

**RISK FACTORS / INTERVENTIONS (2005 FC)****Supervision**

- 2-101.11 Assignment\*
- 2-202.11 Demonstration\*
- 2-103.11 Person-In-Charge (PIC) Duties

**Employee Health**

- 2-201.11 Responsibility of PIC, Conditional/Food Emp.\*
- 2-201.12 Exclusions & restrictions\*
- 2-101.13 Removal of Exclusions & Restrictions

**Good Hygienic Practices**

- 2-401.11 Eating, Drinking, Using Tobacco\*
- 3-301.12 Preventing Contamination When Tasting\*
- 2-401.12 Discharges from the Eyes, Nose, Mouth\*

**Control of Hands as a Vehicle of Contamination**

- 2-301.11 Clean Condition\*
- 2-301.12 Cleaning Procedure\*
- 2-301.14 When to Wash\*
- 2-301.15 Where to Wash\*
- 2-301.16 Hand Antiseptics
- 3-301.11 Preventing Contamination from Hands\*
- 5-203.11 Handwashing Sinks (numbers/capacities)\*
- 5-204.11 Handwashing Sinks (location/placement)\*
- 5-205.11 Using a Handwashing Sink
- 6-301.11 Handwashing Cleanser, Availability
- 6-301.12 Hand Drying Provision
- 6-301.13 Handwashing Aids / Devices, Use Restriction
- 6-301.14 Handwashing Signage
- 6-501.18 Maintaining and Using Handwashing Sinks

**Approved Source**

- 3-201.11 Compliance With Food Law\*
- 3-201.12 Food In Hermetically Sealed Container\*
- 3-201.13 Fluid Milk & Milk Products\*
- 3-201.14 Fish\*
- 3-201.15 Molluscan Shellfish\*
- 3-201.16 Wild Mushrooms\*
- 3-301.17 Game Animals\*
- 3-202.13 Eggs\*
- 3-202.14 Eggs & Milk Products, Pasteurized\*
- 3-202.110 Prepackaged Juice- Treated
- 5-101.13 Bottled Drinking Water\*
- 3-202.11 Temperature\*
- 3-101.11 Safe, Unadulterated & Honestly Presented\*
- 3-202.15 Package Integrity\*
- 3-202.18 Shellstock Identification\*
- 3-203.12 Shellstock, Maintaining Identification\*
- 3-402.11 Parasite Destruction\*
- 3-402.12 Records, Creation, & Retention

**Protection From Contamination**

- 3-302.11 Separation, Packaging & Segregation\*
- 3-304.11 Food Contact with Equipment & Utensils\*
- 3-306.13 (A) Consumer Self Service Operations\*
- 4-501.111 Manual Warewashing, Hot Water Sanitization\*
- 4-501.112 Mechanical Warewashing, Hot Water Sanitization
- 4-501.113 Mechanical Warewashing, Sanitization Pressure
- 4-501.114 Chemical Sanitization- Temp, pH, Conc, Hardness\*
- 4-501.115 Manual Warewashing Equip. Detergent Sanitizers
- 4-601.11(A) Food Contact Surface, Clean to Sight & Touch\*
- 4-602.11 Food Contact Surface, Cleaning Frequency\*
- 4-601.12 Cooking & Baking Equipment
- 4-702.11 Before Use After Cleaning\*
- 4-703.11 Hot water and Chemical\*
- 3-306.14 Returned Food & Re-service of Food
- 3-801.11 Discarding/Reconditioning Adulterated Food\*

**Potentially Hazardous Food (Time/Temperature Control for Safety Food)**

- 3-401.11 Cooking raw Animal Foods\*
- 3-401.12 Microwave Cooking\*
- 3-403.11 Reheating for Hot Holding\*
- 3-501.14 Cooling\*
- 3-501.16 Hot Holding\*
- 3-501.16 Cold Holding\*
- 3-501.17 RTE PHF (TCS Food), Date Marking\*
- 3-501.18 RTE PHF (TCS Food), Disposition\*
- 3-501.19 Time as a Public Health Control\*

