

Marking Instructions

October 3, 2016

All references and code sections in these marking instructions are based on the 2013 Food Code or the Rules for Food Establishment Sanitation.

GENERAL MARKING INSTRUCTIONS

HEADER

Establishment	Complete this section using the name of the business. This information should be the same as on the permit and application completed at the initiation of the business.
Owner or Manager Name	Name of Owner or Operator as shown on permit and application.
Address	Street address of the actual business location.
Zip Code	For the street address of the business.
Permit Number	Permit number issued by the county health department.
Mo./Day/Year	Date inspection is conducted.
Time In	Time the inspection is initiated.
Time Out	Time the inspection is completed.
Permitted	Check "Yes" if the establishment has a permit, "No" if it does not.
Priority Category	Designation of inspection priority for determining frequency of inspection and type of establishment. Inspection Priority Category is 1, 2, 3, or 4. The county may designate additional categories or sub-categories as necessary for purposes of fee assessment, data tracking, or other.
Compliance Visit/ Reinspection Required	Check "Yes" if either a follow-up visit or complete reinspection is required to determine compliance with a notice issued at this inspection. Check "No" if no follow-up visit or reinspection is required to check compliance with a notice issued at this inspection. An inspection on an accelerated schedule due to a score of less than 85 is not considered a "Compliance Visit" or reinspection.
No. of Priority/ Priority Foundation Items	Write in the total number of Priority and/or Priority Foundation items noted in violation on this inspection, whether or not corrected on site during the inspection.

*Items highlighted in yellow have a new item #.
 *Items highlighted in green are NEW provisions.

Priority Item (P)
 Priority Foundation Item (Pf)
 Core Item

Code sections	Code number	Previous Item #
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MANAGEMENT and PERSONNEL

01(P) Personnel with infections restricted, excluded. Hands clean, properly washed. No bare hand contact. Commissary used.

Applicable code sections:

Responsibility of PIC to require reporting	2-201.11	Same
Exclusions and restrictions	2-201.12	Same
Removal of exclusions and restrictions	2-201.13	Same

The policy on employee illness must reflect the current *Food Code* provisions. Verifiable communication (either written or electronic) of the employee health policy must be specific to the types of illnesses and symptoms that require reporting. Nonspecific statements such as, "sick or ill employees are not allowed to work," are not acceptable as meeting this requirement.

Applicable code sections:

Hands, Clean condition	2-301.11	2
Hands, Cleaning procedure	2-301.12	2
When to wash	2-301.14	2
Preventing contamination from hands	3-301.11 (B) (See also item #8)	2
Mobile food commissary used as required	420-3-22-.09 (6)(a)	Same

02 (Pf) Assignment of Person in Charge. Approved course. Authorized personnel. Nails.

Applicable code sections:

Demonstration	2-102.11 (B)	3
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For Priority Category 3 and 4 establishments, the permit holder or their designee shall possess a valid certification from an accredited program or shall have verification of attendance from an accredited program. On or after January 1, 2020, a designated person in charge with a valid certification from an accredited program or verification of attendance from an accredited program shall be present during all hours of operation. For multiple permitted establishments within one physical structure and under the same operation ownership, such as multiple departments within one retail grocery store, the permit holder or their designee may be any one person with supervisory authority over any department.

This item only addresses whether or not the permit holder or designee possesses a certification from an accredited program; this item does not evaluate whether or not the person-in-charge is properly performing the duties as described in the Food Code. Deficiencies in actual operations will be marked in the corresponding and appropriate section elsewhere on the report. It is not the intent of the report to penalize the facility twice for the same non-compliant observation.

Applicable code sections:

Assignment	2-101.11	1
Person in charge - Duties	2-103.11	4
Fingernails	2-302.11	4
Clean-up procedures	2-501.11	NEW

03 No discharges from eyes, nose, mouth. No eating, drinking, tobacco use. Clean clothes; Hair restraints. Other.

Applicable code sections:

Jewelry	2-303.11	4
Outer Clothing - Clean	2-304.11	4
Eating, drinking, tobacco use	2-401.11	2
Discharges from the eyes, nose, and mouth	2-401.12	1
Hair Restraints	2-402.11	4

04 Properly posted: permit, report, other.

Applicable code sections:

Permit	8-304.11	42
Report	8-403.50 420-3-2.08	42
Mobile food unit identification	420-3-22.09(3)(d)	42

NOTE: This item is also to be used for violation of items that are requirements of the rules or of the local jurisdiction, but not specifically listed above. An example is failure to post “No Smoking” signs when required by local ordinance.

