

01A-01-4 Sprouts/cut melon/cut tomato/cut leafy greens from unapproved source. High Priority

Sprouts, cut melon, or cut tomatoes received from an unapproved source. See stop sale.

3-201.11(A) FC: (A) Food shall be obtained from sources that comply with law.

01A-03-4 Food prepared at home. High Priority

Food prepared in a private home. See stop sale.

3-201.11(B) FC: (B) Food prepared in a private home may not be used or offered for human consumption in a food establishment.

01A-04-4 MFDV - food storage/prep at home. High Priority

Mobile Food Dispensing Vehicle conducted food preparation, food storage or other food activity in a private home. See stop sale.

61C-4.0161(2)(f) FAC and 3-201.11(A) FC and 3-201.11(B) FC: (f) Mobile food dispensing vehicles shall not prepare food; store food products, equipment or utensils; or conduct warewashing or any other activities related to the public food service in a private residence. 3-201.11(A) Food shall be obtained from sources that comply with law. 3-201.11(B) Food prepared in a private home may not be used or offered for human consumption in a food establishment.

01A-05-4 Food/ice from unapproved source/no invoice. High Priority

Food/ice received from unapproved source. See stop sale.

3-201.11(A) FC: (A) Food shall be obtained from sources that comply with law.

01A-06-4 Recreationally caught fish/shellfish/crab offered for sale/service. High Priority

Fish/clams/mussels/oysters/crab recreationally caught offered for sale or service. See stop sale.

3-201.14 (A)(B) and 3-201.15(A)FC: 3-201.14(A) Fish that are received for sale or service shall be: (1) Commercially and legally caught or harvested; or (2) Approved for sale or service. (B) Molluscan shellfish that are recreationally caught may not be received for sale or service. 3-201.15(A) Molluscan shellfish shall be obtained from sources according to law and the requirements specified in the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish. 3-201.15(B)FC: (B) Molluscan shellfish received in interstate commerce shall be from sources that are listed in the Interstate Certified Shellfish Shippers List.

01A-07-4 Unpasteurized milk products used. High Priority

Use of unpasteurized milk products. See stop sale.

3-201.13 and 3-202.14(B) FC: 3-201.13 Fluid milk and milk products shall be obtained from sources that comply with grade a standards as specified in law; 3-202.14(B) Fluid and dry milk and milk products shall (1) Be obtained pasteurized; and (2) Comply with Grade A standards as specified in law.

01A-08-4 Shellfish received from unapproved/unlisted shipper. High Priority

Shellfish received from unapproved/unlisted shipper. See stop sale.

3-201.14(B) and 3-201.15(A)(B) FC: 3-201.14(B) Molluscan shellfish that are recreationally caught may not be received for sale or service; 3-201.15(A) Molluscan shellfish shall be obtained from sources according to law and the requirements specified in the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish; (B) Molluscan shellfish received in interstate commerce shall be from sources that are listed in the Interstate Certified Shellfish Shippers List.

01A-09-4 Shellstock - unable to verify source.

High Priority

Operator unable to verify source of shellstock. See stop sale.

3-201.14(B) and 3-201.15(A)(B) FC: 3-201.14(B) Molluscan shellfish that are recreationally caught may not be received for sale or service; 3-201.15 (A) Molluscan shellfish shall be obtained from sources according to law and the requirements specified in the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish; (B) Molluscan shellfish received in interstate commerce shall be from sources that are listed in the Interstate Certified Shellfish Shippers List.

01A-10-4 Unpasteurized cheese used.

High Priority

Use of unpasteurized cheese. See stop sale.

3-202.14(D) FC: (D) Cheese shall be obtained pasteurized unless alternative procedures to pasteurization are specified in the CFR, such as 21 CFR 133 - Cheeses and related cheese products, for curing certain cheese varieties.

01A-11-4 Game animal not from approved source.

High Priority

No documentation available showing game animal not commercially raised for food was slaughtered and processed in a proper manner, such as under a voluntary inspection program administered by USDA or field dressed and examined/approved by a veterinarian. S

3-201.17(A)(2)(3) and (4) FC: (A) If game animals are received for sale or service they shall be: (2) Under a voluntary inspection program administered by the USDA for game animals such as exotic animals (reindeer, elk, deer, antelope, water buffalo, or bison) that are "inspected and approved" in accordance with 9 CFR 352 Exotic animals; voluntary inspection or rabbits that are "inspected and certified" in accordance with 9 CFR 354 voluntary inspection of rabbits and edible products thereof; (3) As allowed by law, for wild game animals that are live-caught: (a) Under a routine inspection program conducted by a regulatory agency such as the agency that has animal health jurisdiction, and (b) Raised, slaughtered and processed according to: (i) Laws governing meat and poultry as determined by the agency that has animal health jurisdiction and the agency that conducts the inspection program, and (ii) Requirements which are developed by the agency that has animal health jurisdiction and the agency that conducts the inspection program with consideration of factors such as the need for antemortem and postmortem examination by an approved veterinarian or veterinarian's designee; or (4) As allowed by law, for field-dressed wild game animals under a routine inspection program that ensures the animals: (a) Receive a postmortem examination by an approved veterinarian or veterinarian's designee, or (b) Are field-dressed and transported according to requirements specified by the agency that has animal health jurisdiction and the agency that conducts the inspection program, and (c) Are processed according to laws governing meat and poultry as determined by the agency that has animal health jurisdiction and the agency that conducts the inspection program.

01A-12-4 Endangered/threatened game animal received for sale/service.

High Priority

Game animal received for sale or service that is listed as endangered or threatened. See stop sale.

3-201.17(B) FC: (B) A game animal may not be received for sale or service if it is a species of wildlife that is listed in 50 CFR 17 Endangered and threatened wildlife and plants.

01A-13-4 Mushrooms from unapproved source.

High Priority

Mushrooms received from unapproved source. See stop sale.

3-201.16 FC: (A) Except as specified in Paragraph (B) of this section, mushroom species picked in the wild shall be obtained from sources where each mushroom is individually inspected and found to be safe by an approved mushroom identification expert. (B) This section does not apply to (1) Cultivated wild mushroom species that are grown, harvested, and processed in an operation that is regulated by the food regulatory agency that has jurisdiction over the operation; or (2) Wild mushroom species if they are in packaged form and are the product of a food processing plant that is regulated by the food regulatory agency that has jurisdiction over the plant.

01A

01A-15-4 Fish - unable to verify source.

High Priority

Operator unable to provide documentation for source of fish. See stop sale.

3-201.14(A) FC: (A) Fish that are received for sale or service shall be: (1) Commercially and legally caught or harvested; or (2) Approved for sale or service.

01A-16-4 Hermetically sealed food from unapproved source.

High Priority

Food in a hermetically sealed container received from an unapproved source. See stop sale.

3-201.12 FC: Food in a hermetically sealed container shall be obtained from a food processing plant that is regulated by the food regulatory agency that has jurisdiction over the plant.

01A-17-1 HSP-serving upasteurized prepackaged juice

High Priority

Establishment that serves a highly susceptible population using unpasteurized prepackaged juice that bears a warning label.

3-801.11(A)(2) FC: In a FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION: (A) The following criteria apply to JUICE: (2) PrePACKAGED JUICE or a prePACKAGED BEVERAGE containing JUICE, that bears a warning label as specified in 21 CFR, 101.17(g) Food labeling, warning, notice, and safe handling statements, Juices that have not been specifically processed to prevent, reduce, or eliminate the presence of pathogens, or a PACKAGED JUICE or BEVERAGE containing JUICE, that bears a warning label as specified under ¶ 3-404.11(B) may not be served or offered for sale.

01A-18-1 HSP-preparing unpackaged juice on premises without a HACCP plan.

High Priority

Establishment that serves a highly susceptible population preparing unpackaged juice without a HACCP plan. See stop sale.

3-801.11(A)(3) FC: In a FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION: (A) The following criteria apply to JUICE: (3) UnPACKAGED JUICE that is prepared on the premises for service or sale in a READY-TO-EAT form shall be processed under a HACCP PLAN that contains the information specified under ¶¶ 8-201.14(B) - (E) and as specified in 21 CFR Part 120 – Hazard Analysis and Critical Control Point (HACCP) Systems, Subpart B Pathogen Reduction, 120.24 Process controls.

01B

01B-01-4 Dented/rusted cans.

High Priority

Dented/rusted cans present. See stop sale.

3-701.11(A) FC and 3-101.11 FC and 509.032(4) FS: 3-701.11(A) A food that is unsafe, adulterated, or not honestly presented as specified under Section 3-101.11 shall be discarded or reconditioned according to an approved procedure. 3-101.11 Food shall be safe, unadulterated, and, as specified under Section 3-601.12, honestly presented. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-02-4 Temperature abuse.

High Priority

Stop Sale issued on potentially hazardous (time/temperature control for safety) food due to temperature abuse.

3-701.11(A) FC and 509.032(4) FS: 3-701.11(A) A food that is unsafe, adulterated, or not honestly presented as specified under Section 3-101.11 shall be discarded or reconditioned according to an approved procedure. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-03-4 Adulteration.

High Priority

Stop Sale issued due to adulteration of food product.

3-701.11(A) FC and 509.032(4) FS: 3-701.11(A) A food that is unsafe, adulterated, or not honestly presented as specified under Subparagraph 3-101.11 shall be discarded or reconditioned according to an approved procedure. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-04-4 Unapproved source.

High Priority

Stop Sale issued due to food originating from an unapproved source.

3-701.11(B) FC and 509.032(4) FS: 3-701.11(B) Food that is not from an approved source as specified under Sections 3-201.11 - .17 shall be discarded. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-05-4 Stop Sale - operator continued to use food.

High Priority

Operator continued to use food after notification by inspector that food is unsafe for human consumption.

3-701.11(A) FC and 509.032 FS: 3-701.11(A) A food that is unsafe, adulterated, or not honestly presented as specified under Section 3-101.11 shall be discarded or reconditioned according to an approved procedure. 3-101.11 FC: Food shall be safe, unadulterated, and, as specified under Section 3-601.12, honestly presented. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-06-4 Stop Sale - failure to comply.

High Priority

Operator failed to comply with a Stop Sale Notice. Food for which Stop Sale Notice issued continues to be prepared for service/served to the public.

3-701.11(A) FC, 3-101.11 FC and 509.032 FS: 3-701.11(A) A food that is unsafe, adulterated, or not honestly presented as specified under Section 3-101.11 shall be discarded or reconditioned according to an approved procedure. 3-101.11 Food shall be safe, unadulterated, and, as specified under Section 3-601.12, honestly presented. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-07-4 Moldy food.

High Priority

Food with mold-like growth. See stop sale.

3-701.11(A) FC and 3-101.11 FC and 509.032(4) FS: 3-701.11(A) A food that is unsafe, adulterated, or not honestly presented as specified under Section 3-101.11 shall be discarded or reconditioned according to an approved procedure. 3-101.11 Food shall be safe, unadulterated, and, as specified under Section 3-601.12, honestly presented. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-10-4 Shellfish dead/broken shells.

Basic

Dead shellfish and/or shellfish with broken shells. See stop sale.

3-202.19 FC and 509.032(4) FS: 3-202.19 When received by a food establishment, shellstock shall be reasonably free of mud, dead shellfish, and shellfish with broken shells. Dead shellfish or shellstock with badly broken shells shall be discarded. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-11-4 Food contaminated by employee under restriction/exclusion.

High Priority

Ready-to-eat food contaminated by employee under restriction/exclusion. See stop sale.

3-701.11(C) FC and 509.032(4)FS: 3-701.11(C) Ready-to-eat food that may have been contaminated by an employee who has been restricted or excluded as specified under Subparagraph 2-201.12 shall be discarded. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-12-4 Food contaminated by employees/consumers.

High Priority

Food contaminated by employees/consumers and operator continued to serve food. See stop sale.

3-701.11(D) FC and 509.032(4) FS: 3-701.11(D) Food that is contaminated by food employees, consumers, or other persons through contact with their hands, bodily discharges, such as nasal or oral discharges, or other means shall be discarded. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-13-4 Unwholesome/unsound.

High Priority

Stop Sale issued due to food not being in a wholesome, sound condition.

3-701.11(A) FC and 3-101.11FC and 509.032(4) FS: 3-701.11(A) A food that is unsafe, adulterated, or not honestly presented as specified under Section 3-101.11 shall be discarded or reconditioned according to an approved procedure. 3-101.11 Food shall be safe, unadulterated, and, as specified under Section 3-601.12, honestly presented. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-14-4 Shell eggs with cracked/broken shells.

High Priority

Shell eggs in use or stored with cracks or broken shells. See stop sale.

3-202.13 FC and 509.032(4) FS: 3-202.13 Eggs shall be received clean and sound and may not exceed the restricted egg tolerances for U.S. Consumer Grade B as specified in United States Standards, Grades, and Weight Classes for Shell Eggs, AMS 56.200 et seq., administered by the Agricultural Marketing Service of USDA. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-15-4 Shell eggs not clean.

High Priority

Shell eggs are not clean. See stop sale.

3-202.13 FC and 509.032(4) FS: 3-202.13 Eggs shall be received clean and sound and may not exceed the restricted egg tolerances for U.S. Consumer Grade B as specified in United States Standards, Grades, and Weight Classes for Shell Eggs, AMS 56.200 et seq., administered by the Agricultural Marketing Service of USDA. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-16-4 Torn packages/bags.

Intermediate

Torn packages/bags of food exposing the contents to contamination. See stop sale.

3-202.15 FC and 509.032 FS: 3-202.15 Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-17-4 No date mark RTE, PH/TCS food.

High Priority

Potentially hazardous (time/temperature control for safety) food required to be date marked is not date marked and time of opening/preparation cannot be determined. See stop sale.

3-501.18(A) FC and 509.032(4)FS: 3-501.18(A) A food specified in Paragraph 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in Paragraph 3-501.17(A), except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in Paragraph 3-501.17(A). 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-18-4 Employee tasting food with same utensil.

High Priority

Employee reusing utensil to taste food. See stop sale.

3-301.12 FC and 509.032FS: 3-301.12 A food employee may not use a utensil more than once to taste food that is to be sold or served. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-19-4 TPHC food not marked.

