Control of Hands as a Vehicle of Contamination
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

Approved Source
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

Protection From Contamination
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

Potentially Hazardous Food (Time/Temperature Control for Safety Food)
3-401.12 Microwave Cooking

Highly Susceptible Populations
3-801.11(A1,G,H) Children 9yrs or less HSP, when food may be reserved & when may not be

Chemical
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

GOOD RETAIL PRACTICES
Safe Food and Water
Water & Ice From Approved Source
5-102.14 Recent water sample reports available

Food Temperature Control
Cooling methods; equipment for temperature control.
3-501.11 Frozen food stored frozen
3-501.15(B) During cooling food containers arranged for maximum heat transfer, loosely covered/uncovered

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
4-204.112(A-D) Refrigerated/hot holding units thermometer location, design, readability

Food Identification
Food properly labeled; original container
3-202.17(B) Packaged raw shucked shellfish no label/information, hold
3-203.11Molluscan 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.
3-601.12 Food packaged in food est. labeled/ specified in law.
3-602.12 Consumer labels as required by law not concealed

Prevention of Food Contamination
insects, rodents, and animals not present
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
5-601.112 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

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
3-303.12 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.

Personal cleanliness
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
<table>
<thead>
<tr>
<th>Section</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-904.12</td>
<td>Soiled tableware removed from eating areas</td>
</tr>
<tr>
<td>4-904.13</td>
<td>Preset tableware wrapped/covered; unused settings removed from table.</td>
</tr>
<tr>
<td>4-904.14</td>
<td>Rinsing equipment, utensils after cleaning/sanitizing</td>
</tr>
<tr>
<td>4-904.19</td>
<td>Vending machines equipped with self-closing door or cover.</td>
</tr>
<tr>
<td>4-904.15</td>
<td>Equipment requiring lubricants designed so that lubricants do not drip into food.</td>
</tr>
<tr>
<td>4-904.16</td>
<td>Beverage tubing not in contact with stored ice.</td>
</tr>
<tr>
<td>4-904.17</td>
<td>Liquid waste drains not passing through ice bins.</td>
</tr>
<tr>
<td>4-904.18</td>
<td>Condenser unit separated from food storage space.</td>
</tr>
<tr>
<td>4-904.19</td>
<td>Can openers on vending machines protected from contamination.</td>
</tr>
<tr>
<td>4-904.21</td>
<td>Vending machines for liquids equipped with drains, internal waste receptacle, &amp; automatic shut-off.</td>
</tr>
<tr>
<td>4-904.22</td>
<td>Fixed or counter-mounted equipment properly spaced or sealed.</td>
</tr>
<tr>
<td>4-904.23</td>
<td>Vending machine doors/openings tight fitting.</td>
</tr>
<tr>
<td>4-904.24</td>
<td>Equipment in good repair.</td>
</tr>
<tr>
<td>4-904.25</td>
<td>Food-contact surfaces not contaminated during lubricating of equipment.</td>
</tr>
<tr>
<td>4-902.11</td>
<td>Food-contact surfaces not contaminated during reassembly of equipment.</td>
</tr>
<tr>
<td>4-902.12</td>
<td>Food-contact surfaces not contaminated during cleaning/ sanitizing.</td>
</tr>
<tr>
<td>4-902.13</td>
<td>Thermometer for testing accuracy to +/- 2 pounds per square inch.</td>
</tr>
<tr>
<td>4-902.14</td>
<td>Water filter/screen/water conditioning device installed to allow ease of cleaning.</td>
</tr>
<tr>
<td>4-902.15</td>
<td>Service sink available for cleaning of mops &amp; disposal of liquid waste.</td>
</tr>
<tr>
<td>4-902.16</td>
<td>Backflow prevention devices located to allow service/maintenance.</td>
</tr>
<tr>
<td>4-902.17</td>
<td>Conditioning devices located to allow service/maintenance.</td>
</tr>
<tr>
<td>4-902.18</td>
<td>Mobile water tank construction.</td>
</tr>
<tr>
<td>4-902.19</td>
<td>Mobile water tank sloped to drain.</td>
</tr>
<tr>
<td>5-203.12</td>
<td>Mobile water tank designed to allow inspection and cleaning.</td>
</tr>
<tr>
<td>5-203.13</td>
<td>V threads, Tank vent protected, In/Outlet sloped to drain.</td>
</tr>
<tr>
<td>5-203.16</td>
<td>Drinking water hose construction, identified as needed.</td>
</tr>
<tr>
<td>5-203.17</td>
<td>Mobile water tanks designed with cover for water inlet, outlet, and hose.</td>
</tr>
<tr>
<td>5-203.18</td>
<td>Mobile water tank designed: inlet/outlet &amp; dedicated hose connection.</td>
</tr>
<tr>
<td>5-304.19</td>
<td>Toilet room doors kept closed accessible during all business hours.</td>
</tr>
<tr>
<td>5-304.19</td>
<td>Toilet rooms convenient &amp; accessible during all business hours.</td>
</tr>
<tr>
<td>5-304.19</td>
<td>Toilet room number specified by law.</td>
</tr>
<tr>
<td>5-304.19</td>
<td>Toilet facilities properly constructed, supplied, &amp; cleaned.</td>
</tr>
<tr>
<td>5-304.19</td>
<td>Warewashing facilities installed, maintained, and used; test strips.</td>
</tr>
<tr>
<td>5-304.19</td>
<td>Complete &amp; self-closing door or cover.</td>
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**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 weight