FOOD

05 (P) Safe; Source; Not adulterated; Food separated, protected from contamination. Tasting. Returned, reservice of food. Disposition.

Applicable code sections:

Safe/unadulterated	3-101.11	Same
Compliance with food law	3-201.11 (A), (B) (See also item #10)	Same
Food in a hermetically sealed container	3-201.12	Same
Fluid milk and milk products	3-201.13	Same
Fish	3-201.14	Same

Molluscan shellfish	3-201.15	Same
Wild mushrooms	3-201.16	Same
Game animals	3-201.17	Same
Shell eggs	3-202.13	Same
Eggs and milk products, pasteurized	3-202.14	Same
Ice	3-202.16	Same
Preventing contamination when tasting	3-301.12	8
Packaged and unpackaged food - Separation, packaging, and segregation	3-302.11 (A)1, 2 (See also item #13)	8
Ice as a Coolant - Prohibited Ingredient	3-303.11	13
Refilling Returnables	3-304.17	13 & 16 (Was also under 4-603.17)
Food Display	3-306.11	13
Consumer self-service operations	3-306.13 (A) (See also item #8)	8
Returned food and reservice of food	3-306.14	8
Parasite destruction	3-402.11	Same
Disposition of Ready-to-Eat TCS foods	3-501.18	7
Discarding or reconditioning unsafe food	3-701.11	Same
Homes and Quarters - Use Prohibition	6-202.111	38

06 (P) Time/Temperature Control for Safety (TCS) food meets temperature requirements during receiving, cooking, hot holding, cooling. Pasteurized eggs used if required. Non-Continuous Cooking (NCC).

NOTE: *Cooking temperatures must be taken to make a determination of compliance or noncompliance. Do not rely upon discussions with managers or cooks to make a determination of compliance or noncompliance. Temperatures in each category of raw animal foods that are served by the establishment which are cooked during the inspection should be taken. Temperatures, both in and out of compliance, should be recorded in "Remarks" section of the inspection report. If there is insufficient space for the number of temperatures taken along with other notes and comments, an addendum page can be used.*

Applicable code sections:

Temperature at receiving	3-202.11 (A), (C), (D) (See also item #8 for frozen foods)	Same
Pasteurized Eggs	3-302.13	Same

Raw animal foods - Cooking	3-401.11 (A), (B)2 (See item #9 for additional information on whole meat roasts) (See item #10 for children's menu)	Same
Microwave cooking	3-401.12 (C) (See also item #12)	Same
Non-Continuous Cooking (NCC) of Raw Animal Foods	3-401.14 (A), (B), (C), (D), (E) (See also item #8)	NEW
Reheating for hot holding	3-403.11	Same
Cooling	3-501.14	Same
Potentially hazardous food, hot holding	3-501.16 (A) 1	Same
Reduced oxygen packaging, criteria	3-502.12 (A), (B)4, (C), (D)2 (b, c, d, e), (E)1 (See also item #8)	5
Pasteurized foods, prohibited reserve, and prohibited food	3-801.11	Same

Cooling procedure

NOTE: Please note that the following items address 41°F (5°C) as well as 45°F (7°C). Do not rely solely upon discussions with managers or cooks to make a determination of compliance or noncompliance. Temperatures, both in and out of compliance, should be recorded on the inspection report.

The cooling categories and their temperature/time requirements are as follows:

- **Cooked time/temperature control for safety food cooled from 60°C (135°F) to 5°C (41°F) or less, in 6 hrs, provided that the food is cooled from 60°C (135°F) to 21°C (70°F) within the first 2 hours.**
- **Time/temperature control for safety food (from ambient temperature ingredients) cooled to 5°C (41°F) or below within 4 hours.**
- **Raw shell eggs received at an ambient temperature of 7°C (45°F) immediately placed in refrigerated equipment that maintains an ambient air temperature of 7°C (45°F).**

07 (P) TCS food meets temperature requirements during cold holding. Time as a public health control. Compliance with approved plan. Juice.

