

Chapter 2: Management and Personnel

SUPERVISION

2-101.11 Assignment of Responsibility	00A	Pf	1
2-102.11(A)(B)(C)(1)(4-16) DOK	00B	Pf	1
2-102.11(C)(2)(3)(17) DOK, Illness	00B	Pf	2
2-103.11(B)(L) PIC Duties	42L	Pf	1

EMPLOYEE HEALTH

2-201.11(A)(C) Resp. of PIC, Reporting	11	P	2
2-201.11(B) Resp. of PIC, Notification	11	Pf	2
2-201.12 Exclusions and Restrictions	11A	P	3
2-201.13 Removal of Excl. and Restrictions	11B	P	3

PERSONAL CLEANLINESS

Hands and Arms

2-301.11 Clean Condition	12A	P	6
2-301.12 Cleaning Procedure	12B	P	6
2-301.13 Double Handwashing	12C	P	6
2-301.14 When to Wash	12D	P	6
2-301.15 Where to Wash	13A	Pf	6
2-301.16 Hand Antiseptics	13B	Pf	6
2-302.11 Fingernail Maintenance	13C	Pf	38
2-303.11 Jewelry Prohibitions	13D	C	38
2-304.11 Outer Clothing Cleanliness	13E	C	38

HYGIENIC PRACTICES

2-401.11 Eating, Drinking, or Using Tobacco	12E	Pf	4
2-401.12 Discharges, Eye, Nose, Mouth	11D	Pf	5
2-402.11 Hair Restraint Effectiveness	13F	C	38
2-403.11 Animal Handling Prohibition	12F	Pf	36

Chapter 3: Food

CHARACTERISTICS

3-101.11 Safe/Unadul./Honestly Presented	01A	P	11
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SOURCES/SPECIFICATIONS/ORIGINAL CONTAINER/RECORDS

Sources

3-201.11(A)(B)(H)(I)(J)(K) Food Law, Source	01B	P	9
3-201.11 Comply Food Law, Labeling	01B	Pf	9
3-201.11(F)(G) Comply Food Law, Meat/Egg	01B	C	9
3-201.12 Hermetically Sealed Food	01C	P	9
3-201.13 Fluid Milk and Milk Products	01D	P	9
3-201.14 Fish	01E	P	9
3-201.15 Molluscan Shellfish	01F	P	9
3-201.16 Wild Mushrooms	NA	Pf	9
3-201.17 Game Animals	01G	P	9
3-201.18(A)(C)(D) Outdoor Cook./Beverage	NA	Pf	55
3-201.18 (B)(F) Outdoor Cooking/Beverage	NA	C	55

Specifications for Receiving

3-202.11(A)(C)(D) Temperature	03A	P	10
3-202.11(E)(F) Temperature, Frozen/Abuse	03A	Pf	10
3-202.12 Additives	01H	P	10
3-202.13 Shell Eggs	01I	P	9
3-202.14 Pasteurized Eggs and Milk	01J	P	9
3-202.15 Package Integrity	01K	Pf	11
3-202.16 Ice	01L	P	28
3-202.17(A) Shucked Shellfish, Packaging/ID	02A	Pf	35
3-202.17(B) Shucked Shellfish, Packaging/ID	02A	C	35
3-202.18(A) Shellstock Identification	01M	Pf	12
3-202.18(B)(C) Shellstock Identification	01M	C	12
3-202.19 Shellstock, Condition	08A	C	37

Commercially Processed

3-202.110(A) Juice Treated, HACCP	NA	Pf	9
3-202.110(B) Juice Treated, Pasteurized	NA	P	9

Original Containers and Records

3-203.11(A) Shellfish, Containers	02B	C	35
3-203.11(C)(3) Shellfish, Served Raw	02B	Pf	35
3-203.12 Shellstock, Record Keeping	01N	Pf	12

PROTECT. FROM CONTAM. AFTER RECEIVING

Preventing Contamination by Employees

3-301.11 Cont. from Employee Hands, RTE	12G	P	7
3-301.11 Cont. from Emp. Hands, Non-RTE	09A	Pf	7
3-301.12 Contamination When Tasting	12H	P	4

Contamination from Other Foods/Ingredients

3-302.11 Sep/Pack./Segregation, Cross-Cont.	07A	P	13
3-302.11 Separation/Packaging/Segregation	07A	C	13
3-302.12 Containers Ident./Common Name	02C	C	35
3-302.13 Pasteurized Eggs, Certain Recipes.	07B	P	28
3-302.14 Unapproved Additives	01O	P	25
3-302.15 Washing Fruits and Vegetables	08B	C	40

