

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

- 2-101.11 Assignment
- 2-102.11 Demonstration
- 2-103.11 Person-In-Charge (PIC) Duties

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

Good Hygienic Practices

- 2-401.11 Eating, Drinking, Using Tobacco
- 2-401.12 Discharges from the Eyes, Nose, Mouth

- 3-301.12 Preventing Contamination When Tasting

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)(A,D)
- 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
- 6-301.13 Handwashing Aids / Devices, Use Restriction
- 6-301.14 Handwashing Signage
- 6-501.18 Maintaining and Using Handwashing Sinks

Approved Source

- 3-101.11 Safe, Unadulterated & Honestly Presented
- 3-201.11(A&B) Compliance With Food Law (C,E)(F,G)
- 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- Treated (B)
- 5-101.13 Bottled Drinking Water
- 3-202.15 Package Integrity
- 3-202.18 (A) Shellstock Identification (B,C)
- 3-203.12 Shellstock, Maintaining Identification
- 3-402.11(A) Parasite Destruction
- 3-402.12 Records, Creation, & Retention

Protection From Contamination

- 3-302.11(A 1,2,3-8) 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
- 4-501.113 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 (B,C)

Protection from contamination continued:

- 4-602.11(A,C) Food Contact Surface, Cleaning Frequency (E)
- 4-602.12 Cooking & Baking Equipment
- 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/Recondition Adulterated Food

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

- 3-401.11 (A,B2) Cooking Raw Animal Foods (B1) (D2)(D3,4)
- 3-401.12 Microwave Cooking
- 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)

Consumer Advisory

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

Highly Susceptible Populations

- 3-801.11 Pasteurized Foods & Prohibited Food
- 3-801.11(A1,C)

Conformance With Approved Procedures

- 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)
- 3-404.11(A) Treating Juice (B)
- 8-103.12(A) Compliance With Variance HACCP Plan (B)

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)(A1,4) Conditions of Use
- 7-203.11 Poisonous or Toxic Material Containers
- 7-204.11 Sanitizers, Criteria
- 7-204.12(A)(B) 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)(B) 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

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 Non-drinking 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(A) Proper cooling methods used for PHF (TCS Foods)(B)
- 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 (A-D) Thermometers location, design
- 4-204.112 (E) Increments of no greater than 2° F
- 4-302.12 Thermometers provided & accessible. Appropriate thermometer for measuring thin foods provided.

Food Identification

- Food properly labeled; original container
- 3-202.17 (A) Proper identification and sell by date on packages of shucked shellfish (B)
- 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, does not misinform customers.
- 3-602.11 Food packaged in food est. labeled/ specified in law.
- 3-602.11(B5) Name of Food source for major food Allergen
- 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 (C) Effective pest control measures in place
- 6-501.111 (A,B,D) inspect shipment, premise, harborage

Preventing Food Contamination continued:

6-501.112 Dead or trapped pest- removed - frequency.

6-501.115 Prohibited live animals not on premise

4-603.12 Equipment/utensils precleaned before washing

4-603.13 Soiled items properly loaded into warewashing machine

4-603.14 Equipment FCS & utensils properly washed

4-603.15 Fixed equipment & equipment too large for warewashing sink/ machine washed by approved alternative method

4-603.16 Utensils and equipment rinsed after washing

Nonfood-contact surfaces clean

4-601.11(B-C)Maintained free of encrusted grease/ soil deposits

4-602.13 Non-FCS cleaned at frequency to prevent build-up

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

3-307.11 Food not contaminated by any other source.

6-404.11 Distressed food segregated & properly located away from food, utensils, or equipment.

Personal cleanliness

2-302.11Fingernails 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

3-302.15Raw 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

Proper Use of Utensils continued:

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.

4-904.14 Rinsing equipment, utensils after cleaning/ sanitizing

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 (B)Single-service –use items not stored in specified places.

4-904.11 (A,C)Single-service-use items properly handled to protect food/lip contact surfaces.

Gloves used properly

3-304.15 (A)(B,D)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 Returnable not refilled at food establishment

4-101.11 (A) Utensils/ FCS safe(B-E) durable, sufficient wt.