Applicable code sections:

Juice treated	3-202.110	13
Treating Juice	3-404.11 (A) (See also item #10 for warning label)	10
Potentially hazardous food, cold holding	3-501.16 (A)2, (B)	Same
Time as a public health control	3-501.19 (B)1, 3, 4, (C)1, 4, 5 (See also items #8 & #12)	Same

Conformance with approved procedures	8-103.12 (A) (See also item #8)	5
Mobile food plan of operations - Compliance	420-3-22-.09(4)	5

08 (Pf) Condition. Segregation. Handling. Receiving frozen foods. Date marking. Required documentation: ROP, Variance, HACCP, NCC, other.

Applicable code sections:

Temperature at receiving	3-202.11 (E), (F) (See also item #6)	6
Package integrity	3-202.15 (Noted as "Condition" on inspection sheet)	5
Preventing contamination from hands	3-301.11 (C) (See also item #1)	2 & 13
Consumer Self Service Operations (Utensils)	3-306.13 (B), (C) (See also item #5)	13
Non-Continuous Cooking (NCC) of Raw Animal Foods	3-401.14 (F) (See also item #6)	NEW
Date Marking of Ready to Eat PHF/TCS foods	3-501.17	7
Time as a public health control	3-501.19 (A), (B)2, (C)2, 3 (See also items #7 & #12)	7
Variance requirement	3-502.11	5
Reduced oxygen packaging, criteria	3-502.12 (B)1, 2, 3, 5, 6, (D)1, 2(a, f, g, h), 3, 4, (E)2, 3, 4 (See also item #6)	5
Molluscan Shellfish Tanks	4-204.110 (B) (See also item #16)	18
Utensils, Self service	4-302.11	14
Segregation & Location - Distressed Food	6-404.11	13
Variance on file	8-103.11	42
Conformance with approved procedures	8-103.12 (B) (See also item #7)	5

09 (Pf) Methods: cooling, facilities, plant food cooking.

Applicable code sections:

Raw animal foods - Whole meat roasts	3-401.11 (B)1 (See also items #6 & #10)	6
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NOTE: To adequately cook whole meat roasts in an oven within the allowable time parameters, the oven must be preheated according to the temperature parameters set forth in the Food Code that coincide with the oven type.

Plant Food Cooking for Hot Holding	3-401.13	9
Cooling Methods	3-501.15 (A) (See also item #12)	9
Cooling, Heating, Holding Capacities - Equipment	4-301.11	9

10 (Pf) Consumer advisory. Juice warning; Allergen label. Shellstock tags; Records.

Applicable code sections:

Compliance with food law	3-201.11 (C), (E) (See also item #5)	5
Shucked shellfish - Packaging/Identification	3-202.17	10
Shellstock identification	3-202.18	5
Shellstock, maintaining identification	3-203.12	5
Raw animal foods - Children's menu	3-401.11 (D)2 (See also items #6 & #9)	6

NOTE: Because children are at a relatively high risk for infection with *E.coli* O157:H7, the Food Code seeks to increase their protection by prohibiting undercooked comminuted meat from being offered on a children's menu in retail food establishments.

Records	3-402.12	10
Treating Juice (warning label)	3-404.11 (B) (See also item #7 for treatment)	10
Food Labels Information (food allergen)	3-602.11 (B)5 (See also item #11)	10
Consumer advisory	3-603.11	7

11 Properly labeled; Original container. Code date limits. C.O.O.L. requirements: Catfish; Seafood.

Applicable code sections:

Molluscan Shellfish - Original Container	3-203.11	10
Food Containers - ID with Common Name of Food	3-302.12	10
Vended PHF - Original Container	3-305.13	10
Standards of Identity	3-601.11	10
Honestly Presented <i>This item applies to issues relating to public health, not to economic fraud such as species labeling.</i>	3-601.12	10
Food Labels Information	3-602.11 (A), (B)1, 2, 3, 4, 6, 7, (C) (See also item #10)	10

Other Forms of Information	3-602.12	10
Date limits (for foods received prepackaged)	420-3-22-.03	10
Country of Origin Labeling - Catfish	420-3-22-.03	10

12 Approved procedures: thawing, cooking, other.

Applicable code sections:

Microwave cooking	3-401.12 (A), (B), (D) (See also item #6)	6
Frozen Food	3-501.11	Same
PHF - Slacking	3-501.12	Same
Thawing	3-501.13 (A-D)	Same
Thawing – ROP Fish	3-501.13 (E)	NEW
Cooling Methods	3-501.15 (B) (See also item #9)	9
Time as a public health control	3-501.19 (D) (See also items #7 & #8)	7