High Priority

Potentially hazardous (time/temperature control for safety) food controlled by time and required to be marked with the use by time is not marked and the required time of disposal cannot be determined. See stop sale.

3-501.19(B)(4) and (C)(5) FC and 509.032(4) FS: 3-501.19(B) If time without temperature control is used as the public health control up to a maximum of 4 hours: (4) The food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded. (C) If time without temperature control is used as the public health control up to a maximum of 6 hours: (5) The food in unmarked containers or packages, or marked with a time that exceeds the 6-hour limit shall be discarded. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-24-4 RTE, PH/TCS food not used within 7 days after opening/prep.

High Priority

Ready-to-eat, potentially hazardous (time/temperature control for safety) food not consumed/sold within 7 days after opening/preparation. See stop sale.

3-501.18(A) FC and 509.032(4)FS: 3-501.18(A) A food specified in Paragraph 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in Paragraph 3-501.17(A), except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in Paragraph 3-501.17(A). 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-28-4 Combined RTE, PH/TCS foods not used within 7 days of earliest ingredient.

High Priority

Date marked combined ready-to-eat, potentially hazardous (time/temperature control for safety) food not consumed/sold within 7 days of preparing/opening the earliest ready-to-eat potentially hazardous ingredient. See stop sale.

3-501.18(A) FC and 509.032(4)FS: 3-501.18(A) A food specified in Paragraph 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in Paragraph 3-501.17(A), except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in Paragraph 3-501.17(A). 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-29-4 Vended, prepared RTE, PH/TCS food past date mark.

High Priority

Ready-to-eat, potentially hazardous (time/temperature control for safety) food prepared in a food establishment and dispensed in a vending machine not consumed/sold within 7 days of preparation. See stop sale.

3-501.18(B) FC and 509.032(4)FS: 3-501.18(B) Refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared in a food establishment and dispensed through a vending machine with an automatic shutoff control shall be discarded if it exceeds a temperature and time combination as specified in Paragraph 3-501.17(A). 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-30-4 Raw fish above 41 F over 4 hours

High Priority

Raw fish cold held at greater than 41 degrees Fahrenheit for more than 4 hours.

3-701.11(A) FC and 509.032(4) FS: 3-701.11(A) A food that is unsafe, adulterated, or not honestly presented as specified under Section 3-101.11 shall be discarded or reconditioned according to an approved procedure. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-31-4 ROP cheese beyond 30 days

High Priority

Potentially hazardous (time/temperature control for safety) cheese that is reduced oxygen packaged is beyond 30 calendar days of its packaging. See stop sale.

3-502.12 (E)(4) FC and 509.032(4) FS: 3-502.12(E) A food establishment that packages cheese using a reduced oxygen packaging method shall: (4) Discard the reduced oxygen packaged cheese if it is not sold for off-premises consumption or consumed within 30 calendar days of its packaging. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-32-4 Chemical container used for food.

High Priority

Food stored in a container that previously held a toxic substance. See stop sale.

7-203.11 FC, 3-701.11(A) FC and 509.032(4) FS : 7-203.11 A container previously used to store poisonous or toxic materials may not be used to store, transport, or dispense food. 3-701.11(A) A food that is unsafe, adulterated, or not honestly presented as specified under Section 3-101.11 shall be discarded or reconditioned according to an approved procedure. 509.032(4) The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-33-4 HSP - raw seed sprouts.

High Priority

Raw seed sprouts offered/served at an establishment serving a highly susceptible population.

3-801.11(C) FC: The following foods may not be served or offered for sale in a ready-to-eat form: (1) Raw animal foods such as raw fish, raw-marinated fish, raw molluscan shellfish, and steak tartare, (2) A partially cooked animal food such as lightly cooked fish, rare meats, soft-cooked eggs that are made from raw eggs, and meringue; and (3) Raw seed sprouts.

01B-34-4 HSP - raw/undercooked animal food.

High Priority

Raw or undercooked animal food offered/served at an establishment serving a highly susceptible population.

3-801.11(C) FC: The following foods may not be served or offered for sale in a ready-to-eat form: (1) Raw animal foods such as raw fish, raw-marinated fish, raw molluscan shellfish, and steak tartare, (2) A partially cooked animal food such as lightly cooked fish, rare meats, soft-cooked eggs that are made from raw eggs, and meringue; and (3) Raw seed sprouts.

01B-35-4 HSP - raw eggs not substituted with pasteurized eggs.

High Priority

Raw eggs not broken, immediately cooked for an individual serving and served; broken and combined as an ingredient immediately before baking at item such as a cake; or substituted with pasteurized eggs at an establishment serving a highly susceptible popu

3-801.11(B)(2) and (F) FC: (B) Pasteurized eggs or egg products shall be substituted for raw shell eggs in the preparation of: (2) Except as specified in Paragraph (F) of this section, recipes in which more than one egg is broken and the eggs are combined; (F) Subparagraph (B)(2) of this section does not apply if: (1) The raw eggs are combined immediately before cooking for one consumer's serving at a single meal, cooked as specified under Subparagraph 3-401.11(A)(a), and served immediately, such as an omelet, souffle, or scrambled eggs: (2) The raw eggs are combined as an ingredient immediately before baking and the eggs are thoroughly cooked to a ready-to-eat form, such as a cake, muffin, or bread; or (3) The preparation of the food is conducted under a HACCP plan

01B-36-4 PH/TCS food not cooled 135 to 70 in 2 hours

High Priority

Cooked/heated potentially hazardous (time/temperature control for safety) food not cooled from 135 degrees Fahrenheit to 70 degrees Fahrenheit within two hours. See stop sale.

3-701.11(A) FC and 509.032(4) FS: (A) A food that is unsafe, adulterated, or not honestly presented as specified under Section 3-101.11 shall be discarded or reconditioned according to an approved procedure. The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-37-4 PH/TCS food not cooled 135 to 41 in 6 hours

High Priority

Cooked/heated potentially hazardous (time/temperature control for safety) food not cooled from 135 degrees Fahrenheit to 41 degrees Fahrenheit within six hours. See stop sale.

3-701.11(A) FC and 509.032(4) FS: (A) A food that is unsafe, adulterated, or not honestly presented as specified under Section 3-101.11 shall be discarded or reconditioned according to an approved procedure. The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-38-4 PH/TCS food not cooled ambient to 41 in 4 hours

High Priority

Potentially hazardous (time/temperature control for safety) food not cooled from ambient temperature to 41 degrees Fahrenheit within four hours. See stop sale.

3-701.11(A) FC and 509.032(4) FS: (A) A food that is unsafe, adulterated, or not honestly presented as specified under Section 3-101.11 shall be discarded or reconditioned according to an approved procedure. The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01B-39-4 Shellstock with a green tag.

High Priority

Shellstock have a green tag indicating they require further treatment/processing before being shipped to or used by a retail establishment. See stop sale.

3-701.11(A) FC and 3-101.11 FC and 509.032(4) FS: (A) A food that is unsafe, adulterated, or not honestly presented as specified under Section 3-101.11 shall be discarded or reconditioned according to an approved procedure. Food shall be safe, unadulterated, and, as specified under Section 3-601.12, honestly presented. The division may stop the sale, and supervise the proper destruction, of any food or food product when the director or the director's designee determines that such food or food product represents a threat to the public safety or welfare.

01C-01-4 No tag - clams/mussels/oysters.

Intermediate

No tag on/for original container of raw, in-shell clams/mussels/oysters. See stop sale.

3-202.18 (A) and (B) FC: (A) shellstock shall be obtained in containers bearing legible source identification tags or labels that are affixed by the harvester or dealer that depurates, ships, or reships the shellstock, as specified in the National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish, (B) A container of shellstock that does not bear a tag or label or that bears a tag or label that does not contain all the information as specified under Paragraph (A) of this section shall be subject to a hold order, as allowed by law, or seizure and destruction in accordance with 21 CFR Subpart D - Specific Administrative Decisions Regarding Interstate Shipments, Section 1240.60(d).

01C-02-4 Tags not kept 90 days - clams/mussels/oysters.

Intermediate

Establishment not maintaining clam/mussel/oyster tags for 90 days.

3-203.12(C) FC: (C) The identity of the source of shellstock that are sold or served shall be maintained by retaining shellstock tags or labels for 90 calendar days from the date that is recorded on the tag or label, as specified under Paragraph B of this section,

01C-03-4 Tags not marked with last date served - clams/mussels/oysters.

Intermediate

Clam/mussel/oyster tags not marked with last date served.

3-203.12(B) FC: (B) The date when the last shellstock from the container is sold or served shall be recorded on the tag or label.

01C-04-4 Raw shucked not labeled - clams/mussels/oysters.

Intermediate

Container of raw pre-shucked clams/mussels/oysters does not have a proper label. See stop sale.

3-202.17 FC: (A) Raw shucked shellfish shall be obtained in nonreturnable packages which bear a legible label that identifies the: (1) Name, address, and certification number of the shucker, packer or repacker of the molluscan shellfish; and (2) The sell by or best if used by date for packages with a capacity of less than one-half gallon or the date shucked for packages with a capacity of one-half gallon or more. (B) A package of raw shucked shellfish that does not bear a label or which bears a label which does not contain all the information as specified under Paragraph (A) of this section shall be subject to a hold order, as allowed by law, or seizure and destruction in accordance with 21 CFR Subpart D - Specific Administrative Decisions Regarding Interstate Shipments, Section 1240.60(d) Molluscan shellfish.

01C-05-4 Tags not in order - clams/mussels/oysters.

Intermediate

Clam/mussel/oyster tags not maintained in chronological order according to the last date they were served in the establishment.

3-203.12(C)(1) FC: (C) The identity of the source of shellstock that are sold or served shall be maintained by retaining shellstock tags or labels for 90 calendar days from the date that is recorded on the tag or label, as specified under Paragraph B of this section, by: (1) Using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date that is recorded on the tag or label, as specified under Paragraph B of this section;

01C-06-4 Removed from original container for storage - clams/mussels/oysters.

Basic

Clams/mussels/oysters removed from original container for long-term storage.

3-203.11 FC: (A) Molluscan shellfish may not be removed from the container in which they are received other than immediately before sale or preparation for service. If displayed, a quantity specified by customers may be provided if: (1) The source is identified and recorded; (2) The shellstock are protected from contamination. (C) Shucked shellfish may be removed from the container and dispensed if: (1) The labeling information is retained and correlated to the date when the shellfish are sold or served; and (2) The shellfish are protected from contamination. (D) Shucked shellfish may be repacked in consumer self service containers where allowed by law if: (1) The labeling information for the shellfish is on each consumer self service container; (2) The labeling information is retained and correlated with the date or dates when the shellfish are sold or served; (3) The labeling information and dates are maintained for 90 days; and (4) The shellfish are protected from contamination.

01C

01C-07-4 Commingled before prep/service - clams/mussels/oysters.

Intermediate

Raw, in-shell clams/mussels/oysters from different original containers mixed together prior to preparation for service.

3-203.12(C)(2)(b) FC: (C) The identity of the source of shellstock that are sold or served shall be maintained by retaining shellstock tags or labels for 90 calendar days from the date that is recorded on the tag or label, as specified under Paragraph B of this section, by: (2) If shellstock are removed from its tagged or labeled container: (b) Ensuring that shellstock from one tagged or labeled container are not commingled with shellstock from another container with different certification numbers; different harvest dates; or different growing areas as identified on the tag or label before being ordered by the consumer.

01C-08-4 Raw shucked label missing information - clams/mussels/oysters.

Intermediate

Label on container of raw pre-shucked clams/mussels/oysters is missing required information.

3-202.17 FC: (A) Raw shucked shellfish shall be obtained in nonreturnable packages which bear a legible label that identifies the: (1) Name, address, and certification number of the shucker, packer or repacker of the molluscan shellfish; and (2) The sell by or best if used by date for packages with a capacity of less than one-half gallon or the date shucked for packages with a capacity of one-half gallon or more. (B) A package of raw shucked shellfish that does not bear a label or which bears a label which does not contain all the information as specified under Paragraph (A) of this section shall be subject to a hold order, as allowed by law, or seizure and destruction in accordance with 21 CFR Subpart D - Specific Administrative Decisions Regarding Interstate Shipments, Section 1240.60(d) Molluscan shellfish.

01C-09-4 Tag missing information - clams/mussels/oysters.

Intermediate

Clams/mussels/oysters tag missing required information.

3-202.18(A) FC: (A) shellstock shall be obtained in containers bearing legible source identification tags or labels affixed by the harvester or dealer as specified in the National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish, and that list: (1) On the harvester's and dealer's tag or label, the following: (a) Harvester's or dealer's identification number assigned by the shellfish control authority, (b) Date of harvesting, (c) Harvest location or aquaculture site including the abbreviation of the name of the state or country where harvested, (d) Type and quantity of shellfish, and (e) The following statement in bold, capitalized type: This tag is required to be attached until container is empty or retagged and thereafter kept on file for 90 days;

01C-10-4 Tag removed from container before empty - clams/mussels/oysters.

Intermediate

Clams/mussels/oysters tag removed from original container prior to container being emptied.

3-203.12(A) FC: (A) Except as specified under Subparagraph (C) (2) of this section, shellstock tags or labels shall remain attached to the container in which the shellstock are received until the container is empty.

01C-11-4 Raw shucked label not kept until product gone - clams/mussels/oysters.

Basic

Label for original container of raw shucked clams/mussels/oysters not maintained on premises until last of product served.

3-203.11(C)(1) FC: (C) Shucked shellfish may be removed from the container in which they were received and held in a display container from which individual servings are dispensed upon a consumer's request if: (1) The labeling information for the shellfish on display as specified under Section 3-202.17 is retained and correlated to the date when, or dates during which, the shellfish are sold or served;

01D

01D-01-4 No parasite destruction.

High Priority

Nonexempt fish offered raw or undercooked has not undergone proper parasite destruction. Fish must be fully cooked or discarded.

