# **CONTENTS**

INTRODUC	TION		
PREFACE			Preface i
<b>SUBTITLE</b>	A	PURPOSE	1
<b>SUBTITLE</b>	В	MANAGEMENT AND PERSONNEL	3
<b>SUBTITLE</b>	C	FOOD	18
<b>SUBTITLE</b>	D	<b>EQUIPMENT, UTENSILS, AND LINENS</b>	61
<b>SUBTITLE</b>	$\mathbf{E}$	WATER, PLUMBING, AND WASTE	100
<b>SUBTITLE</b>	F	PHYSICAL FACILITIES	120
SUBTITLE	G	POISONOUS OR TOXIC MATERIALS	139
<b>SUBTITLE</b>	H	SPECIAL REQUIREMENTS	145
SUBTITLE	I	COMPLIANCE, ENFORCEMENT & DEFINITIONS	155
INDEX			
ANNEX	1	INSPECTIONAL GUIDE	
ANNEX	2	MODEL FORMS, AND OTHER AIDS	
ANNEX	3	FREQUENTLY-ASKED QUESTIONS	

Subtitle A	Purpose
------------	---------

# **Chapter 1** TITLE, INTENT, SCOPE

<u>Sections</u>	
100	Title
101	Intent
102	Scope

# Subtitle B Management and Personnel

#### Chapter 2 SUPERVISION & TRAINING

$\sim$	. •	
\ <u>\</u>	ction	C
$\mathcal{L}$	CHOL	LO

200 Responsibility
201 Knowledge
202 Duties
203 Training

#### Chapter 3 EMPLOYEE/APPLICANT HEALTH

Section

300–304 Disease or Medical Condition

#### **Chapter 4 PERSONAL CLEANLINESS**

Sections

400 – 405 Hands and Arms
406 Fingernails
407 Jewelry
408 Outer Clothing

### **Chapter 5 HYGIENIC PRACTICES**

Sections

500 – 501 Food Contamination Prevention

Hair Restraints

503 Animals

## Subtitle C Food

#### **Chapter 6 CHARACTERISTICS**

**Section** 

600 Condition

# Chapter 7 SOURCES, SPECIFICATIONS, AND ORIGINAL CONTAINERS AND RECORDS

tions

700 – 706 Sources

707 – 715 Specifications for Receiving 716 – 718 Original Containers and Records

### **Chapter 8 PROTECTION FROM CONTAMINATION AFTER RECEIVING**

Sections	
800 - 801	Preventing Contamination by Employees
802 - 806	Preventing Food and Ingredient Contamination
807	Preventing Contamination from Ice used as a Coolant
808 - 815	Preventing Contamination from Equipment,
	Utensils, and Linens
816 - 819	Preventing Contamination from the Premises
820 - 823	Preventing Contamination by Consumers
824 - 826	Preventing Contamination from Other Sources

# Chapter 9 DESTRUCTION OF ORGANISMS OF PUBLIC HEALTH CONCERN

	ons

900-902 Cooking 903-904 Freezing 905-906 Reheating

# Chapter 10 LIMITATION OF GROWTH OF ORGANISMS OF PUBLIC HEALTH CONCERN

**Sections** 

1000 – 1009 Temperature and Time Control 1010 – 1011 Specialized Processing Methods

# Chapter 11 FOOD IDENTITY, PRESENTATION, AND ON-PREMISES LABELING

Sections

1100 – 1101 Accurate Representation

1102 – 1104 Labeling

1105 Consumer Advisory

#### Chapter 12 CONTAMINATED OR ADULTERATED FOOD

Section

1200 Disposition

# Chapter 13 SPECIAL REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS

Section

1300 Additional Safeguards

# SUBTITLE D Equipment, Utensils, and Linens

#### **Chapter 14 MATERIALS FOR CONSTRUCTION AND REPAIR**

Sections

1400 – 1410 Multi-Use

1411 Single-Service and Single-Use

#### **Chapter 15 DESIGN AND CONSTRUCTION**

#### **Sections**

1500 - 1501	Durability and Strength
1502 - 1509	Cleanability
1510 - 1512	Accuracy
1513 - 1535	Functionality
1536	Acceptability