13 Food contamination prevented during storage, preparation, other.

Applicable code sections:

Shellstock-Condition	3-202.19	Same
Packaged and unpackaged food - Separation, packaging, and segregation	3-302.11 (A)4, 5,6 (See also item #5)	8
Washing Fruits & Vegetables	3-302.15 (A), (B) (See also item #38)	Same
Storage of Food in Water or Ice	3-303.12	Same
Linens & Napkins - Limitations	3-304.13	Same
Clean Tableware for Seconds	3-304.16	Same
Food Storage - Methods	3-305.11	Same
Food Storage - Prohibited Areas	3-305.12	Same
Food Preparation Protected	3-305.14	Same
Condiments Protected	3-306.12	Same
Misc. Sources of Contamination	3-307.11	Same

14 In use, between use, food/ice dispensing utensils properly stored.

Applicable code sections:

In use Utensils, Between use Storage	3-304.12	Same
Dispensing Equipment Protection	4-204.13 (A), (B), (C), (D) (See also item #15)	Same
Vending Machine Closure	4-204.14	Same

EQUIPMENT, UTENSILS, LINENS**15 (P) Equipment; food contact surfaces (non-cooking); Sanitized. Sanitization: temperature, concentration, time.**

Applicable code sections:

Food contact with equipment and utensils	3-304.11	Same
Gloves - Use Limitations	3-304.15 (A) (See also item #23)	23
Characteristics	4-101.11 (A) (See also item #18)	16
Lead, Pewter Nonfood - Contact Surfaces	4-101.13 (A), (B) (See also item #18)	18
Copper, Galvanized Metal - Use Limitation	4-101.14 4-101.15	16
Single-service/Use-Characteristics	4-102.11 (A)1, (B)1 (See also item #18)	16
Temperature Device-Durability	4-201.12	16
Dispensing Equipment - Protection	4-204.13 (E) (See also item #14)	14
Molluscan Shellfish Tanks	4-204.110 (A) (See also item #8)	18
Vending Machines - Auto Shutoff	4-204.111	16
Manual warewashing equipment, hot water sanitization temperatures	4-501.111	Same
Manual and mechanical warewashing, chemical sanitization	4-501.114 (A), (B), (C), (D), (E), (F)1, 2 (See also item #16)	Same
Single-Service - Required Use	4-502.12	16
Equipment, food contact surfaces, and utensils	4-602.11 (A), (C) (See also item #17)	Same
Before use after cleaning	4-702.11	Same
Hot water and chemical	4-703.11	Same

16 (Pf) Food contact surfaces: Cleanability; Clean to sight & touch.**Food thermometers: provided, accurate.****Warewashing facilities: designed, irreversible registering temperature indicator, and chemical test papers.**

Applicable code sections:

Food-Contact Surfaces - Cleanability	4-202.11	Same
CIP - Cleanability	4-202.12 (A)1 (See also item #18)	18
Food - Accuracy	4-203.11	11
Ambient Air - Accuracy	4-203.12	11

Functionality	4-204.112 (E) (See also item #18)	11
Measuring Device	4-204.115	19
Manual - Heaters/Baskets	4-204.116	19
Machines - Dispensing of Detergents & Sanitizer	4-204.117	19
Manual - Compartment Requirements	4-301.12 (A), (B) (See also item #19)	19
Food thermometer - Provided	4-302.12	11
Manual - Temperature Measuring Device Design/Provided	4-302.13 (A)	19
Machines - Irreversible Temperature Indicator Design/Provided	4-302.13 (B)	NEW
Sanitizing Solutions - Testing Devices	4-302.14	19
Warewashing Equipment - Cleaning Agents	4-501.17	19
Manual - Wash Temperature	4-501.19	19
Mechanical Wash Temperature	4-501.110	19
Mechanical warewashing equipment, hot water sanitization temperatures	4-501.112	19
Manual and mechanical warewashing (EPA# and manufacturer's instructions)	4-501.114 (F)3, 4 (See also item #15)	15
Warewashing Equipment - Determining Sanitizer Concentration	4-501.116	19
Good repair, calibration (food thermometers)	4-502.11 (B) (See also item #18)	11
Equipment, food contact surfaces, and utensils	4-601.11 (A) (See also item #17)	15

17 Cooking surfaces, non-food contact surfaces: clean. Frequency; Methods.

Applicable code sections:

Food contact surfaces of cooking equipment	4-601.11 (B), (C) (See also item #16)	Same
Equipment Food-contact Surfaces and Utensils	4-602.11 (E) (See also item #15)	Same
Cooking and baking equipment	4-602.12	Same
Nonfood-contact Surfaces Cleaning Frequency	4-602.13	Same

Dry Cleaning - Methods	4-603.11	Same
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18 Food (ice), Non-food contact surfaces: equipment, constructed, cleanable, installed, located. Thermometers: cold and hot holding units.