3-402.11 FC: (A) Before service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish shall be: (1) Frozen and stored at a temperature of -4 degrees Fahrenheit or below for a minimum of 168 hours in a freezer; (2) Frozen at -31 degrees Fahrenheit or below until solid and stored at -31 degrees Fahrenheit or below for a minimum of 15 hours; or (3) Frozen at -31 degrees Fahrenheit or below until solid and stored at -4 degrees Fahrenheit or below for a minimum of 24 hours. (B) Paragraph (A) of this section does not apply to: (1) Molluscan shellfish; (2) Tuna of the species *Thunnus alalunga*, *Thunnus albacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna), or *Thunnus thynnus* (Bluefin tuna, Northern); or (3) Aquacultured fish, such as salmon, that: (a) If raised in open water, are raised in net-pens, or (b) Are raised in land-based operations such as ponds or tanks, and (c) Are fed formulated feed, such as pellets, that contains no live parasites infective to the aquacultured FISH. (4) Fish eggs that have been removed from the skein and rinsed.

01D-02-4 Freezing records not kept 90 days.

Intermediate

Failure to maintain freezing records on nonexempt fish for 90 days.

3-402.12 (A) FC: (A) Except as specified in Paragraph 3-402.11(B) and Paragraph (B) of this section, if raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served or sold in ready-to-eat form, the person in charge shall record the freezing temperature and time to which the fish are subjected and shall retain the records of the food establishment for 90 calendar days beyond the time of service or sale of the fish.

01D-03-4 Cold smoked salmon no parasite destruction.

High Priority

No proof of parasite destruction or aquaculture documentation for cold smoked salmon served raw or undercooked. Fish must be fully cooked or discarded.

3-402.11 FC: (A) Before service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish shall be: (1) Frozen and stored at a temperature of -4 degrees Fahrenheit or below for a minimum of 168 hours in a freezer; (2) Frozen at -31 degrees Fahrenheit or below until solid and stored at -31 degrees Fahrenheit or below for a minimum of 15 hours; or (3) Frozen at -31 degrees Fahrenheit or below until solid and stored at -4 degrees Fahrenheit or below for a minimum of 24 hours. (B) Paragraph (A) of this section does not apply to: (1) Molluscan shellfish; (2) Tuna of the species *Thunnus alalunga*, *Thunnus albacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna), or *Thunnus thynnus* (Bluefin tuna, Northern); or (3) Aquacultured fish, such as salmon, that: (a) If raised in open water, are raised in net-pens, or (b) Are raised in land-based operations such as ponds or tanks, and (c) Are fed formulated feed, such as pellets, that contains no live parasites infective to the aquacultured FISH. (4) Fish eggs that have been removed from the skein and rinsed.

01D-04-4 Onsite parasite destruction - time/temp. not recorded.

Intermediate

Per operator, establishment does parasite destruction onsite. Freezing time/temperatures not recorded. No proof of parasite destruction for nonexempt fish available. Fish must be fully cooked or discarded.

3-402.12 (A) FC: (A) Except as specified in Paragraph 3-402.11(B) and Paragraph (B) of this section, if raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served or sold in ready-to-eat form, the person in charge shall record the freezing temperature and time to which the fish are subjected and shall retain the records of the food establishment for 90 calendar days beyond the time of service or sale of the fish.

01D

01D-05-4 Non-finish - no parasite destruction.

High Priority

Squid, octopus, conch, eel, crab, shrimp, crawfish, lobster or other non-finish offered raw or undercooked have not undergone proper parasite destruction. Fish must be fully cooked or discarded.

3-402.11 FC: (A) Before service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish shall be: (1) Frozen and stored at a temperature of -4 degrees Fahrenheit or below for a minimum of 168 hours in a freezer; (2) Frozen at -31 degrees Fahrenheit or below until solid and stored at -31 degrees Fahrenheit or below for a minimum of 15 hours; or (3) Frozen at -31 degrees Fahrenheit or below until solid and stored at -4 degrees Fahrenheit or below for a minimum of 24 hours. (B) Paragraph (A) of this section does not apply to: (1) Molluscan shellfish; (2) Tuna of the species *Thunnus alalunga*, *Thunnus albacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna), or *Thunnus thynnus* (Bluefin tuna, Northern); or (3) Aquacultured fish, such as salmon, that: (a) If raised in open water, are raised in net-pens, or (b) Are raised in land-based operations such as ponds or tanks, and (c) Are fed formulated feed, such as pellets, that contains no live parasites infective to the aquacultured FISH. (4) Fish eggs that have been removed from the skein and rinsed.

01D-06-4 Onsite parasite destruction - freezer not maintaining temperature required.

High Priority

Establishment is attempting to achieve parasite destruction onsite in a freezer that does not maintain a constant temperature of -4 degrees Fahrenheit or below. No proof of proper parasite destruction available for nonexempt fish. Fish must be fully cooked.

3-402.11 FC: (A) Before service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish shall be: (1) Frozen and stored at a temperature of -4 degrees Fahrenheit or below for a minimum of 168 hours in a freezer; (2) Frozen at -31 degrees Fahrenheit or below until solid and stored at -31 degrees Fahrenheit or below for a minimum of 15 hours; or (3) Frozen at -31 degrees Fahrenheit or below until solid and stored at -4 degrees Fahrenheit or below for a minimum of 24 hours. (B) Paragraph (A) of this section does not apply to: (1) Molluscan shellfish; (2) Tuna of the species *Thunnus alalunga*, *Thunnus albacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna), or *Thunnus thynnus* (Bluefin tuna, Northern); or (3) Aquacultured fish, such as salmon, that: (a) If raised in open water, are raised in net-pens, or (b) Are raised in land-based operations such as ponds or tanks, and (c) Are fed formulated feed, such as pellets, that contains no live parasites infective to the aquacultured FISH. (4) Fish eggs that have been removed from the skein and rinsed.

01D-07-4 Onsite parasite destruction - no records available.

Intermediate

Establishment is attempting to achieve parasite destruction onsite. No time/temperature records maintained. No proof of proper parasite destruction available for nonexempt fish. Fish must be fully cooked or discarded.

3-402.12 (A) FC: (A) Except as specified in Paragraph 3-402.11(B) and Paragraph (B) of this section, if raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served or sold in ready-to-eat form, the person in charge shall record the freezing temperature and time to which the fish are subjected and shall retain the records of the food establishment for 90 calendar days beyond the time of service or sale of the fish.

02A

02A-01-4 No consumer advisory for raw/undercooked oysters.

Intermediate

Raw or undercooked oysters offered and establishment has no consumer advisory sign provided on wall, menu, placard, table tent or by any other written means. Raw animal foods must be fully cooked prior to service.

61C-4.010(8) FAC: Consumer Advisory. In addition to the consumer advisory provisions of Chapter 3, Food Code, as adopted by reference in rule 61C-1.001, F.A.C., public food service establishments serving raw oysters shall display, on menus, placards, or other effective means, the following notice: "Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician."

02A

02A-02-4 Wrong verbiage.

Intermediate

Raw or undercooked oysters offered and consumer advisory provided does not contain the required verbiage.

61C-4.010(8) FAC: Consumer Advisory. In addition to the consumer advisory provisions of Chapter 3, Food Code, as adopted by reference in rule 61C-1.001, F.A.C., public food service establishments serving raw oysters shall display, on menus, placards, or other effective means, the following notice: "Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician."

02A-03-4 No consumer advisory - catered event.

Intermediate

Raw or undercooked oysters offered and caterer does not provide a consumer advisory at catered events. Raw animal foods must be fully cooked prior to service.

61C-4.010(8) FAC: Consumer Advisory. In addition to the consumer advisory provisions of Chapter 3, Food Code, as adopted by reference in rule 61C-1.001, F.A.C., public food service establishments serving raw oysters shall display, on menus, placards, or other effective means, the following notice: "Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician."

02A-04-4 Sign not conspicuous.

Intermediate

Consumer advisory for raw or undercooked oysters not posted/provided in a conspicuous location.

61C-4.010(8) FAC: Consumer Advisory. In addition to the consumer advisory provisions of Chapter 3, Food Code, as adopted by reference in rule 61C-1.001, F.A.C., public food service establishments serving raw oysters shall display, on menus, placards, or other effective means, the following notice: "Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician."

02B

02B-01-4 Raw items not identified on menu.

Intermediate

Menu does not identify which items contain raw or undercooked animal foods covered by the consumer advisory.

3-603.11(A)(B)(C)FC: (A) Except as specified in 3-401.11(C) and Subparagraph 3-401.11(D)(4) and under ¶ 3-801.11(C), if an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either ready-to-eat form or as an ingredient in another ready-to-eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder, as specified in (B) and (C) of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. (B) Disclosure shall include: (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)", or (2) Identification of the animal-derived foods by asterisking them to a footnote that states the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. (C) Reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states: (1) Regarding the safety of these items, written information is available upon request; (2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or (3) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

02B-02-4 No consumer advisory.

Intermediate

Raw/undercooked animal food offered and establishment has no written consumer advisory. Raw animal foods must be fully cooked prior to service.

3-603.11(A)(B)(C)FC: (A) Except as specified in 3-401.11(C) and Subparagraph 3-401.11(D)(4) and under ¶ 3-801.11(C), if an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either ready-to-eat form or as an ingredient in another ready-to-eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder, as specified in (B) and (C) of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. (B) Disclosure shall include: (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)", or (2) Identification of the animal-derived foods by asterisking them to a footnote that states the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. (C) Reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states: (1) Regarding the safety of these items, written information is available upon request; (2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or (3) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

02B-03-4 Pasteurized eggs not substituted for raw shell eggs.

High Priority

Pasteurized eggs or egg products not substituted for raw shell eggs in foods such as Caesar salad, hollandaise or béarnaise sauce, mayonnaise, eggnog, ice cream, and egg-fortified beverages. Identified foods made with raw shell eggs must be fully cooked p

3-302.13 FC: Pasteurized eggs or egg products shall be substituted for raw eggs in the preparation of foods such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg-fortified beverages that are not: (A) Cooked as specified under Subparagraphs 3-401.11(A)(1) or (2); or (B) Included in Paragraph 3-401.11(D).

02B-04-4 Hidden raw ingredients.

Intermediate

Menu contains an item made with a raw/undercooked animal food as an ingredient and description of item does not inform consumer of raw/undercooked animal food ingredient.

3-603.11(A)(B)(C)FC: (A) Except as specified in 3-401.11(C) and Subparagraph 3-401.11(D)(4) and under ¶ 3-801.11(C), if an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either ready-to-eat form or as an ingredient in another ready-to-eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder, as specified in (B) and (C) of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. (B) Disclosure shall include: (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)", or (2) Identification of the animal-derived foods by asterisking them to a footnote that states the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. (C) Reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states: (1) Regarding the safety of these items, written information is available upon request; (2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or (3) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

02C-01-4 Marked more than 7 days.

High Priority

Ready-to-eat, potentially hazardous (time/temperature control for safety) food marked with a date that exceeds 7 days after opening/preparation.

3-501.18(A) FC: (A) A food specified in Paragraph 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in Paragraph 3-501.17(A), except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in Paragraph 3-501.17(A).

02C-02-4 Prepared onsite not date marked.

Intermediate

Ready-to-eat, potentially hazardous (time/temperature control for safety) food prepared onsite and held more than 24 hours not properly date marked.

3-501.17(A) FC: (A) Except when packaging food using a reduced oxygen packaging method as specified under Section 3-502.12, and except as specified in (D) and (E) of this section, refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41 degrees Fahrenheit or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.

02C-03-4 Commercially processed not date marked.

Intermediate

Commercially processed ready-to-eat, potentially hazardous (time/temperature control for safety) food opened and held more than 24 hours not properly date marked after opening.

3-501.17(B) FC: (B) Except as specified in (D) - (F) of this section, refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified in (A) of this section and: (1) The day the original container is opened in the food establishment shall be counted as Day 1; and (2) The day or date marked by the food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.

02C-04-4 Prepared onsite frozen food refrigeration time not tracked.

Intermediate

Operator is not properly tracking/marketing the number of days ready-to-eat, potentially hazardous (time/temperature control for safety) food prepared onsite was held at refrigeration temperatures prior to freezing in order to properly date mark the food wh

3-501.17(A) FC: (A) Except when packaging food using a reduced oxygen packaging method as specified under Section 3-502.12, and except as specified in (D) and (E) of this section, refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41 degrees Fahrenheit or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.

02C-05-4 Combined food not marked for earliest ingredient.

Intermediate

Combined ready-to-eat, potentially hazardous (time/temperature control for safety) food held more than 24 hours not date marked according to the date the earliest ready-to-eat potentially hazardous ingredient was opened/prepared.

3-501.17(C) FC: (C) A refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) ingredient or a portion of a refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.

02C

02C-06-4 Commercially processed frozen food refrigeration time not tracked.

Intermediate

Operator is not properly tracking/markings the number of days opened commercially processed, ready-to-eat, potentially hazardous (time/temperature control for safety) food was held at refrigeration temperatures prior to freezing in order to properly date m

3-501.17(B) FC: (B) Except as specified in (D) - (F) of this section, refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified in (A) of this section and: (1) The day the original container is opened in the food establishment shall be counted as Day 1; and (2) The day or date marked by the food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.

02C-07-4 Prepared for vending machine no date mark.

Intermediate

Ready-to-eat, potentially hazardous (time/temperature control for safety) food prepared in a food establishment and dispensed in a vending machine not properly date marked.

3-501.17(A) FC: (A) Except when packaging food using a reduced oxygen packaging method as specified under Section 3-502.12, and except as specified in (D) and (E) of this section, refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41 degrees Fahrenheit or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.

02C-08-4 Thawed food not date marked.

Intermediate

Ready-to-eat, potentially hazardous (time/temperature control for safety) food opened/prepared, frozen and then thawed and held at refrigeration temperature not properly date marked.

3-501.17(B) FC: (B) Except as specified in (D) - (F) of this section, refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified in (A) of this section and: (1) The day the original container is opened in the food establishment shall be counted as Day 1; and (2) The day or date marked by the food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.

02D

02D-01-5 Prepared food/Working container not labeled.

Basic

Working containers of food removed from original container not identified by common name.

3-302.12 FC: Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.

02D-02-4 Packaged food not labeled.

Intermediate

Packaged food not labeled as specified by law.