**Consumer Advisory**

- 3-603-11 Consumer Advisory for Raw/ Undercooked Food\*

**Highly Susceptible Populations**

- 3-801.11 Pasteurized Foods & Prohibited Food\*

**Chemical**

- 3-202.12 Approved Additives\*
- 3-302.14 Protection From Unapproved Additives\*
- 7-101.11 Identifying Information\*
- 7-102.11 Common Name, Working Calendars\*
- 7-201.11 Separation, Storage\*

- 7-202.11 Restriction\*
- 7-202.12 Conditions of Use\*
- 7-203.11 Poisonous or Toxic Material Containers\*
- 7-204.11 Sanitizers, Criteria\*
- 7-204.12 Chemicals for Washing Fruits & vegetables\*
- 7-204.13 Boiler Water Additives\*
- 7-204.14 Drying Agents\*
- 7-205.11 Incidental Food Contact, Criteria\*
- 7-206.11 Restricted Use Pesticides\*
- 7-206.12 Rodent bait Stations\*
- 7-206.13 Tracking Powders, Pest Control & Monitoring\*
- 7-207.11 Restriction & Storage; Medicines\*
- 7-207.12 Refrigerated Medicines, Storage\*
- 7-208.11 Storage- First Aid Supplies\*
- 7-209.11 Storage- Personal Care Items\*
- 7-301.11 Separation- For Retail Sale\*

**Conformance With Approved Procedures**

- 3-502.11 Variance Requirement\*
- 3-502.12 Reduced Oxygen Packaging, Criteria\*
- 3-404.11 Treating Juice\*
- 8-103.12 Compliance With Variance & HACCP Plan

**GOOD RETAIL PRACTICES****Safe Food and Water****Pasteurized eggs used where required**

- 3-302.13 Pasteurized eggs substituted for raw eggs in uncooked, egg based recipes.\*

**Water & Ice From Approved Source**

- 3-202.16 Ice used as a food /cooling from potable water.\*
- 5-101.11 Drinking water from an approved source\*
- 5-102.11 Standards/ quality for public drinking water met\*
- 5-102.12 Nondrinking water used only for non-food purposes\*
- 5-102.13 Sampling report for non-public water tested as required
- 5-102.14 Recent reports available
- 5-104.12 Alternative water supply delivered /approved means.

**Variance obtained for specialized processing methods**

- 8-103.11 Documentation & Justification for variance on file with regulatory authority.

**Food Temperature Control****Proper cooling methods used; adequate equipment for temperature control.**

- 3-501.11 Frozen food stored frozen
- 3-501.15 Proper cooling methods used for PHF (TCS Foods)
- 4-301.11 Cooling, heating, holding equipment sufficient in number and capacity.

**Plant food properly cooked for hot holding.**

- 3-401.13 Plant food cooked 135 or above for Hot Holding

**Approved thawing methods used**

- 3-501.12 Frozen PHF (TCS) slacked properly
- 3-501.13 Proper thawing methods used for PHF (TCS foods)

**Thermometers provided and accurate**

- 4-203.11 Food thermometers accurate/intended range use
- 4-203.12 Ambient air & water thermometers accurate
- 4-204.112 Thermometers coolers/ hot holding located in warmest/coolest areas of units.
- 4-302.12 Thermometers provided & accessible. Appropriate thermometer for measuring thin foods provided.

**Food Identification****Food properly labeled; original container**

- 3-202.17 Proper identification and sell by date on packages of shucked shellfish.
- 3-203.11 Molluscan shellfish stored in original container until sold/prepped.
- 3-302.12 Food storage containers- common name of food.
- 3-305.13 Vended PHF (TCS Food) dispensed in original container.
- 3-601.11 Standards of identity met for packaged foods.
- 3-601.12 Foods honestly presented, do not misinform customers.
- 3-602.11 Food packaged in food est. labeled/ specified in law.
- 3-602.12 Consumer labels as required by law on labels.