Applicable code sections:

Food-contact characteristics	4-101.11 (B), (C), (D), (E) (See also item #15)	Same
Nonstick Coatings, Nonfood-Contact Surfaces, Solder - Limitation	4-101.12 4-101.13 (C) 4-101.17 4-101.18 (See also item #15)	Same
Nonfood-Contact Surfaces	4-101.19	Same
Single-service/Use - Characteristics	4-102.11 (A)2, (B)2 (See also item #15)	Same
Equipment/Utensils	4-201.11	Same
CIP - Cleanability	4-202.12 (A)2, (B) (See also item #16)	Same
"V" Threads - Limitation	4-202.13	Same
Hot Oil Filtering Equipment	4-202.14	Same
Can Openers	4-202.15	Same
Nonfood-Contact Surfaces Design	4-202.16	Same
Kick Plates - Removable	4-202.17	Same
Equipment Openings/Defectors	4-204.12	Same
Bearings/Gear Boxes	4-204.15	Same
Beverage Tubing - Separation	4-204.16	Same
Ice Units - Separation of Drains	4-204.17	Same
Condenser Unit Separation	4-204.18	Same
Can Openers on Vending Machines	4-204.19	Same
Functionality (thermometers)	4-204.112 (A), (B), (C), (D) (See also item #16)	11
Vending Machines - Liquid Waste Products	4-204.121	Same
Case Lot Handling Equipment	4-204.122	Same
Vending Machine Door/Openings	4-204.123	Same
Equipment, Washer/Dryer, & Storage Cabinets, Contamination Prevention	4-401.11 (A) (See also item #20)	Same
Fixed Equipment -	4-402.11	Same

Installation	4-402.12	
Equipment - Good Repair/Proper Adjustment	4-501.11	Same
Cutting Surfaces (<i>failure to resurface or discard</i>)	4-501.12	Same
Microwave Ovens - meet CFR safety standards	4-501.13	Same
Good Repair & Calibration - Utensils Temperature Devices (food holding units)	4-502.11 (C) (See also item #16)	Same
Food-contact - Lubricating/Reassembling	4-902.11 4-902.12	Same

19 Warewashing facilities: constructed, maintained, installed, located, operated.

Thermometers: dish machine units.

Applicable code sections:

Pressure Devices	4-203.13	Same
Machines - Data Plate, Baffles	4-204.113 4-204.114	Same
Machines - Sanitizer Indicator, Flow Pressure Device	4-204.118	Same
Sinks, Drainboards & Compartments Self-Draining	4-204.119 4-204.120	Same
Manual - Compartment Requirements	4-301.12 (D), (E) (See also item #16)	Same
Drainboards	4-301.13	Same
Equipment for Utensil Washing - Good Repair	4-501.11	Same
Warewashing Equipment - Cleaning Frequency	4-501.14	Same
Machines - Manufacturers Operating Instructions	4-501.15	Same
Manual Sinks - Use Limitation	4-501.16	Same
Warewashing Equipment-Clean Solutions	4-501.18	Same
Mechanical warewashing equipment - sanitization pressure	4-501.113	Same
Manual warewashing, detergent - sanitizer solution	4-501.115	Same
Good Repair & Calibration - Utensils Temperature Devices (warewashing)	4-502.11 (C) (See also item #16)	Same
Precleaning	4-603.12	Same
Loading Soiled Items	4-603.13	Same
Wet Cleaning	4-603.14	Same

Washing-Alternative Manual Equipment	4-603.15	Same
Rinsing Procedures	4-603.16	Same
Rinsing Equipment and Utensils after Cleaning and Sanitizing	4-904.14	NEW

20 Linens properly: stored, dried, handled. Laundry facilities used.

Applicable code sections:

Clothes Washers & Dryers	4-301.15	Same
Equipment - Contamination Prevention	4-401.11 (C) (See also item #18)	Same
Clean linens	4-801.11	Same
Frequency of laundering	4-802.11	Same
Storage of soiled linens - Methods	4-803.11	Same
Mechanical washing	4-803.12	Same
Use Of Laundry Facilities	4-803.13	Same
Equipment, Utensils, Linens, Single-Service - Storing Prohibitions - <i>Storing</i>	4-903.11 4-903.12 (See also item #21)	Same

21 Wiping cloths: clean, use limitations, stored.

Applicable code sections:

Wiping Cloths - Use Limitations/Used for One Purpose	3-304.14	Same
Sponges - Use Limitations	4-101.16	Same
Wiping Cloths - Air Drying Locations	4-901.12	Same
Equipment, Utensils, Linens, Single-Service - Storing Prohibitions - <i>Storing</i>	4-903.11 4-903.12 (See also item #20)	Same

22 Clean equipment, utensils: stored, handled, dried.

Applicable code sections:

Equipment & Utensils - Air Drying Required	4-901.11	Same
Equipment, Utensils & Linens - Storage & Prohibitions	4-903.11 4-903.12	Same
Kitchenware & Tableware - Handling (repeat use)	4-904.11	Same
Soiled & Clean Tableware - Handling	4-904.12	Same
Preset Tableware - Handling	4-904.13	Same

23 Single service articles: stored, dispensed, wrapped, use limitation.

Applicable code sections:

23Gloves - Use Limitations	3-304.15 (B), (D) (See also item #15)	Same
Single-Service - Use Limitation	4-502.13	Same
Shells - Use Limitation	4-502.14	Same
Single-Service - Storage & Prohibitions	4-903.11 4-903.12	Same
Kitchenware & Tableware - Handling (single service)	4-904.11	Same

WATER, PLUMBING, AND WASTE

24 (P) Water: source, quality. System: approved.

Applicable code sections:

Approved	5-101.11	Same
Bottled Drinking Water	5-101.13	Same
Standards - Quality	5-102.11	Same
Non-drinking Water	5-102.12	Same
Approved Materials	5-201.11	Same
Approved System	5-202.11(A) (See also item #28)	Same
Water Reservoir of Fogging Devices - Cleaning	5-205.14	Same
System in Good Repair	5-205.15 (A) (See also item #28)	Same
Mobile Water Tank - Approved Materials	5-301.11 (A) (See also item #28)	28
Mobile Water Tank - Design & Condition (Safe)	5-302.16 (A) (See also item #28)	28
Mobile Water Tank - Numbers & Capacities	5-303.11	28
Mobile Water Tank - Operation and Maintenance	5-304.14	28

25 (P) Sewage, grease disposal: system approved; Flushed.

Applicable code sections:

System Flushing/Disinfection	5-101.12	Same
Approved Materials	5-201.11	Same
Approved System	5-202.11 (A) (See also item #28)	Same
System in Good Repair	5-205.15 (A) (See also items #24 & #28)	Same
System Flushing & Sanitization	5-304.11	Same
Conveying Sewage	5-402.13	Same

Approved Sewage Disposal System	5-403.11	Same
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26 (P) Cross connection; Back siphonage; Backflow.

Applicable code sections:

Backflow Prevention - Air Gap	5-202.13	Same
Backflow Prevention Device - Design	5-202.14	28
Backflow Prevention Device - When Required	5-203.14	Same
Backflow Prevention Device, Carbonator	5-203.15	Same
Prohibiting a Cross-Connection	5-205.12 (A) (See also item #27)	Same
Backflow Prevention	5-402.11	Same

27 (Pf) Water: pressure, capacity, sampling. Alternative water supply. Handwashing facilities: number, location, accessible, soap, towels/drying devices. Toilet tissue.

Applicable code sections:

Where to wash	2-301.15	29
Hand sanitizers	2-301.16	29
Sampling; Report	5-102.13	28
Capacity	5-103.11	24
Pressure	5-103.12	28
System	5-104.11	28
Alternative Water Supply	5-104.12	28
Handwashing Facility - Water Temp/Flow (water temp.)	5-202.12 (A) (See also item #28)	29
Handwashing facilities	5-203.11	Same
Handwashing facilities location, placement	5-204.11	Same
Using a handwashing facility	5-205.11	29
Prohibiting a Cross-Connection - Labeling	5-205.12 (B) (See also item #26)	26
Inspection & Service	5-205.13	28
Removing Mobile Wastes	5-402.14	28
Handwashing cleanser, availability	6-301.11	29
Hand drying provision	6-301.12	29
Toilet Tissue	6-302.11	30

28 Plumbing: fixtures clean, designed, operated, maintained. Service sink provided. Handwashing signage. Toilet rooms constructed. Toilets: number, location. Other liquid wastes properly disposed.