3-201.11(C) FC: (C) Packaged food shall be labeled as specified in law, including 21 CFR 101 Food Labeling, 9 CFR 317 Labeling, Marking Devices, and Containers, and 9 CFR 381 Subpart N Labeling and Containers, and as specified under Sections 3-202.17 and 3-202.18.

02D

02D-03-4 Food packaged/sold onsite label lacking information.

Basic

Label on a food item prepared and packaged onsite for customer self-service does not include product identity/description, date product was packaged and name and address of the establishment that prepared and packaged the food.

61C-4.010(1)(c) FAC: Public food service establishments which prepare and package food products for sale within the establishment must ensure that packaged food products are properly labeled. A label is not required on food products placed in a wrapper, carry-out box, or other nondurable container for the purpose of protecting the food during service to and receipt by the customer. Package labels must contain the following information: 1. Identity and description of product; 2. Date product was packaged; and 3. Name and address of establishment which prepared and packaged product.

02D-06-4 No English labeling.

Basic

Packaged food has no English labeling.

3-201.11(C) FC: (C) Packaged food shall be labeled as specified in law, including 21 CFR 101 Food Labeling, 9 CFR 317 Labeling, Marking Devices, and Containers, and 9 CFR 381 Subpart N Labeling and Containers, and as specified under 3-202.17 and 3-202.18. Standards of Identity. 3-601. 11 FC: Packaged food shall comply with standard of identity requirements in 21 CFR 131-169 and 9 CFR 319 Definitions and standards of identity or composition, and the general requirements in 21 CFR 130 – Food Standards: General and 9 CFR 319 Subpart A – General.

02D-11-4 Non-cont. cook - not labeled after initial heat.

Intermediate

Raw animal food cooked with non-continuous method is not identified/labeled while stored after initial heating.

3-401.14(F) FC: Raw animal foods that are cooked using a non-continuous cooking process shall be: (F) Prepared and stored according to written procedures that: (1) Have obtained prior approval from the regulatory authority; (2) Are maintained in the food establishment and are available to the regulatory authority upon request; (3) Describe how the requirements specified under paragraph (A)-(E) of this Section are to be monitored and documented by the permit holder and the corrective actions to be taken if the requirements are not met; (4) Describe how the foods, after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that must be cooked as specified under Paragraph (D) of this section prior to being offered for sale or service; and (5) Describe how the foods, after initial heating but prior to cooking as specified under paragraph (D) of this section, are to be separated from ready-to-eat foods as specified under paragraph 3-302.11 (D).

03A

03A-01-4 Clams/mussels/oysters greater than 41F.

High Priority

Clams/mussels/oysters cold held at a temperature greater than 41 degrees Fahrenheit.

3-501.16(A)(2) FC: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under Section 3-501.19, and except as specified under Paragraph (B) and in Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained: (2) At 41 degrees Fahrenheit or less.

03A-02-4 PH/TCS food greater than 41 F

High Priority

Potentially hazardous (time/temperature control for safety) food cold held at greater than 41 degrees Fahrenheit.

3-501.16(A)(2) FC: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under Section 3-501.19, and except as specified under Paragraph (B) and in Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained: (2) At 41 degrees Fahrenheit or less.

03A-03-4 Shell eggs - unit greater than 45 F

High Priority

Shell eggs held in a unit maintaining an ambient air temperature greater than 45 degrees Fahrenheit.

3-501.16(B) FC: (B) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45 degrees Fahrenheit or less.

03A-04-4 Shell eggs room temperature

High Priority

Shell eggs held at room temperature with an ambient air temperature greater than 45 degrees Fahrenheit.

3-501.16(B) FC: (B) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45 degrees Fahrenheit or less.

03A-05-4 PH/TCS food in freezer not frozen.

Basic

Potentially hazardous (time/temperature control for safety) food not maintained frozen solid in a freezer.

3-501.11 FC: Stored frozen foods shall be maintained frozen.

03A-06-4 Raw meat/poultry greater than 41 F.

High Priority

Raw meat/poultry cold held at greater than 41 degrees Fahrenheit.

3-501.16(A)(2) FC: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under Section 3-501.19, and except as specified under Paragraph (B) and in Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained: (2) At 41 degrees Fahrenheit or less.

03A-08-4 Cooked meat/poultry greater than 41 F.

High Priority

Cooked meat/poultry cold held at greater than 41 degrees Fahrenheit.

3-501.16(A)(2) FC: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under Section 3-501.19, and except as specified under Paragraph (B) and in Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained: (2) At 41 degrees Fahrenheit or less.

03A-15-4 All PH/TCS food in RIC greater than 41 F.

High Priority

All potentially hazardous (time/temperature control for safety) foods in reach-in cooler cold held at greater than 41 degrees Fahrenheit.

3-501.16(A)(2) FC: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under Section 3-501.19, and except as specified under Paragraph (B) and in Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained: (2) At 41 degrees Fahrenheit or less.

03A-16-4 All PH/TCS food in WIC greater than 41 F.

High Priority

All potentially hazardous (time/temperature control for safety) foods in walk-in cooler cold held at greater than 41 degrees Fahrenheit.

3-501.16(A)(2) FC: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under Section 3-501.19, and except as specified under Paragraph (B) and in Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained: (2) At 41 degrees Fahrenheit or less.

03A-17-4 All PH/TCS food in drawers greater than 41 F.

High Priority

All potentially hazardous (time/temperature control for safety) foods in drawers at cook line cold held at greater than 41 degrees Fahrenheit.

3-501.16(A)(2) FC: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under Section 3-501.19, and except as specified under Paragraph (B) and in Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained: (2) At 41 degrees Fahrenheit or less.

03A-18-4 All PH/TCS food on buffet greater than 41 F. High Priority

All potentially hazardous (time/temperature control for safety) foods on buffet cold held at greater than 41 degrees Fahrenheit.

3-501.16(A)(2) FC: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under Section 3-501.19, and except as specified under Paragraph (B) and in Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained: (2) At 41 degrees Fahrenheit or less.

03A-19-4 Raw fish greater than 41 F High Priority

Raw fish cold held at greater than 41 degrees Fahrenheit.

3-501.16(A)(2) FC: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under Section 3-501.19, and except as specified under Paragraph (B) and in Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained: (2) At 41 degrees Fahrenheit or less.

03A-20-4 Receiving - shell eggs not refrigerated. High Priority

Shell eggs received in a unit not maintaining an ambient air temperature of 45 degrees Fahrenheit.

3-202.11(C) FC: (C) Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45 degrees Fahrenheit or less.

03A-21-4 Receiving PH/TCS food greater than 41 F. High Priority

Refrigerated potentially hazardous (time/temperature control for safety) food received at greater than 41 degrees Fahrenheit.

3-202.11(A) FC: (A) Except as specified in Paragraph (B) of this section, refrigerated, potentially hazardous food (time/temperature control for safety food) shall be at a temperature of 41 degrees Fahrenheit or below when received.

03A-22-4 Frozen, not frozen when received. Intermediate

Food labeled frozen and shipped frozen, not frozen when received.

3-202.11(E) FC: (E) A food that is labeled frozen and shipped frozen by a food processing plant shall be received frozen.

03A-23-4 Receiving - shell eggs not put in unit maintaining 45 F. High Priority

Shell eggs not immediately placed in refrigeration maintaining an ambient air temperature of 45 degrees Fahrenheit or less upon receipt.

3-501.14(D) FC: (D) Raw shell eggs shall be received as specified under Paragraph 3-202. 11(C) and immediately placed in refrigerated equipment that maintains an ambient air temperature of 45 degrees Fahrenheit or less.

03A-24-4 Receiving - in-shell shellfish greater than 50 F. Basic

Raw in-shell clams/mussels/oysters received at greater than 50 degrees Fahrenheit.

3-202.11(B) FC: (B) If a temperature other than 41degrees Fahrenheit for a potentially hazardous food (time/temperature control for safety food) is specified in law governing its distribution, such as laws governing milk and molluscan shellfish, the food may be received at the specified temperature.

03A-25-4 Receiving - shucked shellfish greater than 45 F. Basic

Shucked clams/mussels/oysters received at greater than 45 degrees Fahrenheit.

3-202.11(B) FC: (B) If a temperature other than 41degrees Fahrenheit for a potentially hazardous food (time/temperature control for safety food) is specified in law governing its distribution, such as laws governing milk and molluscan shellfish, the food may be received at the specified temperature.

03A

03A-26-4 Receiving - milk greater than 45 F.

Basic

Milk received at greater than 45 degrees Fahrenheit.

3-202.11(B) FC: (B) If a temperature other than 41degrees Fahrenheit for a potentially hazardous food (time/temperature control for safety food) is specified in law governing its distribution, such as laws governing milk and molluscan shellfish, the food may be received at the specified temperature.

03A-28-4 Not cold held at 41 F after cooling.

High Priority

Establishment conducts non-continuous cooking of raw animal foods without cold holding the food at 41 degrees Fahrenheit or below after the food has cooled.

3-401.14(C) FC: Raw animal foods that are cooked using a non-continuous cooking process shall be: (C) After cooling, held frozen or cold, as specified for Potentially Hazardous food (Time/Temperature Control for Safety Food) under Paragraph 3-501.16(A)(2);

03B

03B-01-4 PH/TCS food less than 135 F.

High Priority

Potentially hazardous (time/temperature control for safety) hot held at less than 135 degrees Fahrenheit or above.

3-501.16 (A)(1) FC: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under Section 3-501.19, and except as specified under Paragraph (B) and in Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained:(1) At 135 degrees Fahrenheit or above, except that roasts cooked to a temperature and for a time specified in Paragraph 3-401.11(B) or reheated as specified in Paragraph 3-403.11(E) may be held at a temperature of 130 degrees Fahrenheit or above;

03B-02-4 Meats/poultry less than 135 F.

High Priority

Cooked meats or poultry hot held at less than 135 degrees Fahrenheit or above.

3-501.16 (A)(1) FC: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under Section 3-501.19, and except as specified under Paragraph (B) and in Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained:(1) At 135 degrees Fahrenheit or above, except that roasts cooked to a temperature and for a time specified in Paragraph 3-401.11(B) or reheated as specified in Paragraph 3-403.11(E) may be held at a temperature of 130 degrees Fahrenheit or above;

03B-04-4 Rare roast less than 130 F.

High Priority

Rare roast not hot held at 130 degrees Fahrenheit or above.

3-501.16 (A)(1) FC: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under Section 3-501.19, and except as specified under Paragraph (B) and in Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained:(1) At 135 degrees Fahrenheit or above, except that roasts cooked to a temperature and for a time specified in Paragraph 3-401.11(B) or reheated as specified in Paragraph 3-403.11(E) may be held at a temperature of 130 degrees Fahrenheit or above;

03B-11-4 All PH/TCS food in steam table less than 135 F.

High Priority

All potentially hazardous (time/temperature control for safety) food in steam table hot held at less than 135 degrees Fahrenheit.

3-501.16 (A)(1) FC: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under Section 3-501.19, and except as specified under Paragraph (B) and in Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained:(1) At 135 degrees Fahrenheit or above, except that roasts cooked to a temperature and for a time specified in Paragraph 3-401.11(B) or reheated as specified in Paragraph 3-403.11(E) may be held at a temperature of 130 degrees Fahrenheit or above;

03B

03B-12-4 All PH/TCS food on buffet less than 135 F.

High Priority

All potentially hazardous (time/temperature control for safety) food on buffet hot held at less than 135 degrees Fahrenheit.

3-501.16 (A)(1) FC: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under Section 3-501.19, and except as specified under Paragraph (B) and in Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) shall be maintained:(1) At 135 degrees Fahrenheit or above, except that roasts cooked to a temperature and for a time specified in Paragraph 3-401.11(B) or reheated as specified in Paragraph 3-403.11(E) may be held at a temperature of 130 degrees Fahrenheit or above;

03B-15-4 Receiving hot PH/TCS food less than 135 F.

High Priority

Hot potentially hazardous (time/temperature control for safety) food received at less than 135 degrees Fahrenheit.

3-202.11(D) FC: (D) Potentially hazardous food (time/temperature control for safety food) that is cooked to a temperature and for a time specified under Subparagraph 3-401.11 - 3-401.13 and received hot shall be at a temperature of 135 degrees Fahrenheit or above.

03C

03C-01-4 Eggs for immediate service not 145 F.

High Priority

Raw shell eggs cooked for immediate service not reaching a minimum internal temperature of 145 degrees Fahrenheit for 15 seconds.

3-401.11(A)(1)(a) FC: (A) Except as specified under Paragraph (B) and in Paragraphs (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: (1) 145 degrees Fahrenheit or above for 15 seconds for: (a) Raw eggs that are broken and prepared in response to a consumer's order and for immediate service

03C-02-4 Eggs for hot holding not 155 F.

High Priority

Raw shell eggs cooked for hot holding not reaching a minimum internal temperature of 155 degrees Fahrenheit for 15 seconds.

3-401.11(A)(2) FC: (A) Raw animal foods such as eggs, fish, meat, poultry, and foods containing foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following: (2) 155 degrees Fahrenheit for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites, mechanically tenderized, and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1), and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2); and raw eggs that are not prepared as specified under Subparagraph (A)(1)(a) of this section: [Minimum temperature and time: 145 degrees Fahrenheit for 3 minutes, 150 degrees Fahrenheit for 1 minute or 158 degrees Fahrenheit instantaneous]

03C-03-4 Pooled eggs for immediate service not 155 F.

High Priority

Pooled raw shell eggs cooked for immediate service not reaching a minimum internal temperature of 155 degrees Fahrenheit for 15 seconds.

3-401.11(A)(2) FC: (A) Raw animal foods such as eggs, fish, meat, poultry, and foods containing foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following: (2) 155 degrees Fahrenheit for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites, mechanically tenderized, and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1), and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2); and raw eggs that are not prepared as specified under Subparagraph (A)(1)(a) of this section: [Minimum temperature and time: 145 degrees Fahrenheit for 3 minutes, 150 degrees Fahrenheit for 1 minute or 158 degrees Fahrenheit instantaneous]

03C-05-4 French toast from pooled eggs not 155 F.

High Priority

Cooked French toast made with pooled raw shell eggs not reaching a minimum internal temperature of 155 degrees Fahrenheit.