4-101.12 Cast iron not used for FCS- unless exempted

4-101.13 (A,B)Lead, pewter, solder exceeding lead limits not used for food contact surfaces(C)

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 Non-scratch utensils used with nonstick coatings

4-101.19 Non-FCS made of durable, smooth materials

4-102.11 (A1,B1)Single/service/use items, characteristics(A2,B2)

4-201.11 Equipment & utensil durability and strength

4-201.12 Food temperature measuring devices

4-202.11 FCS smooth and easily accessible for cleaning

4-202.12 (A1)CIP equipment easily

cleanable(A2,B)

4-202.13 "V" threads only used for hot oil equipment

4-202.14 Hot oil filtering equipment

4-202.15 Cutting parts of can opener readily removable for cleaning / replacement.

4-202.16 Non-food contact surfaces

4-202.17 Kick plates removable for cleaning

4-204.12 Covers/lids for equipment openings overlap the opening & sloped to drain.

4-204.13 Dispensing equipment designed to protect unpackaged product.

4-204.14 Vending machines equipped with self-closing door or cover.

4-204.15 Equipment requiring lubricants designed so that lubricants do not drip into food.

4-204.16 Beverage tubing not in contact with stored ice.

4-204.17 Liquid waste drains not passing through ice bins

4-204.18 Condenser unit separated from food storage space

4-204.19 Can openers on vending machines- protected from contamination.

4-204.110(A) Molluscan shellfish tanks marked for display only, or operated under a HACCP plan. (B)

4-204.111 Vending machines for PHF(TCS) auto shut-off

4-204.121 Vending machines for liquids equipped with drains, internal waste receptacle, & automatic shut-off.

4-204.122 Case lot handling equipment moveable by hand, hand trucks, or forklifts.

4-204.123 Vending machine doors/openings tight fitting

4-302.11 Dispensing utensils provided for each container of consumer self-service unit.

4-401.11 Equipment, washers/dryers, linen, & storage cabinets properly located.

4-402.11 Fixed or counter-mounted equipment properly spaced or sealed.

4-402.12 Fixed or counter-mounted equipment properly elevated or sealed.

4-501.11 Equipment in good repair / adjustment

4-501.12 Scratched cutting boards; resurfaced/ discarded

4-501.13 Microwave ovens meeting safety standards specified in CFR

4-502.11 (A,C)Utensils maintained in good repair;

4-502.11 (B) thermometers calibrated per manufacturer's specifications.

4-603.11 Dry cleaning methods used with non PHF (non-TCS Foods) only

4-603.17 (A) Cleaning/refilling of returnable, for non PHF (non-TCS Food) or conducted at a regulated facility

4-902.11 Food-contact surfaces not contaminated during lubricating of equipment

4-902.12 Food-contact surfaces not contaminated during reassembly of equipment

Physical Facilities

Hot & cold water available; adequate pressure

5-103.11 Capacity adequate to meet facility demands

5-103.12 Pressure adequate to meet facility demands

5-104.11 Water provided by approved system

Plumbing installed; proper backflow devices

5-101.12 Drinking water system flushed & disinfected after repair or emergency

5-201.11 Plumbing system constructed of approved materials

5-202.11 (A)(B)Plumbing system designed, constructed & installed according to law

5-202.12 (A)(B-D) Handwash sink/100°F mixing valve

5-202.13 Air gap provided between water supply inlet & flood level rim of plumbing fixture

5-202.14 Backflow prevention device designed per approved standards

5-202.15 Water filter/screen/water conditioning device installed to allow ease of cleaning

5-203.13 Service sink available for cleaning of mops & disposal of liquid waste

5-203.14 Backflow prevention device or air gap provided on plumbing fixtures as require

5-203.15 Backflow prevention device on carbonator with no air gap

5-204.12 Backflow prevention devices located to allow service/maintenance

Proper backflow Device continued:

5-204.13 Conditioning devices located to allow service/ maintenance.

