

Management and Personnel**SUPERVISION & TRAINING**

- 200 Assignment of Responsibility & Qualification*
- 201 Demonstration of Knowledge*
- 202 Duties of Person in Charge
- 203 Food Employee Training & Certification*

EMPLOYEE/APPLICANT HEALTH**Disease or Medical Condition**

- 300 Responsibility of Person in Charge*
- 301 Exclusions and Restrictions*
- 302 Removal of Exclusions/ Restrictions
- 303 Reporting by Employee/Applicant*
- 304 Reporting by Person in Charge*

PERSONAL CLEANLINESS**Hands and Arms**

- 400 Clean Condition*
- 401 Cleaning Procedure*
- 402 Special Handwashing Procedures*
- 403 When to Wash*
- 404 Where to Wash
- 405 Hand Sanitizers
- 406 Fingernails – Maintenance
- 407 Jewelry – Prohibition
- 408 Outer Clothing Cleanliness

HYGIENIC PRACTICES

- 500 Eating, Drinking, or Using Tobacco*
- 501 Discharges – Eyes, Nose, and Mouth*
- 502 Hair Restraint Effectiveness
- 503 Animal Handling Prohibition*

Food**CHARACTERISTICS OF FOOD**

- 600 Condition of Food*

SOURCES/ SPECIFICATIONS/**ORIGINAL CONTAINER/RECORDS****Sources**

- 700 Compliance with Food Law*
- 701 Hermetically Sealed Container*
- 702 Fluid Milk and Milk Products*
- 703 Fish*
- 704 Molluscan Shellfish*
- 705 Wild Mushrooms*
- 706 Game Animals*

Specifications for Receiving

- 707 Temperature*
- 708 Additives*
- 709 Shell Eggs*
- 710 Pasteurized Eggs and Milk*
- 711 Package Integrity*
- 712 Ice*
- 713 Shucked Shellfish, Packaging/ID
- 714 Shellstock Identification*
- 715 Shellstock, Condition

Original Containers and Record of Source

- 716 Shellfish
- 717 Shellstock, Recordkeeping*
- 718 Pull Dates

PROTECTION FROM**CONTAMINATION AFTER****RECEIVING**

- 800 Contamination from Employees' Hands*

- 801 Contamination When Tasting*

Contamination from Other Foods/ Ingredients

- 802 Separation/ Packaging/ Segregation*
- 803 Containers Identified/ Common Name
- 804 Pasteurized Eggs, Certain Recipes.*
- 805 Unapproved Additives*
- 806 Washing Fruits and Vegetables

Contamination from Ice Used as a**Coolant**

- 807 Exterior Ice Prohibited Ingredient
- 808 Food in Contact with Water or Ice

Contamination from Equip./**Utensils/Linens**

- 809 Food Contact with Soiled Items*
- 810 In-Use Utensils/Between-Use Storage
- 811 Linens and Napkins, Use Limitation
- 812 Wiping Cloths, Use Limitation
- 813 Gloves, Use Limitation
- 814 Clean Tableware for Second Portions and Refills
- 815 Refills and Returnables

Contamination from the Premises

- 816 Food Storage
- 817 Food Storage, Prohibited Areas
- 818 Vended Food, Original Container
- 819 Food Preparation

Contamination from Consumers

- 820 Food Display
- 821 Condiments, Protection
- 822 Consumer Self-Service Operations*
- 823 Returned Food and Reservice of Food*

Contamination from Other Sources

- 824 Miscellaneous Sources
- 825 Grease Containers
- 826 Rodents

DESTROYING ORGANISMS OF PUBLIC**HEALTH CONCERN****Cooking**

- 900 Raw Animal Foods*
- 901 Microwave Cooking*
- 902 Plant Food for Hot Hold

Freezing

- 903 Parasite Destruction*
- 904 Records, Creation and Retention

Reheating

- 905 Preparation for Immediate Service
- 906 Hot Holding*

LIMITING ORGANISMS OF PUBLIC**HEALTH CONCERN****Temperature and Time Control**

- 1000 Frozen Food
- 1001 Slacking
- 1002 Thawing
- 1003 Cooling*
- 1004 Cooling Methods
- 1005 Hot and Cold Holding*
- 1006 Food, Display
- 1007 Ready-to-Eat, Dating Marking *