3-401.11(A)(2) FC: (A) Raw animal foods such as eggs, fish, meat, poultry, and foods containing foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following: (2) 155 degrees Fahrenheit for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites, mechanically tenderized, and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1), and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2); and raw eggs that are not prepared as specified under Subparagraph (A)(1)(a) of this section: [Minimum temperature and time: 145 degrees Fahrenheit for 3 minutes, 150 degrees Fahrenheit for 1 minute or 158 degrees Fahrenheit instantaneous]

03C-06-4 Comminuted meat not 155 F.

High Priority

Comminuted meat not reaching a minimum internal temperature of 155 degrees Fahrenheit for 15 seconds or equivalent time/temperature combination as specified in cooking chart.

3-401.11(A)(2) FC: (A) Raw animal foods such as eggs, fish, meat, poultry, and foods containing foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following: (2) 155 degrees Fahrenheit for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites, mechanically tenderized, and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1), and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2); and raw eggs that are not prepared as specified under Subparagraph (A)(1)(a) of this section: [Minimum temperature and time: 145 degrees Fahrenheit for 3 minutes, 150 degrees Fahrenheit for 1 minute or 158 degrees Fahrenheit instantaneous]

03C-07-4 Comminuted fish not 155 F.

High Priority

Cooked comminuted fish not reaching a minimum internal temperature of 155 degrees Fahrenheit for 15 seconds or equivalent time/temperature combination as specified in cooking chart.

3-401.11(A)(2) FC: (A) Raw animal foods such as eggs, fish, meat, poultry, and foods containing foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following: (2) 155 degrees Fahrenheit for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites, mechanically tenderized, and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1), and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2); and raw eggs that are not prepared as specified under Subparagraph (A)(1)(a) of this section: [Minimum temperature and time: 145 degrees Fahrenheit for 3 minutes, 150 degrees Fahrenheit for 1 minute or 158 degrees Fahrenheit instantaneous]

03C-15-4 Gyro meat no secondary cook from rotisserie.

High Priority

Gyro meat sliced from cone cooking on rotisserie did not undergo a secondary cook step to ensure all parts, internal and external, reach a minimum temperature of 155 degrees Fahrenheit or equivalent time/temperature combination as specified in cooking cha

3-401.11(A)(2) FC: (A) Raw animal foods such as eggs, fish, meat, poultry, and foods containing foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following: (2) 155 degrees Fahrenheit for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites, mechanically tenderized, and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1), and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2); and raw eggs that are not prepared as specified under Subparagraph (A)(1)(a) of this section: [Minimum temperature and time: 145 degrees Fahrenheit for 3 minutes, 150 degrees Fahrenheit for 1 minute or 158 degrees Fahrenheit instantaneous]

03C-16-5 Undercooked burgers offered on child menu.

Intermediate

Establishment offers undercooked hamburgers or cheeseburgers on the child menu.

3-401.11(D)(2) FC: (D) A raw animal food such as raw egg, raw fish, raw-marinated fish, raw molluscan shellfish, or steak tartare; or a partially cooked food such as lightly cooked fish, soft cooked eggs, or rare meat other than whole-muscle, intact beef steaks as specified in Paragraph (C) of this section, may be served or offered for sale upon consumer request or selection in a ready -to-eat form if: (2) The food, if served or offered for service by consumer selection from a childrens menu, does not contain comminuted meat;

03C-17-5 Burger from child menu not 155 F.

Intermediate

Cooked hamburger or cheeseburger ordered from child menu not reaching a minimum internal temperature of 155 degrees Fahrenheit for 15 seconds or equivalent time and temperature combination as specified in cooking chart.

3-401.11(A)(2) and 3-401.11(D)(2) FC: (A) Except as specified under paragraph (B) and in paragraphs (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: (2) 155 degrees Fahrenheit for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites, mechanically tenderized, and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1), and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2); and raw eggs that are not prepared as specified under Subparagraph (A)(1)(a) of this section (D) A raw animal food such as raw egg, raw fish, raw-marinated fish, raw molluscan shellfish, or steak tartare; or a partially cooked food such as lightly cooked fish, soft cooked eggs, or rare meat other than whole-muscle, intact beef steaks as specified in Paragraph (C) of this section, may be served or offered for sale upon consumer request or selection in a ready -to-eat form if: (2) The food, if served or offered for service by consumer selection from a childrens menu , does not contain comminuted meat;

03C-18-5 Undercooked comminuted meat offered on child menu.

Intermediate

Establishment offers undercooked comminuted meat on child menu.

3-401.11(D)(2) FC: (D) A raw animal food such as raw egg, raw fish, raw-marinated fish, raw molluscan shellfish, or steak tartare; or a partially cooked food such as lightly cooked fish, soft cooked eggs, or rare meat other than whole-muscle, intact beef steaks as specified in Paragraph (C) of this section, may be served or offered for sale upon consumer request or selection in a ready -to-eat form if: (2) The food, if served or offered for service by consumer selection from a childrens menu, does not contain comminuted meat;

03C-20-5 Roast - beef/lamb/cured ham/pork not minimum temperature.

High Priority

Beef roast not reaching proper time/temperature cooking requirements.

3-401.11(B)(2) FC: (B) Whole meat roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham, shall be cooked: (2) As specified in the following chart, to heat all parts of the food to a temperature and for the holding time that corresponds to that temperature: [130 degrees Fahrenheit for 112 minutes, 131 degrees Fahrenheit for 89 minutes, 133 degrees Fahrenheit for 56 minutes, 135 degrees Fahrenheit for 36 minutes, 136 degrees Fahrenheit for 28 minutes, 138 degrees Fahrenheit for 18 minutes, 140 degrees Fahrenheit for 12 minutes, 142 degrees Fahrenheit for 8 minutes, 144 degrees Fahrenheit for 5 minutes, 145 degrees Fahrenheit for 4 minutes, 147 degrees Fahrenheit for 134 seconds, 149 degrees Fahrenheit for 85 seconds, 151 degrees Fahrenheit for 54 minutes, 153 degrees Fahrenheit for 34 seconds, 155 degrees Fahrenheit for 22 seconds, 157 degrees Fahrenheit for 14 seconds or 158 degrees Fahrenheit instantaneous. Holding time may include postoven heat rise.]

03C-21-4 Roast - oven below 250 F.

High Priority

Roast cooked in equipment set at a temperature below 250 degrees Fahrenheit or as specified in cooking chart.

3-401.11(B)(1) FC: (B) Whole meat roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham, shall be cooked: (1) In an oven that is preheated to the temperature specified for the roast's weight in the following chart and that is held at that temperature: [Oven Type and Oven Temperature Based on Roast Weight: Still Dry - Less than 10 lbs 350 degrees Fahrenheit or more; 10 lbs or More - 250 degrees Fahrenheit or more. Convection - Less than 10 lbs 325 degrees Fahrenheit or more; 10 lbs or More - 250 degrees Fahrenheit or more. High Humidity - Less than 10 lbs 250 degrees Fahrenheit or less; 10 lbs or More - 250 degrees Fahrenheit or less. For High Humidity ovens, relative humidity greater than 90 percent for at least 1 hour as measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100 percent humidity.]

03C-22-4 Roast - hold time.

High Priority

Beef roast not held at minimum required cook temperature for length of time specified in cooking chart before serving.

3-401.11(B)(2) FC: (B) Whole meat roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham, shall be cooked: (2) As specified in the following chart, to heat all parts of the food to a temperature and for the holding time that corresponds to that temperature: [130 degrees Fahrenheit for 112 minutes, 131 degrees Fahrenheit for 89 minutes, 133 degrees Fahrenheit for 56 minutes, 135 degrees Fahrenheit for 36 minutes, 136 degrees Fahrenheit for 28 minutes, 138 degrees Fahrenheit for 18 minutes, 140 degrees Fahrenheit for 12 minutes, 142 degrees Fahrenheit for 8 minutes, 144 degrees Fahrenheit for 5 minutes, 145 degrees Fahrenheit for 4 minutes, 147 degrees Fahrenheit for 134 seconds, 149 degrees Fahrenheit for 85 seconds, 151 degrees Fahrenheit for 54 minutes, 153 degrees Fahrenheit for 34 seconds, 155 degrees Fahrenheit for 22 seconds, 157 degrees Fahrenheit for 14 seconds or 158 degrees Fahrenheit instantaneous. Holding time may include postoven heat rise.]

03C-35-4 Roast - oven not preheated.

High Priority

Roast placed in equipment to cook and equipment was not preheated.

3-401.11(B)(1) FC: (B) Whole meat roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham, shall be cooked: (1) In an oven that is preheated to the temperature specified for the roast's weight in the following chart and that is held at that temperature: [Oven Type and Oven Temperature Based on Roast Weight: Still Dry - Less than 10 lbs 350 degrees Fahrenheit or more; 10 lbs or More - 250 degrees Fahrenheit or more. Convection - Less than 10 lbs 325 degrees Fahrenheit or more; 10 lbs or More - 250 degrees Fahrenheit or more. High Humidity - Less than 10 lbs 250 degrees Fahrenheit or less; 10 lbs or More - 250 degrees Fahrenheit or less. For High Humidity ovens, relative humidity greater than 90 percent for at least 1 hour as measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100 percent humidity.]

03C-37-4 Injected meat not 155 F.

High Priority

Cooked injected meat not reaching a minimum internal temperature of 155 degrees Fahrenheit for 15 seconds.

3-401.11(A)(2) FC: (A) Raw animal foods such as eggs, fish, meat, poultry, and foods containing these foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following: (2) 155 degrees Fahrenheit for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites, mechanically tenderized, and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1), and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2); and raw eggs that are not prepared as specified under Subparagraph (A)(1)(a) of this section: [Minimum temperature and time: 145 degrees Fahrenheit for 3 minutes, 150 degrees Fahrenheit for 1 minute or 158 degrees Fahrenheit instantaneous]

03C-43-4 Steak not 155 F.

High Priority

Cooked steak not reaching 155 degrees Fahrenheit.

3-401.11(A)(2) FC: (A) Raw animal foods such as eggs, fish, meat, poultry, and foods containing these foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following: (2) 155 degrees Fahrenheit for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites, mechanically tenderized, and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1), and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2); and raw eggs that are not prepared as specified under Subparagraph (A)(1)(a) of this section: [Minimum temperature and time: 145 degrees Fahrenheit for 3 minutes, 150 degrees Fahrenheit for 1 minute or 158 degrees Fahrenheit instantaneous]

03C-44-4 Poultry not 165 F.

High Priority

Cooked poultry not reaching a minimum internal temperature of 165 degrees Fahrenheit for 15 seconds.

3-401.11(A)(3) FC: (A) Except as specified under Paragraph (B) and in Paragraphs (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: (3) 165 degrees Fahrenheit or above for 15 seconds for poultry, baluts, wild game animals as specified under Subparagraphs 3-201.17(A)(3) and (4), stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites.

03C-45-4 Stuffed fish not 165 F.

High Priority

Cooked stuffed fish not reaching a minimum internal temperature of 165 degrees Fahrenheit for 15 seconds.

3-401.11(A)(3) FC: (A) Except as specified under Paragraph (B) and in Paragraphs (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: (3) 165 degrees Fahrenheit or above for 15 seconds for poultry, baluts, wild game animals as specified under Subparagraphs 3-201.17(A)(3) and (4), stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites.

03C-47-4 Stuffed meat not 165 F.

High Priority

Cooked stuffed meat not reaching a minimum internal temperature of 165 degrees Fahrenheit for 15 seconds.

3-401.11(A)(3) FC: (A) Except as specified under Paragraph (B) and in Paragraphs (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: (3) 165 degrees Fahrenheit or above for 15 seconds for poultry, baluts, wild game animals as specified under Subparagraphs 3-201.17(A)(3) and (4), stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites.

03C-49-4 Stuffing containing fish not 165 F.

High Priority

Cooked stuffing containing fish not reaching a minimum internal temperature of 165 degrees Fahrenheit for 15 seconds.

3-401.11(A)(3) FC: (A) Except as specified under Paragraph (B) and in Paragraphs (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: (3) 165 degrees Fahrenheit or above for 15 seconds for poultry, baluts, wild game animals as specified under Subparagraphs 3-201.17(A)(3) and (4), stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites.

03C-51-4 Stuffing containing meat not 165 F.

High Priority

Cooked stuffing containing meat not reaching a minimum internal temperature of 165 degrees Fahrenheit for 15 seconds.

3-401.11(A)(3) FC: (A) Except as specified under Paragraph (B) and in Paragraphs (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: (3) 165 degrees Fahrenheit or above for 15 seconds for poultry, baluts, wild game animals as specified under Subparagraphs 3-201.17(A)(3) and (4), stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites.

03C-56-4 Wild game not 165 F.

High Priority

Cooked wild game not reaching a minimum internal temperature of 165 degrees Fahrenheit for 15 seconds.

3-401.11(A)(3) FC: (A) Except as specified under Paragraph (B) and in Paragraphs (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: (3) 165 degrees Fahrenheit or above for 15 seconds for poultry, baluts, wild game animals as specified under Subparagraphs 3-201.17(A)(3) and (4), stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites.

03C-57-4 Whole-muscle, intact beef not 145 F on surface.

Intermediate

Cooked, whole-muscle, intact beef steak not reaching 145 degrees Fahrenheit on the top and bottom surface.

3-401.11(C) FC: (C) A raw or undercooked whole-muscle, intact beef steak may be served or offered for sale in a ready-to-eat form if: (1) The food establishment serves a population that is not a highly susceptible population, (2) The steak is labeled to indicate that it meets the definition of whole-muscle, intact beef as specified under Paragraph 3-201.11(E), and (3) The steak is cooked on both the top and bottom to a surface temperature of 145 degrees Fahrenheit or above and a cooked color change is achieved on all external surfaces.

03C-58-4 Whole-muscle, intact beef no color change on all surfaces.

Intermediate

Cooked, whole-muscle, intact beef steak with no cooked color change on surface.

