

Guide

3-B

Food Code References for Risk Factors/Interventions and Good Retail Practices Specified on the Food Establishment Inspection Report

Part 1. Risk Factors and Interventions

<u>Supervision</u>		<u>Protection from Contamination</u>		
1.	2-101.11 2-102.11 2-103.11	Assignment * Demonstration * Person-In-Charge (PIC) Duties	14. 4-501.111 4-501.112 4-501.113 4-501.114 4-501.115 4-601.11(A) 4-602.11 4-602.12 4-702.11 4-703.11 15. 3-306.14 3-801.11	Manual Warewashing, Hot Water Sanitization * Mechanical Warewashing, Hot Water Sanitization Mechanical Warewashing, Sanitization Pressure Chemical Sanitization-Temp, pH, Concentration, Hardness * Manual Warewashing Equip. Detergent Sanitizers Food Contact Surface Clean to Sight & Touch * Food Contact Surface-Cleaning Frequency * Cooking & Baking Equipment Before Use After Cleaning * Hot Water and Chemical * Returned Food & Re-service of Food * Discarding/Reconditioning Adulterated Food *
<u>Employee Health</u>		<u>Potentially Hazardous Food (Time/Temperature Control for Safety Food)</u>		
2.	2-201.11	Responsibility of PIC, Conditional & Food Employees *	16. 3-401.11 3-401.12 17. 3-403.11 18. 3-501.14 19. 3-501.16 20. 3-501.16 21. 3-501.17 3-501.18 22. 3-501.19	Cooking Raw Animal Foods * Microwave Cooking * Reheating for Hot Holding * Cooling * Hot Holding * Cold Holding * RTE PHF (TCS Food), Date Marking ¹ RTE PHF (TCS Food), Disposition * Time as a Public Health Control *
3.	2-201.12 2-201.13	Exclusions & Restrictions * Removal of Exclusions & Restrictions		
<u>Good Hygienic Practices</u>		<u>Consumer Advisory</u>		
4.	2-401.11 3-301.12	Eating, Drinking, or Using Tobacco * Preventing Contamination when Tasting *	23. 3-603.11	Consumer Advisory for Raw/ Undercooked Food*
5.	2-401.12	Discharges from the Eyes, Nose, and Mouth *		
<u>Control of Hands as a Vehicle of Contamination</u>		<u>Highly Susceptible Populations</u>		
6.	2-301.11 2-301.12 2-301.14 2-301.15 2-301.16	Clean condition * Cleaning Procedure * When to Wash * Where to Wash Hand Antiseptics	24. 3-801.11	Pasteurized Foods & Prohibited Food *
7.	3-301.11	Preventing Contamination from Hands *		
8.	5-203.11 5-204.11 5-205.11 6-301.11 6-301.12 6-301.13	Handwashing Sinks (nos./capacities) * Handwashing Sinks (loc./placement) * Using a Handwashing Sink Handwashing Cleanser, Availability Hand Drying Provision Handwashing Aids & Devices, Use Restrictions		
	6-301.14 6-501.18	Handwashing Signage Maintaining & Using Handwashing Sinks		
<u>Approved Source</u>		<u>Chemical</u>		
9.	3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-301.17 3-202.13 3-202.14 3-202.110 5-101.13	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water *	25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-201.11 7-202.11 7-202.12 7-203.11 7-204.11 7-204.12 7-204.13 7-204.14 7-205.11 7-206.11 7-206.12 7-206.13 7-207.11 7-207.12 7-208.11 7-209.11 7-301.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives * Drying Agents * Incidental Food Contact, Criteria* Restricted Use Pesticides * Rodent Bait Stations * Tracking Powders, Pest Control & Monitoring* Restriction & Storage; Medicines * Refrigerated Medicines, Storage * Storage-First Aid Supplies * Storage-Personal Care Items Separation-for Retail Sale*
10.	3-202.11	Temperature *		
11.	3-101.11 3-202.15 3-202.18 3-203.12 3-402.11 3-402.12	Safe, Unadulterated & Honestly Presented * Package Integrity * Shellstock Identification * Shellstock, Maintaining Identification * Parasite Destruction * Records, Creation, & Retention		
<u>Protection from Contamination</u>		<u>Conformance with Approved Procedures</u>		
13.	3-302.11 3-304.11	Separation, Packaging, & Segregation * Food Contact with Equipment & Utensils * 3-306.13(A) Consumer Self Service	27. 3-502.11 3-502.12 3-404.11 8-103.12	Variance Requirement * Reduced Oxygen Packaging, Criteria * Treating Juice Compliance with Variance and HACCP Plan *
Operations *				

