure measuring devices, mechanical warewashing equipment		4-501.11	Good repair and proper adjustment	
4-204.11	Ventilation hood systems, drip prevention		4-502.12	Cutting surfaces	
4-204.12	Equipment openings, closures and deflectors		4-501.13	Microwave ovens	
4-204.13	Dispensing equipment, protection of equipment and food		4-501.14	Warewashing equipment, cleaning frequency	
4-204.14	Vending machine, vending stage closure		4-501.15	Warewashing machines, manufacturers operating instructions	
4-204.15	Bearings and gear boxes, leakproof		4-501.16	Warewashing sinks, use limitation	
4-204.16	Beverage tubing, separation		4-501.17	Warewashing equipment, cleaning agents	
4-204.17	Ice units, separation of drains		4-501.18	Warewashing equipment, clean solutions	
4-204.18	Condenser unit, separation		4-501.19	Manual warewashing equipment, wash solution temperature	
4-204.19	Can openers on vending machines		4-501.110	Mechanical warewashing equipment, wash solution temperature	
4-204.110	Molluscan shellfish tanks		4-501.111	Manual warewashing equipment, hot water sanitization temperatures*	
4-204.111	Vending machines, automatic shutoff*		4-501.112	Mechanical warewashing equipment, hot water sanitization temperatures	
4-204.112	Temperature measuring devices		4-501.113	Mechanical warewashing equipment, sanitation pressure	
4-204.113	Warewashing machine, data plate operating specifications		4-501.114	Manual and mechanical warewashing equipment, chemical sanitization – temperature, pH, concentration, and hardness*	
4-204.114	Warewashing machines, internal baffles		4-501.115	Manual warewashing equipment, chemical sanitization using detergent sanitizers	
4-204.115	Warewashing machines, temperature measuring devices		4-501.116	Warewashing equipment, determining chemical sanitizer concentration	
4-204.116	Manual warewashing equipment, heaters and baskets		4-502.11	Good repair and calibration	
4-204.117	Warewashing machines, sanitizer level indicator		4-502.12	Single service and single use articles, required use*	
4-204.118	Warewashing machines, flow pressure device		4-502.13	Single service and single use articles, use limitation	
4-204.119	Warewashing sinks and drainboards, self-draining		4-502.14	Shells, use limitation	
4-204.120	Equipment compartments, drainage		4-601.11	Equipment, food contact surfaces, nonfood contact surfaces and utensils*	
4-204.121	Vending machines, liquid waste products		4-602.11	Equipment food contact surfaces and utensils*	
4-204.122	Case lot handling equipment, moveability		4-602.12	Cooking and baking equipment	
4-204.123	Vending machine doors and openings		4-602.13	Nonfood contact surfaces	
4-205.10	Food equipment, certification and classification		4-603.11	Dry cleaning	
4-301.11	Cooling, heating, and holding capacities		4-603.12	Precleaning	
4-301.12	Manual warewashing, sink compartment requirements		4-603.13	Loading of soiled items, warewashing machines	
4-301.13	Drainboards		4-603.14	Wet cleaning	
4-301.14	Ventilation hood systems, adequacy				
4-301.15	Clothes washers and dryers				
4-302.11	Utensils, consumer self-service				
4-302.12	Food temperature measuring devices provided/accessible				

4-603.15	Washing, procedures for alternative manual warewashing equipment		5-203.15	Carbonator*	
4-603.16	Rinsing procedures		5-204.11	Handwashing facilities*	
4-603.17	Returnables, cleaning for refilling*		5-204.12	Backflow prevention device, location	
4-701.10	Food contact surfaces and utensils		5-204.13	Conditioning device, location	
4-702.11	Before use after cleaning*		5-205.11	Using a handwashing facility	
4-703.11	Hot water and chemicals*		5-205.12	Prohibiting a cross connection*	
4-801.11	Clean linens		5-205.13	Scheduling inspection and service for a water system device	
4-802.11	Specifications		5-205.14	Water reservoir of fogging devices, cleaning*	
4-803.11	Storage of soiled linens		5-205.15	System maintained in good repair*	
4-803.12	Mechanical washing		5-301.11	Approved	
4-803.13	Use of laundry facilities		5-302.11	Enclosed system, sloped to drain	
4-901.11	Equipment and utensils, air drying required		5-302.12	Inspection and cleaning port, protected and secured	