Contamination from Ice Used as a Coolant

3-303.11 Exterior Ice Prohibited Ingredient	08C	P	37
3-303.12 Food in Contact with Water or Ice	08D	C	37

Contamination from Equip./Utensils/Linens

3-304.11 Food Contact with Soiled Items	20A	P	13
3-304.12 In-Use Uten./Between-Use Storage	10A	C	41
3-304.13 Linens and Napkins, Use Limitation	08E	C	37
3-304.14 Wiping Cloths, Use Limitation	21A	C	39
3-304.15(A) Gloves, Use Limitation	09B	P	13
3-304.15(B)(D)(E) Gloves, Use Limit., Design	09B	C	44
3-304.16 Clean Tableware for Second Portions	08F	C	45
3-304.17 Refilling Returnables	08G	C	45

Contamination from the Premises

3-305.11 Food Storage	08H	C	37
3-305.12 Food Storage, Prohibited Areas	08I	C	37
3-305.13 Vended Food, Original Container	60A	C	0
3-305.14 Food Preparation	08J	C	37

Contamination from Consumers

3-306.11 Food Display	08K	Pf	37
3-306.12(A) Condiments, Protection	08L	Pf	37
3-306.12(B) Condiments, Protection, Vending	60B	Pf	0
3-306.13(A) Con. Self-Service Op., Raw Meat	07C	P	13
3-306.13(B)(C) Consumer Self-Service Op.	10B	Pf	37
3-306.14 Returned Food/Reservice of Food	07D	P	15

Contamination from Other Sources

3-307.11 Miscellaneous Sources	08M	C	37
3-307.12 Food Transport, Private Vehicles	08N	C	55

DESTROYING ORGANISMS PUB. HLTH. CONCERN

Cooking

3-401.11(A)(B)(2) Raw Animal Foods	03B	P	16
3-401.11(B)(1) Raw Animal Foods, Oven	03B	Pf	16
3-401.12(A)(B)(D) Microwave Cooking	03C	C	16
3-401.12(C) Microwave Cooking, 165°F	03C	P	16
3-401.13 Plant Foods for Hot Hold	06A	Pf	32
3-401.14(A)-(E) Non-Continuous Cooking	NA	P	16
3-401.14(F) Non-Continuous Cooking, Proc.	NA	Pf	16

Freezing

3-402.11 Parasite Destruction	03D	P	12
3-402.12 Records, Creation and Retention	02D	Pf	12

Reheating

3-403.11 Hot Holding	03E	P	17
3-404.11(A) Treating Juice	NA	P	27
3-404.11(B) Treating Juice, Labeling	NA	Pf	27

LIMITING ORGANISMS OF PUB. HEALTH CONCERN

Temperature and Time Control

3-501.11 Frozen Food	NA	C	31
3-501.12 Slacking	06B	C	33
3-501.13 Thawing	06C	C	33
3-501.14 Cooling	03F	P	18
3-501.15(C) Cooling, Mobile Units	NA	Pf	0
3-501.15 Cooling Methods	06D	Pf	31
3-501.16 Hot and Cold Holding	03G	P	19
3-501.17 Ready-to-Eat Food, Dating	03H	Pf	21
3-501.18 Ready-to-Eat Food, Disposition	03I	P	21
3-501.18 Ready-to-Eat Food, Disposition	60C	P	0
3-501.19 Time as PH Control, Marking/Proc.	03J	Pf	22
3-501.19 Time as a Public Health Control	03J	P	22

Special Processing Methods

3-502.11 Variance Requirement	00C	Pf	27
3-502.12 ROP, Criteria	00D	P	27
3-502.12 ROP, Procedures/HACCP	00D	Pf	27

FOOD ID./PRESENTATION/ ON-PREMISES LABELING

Accurate Representation

3-601.11 Standards of Identity	02E	C	35
3-601.12 Honestly Presented	02F	C	35

Labeling

3-602.11 Food Labels	02G	C	35
3-602.11(B)(5) Food Labels, Allergens	02G	Pf	35
3-602.12 Other Forms of Information	02H	C	35

Consumer Advisory

3-603.11 Consumer Advisory	NA	Pf	23
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CONTAMINATED FOOD

Disposition

3-701.11 Discarding Contaminated Food	01P	P	15
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Chapter 4: Equipment, Utensils, and Linens

