

Food Sanitation Rules – Inspection Guide

June 24, 2024

Chapter 2: Management and Personnel

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Chapter 4: Equipment, Utensils, and Linens

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NUMBERS AND CAPACITIES

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Chapter 5: Water, Plumbing, and Waste

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MOBILE FOOD UNIT WATER TANK

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Design and Construction

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SEWAGE, LIQUID WASTES, AND RAINWATER

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6-202.17 Outdoor Vending Areas, Protection	60L	C	0
6-202.18 Service Area, Overhead Protection	NA	C	53
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NUMBERS AND CAPACITIES

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KEY

Priority and Priority Foundation Item Violations are in Red
Core Item Violations are in Black
Vending Machine Violations are in Green