**Prevention of Food Contamination****Insects, rodents, and animals not present**

- 2-403.11 Food employees not handling animals\*
- 6-202.13 Insect control devices properly designed / installed.
- 6-202.15 Openings to outside protected against entry of pests
- 6-202.16 Protective barriers provided for exterior
- 6-501.111 Effective pest control measures in place.\*
- 6-501.112 Dead or trapped pest- removed -frequency.

**6-501.115 Prohibited live animals not on premise\*****Contamination prevented during food preparation, storage, & display.**

- 3-202.19 Shellstock free of mud, dead shellfish & shellfish with broken shells
- 3-303.11 Ice as a coolant not used as food
- 3-303.12 packaged food not stored in direct contact with water / ice during display.
- 3-304.13 Linen and napkins not used in contact with food as a liner & replaced each time.
- 3-305.11 Food stored 6" off floor- clean / dry location
- 3-305.12 Food not stored in prohibited areas.
- 3-305.14 Unpackaged food protected from environmental contamination during preparation.
- 3-306.11 Food on display protected- food guards/packaging
- 3-306.12 Condiments protected- dispensers / packets
- 3-306.13(B) Consumer self-serve operations provided with suitable utensils <sup>n</sup>
- 3-306.13(C) Consumer self-serve operations monitored <sup>n</sup>
- 3-307.11 Food not contaminated by any other source.
- 6-404.11 Distressed food segregated & properly located away from food, utensils, or equipment.

**Personal cleanliness**

- 2-302.11 Fingernails neat / trimmed, gloves worn over polished nails & artificial nails.
- 2-303.11 No jewelry worn during food handling except plain wedding band.
- 2-304.11 Outer clothing clean.
- 2-402.11 Hair restraints worn by food employees

**Wiping cloths properly used and stored**

- 3-304.14 Cloths for spills used for only one purpose; wet wiping cloths stored in sanitizer; wet and dry cloths stored clean.
- 4-101.16 Sponges not used on sanitized FCS
- 4-901.12 Wiping cloths laundered in establishment, air dried if no clothes dryer present.

**Washing fruits and vegetables**

- 3-302.15 Raw fruits / vegetables- washed before use

**Proper Use of Utensils****In-use utensils properly stored**

- 3-304.12 In-use utensils properly stored between uses

**Utensils/ equipment & linens properly stored/ dried/ handled**

- 4-801.11 Clean linens free of food residues and soil
- 4-802.11 Linens laundered at adequate frequency
- 4-803.11 Soiled linens properly stored
- 4-803.12 Linens properly washed unless only wiping cloths are laundered on site.
- 4-901.11 Equipment / utensils air dried
- 4-903.11 Equipment/utensils/linens- 6" off floor- clean/ dry location
- 4-903.12 Equipment/utensils/linens- not stored in prohibited area
- 4-904.11 Kitchenware/tableware handled to protect FCS
- 4-904.12 Soiled tableware removed from eating areas
- 4-904.13 Preset tableware wrapped/covered; unused settings removed from table.

**Single service and single-use articles properly stored and used.**

- 4-502.12 Single service items available if no warewashing facilities present\*
- 4-502.13 Single-service-use items not reused.
- 4-502.14 Molluscan/crustacean shells used only once as serving container.
- 4-903.11 Single-service/use items stored 6" off the floor in a clean, dry location.
- 4-903.12 Single-service -use items not stored in specified places.
- 4-904.11 Single-service-use items properly handled to protect food/lip contact surfaces.

**Gloves used properly**

- 3-304.15 Single-use gloves only used for one task; appropriate gloves used for task being performed

**Utensils, Equipment, and Vending****Food and non-food contact surfaces cleanable, properly designed, constructed, & used.**

- 3-304.16 Clean tableware for seconds provided
- 3-304.17 Returnables not refilled at food establishment
- 4-101.11 Utensils/ FCS - safe/ durable/ smooth surfaces\*
- 4-101.12 Cast iron not used for FCS- unless exempted
- 4-101.13 Lead, pewter, solder exceeding lead limits not used for food contact surfaces.
- 4-101.14 Copper not used for FCS\*
- 4-101.15 Galvanized metal not used for FCS\*
- 4-101.17 Wood used for FCS constructed of hard wood
- 4-101.18 Nonscratching utensils used with nonstick coatings