3-401.11(C) FC: (C) A raw or undercooked whole-muscle, intact beef steak may be served or offered for sale in a ready-to-eat form if: (1) The food establishment serves a population that is not a highly susceptible population, (2) The steak is labeled to indicate that it meets the definition of whole-muscle, intact beef as specified under Paragraph 3-201.11(E), and (3) The steak is cooked on both the top and bottom to a surface temperature of 145 degrees Fahrenheit or above and a cooked color change is achieved on all external surfaces.

03C-61-4 Pork not 145 F.

High Priority

Cooked pork not reaching a minimum internal temperature of 145 degrees Fahrenheit for 15 seconds.

3-401.11(A)(1) FC: (A) Except as specified under Paragraph (B) and in Paragraphs (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: (1) 145 degrees Fahrenheit or above for 15 seconds for: (b) Except as specified under Subparagraphs (A)(2) and (A)(3) and Paragraph (B), and in Paragraph (C) of this section, fish and meat including game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1) and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2);

03C-62-4 Beef ribs not 145 F.

High Priority

Cooked beef ribs not reaching a minimum internal temperature of 145 degrees Fahrenheit for 15 seconds.

3-401.11(A)(1) FC: (A) Except as specified under Paragraph (B) and in Paragraphs (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: (1) 145 degrees Fahrenheit or above for 15 seconds for: (b) Except as specified under Subparagraphs (A)(2) and (A)(3) and Paragraph (B), and in Paragraph (C) of this section, fish and meat including game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1) and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2);

03C-70-4 Commercial game not 145 F.

High Priority

Cooked commercially raised game animal not reaching a minimum internal temperature of 145 degrees Fahrenheit for 15 seconds.

3-401.11(A)(1) FC: (A) Except as specified under Paragraph (B) and in Paragraphs (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: (1) 145 degrees Fahrenheit or above for 15 seconds for: (b) Except as specified under Subparagraphs (A)(2) and (A)(3) and Paragraph (B), and in Paragraph (C) of this section, fish and meat including game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1) and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2);

03C-75-4 Seafood not 145 F.

High Priority

Cooked seafood not reaching a minimum internal temperature of 145 degrees Fahrenheit for 15 seconds.

3-401.11(A)(1) FC: (A) Except as specified under Paragraph (B) and in Paragraphs (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: (1) 145 degrees Fahrenheit or above for 15 seconds for: (b) Except as specified under Subparagraphs (A)(2) and (A)(3) and Paragraph (B), and in Paragraph (C) of this section, fish and meat including game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1) and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2);

03C-76-4 Microwave - not stirred/rotated.

Basic

Raw animal food cooked in a microwave oven not stirred/rotated.

3-401.12 FC: Raw animal foods cooked in a microwave oven shall be: (A) Rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat; (B) Covered to retain surface moisture; (C) Heated to a temperature of at least 165 degrees Fahrenheit in all parts of the food; and (D) Allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.

03C-77-4 Microwave - not 165 F.

High Priority

Raw animal food cooked in a microwave oven not reaching a minimum internal temperature of 165 degrees Fahrenheit.

3-401.12 FC: Raw animal foods cooked in a microwave oven shall be: (A) Rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat; (B) Covered to retain surface moisture; (C) Heated to a temperature of at least 165 degrees Fahrenheit in all parts of the food; and (D) Allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.

03C-78-4 Microwave - not covered.

Basic

Raw animal food cooked in microwave not covered while cooking.

3-401.12 FC: Raw animal foods cooked in a microwave oven shall be: (A) Rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat; (B) Covered to retain surface moisture; (C) Heated to a temperature of at least 165 degrees Fahrenheit in all parts of the food; and (D) Allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.

03C-79-4 Microwave - not allowed to stand for 2 minutes.

Basic

Raw animal food cooked in a microwave oven not covered and allowed to stand for 2 minutes after cooking complete to allow temperature to equalize throughout product.

3-401.12 FC: Raw animal foods cooked in a microwave oven shall be: (A) Rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat; (B) Covered to retain surface moisture; (C) Heated to a temperature of at least 165 degrees Fahrenheit in all parts of the food; and (D) Allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.

03C-80-4 Plant food not 135 F.

Intermediate

Plant food cooked for hot holding not reaching a minimum internal temperature of 135 degrees Fahrenheit.

3-401.13 FC: Fruits and vegetables that are cooked for hot holding shall be cooked to a temperature of 135 degrees Fahrenheit.

03C-84-4 Fresh vegetables not 135 F.

Intermediate

Fresh vegetables cooked for hot holding not reaching a minimum internal temperature of 135 degrees Fahrenheit.

3-401.13 FC: Fruits and vegetables that are cooked for hot holding shall be cooked to a temperature of 135 degrees Fahrenheit.

03C-86-4 Fresh fruit not 135 F.

Intermediate

Fresh fruit cooked for hot holding not reaching a minimum internal temperature of 135 degrees Fahrenheit.

3-401.13 FC: Fruits and vegetables that are cooked for hot holding shall be cooked to a temperature of 135 degrees Fahrenheit.

03C-88-4 Non-cont. cook - initial heat more than 60 minutes.

High Priority

Initial heating process is longer than 60 minutes to partially cook a raw animal food that will be fully cooked at a later time.

3-401.14(A) FC: Raw animal foods that are cooked using a non-continuous cooking process shall be: (A) Subject to an initial heating process that is no longer than sixty minutes in duration;

03C-89-4 Non-cont. cook - no approved written procedures.

Intermediate

Establishment conducts non-continuous cooking of raw animal foods without written procedures approved by the division.

3-401.14(F) FC: Raw animal foods that are cooked using a non-continuous cooking process shall be: (F) Prepared and stored according to written procedures that: (1) Have obtained prior approval from the regulatory authority; (2) Are maintained in the food establishment and are available to the regulatory authority upon request; (3) Describe how the requirements specified under Paragraph (A)-(E) of this Section are to be monitored and documented by the permit holder and the corrective actions to be taken if the requirements are not met; (4) Describe how the foods, after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that must be cooked as specified under Paragraph (D) of this section prior to being offered for sale or service; and (5) Describe how the foods, after initial heating but prior to cooking as specified under Paragraph (D) of this section, are to be separated from ready-to-eat foods as specified under Paragraph 3-302.11 (A).

03C-90-4 Non-cont. cook - written procedures unavailable. Intermediate

Establishment is conducting non-continuous cooking of raw animal foods and the written procedures are not available upon request.

3-401.14(F)(2) FC: Raw animal foods that are cooked using a non-continuous cooking process shall be: (F) Prepared and stored according to written procedures that: (2) Are maintained in the food establishment and are available to the regulatory authority upon request;

03C-91-4 Non-cont. cook - final cook not 165 F. High Priority

Establishment conducts non-continuous cooking of raw animal foods without properly cooking the food to 165 degrees Fahrenheit for 15 seconds prior to service.

3-401.14(D) FC: Raw animal foods that are cooked using a non-continuous cooking process shall be: (D) Prior to sale or service, cooked using a process that heats all parts of the food to a temperature of at least 165 degrees Fahrenheit for 15 seconds;

03C-92-4 Non-cont. cook - no procedure for monitoring. Intermediate

Written procedures for non-continuous cooking of raw animal foods are lacking provisions for monitoring.

3-401.14(F)(3) FC: Raw animal foods that are cooked using a non-continuous cooking process shall be: (F) Prepared and stored according to written procedures that: (3) Describe how the requirements specified under Paragraph (A)-(E) of this Section are to be monitored and documented by the permit holder and the corrective actions to be taken if the requirements are not met;

03C-93-4 Non-cont. cook - no procedure for corrective actions. Intermediate

Written procedures for non-continuous cooking of raw animal foods are lacking provisions for corrective actions.

3-401.14(F)(3) FC: Raw animal foods that are cooked using a non-continuous cooking process shall be: (F) Prepared and stored according to written procedures that: (3) Describe how the requirements specified under Paragraph (A)-(E) of this Section are to be monitored and documented by the permit holder and the corrective actions to be taken if the requirements are not met;

03C-94-4 Non-cont. cook - no procedure for identifying partially cooked food. Intermediate

Written procedures for non-continuous cooking of raw animal foods are lacking provisions for identifying food cooked with non-continuous process.

3-401.14(F)(4) FC: Raw animal foods that are cooked using a non-continuous cooking process shall be: (F) Prepared and stored according to written procedures that: (4) Describe how the foods, after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that must be cooked as specified under Paragraph (D) of this section prior to being offered for sale or service;

03C-95-4 Non-cont. cook - no procedure to separate from RTE. Intermediate

Written procedures for non-continuous cooking of raw animal foods are lacking provisions for separating the food from ready-to-eat food

3-401.14(F)(5) FC: Raw animal foods that are cooked using a non-continuous cooking process shall be: (F) Prepared and stored according to written procedures that: (5) Describe how the foods, after initial heating but prior to cooking as specified under Paragraph (D) of this section, are to be separated from ready-to-eat foods as specified under Paragraph 3-302.11 (A).

03C-96-4 Non-cont. cook - not monitored and documented. Intermediate

Establishment conducts non-continuous cooking of raw animal foods without monitoring and documenting initial heating time and temperature, cooling times and temperatures, cold holding temperature and final cooking temperature.

3-401.14(F)(3) FC: Raw animal foods that are cooked using a non-continuous cooking process shall be: (F) Prepared and stored according to written procedures that: (3) Describe how the requirements specified under Paragraph (A)-(E) of this Section are to be monitored and documented by the permit holder and the corrective actions to be taken if the requirements are not met;

03D-01-4 Cooked not cooled 135 - 70 F within 2 hours.

High Priority

Cooked potentially hazardous (time/temperature control for safety) food not cooled from 135 degrees Fahrenheit to 70 degrees Fahrenheit within 2 hours.

3-501.14(A) FC: (A) Cooked potentially hazardous food (time/temperature control for safety food) shall be cooled: (1) Within 2 hours from 135 degrees Fahrenheit to 70 degrees Fahrenheit.

03D-02-4 Cooked not cooled 135 - 41 F within 6 hours.

High Priority

Cooked potentially hazardous (time/temperature control for safety) food not cooled from 135 degrees Fahrenheit to 41 degrees Fahrenheit within 6 hours.

3-501.14(A) FC: (A) Cooked potentially hazardous food (time/temperature control for safety food) shall be cooled: (2) Within a total of 6 hours from 135 degrees Fahrenheit to 41 degrees Fahrenheit or less.

03D-03-4 Heated not cooled 135 - 70 F within 2 hours.

High Priority

Heated potentially hazardous (time/temperature control for safety) food not cooled from 135 degrees Fahrenheit to 70 degrees Fahrenheit within 2 hours.

3-501.14(A) FC: (A) Cooked potentially hazardous food (time/temperature control for safety food) shall be cooled: (1) Within 2 hours from 135 degrees Fahrenheit to 70 degrees Fahrenheit.

03D-04-4 Heated not cooled 135 - 41 F within 6 hours.

High Priority

Potentially hazardous (time/temperature control for safety) food heated to a temperature above 135 degrees Fahrenheit not cooled from 135 degrees Fahrenheit to 41 degrees Fahrenheit within a total of 6 hours.

3-501.14(A) FC: (A) Cooked potentially hazardous food (time/temperature control for safety food) shall be cooled: (2) Within a total of 6 hours from 135 degrees Fahrenheit to 41 degrees Fahrenheit or less.

03D-05-4 Cooked/heated - cooled overnight still above 41 F.

High Priority

Potentially hazardous (time/temperature control for safety) food cooked/heated yesterday/on a previous day not cooled from 135 degrees Fahrenheit to 41 degrees Fahrenheit within a total of 6 hours. Food has been cooling overnight.

3-501.14(A) FC: (A) Cooked potentially hazardous food (time/temperature control for safety food) shall be cooled: (2) Within a total of 6 hours from 135 degrees Fahrenheit to 41 degrees Fahrenheit or less.

03D-06-4 Ambient cool not 41 F within 4 hours.

High Priority

Potentially hazardous (time/temperature control for safety) food prepared from/mixed with ingredient(s) at ambient temperature not cooled to 41 degrees Fahrenheit within 4 hours.

3-501.14(B) FC: (B) Potentially hazardous food (time/temperature control for safety food) shall be cooled within 4 hours to 41 degrees Fahrenheit or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna.

03D-07-4 Prepped from cold not back to 41 F within 4 hours.

High Priority

Potentially hazardous (time/temperature control for safety) food removed from cold holding for necessary preparation rose above 41 degrees Fahrenheit during the preparation process and was not cooled back down to 41 degrees Fahrenheit within 4 hours.

3-501.14(B) FC: (B) Potentially hazardous food (time/temperature control for safety food) shall be cooled within 4 hours to 41 degrees Fahrenheit or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna.

03D-15-4 Unapproved cooling method.

Intermediate

Food being cooled by nonapproved method as evidenced by inadequate rate of cooling during time of inspection.

3-501.15 FC: (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under Section 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the food.

03D-16-4 Covered.

Intermediate

Potentially hazardous (time/temperature control for safety) food covered while cooling.

3-501.15 FC: (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the food.

03D-18-4 Not stirred.

Intermediate

Potentially hazardous (time/temperature control for safety) food not stirred while cooling.

3-501.15 FC: (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under Section 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the food.

03D-19-4 Left at room temperature.

Intermediate

Potentially hazardous (time/temperature control for safety) food left at room temperature to cool.

3-501.15 FC: (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under Section 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the food.

03D-20-4 Too deep.

Intermediate

Potentially hazardous (time/temperature control for safety) food cooled in quantity deeper than 4 inches.

3-501.15 FC: (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under Section 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the food.

03D-21-4 Stacked pans.

Intermediate

Pans of cooling potentially hazardous (time/temperature control for safety) foods stacked on top of one another.

3-501.15 FC: (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls.

03D-25-4 Large pieces not cut.

Intermediate

Large pieces of meat/whole roasts/whole chickens/whole turkeys not cut up into smaller portions to cool.

3-501.15 FC: (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under Section 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305. 11(A)(2), during the cooling period to facilitate heat transfer from the surface of the food.

03D-26-4 Ice bath ice melted.

Intermediate

Potentially hazardous (time/temperature control for safety) food being cooled in an ice bath and the ice has all melted.

3-501.15 FC: (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under Section 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305. 11(A)(2), during the cooling period to facilitate heat transfer from the surface of the food.

03D-27-4 Milk not 41 F within 4 hours of receiving.