- 1008 Ready-to-Eat, Disposition*
- 1009 Time as a Public Health Control*

Special Processing Methods

- 1010 Variance Requirement*
- 1011 Reduced Oxygen Packaging, Criteria*

FOOD ID./PRESENTATION/ ON-**PREMISES****LABELING****Accurate Representation**

- 1100 Standards of Identity
- 1101 Honestly Presented

Labeling

- 1102 Food Labels
- 1103 Comminuted Meats
- 1104 Other Forms of Information

Consumer Advisory

- 1105 Consumption of Raw Animal Foods*

CONTAMINATED FOOD**Disposition**

- 1200 Discarding Contaminated Food*

HIGHLY SUSCEPTIBLE POPULATIONS

- 1300 Special Requirements*

Equipment, Utensils, and Linens**MATERIALS FOR CONSTRUCTION AND REPAIR****Multiuse**

- 1400 Characteristics*
- 1401 Cast Iron
- 1402 Lead in Ceramic, China, Crystal Utensils

1403 Copper***1404 Galvanized Metal*****1405 Sponges****1406 Lead in Pewter****1407 Lead in Solder and Flux****1408 Wood****1409 Nonstick Coatings****1410 Nonfood-Contact Surfaces****Single-Service and Single-Use****1411 Characteristics*****DESIGN AND CONSTRUCTION****Durability and Strength**

- 1500 Equipment and Utensils
- 1501 Food Temperature Measuring Devices*

Cleanability

- 1502 Food-Contact Surfaces*
- 1503 CIP Equipment
- 1504 "V" Threads
- 1505 Hot Oil Filtering Equipment
- 1506 Can Openers
- 1507 Nonfood-Contact Surfaces
- 1508 Kick Plates, Removable
- 1509 Ventilation Hood, Filters

Accuracy

- 1510 Food Temperature Measuring Devices
- 1511 Ambient Temp. Measuring Devices
- 1512 Pres. Meas. Dev. Mech. Ware. Equip.

Functionality

- 1513 Ventilation Hoods, Drip Prevention
- 1514 Equip. Openings, Closures /Deflectors
- 1515 Dispensing Equipment, Barriers
- 1516 Vending Machine, Stage Closure
- 1517 Bearings and Gear Boxes, Leakproof
- 1518 Beverage Tubing, Separation
- 1519 Ice Units, Separation of Drains
- 1520 Condenser Unit, Separation
- 1521 Can Openers on Vending Machines
- 1522 Molluscan Shellfish Tanks
- 1523 Vending Machines, Automatic Shutoff*
- 1524 Temperature Measuring Devices
- 1525 Warewasher, Data Plate Operat. Spec.
- 1526 Warewasher, Internal Baffles
- 1527 Warewasher, Temp. Measuring Devices
- 1528 Manual Warewashing, Heaters/ Baskets
- 1529 Warewasher, Sanitizer Indicator
- 1530 Warewasher, Flow Pressure Device
- 1531 Sinks and Drainboards/ Self-Draining
- 1532 Equipment Compartments, Drainage
- 1533 Vending Machines/ Liquid Waste Products
- 1534 Case Lot Handling Equipment/ Moveability
- 1535 Vending Machine Doors and Openings
- 1536 Food Equip. Certification and Classification

NUMBERS AND CAPACITIES**Equipment**

- 1600 Cooling/ Heating / Holding Capacities
- 1601 Manual Warewashing, Sink Requirements
- 1602 Drainboards
- 1603 Ventilation Hood Systems, Adequacy
- 1604 Clothes Washers and Dryers

Utensils and Measuring/Testing Devices

- 1605 Utensils for Consumer Self-Service
- 1606 Food Temperature Measuring Devices
- 1607 Wash/San. Temp. Measuring Devices
- 1608 Sanitizing Solution Testing Devices

LOCATION AND INSTALLATION

- 1700 Equip. Location/ Preventing Contam.