Internal Cooking Temperature Specifications

145°F for 15 seconds	Raw eggs cooked for immediate service Fish, except as listed below	Meat, except as listed in the next 2 rows Commercially raised game animals, rabbits
155°F for 15 seconds:	Ratites (Ostrich, Rhea and Emu) Injected meats	Comminuted meat, fish, or commercially raised game animals
165°F for 15 seconds:	Wild game animals Poultry Raw eggs not for immediate service	Stuffed fish, meat, pork, pasta, ratites & poultry Stuffing containing fish, meat, ratites & poultry
Whole Meat Roasts	Refer to cooking charts in the <i>Food Code</i> ¶ 3-401.11(B)	

Asterisk (*) items are listed as critical items in the Food Code.

September 2005

¹ RTE PHF (TCS food) means ready-to-eat potentially hazardous food (time/temperature control for safety food).

Annex 7, Guide 3-B (continued)
Part 2. Good Retail Practices

Safe Food & Water

28. Pasteurized eggs used where required
 3-302.13 Pasteurized eggs substituted for raw eggs in uncooked, egg-based recipes
29. Water & ice from approved source
 3-202.16 Ice used as a food/cooling medium made from potable water*
- 5-101.11 Drinking water from an approved source*
- 5-102.11 Standards of 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
- 5-102.14 Recent report available
- 5-104.12 Alternative water supply delivered through approved means
30. Variance obtained for specialized processing methods
 8-103.11 Documentation & justification for variance on file with regulatory authority

Food Temperature Control

31. Proper cooling methods used; adequate equipment for temperature control
 3-501.11 Frozen food stored frozen
 3-501.15 Proper cooling methods used for PHF (TCS Foods)
- 4-301.11 Cooling, heating, & holding equipment sufficient in number, capacity & in
32. Plant food properly cooked for hot holding
 3-401.13 Plant food (vegetables/fruit) cooked to 135°F or above for hot holding
33. Approved thawing methods used
 3-501.12 Frozen PHF (TCS Foods) slacked properly;
- 3-501.13 Proper thawing methods used for PHF (TCS Foods)
34. Thermometers provided & accurate
 4-203.11 Food thermometers accurate in the intended range of use
- 4-203.12 Ambient air & water thermometers accurate in the intended range of use
- 4-204.112 Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units
- 4-302.12 Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided

Food Identification

35. Food properly labeled: original container
 3-202.17 Proper identification & sell-by date on packages of shucked shellfish
- 3-203.11 Molluscan shellfish stored in original container until sold/prepped
- 3-302.12 Food storage containers identified with common name of food
- 3-305.13 Vended PHF (TCS Foods) dispensed in original container
- 3-601.11 Standards of identity met for packaged foods
- 3-601.12 Foods honestly presented, do not misinform consumers
- 3-602.11 Food packaged in the food establishment labeled as specified in law
- 3-602.12 Consumer warnings as required by law on labels

Prevention of Food Contamination

36. Insects, rodents, & 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 pest;
- 6-202.16 Protective barriers provided for exterior
- 6-501.111 Effective pest control measures in place*
- 6-501.112 Dead or trapped pest removed traps at adequate frequency
- 6-501.115 Prohibited live animals not on premises*
37. 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 Linens & napkins not used in contact with food unless as a liner & replaced each time
- 3-305.11 Food stored 6" off the floor in 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 by food guards/packaging
- 3-306.12 Condiments protected in dispensers/individual packets
- 3-306.13(B) Consumer self-service operations provided with suitable utensils^N
- 3-306.13(C) Consumer self-service operations monitored^N
- 3-307.11 Food not contaminated by any other source
- 6-404.11 Distressed food segregated & properly located away from food, utensils, or equipment
38. Personal cleanliness
 2-302.11 Fingernails 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 & clothes that cover body hair worn by food employees
39. Wiping cloths properly used & stored
 3-304.14 Cloths for spills used for only one purpose; wet wiping cloths stored in sanitizer; wet & dry cloths stored clean
- 4-101.16 Sponges not used on sanitized food contact surfaces
- 4-901.12 Wiping cloths laundered in establishment, air dried if no clothes dryer present
40. Washing fruits & vegetables
 3-302.15 Raw fruits & vegetables thoroughly washed before use