High Priority

Milk received at a temperature between 41 degrees Fahrenheit and 45 degrees Fahrenheit not cooled to 41 degrees Fahrenheit within 4 hours.

3-501.14(C) FC: (C) Except as specified under Paragraph (D) of this section, a potentially hazardous food (time/temperature control for safety food) received in compliance with laws allowing a temperature above 41 degrees Fahrenheit during shipment from the supplier as specified in Paragraph 3-202. 11(B), shall be cooled within 4 hours to 41 degrees Fahrenheit or less.

03D-28-4 In-shell shellfish not 41 F within 4 hours of receiving.

High Priority

Raw, in-shell clams/mussels/oysters received at a temperature between 41 degrees Fahrenheit and 50 degrees Fahrenheit not cooled to 41 degrees Fahrenheit within 4 hours.

3-501.14(C) FC: (C) Except as specified under Paragraph (D) of this section, a potentially hazardous food (time/temperature control for safety food) received in compliance with laws allowing a temperature above 41 degrees Fahrenheit during shipment from the supplier as specified in Paragraph 3-202. 11(B), shall be cooled within 4 hours to 41 degrees Fahrenheit or less.

03D-29-4 Shucked shellfish not 41 F within 4 hours of receiving.

High Priority

Shucked clams/mussels/oysters received at a temperature between 41 degrees Fahrenheit and 45 degrees Fahrenheit not cooled to 41 degrees Fahrenheit within 4 hours.

3-501.14(C) FC: (C) Except as specified under Paragraph (D) of this section, a potentially hazardous food (time/temperature control for safety food) received in compliance with laws allowing a temperature above 41 degrees Fahrenheit during shipment from the supplier as specified in Paragraph 3-202. 11(B), shall be cooled within 4 hours to 41 degrees Fahrenheit or less.

03D

03D-30-4 Non-cont. cook - not cooled to 41 F within 6 hours.

High Priority

Establishment conducts non-continuous cooking of raw animal foods without properly cooling the food to 41 degrees Fahrenheit within 6 hours.

3-401.14(B) FC: Raw animal foods that are cooked using a non-continuous cooking process shall be: (B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked Potentially Hazardous food (Time /Temperature Control for Safety Food) under Paragraph 3-501.14(A);

03D-31-4 Non-cont. cook - not cooled to 70 F within 2 hours.

High Priority

Establishment conducts non-continuous cooking of raw animal foods without properly cooling the food to 70 degrees Fahrenheit within 2 hours.

3-401.14(B) FC: Raw animal foods that are cooked using a non-continuous cooking process shall be: (B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked Potentially Hazardous food (Time /Temperature Control for Safety Food) under Paragraph 3-501.14(A);

03D-32-4 Non-cont. cook - not cooled immediately after initial heat.

High Priority

Establishment conducts non-continuous cooking of raw animal foods without immediately cooling the food after the initial heating process.

3-401.14(B) FC: Raw animal foods that are cooked using a non-continuous cooking process shall be: (B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked Potentially Hazardous food (Time /Temperature Control for Safety Food) under Paragraph 3-501.14(A);

03E

03E-01-4 Longer than 2 hours.

High Priority

Potentially hazardous (time/temperature control for safety) food in the process of reheating for hot holding has not reached 165 degrees Fahrenheit after more than 2 hours .

3-403.11(A) and (D) FC: (A) Except as specified under Paragraphs (B) and (C) and in Paragraph (E) of this section, potentially hazardous food (time/temperature control for safety food) that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees Fahrenheit for 15 seconds. (D) Reheating for hot holding as specified under Paragraphs (A) - (C) of this section shall be done rapidly and the time the food is between 41 degrees Fahrenheit and the temperatures specified under Paragraphs (A) - (C) of this section may not exceed 2 hours.

03E-02-4 Food not 165 F.

High Priority

Potentially hazardous (time/temperature control for safety) food reheated for hot holding not reaching 165 degrees Fahrenheit for 15 seconds within 2 hours.

3-403.11(A) and (D) FC: (A) Except as specified under Paragraphs (B) and (C) and in Paragraph (E) of this section, potentially hazardous food (time/temperature control for safety food) that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees Fahrenheit for 15 seconds. (D) Reheating for hot holding as specified under Paragraphs (A) - (C) of this section shall be done rapidly and the time the food is between 41 degrees Fahrenheit and the temperatures specified under Paragraphs (A) - (C) of this section may not exceed 2 hours.

03E-03-4 Commercially processed food not 135 F.

High Priority

Potentially hazardous (time/temperature control for safety), commercially processed food reheating for hot holding not heated to a minimum temperature of 135 degrees Fahrenheit in all parts.

3-403.11(C) FC: (C) Ready-to-eat food taken from a commercially processed, hermetically sealed container, or from an intact package from a food processing plant that is inspected by the food regulatory authority that has jurisdiction over the plant, shall be heated to a temperature of at least 135 degrees Fahrenheit for hot holding.

03E-04-4 Commercially processed longer than 2 hours.

High Priority

Potentially hazardous (time/temperature control for safety), commercially processed food in the process of reheating for hot holding for more than 2 hours has not reached 135 degrees Fahrenheit.

3-403.11(D) FC: (D) Reheating for hot holding as specified under Paragraphs (A) - (C) of this section shall be done rapidly and the time the food is between 41 degrees Fahrenheit and the temperatures specified under Paragraphs (A) - (C) of this section may not exceed 2 hours.

03E-05-4 Microwave - not stirred/rotated.

High Priority

Potentially hazardous (time/temperature control for safety) food reheated in a microwave oven for hot holding not stirred/rotated.

3-403.11(B) FC: (B) Except as specified under Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) reheated in a microwave oven for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees Fahrenheit and the food is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating.

03E-06-4 Microwave - not covered.

High Priority

Potentially hazardous (time/temperature control for safety) food reheated in a microwave oven for hot holding not covered during reheating process.

3-403.11(B) FC: (B) Except as specified under Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) reheated in a microwave oven for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees Fahrenheit and the food is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating.

03E-07-4 Microwave - not allowed to stand for 2 minutes.

High Priority

Potentially hazardous (time/temperature control for safety) food reheated in a microwave oven for hot holding not covered and allowed to stand for 2 minutes after reheating process complete to allow temperature to equalize throughout product.

3-403.11(B) FC: (B) Except as specified under Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) reheated in a microwave oven for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees Fahrenheit and the food is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating.

03E-08-4 Microwave - not 165 F.

High Priority

Potentially hazardous (time/temperature control for safety) food reheated in a microwave oven for hot holding not reaching 165 degrees Fahrenheit.

3-403.11(B) FC: (B) Except as specified under Paragraph (C) of this section, potentially hazardous food (time/temperature control for safety food) reheated in a microwave oven for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees Fahrenheit and the food is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating.

03E-09-4 Roast - different parameters than original cook.

Basic

Roast reheated for hot holding using different time/temperature and/or oven parameters than were used to originally cook the roast.

3-403.11(E) FC: (E) Remaining unsliced portions of meat roasts that are cooked as specified under Paragraph 3-401.11(B) may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified under Paragraph 3-401.11(B).

03E-10-4 Roast - temperature.

Basic

Roast reheated for hot holding not reaching proper time/temperature cooking requirements.

3-403.11(E) FC: (E) Remaining unsliced portions of meat roasts that are cooked as specified under Paragraph 3-401.11(B) may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified under Paragraph 3-401.11(B).

03E

03E-11-4 Roast - oven below 250 F.

Basic

Roast reheated for hot holding in equipment set at a temperature below 250 degrees Fahrenheit or as specified in cooking chart.

3-403.11(E) FC: (E) Remaining unsliced portions of meat roasts that are cooked as specified under Paragraph 3-401.11(B) may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified under Paragraph 3-401.11(B).

03E-12-4 Roast - hold time.

Basic

Roast reheated for hot holding not held at minimum required cook/reheat temperature for length of time specified in cooking chart before hot holding.

3-403.11(E) FC: (E) Remaining unsliced portions of meat roasts that are cooked as specified under Paragraph 3-401.11(B) may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified under Paragraph 3-401.11(B).

03E-13-4 Roast - oven not preheated.

Basic

Roast placed in equipment to reheat for hot holding and equipment was not preheated.

3-403.11(E) FC: (E) Remaining unsliced portions of meat roasts that are cooked as specified under Paragraph 3-401.11(B) may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified under Paragraph 3-401.11(B).

03F

03F-01-4 Time marking exceeds 4-hour limit.

High Priority

Potentially hazardous (time/temperature control for safety) food held using time as a public health control marked with a time that exceeds the 4-hour limit. See stop sale.

3-501.19(B)(2) and (4) FC: (B) If time without temperature control is used as the public health control up to a maximum of 4 hours: (2) The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; (4) The food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded.

03F-02-4 No time mark.

High Priority

Potentially hazardous (time/temperature control for safety) food identified in the written procedure as a food held using time as a public health control has no time marking and the time removed from temperature control cannot be determined. See stop sale

3-501.19(B)(2) and (4) FC: (B) If time without temperature control is used as the public health control up to a maximum of 4 hours: (2) The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; (4) The food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded.

03F-03-4 Time marking exceeds 6-hour limit.

High Priority

Potentially hazardous (time/temperature control for safety) food held using time as a public health control marked with a time that exceeds the 6-hour limit. See stop sale.

3-501.19(C)(3) and (5) FC: (C) If time without temperature control is used as the public health control up to a maximum of 6 hours: (3) The food shall be marked or otherwise identified to indicate: (a) The time when the food is removed from 41 degrees Fahrenheit or less cold holding temperature control, and (b) The time that is 6 hours past the point in time when the food is removed from cold holding temperature control; (5) The food in unmarked containers or packages, or marked with a time that exceeds the 6-hour limit shall be discarded.

03F-04-4 Not discarded at end of time limit.

High Priority

Potentially hazardous (time/temperature control for safety) food held using time as a public health control not discarded at the end of the 4-hour/6-hour period. See stop sale.

3-501.19(B)(3) and (C)(4)(b) FC: (B) If time without temperature control is used as the public health control up to a maximum of 4 hours: (3) The food shall be cooked and served, served at any temperature if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control; (C) If time without temperature control is used as the public health control up to a maximum of 6 hours: (4) The food shall be: (b) Cooked and served, served at any temperature if ready-to-eat, or discarded within a maximum of 6 hours from the point in time when the food is removed from 41 degrees Fahrenheit or less cold holding temperature control;

03F-06-4 4-hr plan - above 41 F and below 135 F when time began.

High Priority

Potentially hazardous (time/temperature control for safety) food held using a 4-hour time control plan was not at a temperature of 41 degrees Fahrenheit or below or 135 degrees Fahrenheit or above when time control began.

3-501.19(B)(1) FC: (B) If time without temperature control is used as the public health control up to a maximum of 4 hours: (1) The food shall have an initial temperature of 41 degrees Fahrenheit or less when removed from cold holding temperature control, or 135 degrees Fahrenheit or greater when removed from hot holding temperature control;

03F-07-4 6-hr plan - greater than 70 F.

High Priority

Potentially hazardous (time/temperature control for safety) food held using a 6-hour time control plan is at a temperature greater than 70 degrees Fahrenheit. See stop sale.

3-501.19(C)(1) FC: (C) If time without temperature control is used as the public health control up to a maximum of 6 hours: (1) The food shall have an initial temperature of 41 degrees Fahrenheit or less when removed from temperature control and the food temperature may not exceed 70 degrees Fahrenheit within a maximum time period of 6 hours;

03F-08-4 6-hr plan - not monitored for 70 F.

Intermediate

Potentially hazardous (time/temperature control for safety) food held using a 6-hour time control plan is not monitored to ensure the temperature is not greater than 70 degrees Fahrenheit.

3-501.19(C)(2) FC: (C) If time without temperature control is used as the public health control up to a maximum of 6 hours: (2) The food shall be monitored to ensure the warmest portion of the food does not exceed 70 degrees Fahrenheit during the 6-hour period, unless an ambient air temperature is maintained that ensures the food does not exceed 70 degrees Fahrenheit during the 6-hour holding period;

03F-09-4 6-hr plan began above 41 F.

High Priority

Potentially hazardous (time/temperature control for safety) food held using a 6-hour time control plan was not at a temperature of 41 degrees Fahrenheit or below when time control began (except cut tomatoes).

3-501.19(C)(1) FC: (C) If time without temperature control is used as the public health control up to a maximum of 6 hours: (1) The food shall have an initial temperature of 41 degrees Fahrenheit or less when removed from temperature control and the food temperature may not exceed 70 degrees Fahrenheit within a maximum time period of 6 hours;

03F

03F-10-4 No written plan.

Intermediate

No written procedures available for use of time as a public health control to hold potentially hazardous (time/temperature control for safety) food.

3-501.19(A) FC: (A) Except as specified under Paragraph (D) of this section, if time without temperature control is used as the public health control for a working supply of potentially hazardous food (time/temperature control for safety food) before cooking, or for ready-to-eat potentially hazardous food (time/temperature control for safety food) that is displayed or held for sale or service: (1) Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify: (a) Methods of compliance with Subparagraphs (B)(1)-(3) or (C)(1)-(5) of this section; and (b) Methods of compliance with Section 3-501.14 for food that is prepared, cooked, and refrigerated before time is used as a public health control.

03F-11-4 HSP - time used for shell eggs.

Basic

Time as a public health control used to hold raw eggs in an establishment that serves a highly susceptible population.

3-501.19(D) FC: (D) A food establishment that serves a highly susceptible population may not use time as specified under Paragraphs (A), (B) or (C) of this section as the public health control for raw eggs.

03G

03G-02-4 ROP no controls for C. bot. and Listeria in HACCP plan.

Intermediate

Reduced oxygen packaged food with HACCP plan that does not ensure controls for growth and/or toxin formation of C. botulinum and L. Monocytogenes. See stop sale.

3-502.12(B) FC: (B) A food establishment that packages potentially hazardous food (time/temperature control for safety food) using a reduced oxygen packaging method shall have a HACCP plan that contains the information specified under Paragraph 8-201.14(D) [that contains controls for C. botulinum and L. Monocytogenes].