Installation

- 1701 Fixed Equipment, Spacing/Sealing
- 1702 Fixed Equipment, Elevation/Sealing

MAINTENANCE AND OPERATION**Equipment**

- 1800 Good Repair and Proper Adjustment
- 1801 Cutting Surfaces
- 1802 Microwave Ovens
- 1803 Equipment, Cleaning Frequency
- 1804 Warewasher, Operating Instructions
- 1805 Warewashing, Sinks, Use Limitation
- 1806 Warewashing, Cleaning Agents
- 1807 Warewashing, Clean Solutions
- 1808 Warewashing, Wash Sol. Temp.
- 1809 Warewasher, Wash Sol. Temp.
- 1810 Warewashing, San. Water Temp.*
- 1811 Warewasher, San. Water Temp.
- 1812 Warewasher, Sanitization Pressure
- 1813 Chem. Temp./pH/ Concentr/ Hard*
- 1814 Chemical San. Detergent- Sanitizers
- 1815 Determining Chem. Sanitizer Concentration

Utensil/Temperature/Pressure Measuring Device

- 1816 Good Repair and Calibration
- 1817 Single-Ser/ Use Art., Required Use
- 1818 Single-Ser/ Use Art. Use Limitation
- 1819 Shells, Use Limitation

CLEANING OF EQUIPMENT AND**UTENSILS****Objective**

- 1900 Clean Sight/ Touch-No Accum/ Encrust.*

Frequency

- 1901 Food-Contact Surfaces and Utensils*
- 1902 Cooking and Baking Equipment
- 1903 Nonfood-Contact Surfaces

Methods

- 1904 Dry Cleaning
- 1905 Precleaning
- 1906 Loading of Soiled Items, Warewasher
- 1907 Wet Cleaning
- 1908 Washing, Alternative Manual Equipment
- 1909 Rinsing Procedures
- 1910 Returnables, Cleaning for Refilling*

SANITIZATION OF EQUIPMENT AND**UTENSILS****Objective**

- 2000 Food Contact Surfaces and Utensils
- 2001 Frequency -Before Use After Cleaning*
- 2002 Methods-Hot Water and Chemical*

LAUNDRING

- 2100 Objective, Clean Linens

- 2101 Frequency, Specifications

Methods

- 2102 Storage of Soiled Linens
- 2103 Mechanical Washing
- 2104 Use of Laundry Facilities

PROTECTION OF CLEAN ITEMS**Drying**

- 2200 Equipment and Utensils, Air-Drying
- 2201 Wiping Cloths, Air-Drying

Lubricating and Reassembling

- 2202 Food-Contact Surfaces, and Equipment

Storing

- 2203 Equip./ Uten/ /Lin/ Sing.-Ser/Use Art.
- 2204 Prohibitions

Handling

- 2205 Kitchenware and Tableware
- 2206 Soiled and Clean Tableware
- 2207 Preset Tableware

Water, Plumbing, and Waste**WATER****Source**

- 2300 Approved System*
- 2301 System Flushing and Disinfection*
- 2302 Bottled Drinking Water.*

Quality

- 2303 Standards*
- 2304 Nondrinking Water*

Quantity and Availability

- 2305 Capacity*
- 2306 Pressure

Distribution, Delivery, and Retention

- 2307 System
- 2308 Alternative Water Supply

PLUMBING SYSTEM

- 2400 Materials, Approved*

Design, Construction, and Installation

- 2401 Approved System /Cleanable Fixtures*
- 2402 Handwashing Lavatory, Installation
- 2403 Backflow Prevention, Air Gap*
- 2404 Backflow Prevention Device, Design
- 2405 Conditioning Device, Design

Numbers and Capacities

- 2406 Handwashing Lavatories*

- 2407 Toilets and Urinals*
- 2408 Service Sinks
- 2409 Backflow Prevention Dev/ Required*
- 2410 Backflow Prevention Dev/ Carbonator*

Location and Placement

- 2411 Handwashing Lavatory*
- 2412 Backflow Prevention Device/ Location
- 2413 Conditioning Device, Location

Operation and Maintenance

- 2414 Handwashing Lavatory
- 2415 Prohibiting a Cross-Connection*
- 2416 Scheduling Device Inspect./ Service
- 2417 Fogging Device Reservoir/ Cleaning*
- 2418 System Maintained /Repair*
- 2419 Exception to Plumbing Facilities Requirements

MOBILE WATER TANK / MOBILE ESTABLISHMENT WATER TANK

- 2500 Materials, Approved
- 2501 Enclosed System, Sloped to Drain
- 2502 Access Port, Protected and Secured
- 2503 "V" Type Threads, Use Limitation
- 2504 Tank Vent, Protected
- 2505 Inlet and Outlet, Sloped to Drain
- 2506 Hose, Construction/ Identification