4-101.19 4-102.11	Non-FCS made of durable, smooth materials <b>Single-service-use items – safe &amp; clean materials*</b>	4-603.12 4-603.13	Equipment/utensils precleaned before washing Soiled items properly loaded into warewashing machine	5-501.12 5-501.13	Outdoor enclosure for refuse constructed of durable, cleanable materials Receptacles durable, cleanable, insect/rodent-resistant & leak proof	
4-201.11 4-201.12 4-202.11	Equipment & utensil durability and strength <b>Food temperature measuring devices*</b> <b>FCS smooth and easily accessible for cleaning*</b>	4-603.14 4-603.15	Equipment FCS & utensils properly washed Fixed equipment & equipment too large for warewashing sink/ machine washed by approved alternative method	5-501.14 5-501.15	Receptacles not within vending machines Lids/outside receptacles designed with tight-fitting lids/doors/covers & properly installed	
4-202.12 4-202.13 4-202.14 4-202.15	CIP equipment easily cleanable "V" threads only used for hot oil equipment Hot oil filtering equipment Cutting parts of can opener readily removable for cleaning / replacement.	4-603.16	Utensils and equipment rinsed after washing	5-501.16 5-501.18	Sufficient storage capacity - & area/receptacles provided to hold refuse Cleaning implements/supplies provided for effective cleaning of receptacles	
4-202.16 4-202.17 4-204.12	Non-food contact surfaces Kick plates removable for cleaning Covers/lids for equipment openings overlap the opening & sloped to drain.	<b>Nonfood-contact surfaces clean</b> 4-601.111(C)	Maintained free of encrusted grease/ soil deposits	5-501.19	Refuse storage areas located separate from food/utensils/equipment & not creating a nuisance	
4-204.15	Equipment requiring lubricants designed so that lubricants do not drip into food.	4-602.13	Non-FCS cleaned at frequency to prevent build-up	5-501.110	Receptacles for refuse, recyclables, returnables inaccessible to insects/rodents	
4-204.16 4-204.17	Beverage tubing not in contact with stored ice. Liquid waste drains not passing through ice bins	<b>Physical Facilities</b> <b>Hot &amp; cold water available; adequate pressure</b>		5-501.111 5-501.112	Storage areas/receptacles in good repair Receptacles, such as plastic bags accessible to rodents, not stored outside	
4-204.18	Condenser unit separated from food storage space	5-103.11 5-103.12 5-104.11	Capacity adequate to meet facility demands Pressure adequate to meet facility demands Water provided by approved system	5-501.113	Inside receptacles covered if not continually used; Outside receptacles equipped with tight fitting lids	
4-204.19	Can openers on vending machines- protected from contamination.	<b>Plumbing installed; proper backflow devices</b>		5-501.114 5-501.115 5-501.116	Drain plugs provided in receptacles with drains Refuse areas & enclosures maintained clean Cleaning of receptacles done in way not to contaminate food/utensils/equipment	
4-204.110	Molluscan shellfish tanks marked for display only, or operated under a HACCP plan.	5-101.12 5-101.13	<b>Drinking water system flushed &amp; disinfected after repair or emergency*</b> <b>Plumbing system constructed of approved materials*</b>	5-502.11	Refuse, recyclables, returnables removed in approved manner & at proper frequency to minimize attracting pests & developing odors	
4-204.13	Dispensing equipment designed to protect unpackaged product.	5-202.11 5-202.13	<b>Plumbing system designed, constructed &amp; installed according to law*</b> <b>Air gap provided between water supply inlet &amp; flood level rim of plumbing fixture*</b>	5-503.11 6-202.110	Refuse disposed of in an approved public or private facility Outdoor refuse areas curbed & graded to drain	
4-204.14	Vending machine equipped with self-closing door or cover.	5-202.14 5-202.15	Backflow prevention device designed per approved standards Water filter/screen/water conditioning device installed to allow ease of cleaning			