4-901.12	Wiping clothes, air drying locations		5-302.13	"V" type threads, use limitation	
4-902.11	Food contact surfaces		5-302.14	Tank vent, protected	
4-902.12	Equipment		5-302.15	Inlet and outlet, sloped to drain	
4-903.11	Equipment, utensils, linens, single service and single use articles		5-302.16	Hose, connection and identification	
4-903.12	Prohibitions		5-303.11	Filter, compressed air	
4-904.11	Kitchen and tableware		5-303.12	Protective cover or device	
4-904.12	Soiled and clean tableware		5-303.13	Mobile food establishment tank inlet	
4-904.13	Preset tableware		5-304.11	System flushing and disinfection*	
5-101.11	Approved system*		5-304.12	Using a pump and hoses, backflow prevention	
5-101.12	System flushing and disinfection*		5-304.13	Protecting inlet, outlet, and hose fitting	
5-101.13	Bottled drinking water*		5-304.14	Tank, pump, and hoses, dedication	
5-102.11	Standards*		5-401.11	Capacity and drainage	
5-102.12	Nondrinking water*		5-402.10	Establishment drainage system	
5-102.13	Sampling		5-402.11	Backflow prevention*	
5-102.14	Sample report		5-402.12	Grease trap	
5-103.11	Capacity*		5-402.13	Conveying sewage*	
5-103.12	Pressure		5-402.14	Removing mobile food establishment wastes	
5-104.11	System		5-402.15	Flushing a waste retention tank	
5-104.12	Alternative water supply		5-403.11	Approved sewage disposal system*	
5-201.11	Approved*		5-403.12	Other liquid wastes and rainwater	
5-202.11	Approved system and cleanable fixtures*		5-501.10	Indoor storage area	
5-202.12	Handwashing facility, installation		5-501.11	Outdoor storage surface	
5-202.13	Backflow prevention, air gap*		5-501.12	Outdoor enclosure	
5-202.14	Backflow prevention device, design standard		5-501.13	Receptacles	
5-202.15	Conditioning device, design		5-501.14	Receptacles in vending machines	
5-203.11	Handwashing facilities*		5-501.15	Outside receptacles	
5-203.12	Toilets and urinals*		5-501.16	Storage areas, rooms and receptacles, capacity and availability	
5-203.13	Service Sink		5-501.17	Toilet room receptacle, covered	
5-203.14	Backflow prevention device, when required*		5-501.18	Cleaning implements and supplies	

5-501.19	Storage areas, redeeming machines, receptacles and waste handling units, location		6-302.11	Toilet tissue, availability	
5-501.110	Storing refuse, recyclables, and returnables		6-303.11	Intensity for lighting	
5-501.111	Areas, enclosures, and receptacles, good repair		6-304.11	Mechanical ventilation	
5-501.112	Outside storage prohibitions		6-305.11	Designation for dressing areas and lockers	
5-501.113	Covering receptacles		6-306.10	Availability for service sinks	
5-501.114	Using drain plugs		6-401.10	Conveniently located handwashing facilities	
5-501.115	Maintaining refuse areas and enclosures		6-402.11	Convenience and accessibility of toilet rooms	
5-501.116	Cleaning receptacles		6-403.11	Designated areas for employee accommodations	
5-502.11	Frequency		6-404.11	Segregation and location for distressed merchandise	
5-502.12	Receptacles or vehicles		6-405.10	Receptacles, waste handling units and designated storage areas for refuse, recyclables and returnables	
5-503.11	Community or individual facility		6-501.11	Repairing	
6-601.11	Surface characteristics, indoors		6-501.12	Cleaning, frequency and restrictions	
6-102.11	Surface characteristics, outdoors		6-501.13	Cleaning floors, dustless methods	
6-201.11	Floors, walls and ceilings		6-501.14	Cleaning ventilation systems, nuisance and discharge prohibition	
6-201.12	Floors, walls, and ceilings, utility lines		6-501.15	Cleaning maintenance tools, preventing contamination	
6-201.13	Floor and wall junctures, covered, and enclosed or sealed		6-501.16	Drying mops	
6-201.14	Floor carpeting, restrictions and installation		6-501.17	Absorbent materials of floors, use limitation	
6-201.15	Floor covering, mats and duckboards		6-501.18	Maintaining and using handwashing facilities	
6-201.16	Walls and ceiling coverings and coatings		6-501.19	Closing toilet room doors	
6-201.17	Walls and ceilings, attachments		6-501.110	Using dressing rooms and lockers	
