

MDARD Food Code reference Key Core Sections

<p><u>Control of Hands as a Vehicle of Contamination</u> 3-301.11(A,D) Wash hands as specified, BHC exemption 6-301.13 Handwashing Aids / Devices, Use Restriction 6-301.14 Handwashing Signage 6-501.18 Maintaining and Using Handwashing Sinks</p> <p><u>Approved Source</u> 3-201.11(F,G) Meat, poultry & eggs safe handling instructions 3-202.18(B,C) Shellstock not bearing tag/information hold order, dealer's information listed first</p> <p><u>Protection From Contamination</u> 3-302.11(A 3-8) Cleaning/sanitizing equipment/utensils, food stored in package, covered or wrapped, clean packages before opening, prevent cutting packages, separate spoiled/recalled foods, separate fruits/vegetables before washing 4-501.113 Mechanical Warewashing, Sanitization Pressure 4-501.115 Manual Warewashing Equip. Detergent Sanitizers 4-601.11(B,C) FCS of cooking/baking equipment & non-FCS of equipment kept free of accumulation 4-602.11(E) Cleaning frequency utensils/equipment contacting non-PHF (TCS) foods 4-602.12 Cooking/Baking equipment, microwave inner door and seals cleaned every 24yrs</p> <p><u>Potentially Hazardous Food(Time/Temperature Control for Safety Food)</u> 3-401.12 Microwave Cooking</p> <p><u>Highly Susceptible Populations</u> 3-801.11(A1,G,H) Children 9yrs or less HSP, when food may be reserved & when may not be</p> <p><u>Chemical</u> 7-202.12(A1,4) Used according to law/code/regulatory authority 7-204.12(B) Use of ozone antimicrobial for fruits/vegetables 7-206.13(B) Use of nontoxic tracking powders 7-209.11 Storage- Personal Care Items</p> <p><u>GOOD RETAIL PRACTICES</u> <u>Safe Food and Water</u> <u>Water & Ice From Approved Source</u> 5-102.14 Recent water sample reports available</p> <p><u>Food Temperature Control</u> <u>Cooling methods; equipment for temperature control.</u> 3-501.11 Frozen food stored frozen</p>	<p>3-501.15(B) During cooling food containers arranged for maximum heat transfer, loosely covered/uncovered</p> <p><u>Approved thawing methods used</u> 3-501.12 Frozen PHF (TCS) slacked properly 3-501.13 Proper thawing methods used for PHF (TCS foods)</p> <p><u>Thermometers provided and accurate</u> 4-204.112(A-D) Refrigerated/hot holding units thermometer location, design, readability</p> <p><u>Food Identification</u> <u>Food properly labeled; original container</u> 3-202.17(B) Packaged raw shucked shellfish no label/information, hold 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. 3-602.12 Consumer labels as required by law not concealed</p> <p><u>Prevention of Food Contamination</u> <u>Insects, rodents, and animals not present</u> 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(A,B,D) Inspect shipment, premise, harborage 6-501.112 Dead or trapped pest- removed -frequency 4-603.12 Equipment/utensils pre-cleaned 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</p> <p><u>Nonfood-contact surfaces clean</u> 4-601.11(B-C) Maintained free of encrusted grease/ soil deposits 4-602.13 Non-FCS cleaned at frequency to prevent build-up</p>	<p><u>Contamination prevented during food preparation, storage, & display.</u> 3-202.19 Shellstock free of mud, dead shellfish & shellfish with broken shells 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. 3-306.12 Condiments protected- dispensers / packets 3-307.11 Food not contaminated by any other source.</p> <p><u>Personal cleanliness</u> 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</p> <p><u>Wiping cloths properly used and stored</u> 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.</p> <p><u>Washing fruits and vegetables</u> 3-302.15 Raw fruits / vegetables- washed before use</p> <p><u>Proper Use of Utensils</u> <u>In-use utensils properly stored</u> 3-304.12 In-use utensils properly stored between uses</p> <p><u>Utensils/ equipment & linens properly stored/ dried/ handled</u> 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</p>
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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.

4-502.13 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(B,D) Use of slash resistant, cloth gloves

**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(B-E) Durable, sufficient wt.
 4-101.12 Cast iron not used for FCS- unless exempted
 4-101.13(C) Lead solder/flux not more than 0.2%
 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(A2,B2) Single service/use not to impact color/taste, be clean
 4-201.11 Equipment & utensil durability and strength
 4-202.12(A2,B) CIP equipment- cleaning solution completely drainable, inspection access points
 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.
 4-204.121 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
4-401.11 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;
4-603.11 Dry cleaning methods used with non PHF (non-TCS Foods) only
 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

Plumbing installed; proper backflow devices

5-202.12(B-D) No steam mixing valve, 15sec metered, automatic installed per manufacture
 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
 5-203.15 Backflow on carbonator if no air-gap
 5-204.12 Backflow prevention devices located to allow service/maintenance
 5-204.13 Conditioning devices located to allow service/maintenance.
 5-205.15(B) maintained in good repair
 5-301.11(B,C) Mobile water tank construction
 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(B-E) Drinking water hose construction, identified as needed
 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
 5-304.12 Backflow prevention in place
 5-304.13 Protecting In/Outlet & hose fittings