Applicable code sections:

Sample Report	5-102.14 (See also item #27)	Same
Plumbing fixtures easily cleanable	5-202.11 (B) (See also items #24 & 25)	Same
Handwashing Facility - Water Temp/Flow	5-202.12 (B), (C), (D) (See also item #27)	29
Conditioning Device - Design	5-202.15	Same
Toilets	5-203.12	27
Service Sink	5-203.13	Same
Backflow-Prevention Device - Location	5-204.12	Same
Conditioning Device - Location	5-204.13	Same
System in Good Repair	5-205.15 (B) (See also #24 & #25)	24 & 28
Mobile Water Tank - Approved Materials	5-301.11(B), (C) (See also item #24)	Same
Mobile Water Tank - Design & Condition	5-302.11 5-302.12 5-302.13 5-302.14 5-302.15 5-302.16 (B), (C), (D), (E) (See also item #24)	Same
Mobile Water Tank - Numbers & Capacities	5-303.12 5-303.13 (See also item #24)	Same
Mobile Water Tank - Operation and Maintenance	5-304.12 5-304.13 (See also item #24)	Same
Mobile Holding Tank Capacity and Drainage	5-401.11	Same
Grease Trap	5-402.12	Same
Flushing a Waste Retention Tank	5-402.15	Same
Other Liquid Wastes & Rainwater (condensate)	5-403.12	Same
Toilet Rooms - Enclosed	6-202.14	30
Handwashing aids/devices - Use restrictions	6-301.13	29
Handwashing signage	6-301.14	29
Convenience & Accessibility	6-402.11	30

Cleaning frequency (for plumbing fixtures except handsinks)	6-501.12 (See also item #34)	Same
Plumbing Fixtures - Clean, maintained	6-501.18	29
Closing Toilet Room Doors	6-501.19	30

29 Refuse, recyclables, and returnables. Outdoor/Indoor storage area approved.

Receptacles: provided, covered. Approved refuse disposal method.

Applicable code sections:

Facilities - Materials Design and Installation	5-501.11 5-501.12 5-501.13 5-501.14 5-501.15	31
Numbers - Capacity & Availability	5-501.16	31
Toilet Room Receptacle - Covered	5-501.17	31
Cleaning Implements & Supplies	5-501.18	31
Redeeming Machines, Waste Handling Units Storage Location	5-501.19	31
Storing Refuse, Recyclables, & Returnables	5-501.110	31
Areas, Enclosures, & Receptacles, Good Repair	5-501.111	31
Outside Storage Prohibitions	5-501.112	31
Covering Receptacles	5-501.113	31
Using Drain Plugs	5-501.114	31
Maintaining Refuse Areas & Enclosures	5-501.115	31
Cleaning Receptacles	5-501.116	31
Removal Frequency, Receptacles & Vehicles Maintained	5-502.11 5-502.12	31
Individual or Community Facility	5-503.11	31
Outdoor Refuse Areas, Curbed, Graded to Drain	6-202.110	31

PHYSICAL FACILITIES

30 (Pf) Food contamination from cleaning equipment prevented.

Applicable code sections:

Cleaning Maintenance Tools	6-501.15	32
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31 (Pf) Presence of insects, rodents, other pests. Animals prohibited.

Applicable code sections:

Handling Prohibition - Animals	2-403.11	33
Controlling Pests	6-501.111 (C) (See also item #32)	33
Prohibiting Animals	6-501.115	33

32 Pests control methods approved, used. Pest control devices serviced as required. Non-toxic tracking powder

Applicable code sections:

Insect Control Devices	6-202.13	34
Controlling Pests	6-501.111 (A), (B), (D) (See also item #31)	34
Removing Dead or Trapped Pests	6-501.112	34
Tracking powders, pest control and monitoring	7-206.13 (B) (See also item #38)	41

33 Maintaining premises: free of litter and unnecessary items, harborage.

Applicable Code Sections:

Cleaning other physical facilities - Unnecessary Items & Litter (including playgrounds)	6-501.114	35
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34 Floors, walls, ceilings, attached equipment: clean. Outer openings protected. Surface characteristics, indoor, outdoor: maintained. Cleaning frequency, dustless methods. Absorbent floor materials properly used.