6-201.18	Walls and ceilings, studs, joists, and rafters		6-501.111	Controlling pests*	
6-202.11	Light bulbs, protective shielding		6-501.112	Removing dead or trapped birds, insects, rodents, and other pests	
6-202.12	Heating, ventilating, air conditioning system vents		6-501.113	Storing maintenance tools	
6-202.13	Insect control devices, design and installation		6-501.114	Maintaining premises, unnecessary items and litter	
6-202.14	Toilet rooms, enclosed		6-501.115	Prohibiting animals*	
6-202.15	Outer openings protected		7-101.11	Identifying information prominence*	
6-202.16	Exterior walls and roofs, protective barrier		7-102.11	Common name*	
6-202.17	Outdoor food vending areas, overhead protection		7-201.11	Separation*	
6-202.18	Outdoor servicing areas, overhead protection		7-202.11	Restriction*	
6-202.19	Outdoor walking and driving surfaces, graded to drain		7-202.12	Conditions of use*	
6-202.110	Outdoor refuse areas, curbed and graded to drain		7-203.11	Poisonous or toxic material containers*	
6-202.111	Private homes and living or sleeping quarters, use prohibition		7-204.11	Sanitizers, criteria*	
6-202.112	Living or sleeping quarters, separation		7-204.12	Chemicals for washing fruits and vegetables, criteria*	
6-301.10	Minimum number		7-204.13	Boiler water additives, criteria*	
6-301.11	Handwashing cleanser, availability		7-204.14	Drying agents, criteria*	
6-301.12	Hand drying provision		7-205.11	Incidental food contact, criteria*	
6-301.13	Handwashing aids and devices, use restrictions		7-206.11	Restricted use pesticides, criteria*	
6-301.14	Handwashing signage		7-206.12	Rodent bait stations*	
6-301.20	Disposable towels, waste receptacle		7-206.13	Tracking powders, pest control and monitoring*	
6-302.10	Minimum number		7-207.11	Restriction and storage*	

7-207.12	Refrigerated medicines, storage*		8-405.11	Timely correction	
7-208.11	Storage of first aid supplies*		8-405.20	Verification and documentation of correction	
7-209.11	Storage of other personal care items		8-406.11	Time frame for correction	
7-301.11	Separation*		8-501.10	Obtaining information: personal history of illness, medical examination and specimen analysis	
8-101.10	Public health protection		8-501.20	Restriction or exclusion of food employee or summary suspension of permit	
8-102.10	Preventing health hazards, provision for conditions not addressed		8-501.30	Restriction or exclusion order: warning or hearing not required, information required in order	
8-103.10	Modifications and waivers – variances		8-501.40	Release of food employee from restriction or exclusion	
8-103.11	Documentation of proposed variance and justification				
8-103.12	Conformance with approved procedures*				
8-201.11	When plans are required				
8-201.12	Contents of the plans and specifications				
8-201.13	When a HACCP plan is required				
8-201.14	Contents of a HACCP plan				
8-202.10	Trade secrets – confidentiality				
8-203.10	Preoperational inspections				
8-301.11	Prerequisite for operation				
8-302.11	Submission 30 calendar days before proposed opening				
8-302.12	Form of submission				
8-302.13	Qualifications and responsibilities of applicants				
8-302.14	Contents of application				
8-303.10	New, converted or remodeled establishments				
8-303.20	Existing establishments, permit renewal and change of ownership				
8-303.30	Denial of application for permit, notice				
8-304.10	Responsibilities of the Regulatory Authority				
8-304.11	Responsibilities of the permit holder				
8-304.20	Permits not transferable				
8-401.10	Establishing inspection interval				
8-401.20	Performance and risk based				
8-402.11	Access to conduct inspection				
8-402.20	Refusal, notification of right to access, and final request for access				
8-402.30	Refusal, reporting				
8-402.40	Inspection order to gain access				
8-403.10	Documenting information and observations				
8-403.20	Specifying time frame for corrections				
8-403.30	Issuing report and obtaining acknowledgement of receipt				
8-403.40	Refusal to sign acknowledgement				
8-403.50	Public information				
8-404.11	Ceasing operations and reporting				
8-404.12	Resumption of operations				