Sewage & waste water properly disposed

5-401.11 Mobile holding tank adequately sized for capacity & sloped to drain
 5-402.12 Grease trap located to allow ease of cleaning
 5-402.15 Waste retention tank flushed in a sanitary manner
 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
 6-402.11 Toilet rooms convenient & accessible during all business hours
 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
 4-204.118 Pressure device on machines with hot water sanitizing
 4-204.119 & 4-204.120 Rinse sinks, drain boards, compartments self-draining.
 4-301.12(D,E) Usage 2 compartment sink
 4-301.13 Adequate drain boards provided
 4-302.13 Thermometer for testing sanitizing water temperature 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
 4-501.18 Wash, rinse, sanitize solutions maintained clean

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<p>Physical facilities installed, maintained, & clean</p> <p>4-301.15 Clothes washer & dryer provided for laundering conducted on premises</p> <p>4-401.11 Washer & dryer properly located away from food/utensils/equipment</p> <p>4-803.13 Laundry facilities used only for items used in the facility</p> <p>6-101.11 Materials for floors/walls/ceilings smooth, durable, & easily cleanable under normal use</p> <p>6-102.11 Outdoor areas surfaced with concrete/asphalt; Exterior surfaces weather-resistant</p> <p>6-201.11 Floors/walls/ceilings smooth & easily cleanable;</p> <p>6-201.12 Utility lines not unnecessarily exposed</p> <p>6-201.13 Floor to wall junctures covered; Water-flushed floors provided with drains & graded to drain</p> <p>6-201.14 Carpeting not in areas subject to moisture;</p> <p>6-201.15 Mats/duckboards removable & easily cleanable</p> <p>6-201.16-17 Wall & ceiling coatings/attachments easily cleanable</p> <p>6-201.18 Studs unexposed in areas subject to moisture</p> <p>6-202.17 Overhead protection at outdoor vending</p> <p>6-202.18 Overhead protection at outdoor servicing areas</p> <p>6-202.19 Outdoor walking/driving surfaces graded to drain</p> <p>6-202.112 Living/sleeping quarters on the premises separated from food operation</p> <p>6-501.11 Physical facilities maintained in good repair</p> <p>6-501.12 Physical facilities cleaned as often as necessary to keep them clean</p> <p>6-501.13 Floors cleaned by dustless methods</p> <p>6-501.16 Mops allowed to air dry after use</p> <p>6-501.17 Sawdust/wood shavings/granular salt/clay not used on floors</p> <p>6-501.113 Maintenance tools properly stored</p> <p>6-501.114 Premises free of unnecessary items/litter</p>	<p>Garbage, refuse, recyclables, returnable properly disposed; facilities maintained</p> <p>5-501.11 Outdoor storage surface, smooth, cleanable, sloped to drain</p> <p>5-501.12 Outdoor enclosure for refuse constructed of durable, cleanable materials</p> <p>5-501.13 Receptacles durable, cleanable, insect/rodent-resistant & leak proof</p> <p>5-501.14 Receptacles not within vending machines</p> <p>5-501.15 Outside receptacles designed with tight-fitting lids/doors/covers & properly installed</p> <p>5-501.16 Sufficient storage capacity - & area/receptacles provided to hold refuse</p> <p>5-501.18 Cleaning implements/supplies provided for effective cleaning of receptacles</p> <p>5-501.19 Refuse storage areas located separate from food/utensils/equipment & not creating a nuisance</p> <p>5-501.110 Receptacles for refuse, recyclables, returnable inaccessible to insects/rodents</p> <p>5-501.111 Storage areas/receptacles in good repair</p> <p>5-501.112 Receptacles, such as plastic bags accessible to rodents, not stored outside</p> <p>5-501.113 Inside receptacles covered if not continually used; Outside receptacles equipped with tight fitting lids</p> <p>5-501.114 Drain plugs provided in receptacles with drains</p> <p>5-501.115 Refuse areas & enclosures maintained clean</p> <p>5-501.116 Cleaning of receptacles done in way not to contaminate food/utensils/equipment</p> <p>5-502.11 Refuse, recyclables, returnable removed in approved manner & at proper frequency to minimize attracting pests & developing odors</p> <p>5-502.12 Receptacles or Vehicles constructed/maintained according to law</p> <p>5-503.11 Refuse disposed of in an approved public or private facility</p> <p>6-202.110 Outdoor refuse areas curbed & graded to drain</p>	<p>Adequate ventilation & lighting; designated areas provided/used</p> <p>4-202.18 Ventilation filters designed for ease of cleaning & maintenance</p> <p>4-204.11 Ventilation hood designed to prevent condensate from dripping onto food/equipment</p> <p>4-301.14 Ventilation hood adequate to prevent grease & condensation build-up</p> <p>6-202.12 Heating/ventilation/air conditioning units properly designed to prevent contamination</p> <p>6-304.11 Mechanical ventilation of adequate capacity to remove steam, heat, vapors, odors, smoke, fumes</p> <p>6-501.14 Ventilation system cleaned is not a source of contamination, or creates a public health hazard</p> <p>6-202.11 Protective shielding on light bulbs over exposed food, utensils, equipment</p> <p>6-303.11 Lighting intensity adequate in food prep, storage, & service areas</p> <p>6-305.11 Dressing rooms designated if employees change on-site; Lockers provided for employees</p> <p>6-403.11 Designated areas for employees for eating/drinking/smoking</p> <p>6-501.110 Designated dressing rooms/lockers used by employees</p> <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>8-404.12 Resumption of operation after imminent health hazard</p> <p>8-406.11 Timely correction of Core violation</p>
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