5-205.12 (A)No cross connection between drinking & non-drinking water(B)

5-205.13 Water treatment device inspected & serviced

5-205.14 Water reservoir of fogging devices maintained cleaned

5-205.15 (A)(B)Plumbing system maintained in good repair

5-301.11 (A)Mobile water tank constructed of safe, durable, finished materials(B,C)

5-302.11 Mobile water tank sloped to drain

5-302.12 Mobile water tank designed to allow inspection and cleaning

5-302.13-15 "V" threads, Tank vent protected, In/Outlet sloped to drain

5-302.16(A) Hose, construction/identification(B-E)

5-303.11 Filter for compressed air does not pass oil

5-303.12 Mobile water tanks designed with cover for water inlet, outlet, and hose.

5-303.13 Mobile water tank designed: inlet/outlet & dedicated hose connection

5-304.11 Water tank /pump/ hoses properly disinfected & handled

5-304.12 Backflow prevention in place

5-304.13 Protecting In/Outlet & hose fittings

5-304.14 Tank, Pump, and Hoses, Dedication.

Sewage & waste water properly disposed

5-401.11 Mobile holding tank adequately sized for capacity & sloped to drain

5-402.11 (A)Backflow prevention – no direct connection between sewage system & food equipment

5-402.12 Grease trap located to allow ease of cleaning

5-402.13 Sewage conveyed through approved sanitary sewage system

5-402.14 Mobile establishment waste removed through approved removal procedure

5-402.15 Waste retention tank flushed in a sanitary manner

5-403.11 Approved sewage disposal system used for waste disposal

5-403.12 Other liquid wastes drained to disposal per law

Toilet facilities properly constructed, supplied, & cleaned

5-203.12 At least one toilet available or number specified by law

5-501.17 Covered receptacle in women's toilet room

6-202.14 Toilet rooms completely enclosed

6-302.11 Toilet tissue supplied at each toilet

6-402.11 Toilet rooms convenient & accessible during all business hours

6-501.12 Toilet rooms & fixtures cleaned as often as necessary

6-501.19 Toilet room doors kept closed except during cleaning/maintenance

Warewashing facilities installed, maintained, and used; test strips

4-203.13 Hot water pressure devices accurate to +/- 2 pounds per square inch

4-204.113-114 Data plate, baffles, thermometers on warewashing

4-204.115 Warewash machine temp. measuring device

4-204.116 machines; heater basket preset for manual heat sanitation.

4-204.117 Warewashing machine equipped with means to verify dispensing of detergents & sanitizers

4-204.118 Pressure device on machines with hot water sanitizing

4-204.19 & 4-204.120 rinse sinks, drain boards, compartments self-draining.

4-301.12 (A,B)3 compartment sink provided, & size(D,E)

4-301.13 Adequate drain boards provided

4-302.13 Thermometer for testing sanitizing water temperature provided

4-302.14 Test kit for measuring sanitizer conc. Provided

4-501.14 Warewashing equipment cleaned before use & every 24 hours

4-501.15 Warewashing machine operated per data plate

4-501.16 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 manufacturer's instructions

4-501.18 Wash, rinse, sanitize solutions maintained clean

4-501.19 Manual wash temperature maintained at $\geq 110^{\circ}$

4-501.110 Wash temperature requirement met for warewashing machine based on machine type

4-501.116 Concentration of sanitizer solution determined by use of test kit

Physical facilities installed, maintained, & clean

4-301.15 Clothes washer & dryer provided for laundering conducted on premises

4-401.11 Washer & dryer properly located away from food/utensils/equipment

4-803.13 Laundry facilities used only for items used in the facility

6-101.11 Materials for floors/walls/ceilings smooth, durable, & easily cleanable under normal use

6-102.11 Outdoor areas surfaced with concrete/asphalt; Exterior surfaces weather-resistant

6-201.11 Floors/walls/ceilings smooth & easily cleanable;

6-201.12 Utility lines not unnecessarily exposed

6-201.13 Floor to wall junctures covered; Water-flushed floors provided with drains & graded to drain

6-201.14 Carpeting not in areas subject to moisture;