Proper Use of Utensils

41. In-use utensils properly stored
 3-304.12 In-use utensils properly stored between uses

Annex 7, Guide 3-B (continued)
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 3-304.12 In-use utensils properly stored between uses

Annex 7, Guide 3-B (continued)

Part 2. Good Retail Practices

<p>42. Utensils, equipment, & linens properly stored, dried, & handled</p> <p>4-801.11 Clean linens free of food residues & soil</p> <p>4-802.11 Based on use, linens laundered at adequate frequency</p> <p>4-803.11 Soiled linens properly stored</p> <p>4-803.12 Linens mechanically washed unless only wiping cloths are laundered on site</p> <p>4-901.11 Equipment/utensils air dried after washing, rinsing, & sanitizing</p> <p>4-903.11 Equipment/utensils/linens stored 6" off floor in clean, dry location</p> <p>4-903.12 Equipment/utensils/linens not stored in prohibited areas</p> <p>4-904.11 Kitchenware/tableware handled to protect food-/lip-contact surfaces</p> <p>4-904.12 Soiled tableware removed from eating areas</p> <p>4-904.13 Preset tableware wrapped/covered; unused settings removed from table</p>	<p>45 Food- & nonfood-contact surfaces cleanable, properly designed, constructed, & used (continued)</p> <p>4-202.15 Cutting parts of can opener readily removable for cleaning/replacement</p> <p>4-202.16 Nonfood-contact surfaces</p> <p>4-202.17 Kick plates removable for cleaning</p> <p>4-204.12 Covers/lids for equipment openings overlap the opening & sloped to drain</p> <p>4-204.15 Equipment requiring lubricants designed so that lubricants do not drip into food</p> <p>4-204.16 Beverage tubing not in contact with stored ice</p> <p>4-204.17 Liquid waste drains do not pass through ice storage bins</p> <p>4-204.18 Condenser unit separated from food storage space</p> <p>4-204.19 Can openers on vending machines protected from contamination</p> <p>4-204.110 Molluscan shellfish tanks marked for display only or operated under a HACCP plan</p>
<p>43. Single-service & single-use articles properly stored & used</p> <p>4-502.12 Single-service items available if no warewashing facilities present *</p> <p>4-502.13 Single-service/-use items not reused</p> <p>4-502.14 Molluscan/crustacean shells used only once as serving container</p> <p>4-903.11 Single-service/use items stored 6" off the floor in a clean, dry location</p> <p>4-903.12 Single-service/-use items not stored in specified places</p> <p>4-904.11 Single-service/-use items properly handled to protect food-/lip-contact surfaces</p>	<p>4-204.13 Dispensing equipment designed to protect unpackaged product</p> <p>4-204.14 Vending machine equipped with self-closing door or cover</p> <p>4-204.111 Vending machines for PHF (TCS Foods) equipped with auto shutoff *</p> <p>4-204.121 Vending machines for liquids equipped with drains, internal waste receptacle, & automatic shutoff</p> <p>4-204.122 Case lot handling equipment movable by hand, hand trucks, or forklifts</p> <p>4-204.123 Vending machine doors/openings tight-fitting</p> <p>4-302.11 Dispensing utensils provided for each container of consumer self-service unit</p>
<p>44. Gloves used properly</p> <p>3-304.15 Single-use gloves only used for one task; Appropriate gloves used for task being performed</p>	<p>4-401.11 Equipment, washers/dryers, linen, & storage cabinets properly located</p> <p>4-402.11 Fixed or counter-mounted equipment properly spaced or sealed</p>
<p>Utensils, Equipment, and Vending</p>	
<p>45. Food- & nonfood-contact surfaces cleanable, properly designed, constructed, & used</p> <p>3-304.16 Clean tableware for seconds provided to</p> <p>3-304.17 Returnables not refilled at food establishment</p> <p>4-101.11 Utensils/food-contact surfaces made of safe, durable, smooth materials*</p> <p>4-101.12 Cast iron not used for food-contact surfaces, unless it meets exemptions</p> <p>4-101.13 Lead, pewter, & solder exceeding limits for lead, not used for food-contact surfaces</p> <p>4-101.14 Copper not used for food-contact surfaces*</p> <p>4-101.15 Galvanized metal not used for food-contact surfaces*</p> <p>4-101.17 Wood used for food-contact surfaces constructed of hard wood</p> <p>4-101.18 Nonscratching utensil used with nonstick coatings</p> <p>4-101.19 Nonfood-contact surfaces made of durable, smooth materials</p> <p>4-102.11 Single-service/-use items made of safe & clean materials*</p> <p>4-201.11 Equipment and Utensil Durability and Strength</p> <p>4-201.12 Food Temperature Measuring Devices*</p> <p>4-202.11-12 Food-contact surfaces smooth & easily accessible for cleaning;* CIP equipment easily cleanable</p> <p>4-202.13 "V" threads only used for hot oil equipment</p> <p>4-202.14 Hot Oil Filtering Equipment</p>	<p>4-402.12 Fixed or counter-mounted equipment properly elevated or sealed</p> <p>4-501.11 Equipment in good repair & adjusted per manufacturer's specs</p> <p>4-501.12 Scratched cutting boards resurfaced or discarded</p> <p>4-501.13 Microwave ovens meeting safety standards specified in CFR</p> <p>4-502.11 Utensils maintained in good repair; thermometers calibrated per manufacturer's specs</p> <p>4-603.11 Dry cleaning methods used with non PHF (non TCS Foods) only</p> <p>4-603.17 Cleaning/refilling of returnables only for non PHF (non TCS Foods) or conducted at a regulated facility*</p> <p>4-902.11 Food-contact surfaces not contaminated during lubricating of equipment</p> <p>4-902.12 Food-contact surfaces not contaminated during reassembly of equipment</p>