4-204.111	<b>Vending machines for PHF(TCS) – auto shut-off*</b>	5-203.13	Service sink available for cleaning of mops & disposal of liquid waste	<b>Physical facilities installed, maintained, &amp; clean</b>	4-301.15	Clothes washer & dryer provided for laundering conducted on premises
4-204.121	Vending machines for liquids equipped with drains, internal waste receptacle, & automatic shut-off.	5-203.14 5-203.15	<b>Backflow prevention device or air gap provided on plumbing fixtures as required*</b> <b>Backflow prevention device on carbonator with no air gap*</b>	4-401.11(C)	Washer & dryer properly located away from food/utensils/equipment	
4-204.122	Case lot handling equipment moveable by hand, hand trucks, or forklifts.	5-204.12 5-204.13	Backflow prevention devices located to allow service/maintenance Conditioning devices located to allow service / maintenance.	4-803.13	Laundry facilities used only for items used in the facility	
4-204.123	Vending machine doors/openings tight fitting	5-205.12	<b>No cross connection between drinking &amp; non-drinking water*</b>	6-101.11 6-102.11	Materials for floors/walls/ceilings smooth, durable, & easily cleanable under normal use Outdoor areas surfaced with concrete/asphalt; Exterior surfaces weather-resistant	
4-302.11	Dispensing utensils provided for each container of consumer self-service unit.	5-205.13 5-205.14	Water treatment device inspected & serviced <b>Water reservoir of fogging devices maintained cleaned*</b>	6-201.11 6-202.12 6-201.13	Floors/walls/ceilings smooth & easily cleanable; Utility lines not unnecessarily exposed Floor to wall junctures covered; Water-flushed floors provided with drains & graded to drain	
4-401.11	Equipment, washers/dryers, linen, & storage cabinets properly located.	5-205.15 5-301.11	<b>Plumbing system maintained in good repair*</b> Mobile water tank constructed of safe, durable, finished materials	6-201.14 6-201.15 6-201.16	Carpeting not in areas subject to moisture; Mats/duckboards removable & easily cleanable Wall & ceiling coatings/attachments easily cleanable	
4-402.11	Fixed or counter-mounted equipment properly spaced or sealed.	5-302.11 5-302.12	Mobile water tank sloped to drain Mobile water tank designed to allow inspection cleaning	6-202.18 6-202.17 6-202.18 6-202.19 6-202.111	Studs unexposed in areas subject to moisture Overhead protection at outdoor vending Overhead protection at outdoor servicing areas Outdoor walking/driving surfaces graded to drain Living/sleeping quarters not used for food establishment operations	
4-402.12	Fixed or counter-mounted equipment properly elevated or sealed.	5-303.12 5-303.13	Mobile water tank designed with cover for water Mobile water tank designed : inlet/outlet & dedicated hose connection	6-202.112	Living/sleeping quarters on the premises separated from food operation	
4-501.11 4-501.12	Equipment in good repair / adjustment Scratched cutting boards; resurfaced/ discarded	<b>Sewage &amp; waste water properly disposed</b>		6-501.11 6-501.12	Physical facilities maintained in good repair Physical facilities cleaned as often as necessary to keep them clean	
4-501.13	Microwave ovens meeting safety standards specified in CFR	5-304.11- 5-304.12 5-304.14 5-401.11	<b>Water tank/pump/hoses properly disinfected &amp; handled*</b> Backflow prevention in place Waste water properly disposed Mobile holding tank adequately sized for capacity & sloped to drain	6-501.13 6-501.15	Floors cleaned by dustless methods <b>Mop water/maintenance tools not put in prep, handwashing, or warewashing sinks*</b>	
4-502.11	Utensils maintained in good repair; thermometers calibrated per manufacturer's specifications.	5-402.11 5-402.12 5-402.13	<b>Backflow prevention – no direct connection between sewage system &amp; food equipment*</b> Grease trap located to allow ease of cleaning <b>Sewage conveyed through approved sanitary sewage system*</b>	6-501.16 6-501.17	Mops allowed to air dry after use Sawdust/wood shavings/granular salt/clay not used on floors	