4-101.11 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

4-101.22(A,B2) Single service/use not to impact color/taste, be clean

4-201.11 Equipment & utensil durability and strength

4-203.12(A,B) CIP equipment: cleaning solution completely drainable, inspection access points

4-203.13 "V" threads only used for hot oil equipment

4-203.14 Hot oil filtering equipment

4-203.15 Cutting parts of can opener readily removable for cleaning/replacement.

4-203.16 Non-food contact surfaces

4-203.17 Kick plates removable for cleaning

4-203.12 Covers/lids for equipment openings overlap the opening & sloped to drain.

4-203.13 Dispensing equipment designed to protect unpackaged product.

**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.

5-202.13 Service sink available for cleaning of mops & disposal of liquid waste.

5-202.15 Backflow on carbonator if no air-gap

5-202.12 Backflow prevention devices located to allow service/maintenance.

5-202.14 Conditioning devices located to allow service/maintenance.

5-202.15(B) maintained in good repair.

5-301.11(B,C) Mobile water tank construction.

5-302.11 Mobile water tank sloped to drain.
**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

4-503.13 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;

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

6-202.110 Outdoor refuse areas curbed & graded to drain

6-202.111 Receptacles, such as plastic bags accessible to rodents, not stored outside

6-202.112 Inside receptacles covered if not continually used; Outside receptacles equipped with tight fitting lids

6-202.113 Inside receptacles covered if not continually used; Outside receptacles equipped with tight fitting lids

6-202.114 Drain plugs provided in receptacles with drains

6-202.115 Refuse areas & enclosures maintained clean

6-202.116 Cleaning of receptacles done in way not to contaminate food/utensils/equipment

6-202.117 Refuse, recyclables, returnable removed in approved manner & at proper frequency to minimize attracting pests & developing odors

6-202.118 Receptacles or Vehicles constructed/maintained according to law

6-202.119 Refuse disposed of in an approved public or private facility

6-202.120 Outdoor refuse areas curbed & graded to drain

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

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

5-501.17 Cleaning implements/supplies provided for effective cleaning of receptacles

5-501.18 Refuse storage areas located separate from food/utensils/equipment & not creating a nuisance

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

5-501.110 Designated areas for employees for eating/drinking/smoking

**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, smoke, fumes

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

6-502.11 Protective shielding on light bulbs over exposed food, utensils, equipment

6-502.112 Lighting intensity adequate in food prep, storage, & service areas

6-503.11 Refuse disposed of in an approved public or private facility

**Compliance and Enforcement**

8-201.11 When plans are required

8-201.12 Contents of plans and specifications

8-201.13 When HACCP is required

8-201.14 Contents of a HACCP plan

8-301.11 May not Operate without valid permit

8-302.11-8 through 302.14 Permission to Operate Application Procedures

8-304.11 Responsibilities of permit holder

8-402.11 Entrance allowed at reasonable time

8-402.12 Resumption of operation after imminent health hazard

8-406.11 Timely correction of Core violation