Numbers and Capacities

- 2507 Filter, Compressed Air
- 2508 Protective Equipment or Device
- 2509 Mobile Food Est. Water Tank Inlet

Operation and Maintenance

- 2510 Flushing and Disinfecting System
- 2511 Using Pump and Hoses/ Backflow Prev.
- 2512 Protect. Inlet /Outlet / Hose Fitting
- 2513 Dedicating Tank, Pump, and Hoses

SEWAGE, OTHER LIQUID WASTES, AND RAINWATER**Mobile Holding Tank**

- 2600 Capacity and Drainage
- 2601 Retention, Drainage, and Delivery
- 2602 Capacity and Drainage
- 2602 Backflow Prevention*
- 2603 Grease Trap
- 2604 Conveying Sewage*
- 2605 Removing Mobile Food Est. Wastes
- 2606 Flushing a Waste Retention Tank

Disposal Facility

- 2607 Approved Sewage Disposal System*
- 2608 Other Liquid Wastes and Rainwater

REFUSE, RECYCLABLES, AND**RETURNABLES****Facilities on the Premises**

- 2700 Indoor Storage Areas
- 2701 Outdoor Storage Surface
- 2702 Outdoor Enclosure
- 2703 Receptacles
- 2704 Receptacles in Vending Machines
- 2705 Outside Receptacles
- 2706 Areas- Receptacles, Capacity/Avail.
- 2707 Toilet Room Receptacle, Covered
- 2708 Cleaning Implements and Supplies
- 2709 Storage Areas and Units/ Location
- 2710 Storing Refuse/ Recyclables /Return.
- 2711 Areas/ Enclosures/ Receptacles, Repair
- 2712 Outside Storage Prohibitions
- 2713 Covering Receptacles
- 2714 Using Drain Plugs
- 2715 Maintaining Refuse Areas/ Enclosures
- 2716 Cleaning Receptacles

Removal

- 2717 Frequency
- 2718 Receptacles or Vehicles
- Facilities for Disposal/Recycling/Refilling**
- 2719 Community or Individual Facility

Physical Facilities**MATERIALS FOR CONSTRUCTION AND REPAIR**

- 2800 **Indoor Areas**, Surface Characteristics
- 2801 **Outdoors Areas**, Surface Characteristics

DESIGN, CONSTRUCTION, AND INSTALLATION**Cleanability**

- 2900 Floors, Walls, and Ceilings
- 2901 Floors/ Walls / Ceilings/ Utility Lines
- 2902 Junctures, Coved/ Enclosed/ Sealed
- 2903 Carpeting, Restriction/ Installation
- 2904 Floor Covering, Mats and Duckboards
- 2905 Wall, Ceiling, Coverings/ Coatings
- 2906 Walls, Ceilings, Attachments
- 2907 Wall, Ceiling, Studs/Joists/ Rafters

Functionality

- 2908 Light Bulbs, Protective Shielding
- 2909 Ventilation System, Exhaust Vents
- 2910 Insect Contr. Dev., Design/ Installation
- 2911 Toilet Rooms, Enclosed
- 2912 Outer Openings, Protected
- 2913 Exterior Walls / Roofs, Barriers
- 2914 Outdoor Vending Areas, Protection
- 2915 Outdoor Servicing Areas, Protection
- 2916 Outdoor Walk/Drive Surfaces, Drained
- 2917 Outdoor Refuse Areas, Curbed /Drained
- 2918 Homes / Living /Sleeping Qtrs., Prohib.
- 2919 Living /Sleeping Quarters, Separation

NUMBERS AND CAPACITIES**Handwashing Facilities**

- 3000 Minimum Number
- 3001 Hand Cleanser, Available
- 3002 Hand Drying Provision
- 3003 Handwash Aids and Devices, Use Restrictions
- 3004 Handwashing Signage

Toilets and Urinals

- 3005 Disposable Towels, Waste Receptacle
- 3006 Minimum Number
- 3007 Toilet Tissue Availability
- 3008 **Lighting**, Intensity
- 3009 **Ventilation**, Mechanical
- 3010 **Dressing Areas / Lockers**, Designated

Service Sink, Availability**LOCATION AND PLACEMENT**

- 3100 **Handwashing Facilities**, Conveniently Located
- 3101 **Toilet Rooms**, Convenient/ Accessible
- 3102 **Employee Accommodation**, Designated
- 3103 **Distressed Merchandise**, Segregated
- 3104 Receptables, Wastes Handling Units and Designated Storage Areas