4-603.11	Dry cleaning methods used with non PHF (non-TCS Foods) only	5-402.14 5-402.15	Mobile establishment waste removed through approved removal procedure Waste retention tank flushed in a sanitary manner	6-501.113 6-501.114	Maintenance tools properly stored Premises free of unnecessary items/litter	
4-603.17	<b>Cleaning/refilling of returnables only for non PHF (non-TCS Food) or conducted at a regulated facility*</b>	5-403.11 5-403.12	<b>Approved sewage disposal system used for waste disposal*</b> Other liquid wastes drained to disposal per law			
4-902.11	Food-contact surfaces not contaminated during lubricating of equipment	<b>Toilet facilities properly constructed, supplied, &amp; cleaned</b>		<b>Adequate ventilation &amp; lighting; designated areas provided/used</b>	4-202.18	Ventilation filters designed for ease of cleaning & maintenance
4-902.12	Food-contact surfaces not contaminated during reassembly of equipment	5-203.12 5-501.17 6-202.14 6-302.11 6-402.11	<b>At least one toilet available or number specified by law*</b> Covered receptacle in women's toilet room Toilet rooms completely enclosed Toilet tissue supplied at each toilet Toilet rooms convenient & accessible during all business hours	4-204.11 4-301.14 6-202.12 6-304.11	Ventilation hood designed to prevent condensate from dripping onto food/equipment Ventilation hood adequate to prevent grease & condensation build-up Heating/ventilation/air conditioning units properly designed to prevent contamination Mechanical ventilation of adequate capacity to remove steam, heat, vapors, odors, smoke, fumes	
<b>Warewashing facilities installed, maintained, and used; test strips</b>		6-501.12 6-501.19	Toilet rooms & fixtures cleaned as often as necessary Toilet room doors kept closed except during cleaning/maintenance	6-501.14 6-202.11 6-303.11 6-305.11	Ventilation system cleaned in way not to cause contamination or create a public health hazard Protective shielding on light bulbs over exposed food/utensils/equipment Lighting intensity adequate in food prep, storage, & service areas Dressing rooms designated if employees change on-site; Lockers provided for employees	
4-203.13	Hot water pressure devices accurate to +/- 2 pounds per square inch	<b>Garbage, refuse, recyclables, returnable properly disposed; facilities maintained</b>		6-403.11 6-501.110	Designated areas for employees for eating/drinking/smoking Designated dressing rooms/lockers used by employees	
4-204.113- .116	Data plate, baffles, thermometers on warewashing machines; heater basket preset fro manual heat sanitation.	5-501.11 5-501.12 5-501.13 5-501.14 5-501.15 5-501.16 5-501.17 5-501.18 5-501.19 5-501.110	Outdoor storage surface constructed of nonabsorbent material & sloped to drain			
4-204.117	Warewashing machine equipped with means to verify dispensing of detergents & sanitizers					
4-204.118- .120	Pressure device on machines with hot water sanitizing rinse; sinks, drainboards, compartments self-draining.					
4-301.12	3 compartment sink large enough to immerse largest utensil.					
4-301.13 4-302.13	Adequate drainboards provided Thermometer for testing sanitizing water temperature provided					
4-302.14 4-501.14	Test kit for measuring sanitizer conc. Provided Warewashing equipment cleaned before use & every 24 hours					
4-501.15 4-501.16	Warewashing machine operated per data plate. WW sinks cleaned and sanitized before/after use for washing food or wiping cloths					
4-501.17	Cleaning agents used for washing utensils in accordance with manufacture's instructions					
4-501.18	Wash, rinse, sanitize solutions maintained clean					
4-501.19 4-501.110	Manual wash temperature maintained at ≥110° Wash temperature requirement met for warewashing machine based on machine type					
4-501.116	Concentration of sanitizer solution determined by use of test kit					