Annex 7, Guide 3-B (continued)

Part 2. Good Retail Practices

46.	Warewashing facilities installed, maintained, & used; test strips	5-202.13	Air gap provided between water supply inlet & flood level rim of plumbing fixture*
4-203.13	Hot water pressure devices accurate to + 2 pounds per square inch	5-202.14	Backflow prevention device designed per approved standards
4-204.113 - .116	Data plate/baffles/thermometers on warewashing machines; heater/basket present for manual heat sanitization	5-202.15	Water filter/screen/water conditioning device installed to allow ease of cleaning
4-204.117	Warewashing machine equipped with means to verify dispensing of detergents & sanitizers	5-203.13	Service sink available for cleaning of mops & disposal of liquid waste
4-204.118 - .120	Pressure device on machines with hot water sanitizing rinse; sinks, drainboards, compartments self-draining	5-203.14	Backflow prevention device or air gap provided on plumbing fixtures as required*
4-301.12	3 compartment sink large enough to immerse largest utensil	5-203.15	Backflow prevention device on carbonator with no air gap*
4-301.13	Adequate drainboards provided	5-204.12 - .13	Backflow prevention devices/conditioning devices located to allow service/maintenance
4-302.13 - .14	Thermometer for testing sanitizing water temperature &/or test kit for measuring sanitizer concentration provided	5-205.12	No cross connection between drinking & non-drinking water*
4-501.14	Warewashing equipment cleaned before use & every 24 hours	5-205.13	Water treatment device inspected & serviced
4-501.15	Warewashing machine operated per data plate	5-205.14	Water reservoir of fogging devices maintained & cleaned*
4-501.16	Warewashing sinks cleaned & sanitized before & after use for washing food or wiping cloths	5-205.15	Plumbing system maintained in good repair*
4-501.17	Cleaning agents used for washing utensils in accordance with manufacturer's instructions	5-301.11	Mobile water tank constructed of safe, durable, finished materials
4-501.18	Wash, rinse & sanitize solutions maintained clean	5-302.11 - .16	Mobile water tank sloped to drain & designed to allow inspection & cleaning
4-501.19	Manual wash temperature maintained $\geq 110^{\circ}\text{F}$	5-303.11 - .13	Mobile water tank designed with cover for water inlet/outlet & dedicated hose connection
4-501.110	Wash temperature requirement met for warewashing machine based on machine type	50.	Sewage & waste water properly disposed
4-501.116	Concentration of sanitizer solution determined by use of test kit	5-304.11 - .14	Water tank/pump/hoses properly disinfected & handled * Backflow prevention in place; waste water properly disposed
4-603.12	Equipment/utensils precleaned before washing	5-401.11	Mobile holding tank adequately sized for capacity & sloped to drain
4-603.13	Soiled items properly loaded into warewashing machines	5-402.11	Backflow prevention – no direct connection between sewage system & food equipment*
4-603.14	Equipment food-contact surfaces & utensils effectively washed	5-402.12 - .13	Grease trap located to allow ease of cleaning; Sewage conveyed through approved sanitary sewage system*
4-603.15	Fixed equipment & equipment too large for warewashing sink/machine washed by approved alternative method	5-402.14 - .15	Mobile establishment waste removed through approved removal procedure; waste retention tank flushed in a sanitary manner
