

MDARD Food Code Reference Key of Priority/Priority Foundation Sections

<p>RISK FACTORS/INTERVENTIONS</p> <p>Supervision 2-101.11 Assignment* 2-102.11 Demonstration* 2-103.11 Person-In-Charge (PIC) Duties*</p> <p>Employee Health 2-201.11 Responsibility of PIC, Conditional/Food Emp. (B&E)* 2-201.12 Exclusions & restrictions* 2-201.13 Removal of Exclusions & Restrictions*</p> <p>Good Hygienic Practices 3-301.12 Preventing Contamination When Tasting*</p> <p>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(B) Preventing Contamination from Hands* (C)* 5-203.11(A) 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*</p> <p>Approved Source 3-101.11 Safe, Unadulterated & Honestly Presented* 3-201.11(A&B) Compliance With Food Law* (C,E)* 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* 3-201.17(A) Game Animals* (B)* 3-202.11 Temperature* (E&F)* 3-202.13 Eggs* 3-202.14 Eggs & Milk Products, Pasteurized* 3-202.110(A) Prepackaged Juice- HACCP (B)* Pasteurized or otherwise treated 5-101.13 Bottled Drinking Water* 3-202.15 Package Integrity* 3-202.18 (A)Shellstock Identification* 3-203.12 Shellstock, Maintaining Identification* 3-402.11(A) Parasite Destruction* 3-402.12 Records, Creation, & Retention*</p> <p>Protection From Contamination 3-302.11(A 1,2) Separation, Packaging & Segregation* 3-304.11 Food Contact with Equipment & Utensils* 3-306.13 (A) Consumer self-serve, raw, unpackaged animal food*(B,C) provided with suitable utensils, monitor* 4-501.111 Manual Warewashing, Hot Water Sanitization* 4-501.112 Mechanical Warewashing, Hot Water Sanitization* 4-501.114 Chemical Sanitization- Temp, pH, Conc, Hardness* 4-601.11(A) Food Contact Surface, Clean to Sight & Touch*</p>	<p>4-602.11(A,C) Food Contact Surface, Cleaning Frequency* 4-702.11 Before Use After Cleaning* 4-703.11 Hot water and Chemical* 3-306.14(A) Returned Food & Re-service of Food* 3-701.11 Discard/Record, Adulterated Food*</p> <p>Potentially Hazardous Food/Time/Temperature Control for Safety Food 3-401.11(A,B2) Cooking Raw Animal Foods* (B1)* (D2)* 3-401.14 (A-E) Non-Continuous Cooking Raw Animal* (F) 3-403.11 Reheating for Hot Holding* 3-501.14 Cooling* 3-501.16 Hot/Cold Holding*(C) 3-501.17 RTE PHF (TCS Food) Date Marking* 3-501.18 RTE PHF (TCS Food) Disposition* 3-501.19(B1,3,4&C1,4,5) Time as a Public Health Control* 3-501.19(A1,B2,&C2,3) TPHC written procedures, food marked time in/out, monitoring*</p> <p>Consumer Advisory 3-603-11 Consumer Advisory for Raw/ Undercooked Food*</p> <p>Highly Susceptible Populations 3-801.11 Pasteurized Food/Prohibited Food*</p> <p>Conformance With Approved Procedures 3-404.11(A) Treating Juice *(B)* 3-502.11 Variance Requirement* 3-502.12(A,B4,C,D2b-e,E1) Reduced Oxygen Packaging,* Criteria (B1-3,5,6,D1,2a,f-h,3,4,E2-4)* 8-103.12(A) Compliance With Variance HACCP Plan*(B)*</p> <p>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(A2,3,B)(C) Conditions of Use* 7-203.11 Poisonous/Toxic Material Containers* 7-204.11 Sanitizers, Criteria* 7-204.12(A) 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(A) Tracking Powders, Pest Control & Monitoring* 7-207.11(A)(B) Restriction /Storage; Medicines* 7-207.12 Refrigerated Medicines, Storage* 7-208.11(A)(B) Storage- First Aid Supplies* 7-209.11 Storage- Personal Care Items* 7-301.11 Separation- For Retail Sale</p> <p>GOOD RETAIL PRACTICES</p> <p>Safe Food and Water Pasteurized eggs used where required 3-302.13 Pasteurized eggs substituted for raw eggs in uncooked, egg based recipes</p>	<p>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 5-104.12 Alternative water supply delivered /approved means.</p> <p>Variance obtained for specialized processing methods 8-103.11 Documentation & Justification for variance on file with regulatory author</p> <p>Food Temperature Control Cooling methods; equipment for temperature control. 3-501.15(A) Proper cooling methods used for PHF (TCS Foods) 4-301.11 Cooling, heating, holding equipment sufficient in number and capacity.</p> <p>Plant food properly cooked for hot holding. 3-401.13 Plant food cooked 135 or above for Hot Holding</p> <p>Thermometers provided and accurate 4-203.11 Food thermometers accurate/intended range use 4-203.12 Ambient air & water thermometers accurate 4-204.112 (E) Increments of no greater than 2°F 4-302.12 Thermometers provided & accessible. Appropriate thermometer for measuring thin foods provided.</p> <p>Food Identification Food properly labeled; original container 3-202.17(A) Proper identification and sell by date on packages of shucked shellfish 3-602.11(B5) Name of Food source for major food Allergen</p> <p>Prevention of Food Contamination Insects, rodents, and animals not present 2-403.11 Food employees not handling animals 6-501.111(C) Effective pest control measures in place 6-501.115 Prohibited live animals not on premise</p> <p>Proper Use of Utensils Single service and single-use articles properly stored and used. 4-502.12 Single service items available if no warewashing facilities present</p> <p>Gloves used properly 3-304.15 (A) Single-use gloves only for one task; appropriate glove used for task performed*</p> <p>Utensils, Equipment, and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, & used. 4-101.11 (A) Utensils/ FCS safe 4-101.13 (A,B) Lead, pewter, solder exceeding lead limits not used for food contact surfaces 4-101.14 Copper not used for FCS</p>
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[Table Key: **Priority**, **Priority Foundation**, Risk Factors/Interventions are marked with an asterisk*]