MATERIALS FOR CONSTRUCTION AND REPAIR

Multiuise			
4-101.11(A) Characteristics, Safe	14A	P	45
4-101.11(B)-(E) Characteristics	14A	C	45
4-101.12 Cast Iron	14B	C	45
4-101.13(A)(B) Lead in Utensils	14C	P	45
4-101.13(C) Lead in Solder and Flux	14C	C	45
4-101.14 Copper	14D	P	45
4-101.15 Galvanized Metal	14E	P	45
4-101.16 Sponges	15A	C	39
4-101.17 Wood	14H	C	45
4-101.18 Nonstick Coatings	14I	C	45
4-101.19 Nonfood-Contact Surfaces	15B	C	45

Single-Service and Single-Use

4-102.11(A)(1)(B)(1) Characteristics, Safe	14J	P	45
4-102.11(A)(2)(B)(2) Characteristics	14J	C	45

DESIGN AND CONSTRUCTION

Durability and Strength

4-201.11 Equipment and Utensils	14K	C	45
4-201.12 Food TMD, Glass	05A	P	45

Cleanability

4-202.11 Food-Contact Surfaces, Design	14L	Pf	45
4-202.12(A)(1) CIP Equipment, Sanitizing	14M	Pf	45
4-202.12(A)(2)(B) CIP Equipment	14M	C	45
4-202.13 "V" Threads	14N	C	45
4-202.14 Hot Oil Filtering Equipment	14O	C	45
4-202.15 Can Openers	14P	C	45
4-202.16 Nonfood-Contact Surfaces	15C	C	45
4-202.17 Kick Plates, Removable	15D	C	45
4-202.18 Ventilation Hood, Filters	15E	C	54

Accuracy

4-203.11 Food Temp. Measuring Devices	05B	Pf	34
4-203.12 Air/Water TMD	05C	Pf	34
4-203.13 Pressure Measuring Devices	17B	C	46

Functionality

4-204.11 Ventilation Hoods, Drip Prevention	15F	C	54
4-204.12 Equip. Openings, Closures/Deflectors	14Q	C	45
4-204.13 Dispensing Equipment, Barriers	14R	C	45
4-204.13 Dispensing Equipment, Barriers	60D	C	0
4-204.13(E) Dispensing Equipment, Liquid	60D	P	0
4-204.14 Vending Machine, Stage Closure	60E	C	0
4-204.15 Bearings and Gear Boxes, Leakproof	08O	C	45
4-204.16 Beverage Tubing, Separation	14S	C	45
4-204.17 Ice Units, Separation of Drains	14T	C	45
4-204.18 Condenser Unit, Separation	15G	C	45
4-204.19 Can Openers on Vending Machines	60F	C	0
4-204.110(A) Mollusk Shellfish Tanks, Disp.	08P	P	45
4-204.110(B) Mollusk Shellfish Tanks, Oper.	08P	Pf	27
4-204.111 Vending Mach., Auto Shutoff	60G	P	0
4-204.112(A)(B)(D) Air/Water TMD, Location	05D	C	34
4-204.112(E) Food/Water TMD, Scale	17C	Pf	34
4-204.113 Warewasher, Data Plate	16A	C	46
4-204.114 Warewasher, Internal Baffles	16B	C	46
4-204.115 Warewasher, Temp. Meas. Devices	17D	Pf	46
4-204.116 Manual Ware., Heaters/Baskets	16C	Pf	46
4-204.117 Warewasher, Sanitizer Indicator	16D	Pf	46
4-204.118 Warewasher, Flow Pressure Device	17E	C	46
4-204.119 Sinks and Drainboards/Self-Draining	16E	C	46
4-204.120 Equipment Compartments, Drainage	15H	C	46
4-204.121 Vending Mach./Liquid Waste	60H	C	0
4-204.122 Case Lot Handling Equip/Move.	60I	C	0
4-204.123 Vending Machine Doors and Open.	60J	C	0

NUMBERS AND CAPACITIES

Equipment

4-301.11 Cooling/Heating/Holding Capacities	04A	Pf	31
4-301.12(A)(B) Warewashing, Sink Req.	16F	Pf	46
4-301.12(E) Warewashing, Mobile Units	70A	Pf	0
4-301.13 Drainboards	16G	C	46
4-301.14 Ventilation Hood Systems, Adequacy	39A	C	54
4-301.14 Ventilation, Mobile Units	NA	Pf	0
4-301.15 Clothes Washers and Dryers	43A	C	53