6-201.15 Mats/duckboards removable & easily cleanable

6-201.16-17 Wall & ceiling coatings/attachments easily cleanable

6-201.18 Studs unexposed in areas subject to moisture

6-202.17 Overhead protection at outdoor vending

6-202.18 Overhead protection at outdoor servicing areas

6-202.19 Outdoor walking/driving surfaces graded to drain

6-202.111 Living/sleeping quarters not used for food establishment operations

6-202.112 Living/sleeping quarters on the premises separated from food operation

6-501.11 Physical facilities maintained in good repair

6-501.12 Physical facilities cleaned as often as necessary to keep them clean

6-501.13 Floors cleaned by dustless methods

6-501.15 Mop water/maintenance tools not put in prep, handwashing, or warewashing sinks

6-501.16 Mops allowed to air dry after use

6-501.17 Sawdust/wood shavings/granular salt/clay not used on floors

6-501.113 Maintenance tools properly stored

6-501.114 Premises free of unnecessary items/litter

Garbage, refuse, recyclables, returnable properly disposed; facilities maintained

5-501.11 Outdoor storage surface constructed of nonabsorbent material & sloped to drain

5-501.11 Outdoor storage surface, smooth, cleanable, sloped to drain

5-501.12 Outdoor enclosure for refuse constructed of durable, cleanable materials

5-501.13 Receptacles durable, cleanable, insect/rodent-resistant & leak proof

5-501.14 Receptacles not within vending machines

5-501.15 Outside receptacles designed with tight-fitting lids/doors/covers & properly installed

5-501.16 Sufficient storage capacity - & area/receptacles provided to hold refuse

5-501.18 Cleaning implements/supplies provided for effective cleaning of receptacles

5-501.19 Refuse storage areas located separate from food/utensils/equipment & not creating a nuisance

5-501.110 Receptacles for refuse, recyclables, returnable inaccessible to insects/rodents

5-501.111 Storage areas/receptacles in good repair

5-501.112 Receptacles, such as plastic bags accessible to rodents, not stored outside

5-501.113 Inside receptacles covered if not continually used; Outside receptacles equipped with tight fitting lids

5-501.114 Drain plugs provided in receptacles with drains

5-501.115 Refuse areas & enclosures maintained clean

5-501.116 Cleaning of receptacles done in way not to contaminate food/utensils/equipment

5-502.11 Refuse, recyclables, returnable removed in approved manner & at proper frequency to minimize attracting pests & developing odors

5-502.12 Receptacles or Vehicles constructed/maintained according to law

5-503.11 Refuse disposed of in an approved public or private facility

6-202.110 Outdoor refuse areas curbed & graded to drain

Adequate ventilation & lighting; designated areas provided/used

4-202.18 Ventilation filters designed for ease of cleaning & maintenance

4-204.11 Ventilation hood designed to prevent condensate from dripping onto food/equipment

4-301.14 Ventilation hood adequate to prevent grease & condensation build-up

6-202.12 Heating/ventilation/air conditioning units properly designed to prevent contamination

6-304.11 Mechanical ventilation of adequate capacity to remove steam, heat, vapors, odors, smoke, fumes

6-501.14 Ventilation system cleaned is not a source of contamination, or creates a public health hazard

6-202.11 Protective shielding on light bulbs over exposed food/utensils/equipment

6-303.11 Lighting intensity adequate in food prep, storage, & service areas

6-305.11 Dressing rooms designated if employees change on-site; Lockers provided for employees

6-403.11 Designated areas for employees for eating/drinking/smoking

6-501.110 Designated dressing rooms/lockers used by employees

<p>Compliance and Enforcement</p> <p>8-201.11 When plans are required</p> <p>8-201.12 Contents of plans and specifications</p> <p>8-201.13 When HACCP is required</p> <p>8-201.14 Contents of a HACCP plan</p> <p>8-301.11 May not Operate without valid permit</p> <p>8-302.11-8 through 302.14 Permit to Operate Application Procedures</p> <p>8-304.11 Responsibilities of permit holder</p> <p>8-402.11 Entrance allowed at reasonable time</p> <p>8-404.11 Imminent Health hazard ceasing operation and reporting of</p> <p>8-404.12 Resumption of operation after imminent health hazard</p> <p>8-405.11 Timely correction of Priority/Priority Foundation violation</p> <p>8-406.11 Timely correction of Core violation</p>		
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Table Key: Priority, Priority Foundation, Core