Applicable Code Sections:

Surface Characteristics - Indoors	6-101.11	36
Surface Characteristics - Outdoors	6-102.11	36
Floors, Walls, Ceilings - Cleanability	6-201.11	36
Utility Lines	6-201.12	36
Junctures, Covered, & Enclosed or Sealed	6-201.13	36
Carpeting	6-201.14	36
Mats and Duckboards	6-201.15	36
Wall & Ceiling - Coverings & Coatings, Attachments, Studs	6-201.16 6-201.17 6-201.18	36
Outer Openings, Exterior - Protected	6-202.15 6-202.16	36
Outdoor Vending & Service Areas - Overhead Protection	6-202.17 6-202.18	36

Outdoor Walking/Driving Surfaces - Graded to Drain	6-202.19	36
Good Repair	6-501.11	36
Cleaning frequency, restrictions	6-501.12	36
Cleaning Floors - Dustless Methods	6-501.13	36
Absorbent Materials of Floors - Limitations	6-501.17	36

35 Lighting; Ventilation: adequate. Ventilation system (filters), clean, operated. Lights shielded.

Applicable Code Sections:

Ventilation Hood - Filters	4-202.18	37
Ventilation Hood - Drip Prevention	4-204.11	37
Ventilation Hood - Adequacy	4-301.14	37
Light Bulbs - Protective Shielding	6-202.11	37
Heating, Ventilation, Air Conditioning System Vents	6-202.12	37
Intensity - Lighting	6-303.11	37
Mechanical - Ventilation	6-304.11	37
Cleaning Ventilation Systems	6-501.14	37

36 Dressing rooms provided. Employee designated areas properly located. Living/sleeping quarters separation.

Applicable Code Sections:

Homes and Quarters - Use Prohibition/Separation	6-202.112 (See also item #5)	38
Designation - Dressing Areas/Lockers	6-305.11	38
Designated Areas - Employee Accommodations	6-403.11	38
Using Dressing Rooms & Lockers	6-501.110	38
Storage (other personal care items)	7-209.11	41

37 Cleaning, maintenance tools properly stored.

Applicable code sections:

Drying Mops	6-501.16	39
Storing Maintenance Tools	6-501.113	39

POISONOUS OR TOXIC MATERIALS

38 (P) Toxic or poisonous items; Medicines; First aid materials: stored, labeled, used. Other personal care items: stored, labeled. Toxic or poisonous materials separation.

Applicable code sections:

Additives	3-202.12	40
Protection from unapproved additives	3-302.14	40
Washing Fruits & Vegetables	3-302.15 (C) (See also item #13)	13
Separation	7-201.11	40
Poisonous or toxic material containers	7-203.11	40
Sanitizers, criteria	7-204.11	40
Chemicals for washing fruits and vegetables, criteria	7-204.12	40
Boiler water additives, criteria	7-204.13	40
Drying agents, criteria	7-204.14	40
Incidental food contact, criteria	7-205.11	40
Restricted use pesticides, criteria	7-206.11	40
Rodent bait stations	7-206.12	40
Tracking powders, pest control and monitoring	7-206.13 (A) (See also item #32)	40
Refrigerated medicines, storage	7-207.12	40
Separation (storage and display)	7-301.11	40

***The following provisions have a 10-day correction time (Pf):**

Identifying information, prominence	7-101.11 (Pf)	40
Common name	7-102.11 (Pf)	40
Restriction	7-202.11 (Pf)	40
Conditions of use	7-202.12 *(C) is a (Pf)*	40
Restriction and storage (medicines)	7-207.11 *(A) is a (Pf)*	40
Storage (first aid supplies)	7-208.11 *(A) is a (Pf)*	40

REMARKS

Include here specific descriptions of violations observed and recorded in the item sections. Also include corrective actions for the noted violations and temperatures if there is insufficient space in the allotted section for temperature recordings.

SIGNATURE BLOCK

Person in Charge The Person in Charge is the individual present at a food establishment who is responsible for the operation at the time of inspection.

Title The title the Person in Charge designates for him/herself such as owner, manager, supervisor, etc.

Inspected by The Public Health Environmentalist conducting the inspection.