Utensils and Measuring/Testing Devices

4-302.11 Utensils for Consumer Self-Service	10C	Pf	45
4-302.12 Food Temp. Measuring Devices	05E	Pf	34
4-302.13 Wash Temp. Measuring Devices	17F	C	46
4-302.14 Sanitizing Solution Testing Devices	17G	Pf	46

LOCATION AND INSTALLATION

4-401.11(A) Equip. Preventing Contamination	43B	C	45
4-401.11(C) Washer/Dryer	43B	C	53

Installation

4-402.11 Fixed Equipment, Spacing/Sealing	15I	C	45
4-402.12 Fixed Equipment, Elevation/Sealing	15J	C	45

MAINTENANCE AND OPERATION

Equipment

4-501.11 Good Repair and Proper Adjustment	15K	C	45
4-501.12 Cutting Surfaces	14U	C	45
4-501.13 Microwave Ovens	15L	C	45
4-501.14 Equipment, Cleaning Frequency	16H	C	46
4-501.15 Warewasher, Operating Instructions	16I	C	46
4-501.16 Warewashing Sinks, Use Limitation	16J	C	46
4-501.17 Warewashing, Cleaning Agents	19A	Pf	46
4-501.18 Warewashing, Clean Solutions	19B	C	46
4-501.19 Warewashing, Wash Sol. Temp.	19C	Pf	46
4-501.110 Warewasher, Wash Sol. Temp.	19D	Pf	46
4-501.111 Warewashing, San. Water Temp.	20B	P	14
4-501.112 Warewasher, San. Water Temp.	19E	Pf	14
4-501.113 Warewasher, Sanitization Pressure	16K	C	14
4-501.114(A) Chemical Sanitizer, Chlorine	20C	P	14
4-501.114(B) Chemical Sanitizer, Iodine	20D	P	14
4-501.114(C) Chemical Sanitizer, Quat. Amm.	20E	P	14
4-501.116 Determining Sanitizer Conc.	17H	Pf	46

Utensil/Temperature/Pressure Measuring Device

4-502.11(A)(C) Utensils Maint. Good Rep.	14V	C	45
4-502.11(B) Repair and Calib., Food/Air	05F	Pf	34
4-502.12 Single-Ser./Use Art., Required Use	20F	P	43
4-502.13 Bulk Milk Tube/Single Service Use	26A/08Q	C	43
4-502.14 Shells, Use Limitation	14W	C	43

CLEANING OF EQUIPMENT AND UTENSILS

Objective

4-601.11(A) Equip. Food Contact Surf. Clean	20G	Pf	14
4-601.11(B)(C) Cooking/NFC Surfaces Clean	22A/23A	C	47

Frequency

4-602.11(A)(C) Food-Contact Surf./Utensils	20H	P	14
4-602.11(E) Food-Contact, Non-PHF	22B	C	14
4-602.12 Cooking and Baking Equipment	22C	C	14
4-602.13 Nonfood-Contact Surfaces	23B	C	47

Methods

4-603.11 Dry Cleaning	42A	C	45
4-603.12 Precleaning	18A	C	46
4-603.13 Loading of Soiled Items, Warewash	18B	C	46
4-603.14 Wet Cleaning	22D	C	46
4-603.15 Washing, Alt. Manual Equipment	16L	C	46
4-603.16 Rinsing Procedures	16M	C	46
4-603.17 Returnables, Cleaning for Refilling	20I	P	45

SANITIZATION OF EQUIPMENT AND UTENSILS

Objective

4-702.11 Freq., Before Use After Cleaning	20J	P	14
4-703.11 Methods, Hot Water and Chemical	20K	P	14

LAUNDERING

4-801.11 Objective, Clean Linens	44A	C	42
4-802.11 Frequency, Specifications	44B	C	42
Methods			
4-803.11 Storage of Soiled Linens	44C	C	42
4-803.12 Mechanical Washing	43C	C	42
4-803.13 Use of Laundry Facilities	43D	C	53

PROTECTION OF CLEAN ITEMS

Drying

4-901.11 Equipment and Utensils, Air-Drying	24A	C	42
4-901.12 Wiping Cloths, Air-Drying	24B	C	39

Lubricating and Reassembling

4-902.11 Food-Contact Surfaces	08R	C	45
4-902.12 Equipment	24C	C	45

Storing

4-903.11 Equip./Uten./Lin./Sing.-Ser/Use Art.	24D	C	42
4-903.12 Prohibitions	24E	C	42