4-603.16	Utensils & equipment rinsed after washing	5-403.11 - .12	Approved sewage disposal system used for waste disposal* Other liquid wastes drained to disposal per law
47.	Nonfood-contact surfaces clean	51.	Toilet facilities properly constructed, supplied, & cleaned
4-601.11(B) - (C)	Equipment maintained free of encrusted grease/soil deposits	5-203.12	At least one toilet available or number specified by law *
4-602.13	Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue	5-501.17	Covered receptacle in women's toilet room
Physical Facilities		6-202.14	Toilet rooms completely enclosed
48.	Hot & cold water available; adequate pressure	6-302.11	Toilet tissue supplied at each toilet
5-103.11 - .12	Capacity* & pressure adequate to meet facility demands	6-402.11	Toilet rooms convenient & accessible during all business hours
5-104.11	Water provided by public water main or approved system	6-501.12	Toilet rooms & fixtures cleaned as often as necessary
49.	Plumbing installed; proper backflow devices	6-501.19	Toilet room doors kept closed except during cleaning/maintenance
5-101.12	Drinking water system flushed & disinfected after repair or emergency*		
5-201.11	Plumbing system constructed of approved materials*		
5-202.11	Plumbing system designed, constructed & installed according to law*		

Annex 7, Guide 3-B (continued)
Part 2. Good Retail Practices

<p>52. Garbage, refuse, recyclables, returnables properly disposed; facilities maintained</p> <p>5-501.11 Outdoor storage surface constructed of nonabsorbent material & 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 & leakproof</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, returnables 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 - .12 Refuse, recyclables, returnables removed in approved manner & at proper frequency to minimize attracting pests & developing odors</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>6-201.13 Floor to wall junctures covered; Water-flushed floors provided with drains & graded to drain</p> <p>6-201.14 - .15 Carpeting not in areas subject to moisture; Mats/ duckboards removable & easily cleanable</p> <p>6-201.16 - .18 Wall & ceiling coatings/attachments easily cleanable; Studs unexposed in areas subject to moisture</p> <p>6-202.17 - .19 Overhead protection at outdoor vending & servicing areas; Outdoor walking/driving surfaces graded to drain</p> <p>6-202.111 - .112 Living/sleeping quarters not used for food establishment operations; living/sleeping quarters on the premises separated from food operation</p> <p>6-501.11 - .12 Physical facilities maintained in good repair & cleaned as often as necessary to keep them clean</p> <p>6-501.13 Floors cleaned by dustless methods</p> <p>6-501.15 Mop water/maintenance tools not put in prep, handwashing, or warewashing sinks *</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 - .114 Maintenance tools properly stored; premises free of unnecessary items/litter</p>
<p>53. Physical facilities</p> <p>4-301.15 Clothes washer & dryer provided for laundering conducted on premises</p> <p>4-401.11(C) 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 - .12 Floors/walls/ceilings smooth & easily cleanable; Utility lines not unnecessarily exposed</p>	<p>54. 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 in way not to cause contamination or create 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>