#### **Chapter 16 NUMBERS AND CAPACITIES**

#### **Sections**

1600 – 1604 Equipment

1605 – 1608 Utensils, Temperature Measuring Devices, and Testing

Devices

#### **Chapter 17 LOCATION AND INSTALLATION**

#### Sections

1700 Location 1701 – 1702 Installation

#### **Chapter 18 MAINTENANCE AND OPERATION**

#### **Sections**

1800 – 1815 Equipment

1816 – 1819 Utensils and Temperature and Pressure Measuring

Devices

#### **Chapter 19 CLEANING OF EQUIPMENT AND UTENSILS**

#### <u>Sections</u>

1900 Objective 1901 – 1903 Frequency 1904 – 1910 Methods

#### **Chapter 20 SANITIZATION OF EQUIPMENT AND UTENSILS**

Sections

2000 Objective

2001	Frequency
2002	Methods

### **Chapter 21 LAUNDERING**

α	
Sections	
Sections	

2100	Objective
2101	Frequency
2102 - 2104	Methods

### **Chapter 22 PROTECTION OF CLEAN ITEMS**

$\sim$			
V 0	ecti	$1 \cap 1$	na
176			11.5

2200 - 2201	Drying
2202	I what a a time a and

2202 Lubricating and Reassembling 2203 – 2204 Storing

2205 – 2207 Storing Handling

# SUBTITLE E Water, Plumbing, and Waste

#### Chapter 23 WATER

$\alpha$		. •			
V 0	വ	1	$\sim$	n	C
Se	u	u	u	11	

2300 - 2302	Source
2303 - 2304	Quality

2305 – 2306 Quantity and Availability

2307 – 2308 Distribution, Delivery and Retention

### **Chapter 24 PLUMBING SYSTEM**

### Sections

2400	Materials
2401 - 2405	Design, Construction, and Installation
2406 - 2410	Numbers and Capacities
2411 - 2413	Location and Placement
2414 - 2418	Operation and Maintenance
2419	Exception to Plumbing Facilities Requirements

# Chapter 25 MOBILE WATER TANK AND MOBILE FOOD ESTABLISHMENT WATER TANK

<u>Sections</u>

2500 Materials

2501 – 2506 Design and Construction
 2507 – 2509 Numbers and Capacities
 2510 – 2513 Operation and Maintenance

#### Chapter 26 SEWAGE, OTHER LIQUID WASTE, AND RAINWATER

**Sections** 

2600 Mobile Holding Tank

2601 – 2606 Retention, Drainage, and Delivery

2607 – 2608 Disposal Facility

#### Chapter 27 REFUSE, RECYCLABLES, AND RETURNABLES

**Sections** 

2700 – 2716 Facilities on Premises

2717 – 2718 Removal

2719 Facilities for Disposal and Recycling

## **SUBTITLE F:** Physical Facilities

#### **Chapter 28 MATERIALS FOR CONSTRUCTION AND REPAIR**

Sections

2800 Indoor Areas2801 Outdoor Areas

#### Chapter 29 DESIGN, CONSTRUCTION, AND INSTALLATION

Sections

2900 – 2907 Cleanability 2908 – 2919 Functionality

#### **Chapter 30 NUMBERS AND CAPACITIES**

S	e	C	tı	ons	

3000 – 3005 Handwashing Facilities 3006 – 3007 Toilets and Urinals

3008 Lighting 3009 Ventilation

3010 Dressing Areas and Lockers

3011 Service Sinks

### **Chapter 31 LOCATION AND PLACEMENT**

$\alpha$		
V 🔼	Ct1	and
$\mathcal{S}_{\mathcal{C}}$	υu	ons

3100 Handwashing Facilities

3101 Toilet Rooms

3102 Employee Accommodations 3103 Distressed Merchandise

Refuse, Recyclables, and Returnables

### **Chapter 32 MAINTENANCE AND OPERATION**

Section

3200 – 3214 Premises, Structures, Attachments, and Fixtures -

Methods

## **SUBTITLE G** Poisonous or Toxic Materials

#### **Chapter 33 LABELING AND IDENTIFICATION**

<u>Sections</u>

3300 Original Containers3301 Working Containers

#### **Chapter 34 OPERATIONAL SUPPLIES AND APPLICATIONS**

<u>Sections</u>	
3400	Storage
3401 - 3402	Presence and Use
3403	Container Prohibitions
3404 - 3407	Chemicals
3408	Lubricants
3409 - 3411	Pesticides
3412 - 3413	Medicines
3414	First Aid Supplies
3415	Other Personal Care Items