Preventing Contamination

4-904.11 Kitchenware and Tableware	25A	C	42
4-904.12 Soiled and Clean Tableware	24F	C	42
4-904.13 Preset Tableware	24G	C	42
4-904.14 Rinsing after Cleaning and Sanitizing	NA	C	46

Chapter 5: Water, Plumbing, and Waste

<u>WATER</u>							
Source							
5-101.11	Approved System	27A	P	29			
5-101.12	System Flushing and Disinfection	27B	P	49			
5-101.13	Bottled Drinking Water	27C	P	9			
Quality							
5-102.11	Standards	27D	P	29			
5-102.12	Nondrinking Water	27E	P	29			
5-102.13	Sampling	27F	Pf	29			
5-102.14	Sample Report, Nondrinking Water	27G	C	29			
Quantity and Availability							
5-103.11	Capacity	27H	Pf	48			
5-103.12	Pressure	29A	Pf	48			
Distribution, Delivery, and Retention							
5-104.11	System	29B	Pf	48			
5-104.12	Alternative Water Supply	27I	Pf	29			
<u>PLUMBING SYSTEM</u>							
5-201.11	Materials, Approved	27J	P	49			
Design, Construction, and Installation							
5-202.11(A)	Approved System, Design	30A	P	49			
5-202.11(B)	Cleanable Plumbing Fixtures	29C	C	49			
5-202.12(A)	Handwashing Sink, Temp	29D	Pf	8			
5-202.12(B)(C)(D)	Hand. Sink, Installation	29D	C	8			
5-202.13	Backflow Prevention, Air Gap	30B	P	49			
5-202.14	Backflow Prevention Device, Design	29E	P	49			
5-202.15	Conditioning Device, Design	29F	C	49			
Numbers and Capacities							
5-203.11	Handwashing Sinks	31A	Pf	8			
5-203.11(D)	Handwashing Sink, Mobiles	70B	Pf	0			
5-203.12	Toilets and Urinals	31B	Pf	51			
5-203.13	Service Sink	29G	C	49			
5-203.13(C)	Service Sink, Mobile Units	70C	C	0			
5-203.14	Backflow Prev. Device/Required	30C	P	49			
5-203.15	Backflow, Carbonator	NA	P	49			
Location and Placement							
5-204.11	Handwashing Sinks	31C	Pf	8			
5-204.12	Backflow Prevention Device/Loc.	29H	C	49			
5-204.13	Conditioning Device, Location	29I	C	49			
Operation and Maintenance							
5-205.11	Handwashing Sinks	31D/32A	Pf	8			
5-205.12(A)	Prohibiting a Cross Connection	30D	P	49			
5-205.12(B)	Nondrinking Water System, Ident.	29J	Pf	49			
5-205.13	Scheduling Device Inspect./Service	29K	Pf	49			
5-205.14	Fogging Device Reservoir/Cleaning	20L	P	49			
5-205.15(A)	System Maintained/Repair	30E	P	49			
5-205.15(B)	System Repair	29L	C	49			
<u>MOBILE FOOD UNIT WATER TANK</u>							
Materials							
5-301.11(A)	Materials, Safe	70D	P	0			
5-301.11(B)(C)	Approved Materials	70D	C	0			
Design and Construction							
5-302.11	Enclosed System	29O	C	0			
5-302.12	Inspection and Cleaning Port	70E	C	0			
5-302.13	“V” Type Threads, Use Limitation	70F	C	0			
5-302.14	Tank Vent, Protected	70G	C	0			
5-302.15	Inlet and Outlet, Sloped to Drain	70H	C	0			
5-302.16(A)	Hose, Construction Safe	70I	P	0			
5-302.16(B)-(E)	Hose, Construction and Ident.	70I	C	0			
Numbers and Capacities							
5-303.11	Filter, Compressed Air	70J	P	0			
5-303.12	Protective Cover or Device	70K	C	0			
5-303.13	Mobile Food Estab. Tank Inlet	70L	C	0			
Operation and Maintenance							
5-304.11	System Flushing and Disinfection	70M	P	0			
5-304.12	Pump and Hoses, Backflow Prev.	70N	C	0			
5-304.13	Prot. Inlet, Outlet, and Hose Fitting	70O	C	0			
5-304.14	Tank, Pump, and Hoses, Ded.	70P	P	0			
5-304.15	Water Tank Cleaning/Design	NA	C	0			
5-305.11(A)(B)	Water System Requirements	70Q	P	0			
5-305.11(C)(D)(F)	Tanks Integral/Pressure	70R	Pf	0			
<u>SEWAGE, LIQUID WASTES, AND RAINWATER</u>							
Mobile Holding Tank							
5-401.11	Capacity and Drainage	70S	C	0			
Retention, Drainage, and Delivery							
5-402.11	Backflow Prevention	30F	P	50			
5-402.12	Grease Trap	29M	C	50			
5-402.13	Conveying Sewage	30G	P	50			
