

Reference Guide for Priority Foundation Violations: Extension of Correction Verification

Under section 6129(3) of the Food Law “if not more than 2 priority foundation item violations are noted and the director determines that the violations are not a risk to food safety, the director may confirm correction of the priority foundation item violations at the next routine evaluation.”

Confirmation of correction for some violations may be in the form of photos or copies of receipts rather than on-site observations. (e.g., lack of thermometer or sanitizing test device) Violations may either be:

- Verified corrected at time of on-site evaluation;
- Verified as corrected within 30 days; or,
- Verified as corrected prior to or during the next routine evaluation.

In all cases, confirmation of the correction must be documented in the facility file prior to or during the next routine inspection following the Pf violation citation.

The Michigan Department of Agriculture and Rural Development has reviewed the FDA 2009 Food Code Priority Foundation (Pf) violations and determined that:

1. Pf violations listed in Table A are not an immediate risk to food safety and may be considered for verification of correction prior to or during the next routine evaluation.
2. Pf violations listed in Table B need to have verification of correction either during the on-site evaluation or within 30 days.

Any time a Priority (P) violation is cited and not corrected during the on-site evaluation, any uncorrected Priority Foundation (Pf) violations, particularly those listed in Table B, should be verified during the Priority violation follow-up visit.

In the following tables:

- Violations more commonly cited are in **bold font**
- Violations most likely to be corrected during the on-site evaluation are marked with an asterisk (*)

Table A

Pf Follow-up at Next Routine Inspection	
2-301.16 (A-C)	Use of hand antiseptics
2-302.11 (A-B)	Maintenance of fingernails, use of nail polish
3-201.11(C)(E)(1-3)	Compliance with Food Law, whole muscle meat, labeling
3-306.13(B-C)	Consumer self-service provided with suitable utensils & monitored
3-401.11(D)(2)	No comminuted meat children menu consumer selection
4-203.11	Food temperature measuring device scaled
4-203.12(A,B)	Temperature measuring devices, ambient air and water designed easily readable & accurate +/- 3°F
4.204.110(B)(1,2)	Molluscan shellfish tanks used for human consumption operated/maintained per variance
4-204.112(E)	Temperature measuring device on ware wash machine scaled in 2°F increments or less
4-204.115(A,B)	Ware wash machines equipped with temperature measuring devices
4.204.116(A,B)	Manual hot water sanitizing ware wash sinks equipped with heaters & allow complete immersion of equipment

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4-204.117(A,B)	Ware wash machine, automatic dispensing of detergents & sanitizers
5-202.12(A)	Hand wash sink, water temperature of at least 100°F
5-205.12(B)	Non-drinking water supply lines are to be marked, readily identifiable
5-205.13	Scheduling inspection and service for a water system device
6-302.11*	Toilet tissue, availability
6-404.11	Segregation and location distressed merchandise
7-208.11(A)	First aid supplies labeled
8-201.11(A-C)	When operation plans are required

Table B

Pf Follow-ups within 30 days	
2-101.11 (A,B)	Assignment
2-102.11(A,B & C)	Demonstration of knowledge
2-103.11(A-M)	Duties of the Person in Charge
2-201.11(B)(1,2)(E)*	Responsibility permit holder, person in charge, conditional employees reporting
2-301.15*	Where to wash
2.403.11(A)*	Animal handling prohibition
3-202.11(E)(F)*	Food received frozen/previous temperature abuse
3-202.15*	Package integrity
3-202.17(A)(1-2)*	Shucked shellfish, packaging and identification
3-202.18(A)(1,2)	Shellstock identification
3-202.110(A) *	Juice treated obtained pasteurized/HACCP plan
3-203.12(A,B)(C2b)	Shellstock, maintaining identification
3-301.11 (C)*	Bare hand contact
3-401.11(B)(1)*	Oven temp for roast
3-401.13*	Plant food cooking for hot holding
3-401.14(F 1-5) changed in FL (F 1,2)*	Par-cooking, separated and identified
3-402.12(A & C)	Records, creation and retention of parasite destruction
3-404.11(B)*	Treated juice labeling
3-501.17(A)(B1,2 & C)	Ready-to-Eat, Potentially Hazardous Food, Date Marking
3-501.19(A,1)(B,2 & C, 2,3)*	Time as a public health control
3-502.11(A,B,C1,2)(D-H)*	Variance requirements
3-502.12(B1,2a-d,3,6a)*	Reduced oxygen packaging without a variance, criteria
3-502.12(B)(5a,b,c)	ROP operational procedures
3-502.12(D)(1)(2)(a,f,g,h)(3)(a,b)(4)*	Cook-chill & Sous Vide
3-502.12(E)(2-4)*	ROP of Cheese & discarding ROP cheese
3-501.15(A, 1-7)	Cooling methods
3-602.11(B)(5)	Labeling, name of food source for each major food allergen
3-603.11(A)(B)(1,2)(C)(1,2,3)	Proper consumer advisory provided
4-202.11(A)(1-3)*	Food-contact surfaces
4-202.11(A)(4)	Multi-use food contact surfaces finished to have smooth welds & joints
4-202.11(A)(5)(a-c)	Multi-use food contact surfaces cleanable without disassembly or easily disassembled
4-202.12(A)(1)	CIP equipment designed/constructed solution contacts all interior surfaces
4-301.11	Cooling, heating, and holding capacities
4-302.11*	Utensils, consumer self-service
4-302.12(A,B)	Food temperature measuring devices available

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4-302.14	Sanitizing solutions testing devices available
4-501.17*	Ware washing equipment, cleaning agents
4-501.19*	Manual ware washing wash solution temperature
4-501.110(A,B)*	Mechanical ware washing wash solution temperature
4-501.112(A)(1,2)*	Mechanical ware washing hot water sanitizing temp
4-501.116*	Ware washing chemical sanitizer concentration
4-502.11(B)*	Food thermometer good repair and calibration
4-601.11(A)*	Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils
5-103.11(A,B)*	Water supply (hot & cold) meet peak demand
5-103.12*	Water supplied to all fixed shall be under pressure
5-104.11(A)(B)(1-3)*	Water distribution delivery system
5-104.12(A-E)*	Alternative water supply
5-203.11(A)	number & capacity for hand sinks
5-204.11(A,B)	Hand wash sink location
5-205.11(A-C)*	Using a hand washing sink
5-402.14*	Removing mobile food establishment wastes
6-301.11*	Hand washing cleaner, availability
6-301.12(A-C)*	Hand drying provision
6-404.11*	Distressed product segregation
6-501.15*	Cleaning maintenance tools, preventing contamination
6-501.111(C)	Controlling of pest
6-501.115(A)*	Prohibiting animals
7-101.11*	Identifying information, prominence
7-102.11*	Common name of chemicals
7-202.11(A)*	Chemical restriction usage
7-202.12(C)*	Chemicals conditions of use
7-207.11(A)*	Chemical restriction and storage
8-103.12(B)(1-4)	Permit holder maintains & provides records of variance or HACCP plans
8-201.14(A-E)	Contents of a HACCP plan
8-301.11*	Prerequisite for operation