#### **Chapter 35 STOCK AND RETAIL SALE**

<u>S</u>	e	c	ti	0	n

3500 Storage And Display

# SUBTITLE H: Special Requirements

#### **Chapter 36 MISCELLANEOUS HEALTH & SAFETY**

Reserved

#### **Chapter 37 MOBILE STRUCTURES & TEMPORARY STANDS**

Reserved

# Chapter 38 RESIDENTIAL KITCHENS IN BED & BREAKFAST OPERATIONS

<u>Sections</u>	
3800	Code Applicability
3801	Food Supplies, Preparation, Protection and Restrictions
3802	Personal Health and Hygiene
3803	Handwashing and Toilet Room Facilities
3804	Equipment and Utensils

3805 Physical Facilities

#### **Chapter 39 CATERERS**

#### Sections

3900 Additional Licensing Requirements

3901 Base of Operation

Notification to the Department

### **Chapter 40 CATERED ESTABLISHMENTS**

<u>Sections</u>	
4000	Code Applicability
4001	Storage of Potentially Hazardous Food
4002	Receipt of Transported Individually Portioned Servings
4003	Receipt of Hot or Cold Transported Ready-To-Eat
	Foods in Bulk Containers
4004	Reheating Transported Cold Foods Received in Bulk
	Containers

SUBTITLE I Compliance, Enforcement and Definitions

#### **Chapter 41 CODE APPLICABILITY**

#### <u>Sections</u>

4100 Use for Intended Purpose

4101 Provision for Conditions not Addressed

4102 – 4109 Variances

#### Chapter 42 PLAN SUBMISSION AND APPROVAL

V' ~	ctions	
- <b>-</b>		

4200 – 4206 Facility and Operating Plans

4207 Confidentiality

4208 Construction Inspection and Approval

#### **Chapter 43 LICENSE TO OPERATE**

50	<u>ec</u>	<u>t101</u>	<u>1S</u>	
1	20	Λ		

4300 Requirement

4301 – 4304 Application Procedure

4305 – 4308 Issuance

4309 – 4311 Conditions of Retention

#### **Chapter 44 INSPECTION AND CORRECTION OF VIOLATIONS**

`		•	
<u>`</u>	At 1	101	10
Ju	ct	w	15

4400 – 4401 Frequency 4402 Access

4403 – 4408 Report of Findings

4409 – 4410 Imminent Health Hazard

4411 – 4412 Critical Violation
 4413 Noncritical Violation
 4414 Request for Reinspection

# Chapter 45 PREVENTION OF FOODBORNE DISEASE TRANSMISSION BY EMPLOYEES

**Section** 

4500-4503 Investigation and Control

#### **Chapter 46 NOTICES**

Section

4600-4603 Service of Notice

#### **Chapter 47 REMEDIES**

•	0	01	ŀ٦	0	n	a
S			LI	u	ווי	5

4700 Criteria for Seeking Remedies

4701 Examining, Sampling, and Testing Food

4702 – 4708 Embargo Order

4709 – 4713 Condemnation Order

4714 – 4718 Summary License Suspension
 4719 License Revocation or Suspension

4720 – 4721 Civil Penalties

4722 Criminal Penalties, Injunctive Relief, and

Imprisonment

#### **Chapter 48 HEARING ADMINISTRATION**

Sections

Notice, Request for Hearing, Basis and Time Frame Hearings Administration, Contents of a Response to

Hearing Notice or Hearing Request

4802 Timeliness

## **Chapter 49 JUDICIAL REVIEW**

**Section** 

4900 Appeals

## **Chapter 99 DEFINITIONS**

Sections

9900 General Provisions

9901 Definitions