5-402.14	Removing Waste, Mobile Units	70T	Pf	0			
Disposal Facility							
5-403.11	Approved Sewage Disposal System	28A	P	50			
5-403.12	Other Liquid Wastes and Rainwater	29N	C	50			
<u>REFUSE, RECYCLABLES, AND RETURNABLES</u>							
Facilities on the Premises							
5-501.11	Outdoor Storage Surface	34A	C	52			
5-501.12	Outdoor Enclosure	34B	C	52			
5-501.13	Receptacles	33A	C	52			
5-501.14	Receptacles in Vending Machines	60K	C	0			
5-501.15	Outside Receptacles	33B	C	52			
5-501.16	Storage, Areas, Rooms, Receptacles	33C/32B	C	52			
5-501.17	Toilet Room Receptacle, Covered	32C	C	51			
5-501.18	Cleaning Implements and Supplies	33D	C	52			
5-501.19	Storage Areas and Units/Location	34C	C	52			
5-501.110	Storing Refuse/Recyclables/Return.	34D	C	52			
5-501.111	Areas/Enclosures/Recept., Repair	34E	C	52			
5-501.112	Outside Storage Prohibitions	33E	C	52			
5-501.113	Covering Receptacles	33F	C	52			
5-501.114	Using Drain Plugs	33G	C	52			
5-501.115	Maintaining Refuse Areas/Encl.	34F	C	52			
5-501.116	Cleaning Receptacles	33H	C	52			
Removal							
5-502.11	Frequency	33I	C	52			
5-502.12	Receptacles or Vehicles	33J	C	52			
Facilities for Disposal/Recycling/Refilling							
5-503.11	Community or Individual Facility	33K	C	52			
<u>Chapter 6: Physical Facilities</u>							
<u>MATERIALS FOR CONSTRUCTION AND REPAIR</u>							
6-101.11	Indoors, Surfaces	36A/37A	C	53			
6-102.11	Outdoors, Surface Characteristics	42B	C	53			
<u>DESIGN, CONSTRUCTION, AND INSTALLATION</u>							
Cleanability							
6-201.11	Floors, Walls, and Ceilings	36B/37B	C	53			
6-201.12	Utility Service Lines	36C/37C	C	53			
6-201.13	Junctures, Coved/Enclosed/Sealed	36D	C	53			
6-201.14	Carpeting, Restriction/Installation	36E	C	53			
6-201.15	Floor Covering, Mats and Duck.	36F	C	53			
6-201.16	Wall, Ceiling, Coverings/Coatings	37D	C	53			
6-201.17	Walls and Ceilings, Attachments	37E	C	53			
6-201.18	Wall, Ceiling, Studs/Joists/Rafters	37F	C	53			
Functionality							
6-202.11	Light Bulbs, Protective Shielding	38A	C	54			
6-202.12	Ventilation System, Exhaust Vents	39B	C	54			
6-202.13	Insect Contr. Dev., Design/Install.	08S	C	36			
6-202.14	Toilet Rooms, Enclosed	32D	C	51			
6-202.15(A)(D)	Outer Openings, Protected	37G	C	36			
6-202.15(E)(2)	Outer Openings, Pest Control	37G	Pf	36			
6-202.16	Exterior Walls/Roofs, Barriers	37H	C	36			
6-202.17	Outdoor Vending Areas, Protection	60L	C	0			
6-202.18	Service Area, Overhead Protection	NA	C	53			
6-202.19	Outdoor Walk/Drive Surf., Drained	42C	C	53			
6-202.110	Out. Refuse Areas, Curbed/Drained	34G	C	52			
6-202.111	Homes/Living/Sleep Qtrs., Prohib.	43E	P	53			
6-202.112	Living/Sleeping Quarters, Separated	43F	C	53			
<u>NUMBERS AND CAPACITIES</u>							
Handwashing Facilities							
6-301.11	Hand Cleanser, Available	31E	Pf	8			
6-301.12	Hand Drying Provision	31F	Pf	8			
6-301.13	Hand. Aids and Devices, Use Rest.	32E	C	8			
6-301.14	Handwashing Signage	32F	C	8			
Toilets and Urinals							
6-302.11	Toilet Tissue, Availability	32G	Pf	51			
6-303.11	Lighting, Intensity	38B	C	54			
6-304.11	Ventilation, Mechanical	39C	C	54			
6-304.11Pf	Ventilation, Mobile Food Units	NA	C	0			
6-305.11	Dressing Areas/Lockers, Designation	40A	C	54			
<u>LOCATION AND PLACEMENT</u>							
6-402.11	Toilet Rooms, Conv./Accessible	32H	C	51			
6-402.11(E)	Toilet Rooms, Mobiles	70U	C	0			
6-403.11	Employee Accom., Designated	40B	C	54			
6-404.11	Distressed Merchandise, Segregated	08T	C	37			
<u>MAINTENANCE AND OPERATION</u>							
Premises/Fixtures - Methods							
6-501.11	Repairing	42D	C	53			