MAINTENANCE AND OPERATION OF PHYSICAL FACILITIES**Premises/Fixtures - Methods**

- 3200 Repairing
- 3201 Cleaning, Frequency/ Restrictions
- 3202 Cleaning Floors, Dustless Methods
- 3203 Cleaning Vent. Sys. Prev. Discharge
- 3204 Cleaning Maint. Tools, Prev. Contam.*
- 3205 Drying Mops
- 3206 Floors - Absorbent Materials
- 3207 Maintaining/ Using Handwashing Facilities
- 3208 Closing Toilet Room Doors
- 3209 Using Dressing Rooms and Lockers
- 3210 Controlling Pests*
- 3211 Removing Dead or Trapped Pests
- 3212 Storing Maintenance Tools
- 3213 Unnecessary Items and Litter
- 3214 Prohibiting Animals*

Poisonous or Toxic Materials**LABELING AND IDENTIFICATION****Original Containers**

- 3300 Identifying Information, Prominence*
- 3301 **Working Containers**, Common Name*

OPERATIONAL SUPPLIES AND APPLICATIONS

- 3400 **Storage**, Separation*

Presence and Use

- 3401 Restriction*
- 3402 Conditions of Use*

Container Prohibitions

- 3403 Poisonous /Toxic Material Containers*

Chemicals

- 3404 Sanitizers*
- 3405 Washing Fruits and Vegetables*
- 3406 Boiler Water Additives,*
- 3407 Drying Agents, Criteria*
- 3408 **Lubricants**, Incidental Food Contact*

Pesticides

- 3409 Restricted-Use, Criteria*
- 3410 Bait Stations*
- 3411 Tracking Powders*

Medicines

- 3412 Restriction and Storage*
- 3413 Medicines, Refrigerated Storage*
- 3414 **First Aid Supplies**, Storage*
- 3415 **Other Personal Care Items**, Storage

STOCK AND RETAIL SALE

- 3500 **Storage and Display**, Separation*

Special Requirements**MISCELLANEOUS HEALTH AND SAFETY**

Reserved

MOBILE STRUCTURES & TEMPORARY STANDS

Reserved

RESIDENTIAL KITCHENS IN BED & BREAKFAST OPERATIONS

- 3800 Code Applicability
- 3801 Food Supplies, Preparation, Prot./ Restrict.

- 3802 Personal Health / Hygiene
- 3803 Handwashing / Toilet Room Facilities
- 3804 Equipment / Utensils
- 3805 Physical Facilities

CATERERS

- 3900 Additional Licensing Requirements
- 3901 Base of Operation
- 3902 Notification to the Department

CATERED ESTABLISHMENTS

- 4000 Code Applicability
- 4001 Storage of Potentially Hazardous Food
- 4002 Receipt of Transp. Ind. Port. Servings
- 4003 Receipt of Transp. RTE in Bulk Containers
- 4004 Reheating Transp. Cold Food Received in Bulk Containers

Compliance and Enforcement**CODE APPLICABILITY****Variances**

- 4103 Application/ Justification/ Documentation
- 4104 Attachment of Conditions*

PLAN SUBMISSION AND APPROVAL**Facility and Operating Plans**

- 4200 When Plans Are Required
- 4201 Contents of Plans/ Specifications
- 4202 Types of Activities Requiring HACCP Plan
- 4203 Timing of HACCP Plan Requirements
- 4204 When must HACCP Plan be Submitted
- 4205 Compliance with HACCP Plan
- 4206 Contents of HACCP Plan

LICENSE TO OPERATE

- 4300 **Requirement** for Operation

Application Procedure

- 4301 Submit 30 days Before Opening
- 4302 Form of Submission
- 4303 Applicant Qualifications/ Responsibility
- 4304 Contents of the Application

Conditions of Retention

- 4309 Licensee Responsibility

INSPECTION AND CORRECTION OF VIOLATIONS**Access**

- 4402 Right of Entry, Denial Misdemeanor

Imminent Health Hazard

- 4409 Ceasing Operations and Reporting
- 4410 Resumption of Operations

Critical Violation

- 4411 Timely Correction

NonCritical Violation

- 4413 Timely Correction