6-501.12	Cleaning, Frequency/Restrictions	42E	C	53
6-501.13	Cleaning Floors, Dustless Methods	36G	C	53
6-501.14	Clean. Vent. Sys., Prev. Discharge	39D	C	54
6-501.15	Clean. Maint. Tools, Prev. Contam.	12I	Pf	53
6-501.16	Drying Mops	42F	C	53
6-501.17	Floors, Absorbent Materials	36H	C	53
6-501.18	Cleaning of Plumbing Fixtures	32I	C	51
6-501.19	Closing Toilet Room Doors	32J	C	51
6-501.110	Using Dressing Rooms and Lockers	40C	C	54
6-501.111(A)(B)(D)	Control Pests, Methods	42G	C	36
6-501.111(C)	Controlling Pests, Min./Methods	35A	Pf	36
6-501.112	Removing Dead or Trapped Pests	42H	C	36
6-501.113	Storing Maintenance Tools	42I	C	53
6-501.114	Unnecessary Items and Litter	42J	C	53
6-501.115	Prohibiting Animals	35B	Pf	36

Chapter 7: Poisonous or Toxic Materials

LABELING AND IDENTIFICATION

Original Containers

7-101.11	Identifying Info., Prominence	41A	Pf	26
7-102.11	Working Containers, Labeled	41B	Pf	26

OPERATIONAL SUPPLIES AND APPLICATIONS

7-201.11	Storage, Separation and Location	41C/08U	P	26
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Presence and Use

7-202.11	Restriction	41D/42K	Pf	26
7-202.12(A)(2)(3)(B)	Conditions of Use	41E	P	26
7-202.12(C)	Conditions of Use, Restricted	41E	Pf	26

Container Prohibitions

7-203.11	Poison/Toxic Material Containers	41F	P	26
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Chemicals

7-204.11	Sanitizers	41G	P	26
7-204.12(A)	Washing Fruits and Vegetables	41H	P	26
7-204.12(B)	Washing Fruits and Veg., Ozone	41H	C	40
7-204.13	Boiler Water Additives	41I	P	26
7-204.14	Drying Agents	41J	P	26
7-205.11	Lubricants, Incidental Food Contact	41K	P	26

Pesticides

7-206.11	Restricted-Use, Criteria	41L	P	26
7-206.12	Bait Stations	41M	P	26
7-206.13(A)	Tracking Powders, Pesticide	41N	P	26
7-206.13(B)	Tracking Powders, Nontoxic	08V	C	26

Medicines

7-207.11(A)	Necessary Medicines	41O	Pf	26
7-207.11(B)	Restriction and Storage	41O	P	26
7-207.12	Medicines, Refrigerated Storage	41P	P	26
7-208.11(A)	First Aid Supplies, Storage	08W	Pf	26
7-208.11(B)	First Aid Supplies, Storage	41Q	P	26
7-209.11	Other Personal Care Items, Storage	40D	C	26

STOCK AND RETAIL SALE

7-301.11	Storage and Display, Separation	41R/08X	P	26
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Chapter 8: Compliance and Enforcement

CODE APPLICABILITY

Variations

8-103.11	Document. of Proposed Variance	00E	Pf	30
8-103.12(A)	Conformance with Procedures	00E	P	27
8-103.12(B)	Conformance with Proc., Records	00E	Pf	27
8-201.13	HAACP Plan Required	00E	C	27
8-201.14	Contents of HAACP Plan	00E	Pf	27

BED AND BREAKFAST FACILITIES

170-0020	Animals in Prohibited Areas	45A	Pf	
170-0040	Personal Items Storage	46A	C	
170-0040	Employee Changing Area	46B	C	
170-0050	Dishwasher Instructions	47A	C	
170-0050	Dishwasher Thermometer Provided	47B	Pf	
170-0050	Mechanical Dishwashing Temp.	48A	P	
170-0060	Food in Directly Connected Sink	49A	P	
170-0070	Mechanical Ventilation	50A	C	
170-0090	Hot Water for Janitorial Purposes	51A	C	
170-0100	Sleeping Accommodations	52A	C	
170-0120	Laundry Facility Separate	53A	C	
170-0120	Laundry Stored Separate	53B	C	
170-0130	Guest Restrooms Provided	54A	Pf	
170-0130	Handwashing Sinks Available	54B	Pf	
170-0130	Employee Restrooms Provided	54C	C	

MOBILE FOOD UNITS

162-0020(2)	Operating Outside Approved Class	71A	P
162-0020(3)	Maintained as Approved	NA	Pf
162-0020(4)	Designed in One Piece	NA	Pf
162-0020(5)	Operations/Equipment Integral	72A	Pf
162-0020(6)	Seating	72B	C
162-0020(7)	Auxiliary Storage	72C	Pf
162-0030(1)	Mobility	72D	Pf
162-0030(2)	MU as Restaurant Kitchen	NA	P
162-0030(3)	Catering Prohibition	NA	P
162-0030(3)Pf	MU Service	NA	Pf
162-0036	MU at Single Event Temp	NA	C
162-0040	Base of Operation	71B	P
162-0280	Transportation/Cold Plates	72E	C
162-0470	Compressed Gas Bottles	72F	C
162-0680(1)	Exterior Protection	NA	Pf
162-0680(2)	Overhead Protection	72G	C
162-0880(3)	Unit Identification	72J	C
162-0880(4)	Unit Marking/Numbering	72I	C
162-0920(1)	Modified after Plan Review	NA	Pf
162-0920(3)	Menu Change Without Approval	71C	P
162-0920(4)	Itinerary	NA	C
162-0940(1)	Warehouse Use	72H	Pf
162-0940(4)(5)	Warehouse Maintenance	NA	C

INFORMATIONAL

Allergy Awareness	88A
Employee Illness, 24 Hour Exclusion	88B
Wild Mushrooms	88C
Raw Animal Food Freezer Storage	88D
Non-Continuous Cooking	88E
Consumer Advisory	88F
Cut Tomatoes and Cut Leafy Greens	88G
Temperature Measuring Device	88H
Outdoor Food Service	88I
Outer Openings Protected	88J
Prohibiting Animals	88K
Single Use Plastic Straw Prohibition	88L
Mobile Unit, Cooling	88AA
Mobile Unit, Integral Wastewater Stor Tanks	88BB
Mobile Unit, Original Design	88CC
Mobile Unit, Auxiliary Storage	88DD
Mobile Unit, Exterior/Overhead Protection	88EE
Priority or Priority Foundation Items	99
Repeat Violations	99A
Failed-to-Comply	99B
Public Notice of Sanitation	99C
Operating Without a License	99D
P/Pf Items Corrected	99E
Pre-Opening Inspection	99F
Restaurant Closure, Failed-to-Comply	99G
Oregon's Smokefree Workplace Act	99H
Plan Review Requirements	99I
Restaurant Closure, Uncorrected P/Pf	99J
Recheck Inspection for Repeat P/Pf	99K
Alcohol and Pregnancy Warning Signs	99L
Increased Inspection Schedule	99M
Fee Required for Re-Inspection	99N
Food Handler Certificates	99O
Clean In Place Procedure	99P
Contents of Plans/Specifications	99Q
HACCP Plan, When Required	99R
Ceasing Operations and Reporting	99S
Time as a Public Health Control	99T
Variance Requirement	99U
Failure to Renew License	99V
Risk Control Plan	99W
Notes/Recommendations	99Z
Mobile Unit, Handwashing Sink	99AA
Mobile Unit, Priority/Priority Found. Items	99BB
Mobile Unit, Closure/Uncorrected P/Pf	99CC
Mobile Unit, Operating Without a License	99DD

KEY

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