03G-04-4 ROP fish not frozen entire time.

High Priority

Fish not held frozen before, during and after being packaged onsite using a reduced oxygen packaging method. See stop sale.

3-502.12(C) FC: (C) Except for fish that is frozen before, during, and after packaging, a food establishment may not package fish using a reduced oxygen packaging method.

03G-06-4 ROP lack of bold type/contrasting background/other required information.

Intermediate

Reduced oxygen packaged food lacking bold type on contrasting background, or other required information.

3-502.12(B)(3) FC: (B) A food establishment that packages potentially hazardous food (time/temperature control for safety food) using a reduced oxygen packaging method shall have a HACCP plan that contains the information specified under Paragraph 8-201.14(D) and that: (3) Describes how the package shall be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to: (a) Maintain the food at 41 degrees Fahrenheit or below, and (b) Discard the food if within 14 calendar days of its packaging it is not served for on-premises consumption, or consumed if served or sold for off-premises consumption;

03G-07-4 ROP label lacks use by date.

High Priority

Reduced oxygen packaged food label lacking use by date.

3-502.12(B)(4) FC: (4) Limits the refrigerated shelf life to no more than 14 calendar days from packaging to consumption, except the time the product is maintained frozen, or the original manufacturer's "sell by" or "use by" date, whichever occurs first;

03G-08-4 ROP label shelf life exceeds 14 calendar days from packaging.

High Priority

Reduced oxygen packaged food label that exceeds 14 calendar days from packaging to consumption. See stop sale.

3-502.12(B)(4) FC: (B) A food establishment that packages potentially hazardous food (time/temperature control for safety food) using a reduced oxygen packaging method shall have a HACCP plan that contains the information specified under Paragraph 8-201.14(D) and that: (4) Limits the refrigerated shelf life to no more than 14 calendar days from packaging to consumption, except the time the product is maintained frozen, or the original manufacturer's sell by or use by date, whichever occurs first;

03G-09-4 ROP label lacks required information.

Intermediate

Reduced oxygen packaged food label lacking required information.

3-502.12(D)(2)(h) FC and 3.502.12(E)(3) FC: (D) Except as specified under Paragraph (C) of this section, a food establishment that packages food using a cook-chill or sous vide process shall: (2) Ensure the food is: (h) Labeled with the product name and the date packaged; (E) A food establishment that packages cheese using a reduced oxygen packaging method shall: (3) Label the package on the principal display panel with a "use by" date that does not exceed 30 days from its packaging or the original manufacturer's "sell by" or "use by" date, whichever occurs first;

03G-11-4 Fish thawed in ROP package.

High Priority

Reduced oxygen packaged fish packaged onsite no longer frozen and not removed from reduced oxygen package.

3-502.12(C) FC: (C) Except for fish that is frozen before, during, and after packaging, a food establishment may not package fish using a reduced oxygen packaging method.

03G-13-4 Cook-chill/sous vide ROP distributed/sold to different owner.

Intermediate

Food reduced oxygen packaged for cook-chill/sous vide distributed/sold to an establishment owned or operated by another entity.

3-502.12(D)(2)(a) FC: (D) Except as specified under Paragraph (C) of this section, a food establishment that packages food using a cook-chill or sous vide process shall: (2) Ensure the food is: (a) Prepared and consumed on the premises, or prepared and consumed off the premises but within the same business entity with no distribution or sale of the packaged product to another business entity or the consumer,

03G-14-4 Sous vide ROP food not cooked to required minimum internal temperature.

High Priority

Sous vide reduced oxygen packaged food not cooked to required minimum internal temperature.

3-502.12(D)(2)(b) FC: (D) Except as specified under Paragraph (C) of this section, a food establishment that packages food using a cook-chill or sous vide process shall: (2) Ensure the food is: (b) Cooked to heat all parts of the food to a temperature and for a time as specified under Section 3-401. 11,

03G-15-4 Cook-chill ROP food not packaged before reaching 135 F.

High Priority

Cook-chill reduced oxygen packaged food not packaged immediately after cooking and before reaching 135 degrees Fahrenheit.

3-502.12(D)(2)(d) FC: (D) Except as specified under Paragraph (C) of this section, a food establishment that packages food using a cook-chill or sous vide process shall: (2) Ensure the food is: (d) Placed in a package with an oxygen barrier and sealed before cooking, or placed in a package and sealed immediately after cooking and before reaching a temperature below 135 degrees Fahrenheit,

03G-16-4 Cook-chill/sous vide ROP package not completely sealed.

High Priority

Cook-chill/sous vide reduced oxygen packaged package not completely sealed to prohibit the product from leaking from the package or water from entering the package.

3-502.12(D)(2)(d) FC: (D) Except as specified under Paragraph (C) of this section, a food establishment that packages food using a cook-chill or sous vide process shall: (2) Ensure the food is: (d) Placed in a package with an oxygen barrier and sealed before cooking, or placed in a package and sealed immediately after cooking and before reaching a temperature below 135 degrees Fahrenheit.

03G-17-4 Cook-chill/sous vide ROP package not labeled with name and date. Intermediate

Cook-chill/sous vide reduced oxygen packaged package not labeled with product name and date packaged.

3-502.12(D)(2)(h) FC: Cook-Chill or Sous Vide(D) Except as specified under Paragraph (C) of this section, a food establishment that packages food using a cook-chill or sous vide process shall: (2) Ensure the food is: (h) Labeled with the product name and the date packaged;

03G-18-4 Cook-chill ROP cooling temp not monitored/recorded. High Priority

Temperature not monitored and recorded during cooling process of cook-chill reduced oxygen packaged food.

3-502.12(D)(3) FC: Maintain the records required to confirm that cooling and cold holding refrigeration time/temperature parameters are required as part of the HACCP plan and: (a) Make such records available to the regulatory authority upon request; and (b) hold such records for at least 6 months;

03G-19-4 Cook-chill/sous vide ROP no continuous electronic cold hold monitoring. Intermediate

Cold holding unit used to store cook-chill/sous vide ROP food does not have a continuous electronic monitoring system to record time and temperature.

3-502.12(D)(2)(f) FC: (D) Except as specified under Paragraph (C) of this section, a food establishment that packages food using a cook-chill or sous vide process shall: (2) Ensure the food is: (f) Held in a refrigeration unit that is equipped with an electronic system that continuously monitors time and temperature and is visually examined for proper operation twice daily,

03G-20-4 Cook-chill ROP food not cooled from 135 F to 70 F within 2 hours. High Priority

Cook-chill reduced oxygen packaged food not cooled from 135 degrees Fahrenheit to 70 degrees Fahrenheit within 2 hours.

3-502.12(D)(2)(e) and 3-501.14 FC: (D) A food establishment that packages food using a cook-chill or sous vide process shall ensure the food is: (e) Cooled to 41 degrees Fahrenheit in the sealed bag and subsequently: (i) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit and held at that temperature until consumed or discarded within 30 days after the date of packaging; (ii) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit, removed from refrigeration equipment that maintains a 34 degree Fahrenheit food temperature and then held at 41 degrees Fahrenheit or less for no more than 72 hours, at which time the food must be consumed or discarded; (iii) Cooled to 38 degrees Fahrenheit or less within 24 hours of reaching 41 degrees Fahrenheit and held there for no more than 72 hours from packaging, at which time the food must be consumed or discarded; or (iv) Held frozen with no shelf life restriction while frozen until consumed or used. 3-501.14 (A) Cooked potentially hazardous food (time/temperature control for safety food) shall be cooled: (1) Within 2 hours from 135 degrees Fahrenheit to 70 degrees Fahrenheit; and (2) Within a total of 6 hours from 135 degrees Fahrenheit to 41 degrees Fahrenheit or less. (B) Potentially hazardous food (time/temperature control for safety food) shall be cooled within 4 hours to 41 degrees Fahrenheit or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna. (C) Except as specified under paragraph (D) of this section, a potentially hazardous food (time/temperature control for safety food) received in compliance with laws allowing a temperature above 41 degrees Fahrenheit during shipment from the supplier as specified in paragraph 3-202.11(B), shall be cooled within 4 hours to 41 degrees Fahrenheit or less. (D) Raw eggs shall be received as specified under paragraph 3-202.11(C) and immediately placed in refrigerated equipment that maintains an ambient air temperature of 45 degrees Fahrenheit or less.

03G-21-4 Cook-chill/sous vide ROP temp monitoring records not kept 6 months. Intermediate

Cook-chill/sous vide reduced oxygen packaged temperature monitoring records not maintained for at least 6 months.

3-502.12(D)(3)(b) FC: (D) Except as specified under Paragraph (C) of this section, a food establishment that packages food using a cook-chill or sous vide process shall: (3) Maintain the records required to confirm that cooling and cold holding refrigeration time/temperature parameters are required as part of the HACCP plan and: (b) Hold such records for at least 6 months;

03G-22-4 Cook-chill ROP food not cooled from 135 F to 41 F within a total of 6 hours.

High Priority

Cook-chill reduced oxygen packaged food not cooled from 135 degrees Fahrenheit to 41 degrees Fahrenheit within a total of 6 hours.

3-502.12(D)(2)(e) and 3-501.14 FC: (D) A food establishment that packages food using a cook-chill or sous vide process shall ensure the food is: (e) Cooled to 41 degrees Fahrenheit in the sealed bag and subsequently: (i) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit and held at that temperature until consumed or discarded within 30 days after the date of packaging; (ii) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit, removed from refrigeration equipment that maintains a 34 degree Fahrenheit food temperature and then held at 41 degrees Fahrenheit or less for no more than 72 hours, at which time the food must be consumed or discarded; (iii) Cooled to 38 degrees Fahrenheit or less within 24 hours of reaching 41 degrees Fahrenheit and held there for no more than 72 hours from packaging, at which time the food must be consumed or discarded; or (iv) Held frozen with no shelf life restriction while frozen until consumed or used. 3-501.14 (A) Cooked potentially hazardous food (time/temperature control for safety food) shall be cooled: (1) Within 2 hours from 135 degrees Fahrenheit to 70 degrees Fahrenheit; and (2) Within a total of 6 hours from 135 degrees Fahrenheit to 41 degrees Fahrenheit or less. (B) Potentially hazardous food (time/temperature control for safety food) shall be cooled within 4 hours to 41 degrees Fahrenheit or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna. (C) Except as specified under paragraph (D) of this section, a potentially hazardous food (time/temperature control for safety food) received in compliance with laws allowing a temperature above 41 degrees Fahrenheit during shipment from the supplier as specified in paragraph 3-202. 11(B), shall be cooled within 4 hours to 41 degrees Fahrenheit or less. (D) Raw eggs shall be received as specified under paragraph 3-202.11(C) and immediately placed in refrigerated equipment that maintains an ambient air temperature of 45 degrees Fahrenheit or less.

03G-23-4 Cook-chill ROP food not cooled from 41 F to 34 F within 48 hours OR 38 F within 24 hours.

High Priority

Cook-chill reduced oxygen packaged food not cooled from 41 degrees Fahrenheit to 34 degrees Fahrenheit within 48 hours OR 38 degrees Fahrenheit within 24 hours.

3-502.12(D)(2)(e) FC: (D) A food establishment that packages food using a cook-chill or sous vide process shall ensure the food is: (e) Cooled to 41 degrees Fahrenheit in the sealed bag and subsequently: (i) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit and held at that temperature until consumed or discarded within 30 days after the date of packaging; (ii) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit, removed from refrigeration equipment that maintains a 34 degree Fahrenheit food temperature and then held at 41 degrees Fahrenheit or less for no more than 72 hours, at which time the food must be consumed or discarded; (iii) Cooled to 38 degrees Fahrenheit or less within 24 hours of reaching 41 degrees Fahrenheit and held there for no more than 72 hours from packaging, at which time the food must be consumed or discarded; or (iv) Held frozen with no shelf life restriction while frozen until consumed or used.

03G-24-4 Cook-chill ROP food cooled to/held at 34 F or below held more than 30 days from date packaged.

High Priority

Cook-chill reduced oxygen packaged food cooled to and held cold at 34 degrees Fahrenheit or below held for more than 30 days from the date packaged.

3-502.12(D)(2)(e) FC: (D) A food establishment that packages food using a cook-chill or sous vide process shall ensure the food is: (e) Cooled to 41 degrees Fahrenheit in the sealed bag and subsequently: (i) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit and held at that temperature until consumed or discarded within 30 days after the date of packaging; (ii) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit, removed from refrigeration equipment that maintains a 34 degree Fahrenheit food temperature and then held at 41 degrees Fahrenheit or less for no more than 72 hours, at which time the food must be consumed or discarded; (iii) Cooled to 38 degrees Fahrenheit or less within 24 hours of reaching 41 degrees Fahrenheit and held there for no more than 72 hours from packaging, at which time the food must be consumed or discarded; or (iv) Held frozen with no shelf life restriction while frozen until consumed or used.

03G-25-4 Cook-chill ROP food cooled to 34 F, removed from freezer and held cold at 41 F or below for more than 72 hours.

High Priority

Cook-chill reduced oxygen packaged food cooled to 34 degrees Fahrenheit, removed from freezer and held cold at 41 degrees Fahrenheit or below for more than 72 hours.

3-502.12(D)(2)(e) FC: (D) A food establishment that packages food using a cook-chill or sous vide process shall ensure the food is: (e) Cooled to 41 degrees Fahrenheit in the sealed bag and subsequently: (i) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit and held at that temperature until consumed or discarded within 30 days after the date of packaging; (ii) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit, removed from refrigeration equipment that maintains a 34 degree Fahrenheit food temperature and then held at 41 degrees Fahrenheit or less for no more than 72 hours, at which time the food must be consumed or discarded; (iii) Cooled to 38 degrees Fahrenheit or less within 24 hours of reaching 41 degrees Fahrenheit and held there for no more than 72 hours from packaging, at which time the food must be consumed or discarded; or (iv) Held frozen with no shelf life restriction while frozen until consumed or used.

03G-26-4 Cook-chill ROP food cooled to 38 F not held at 38 F or below.

High Priority

Cook-chill reduced oxygen packaged food cooled to 38 degrees Fahrenheit not held at 38 degrees Fahrenheit or below.

3-502.12(D)(2)(e) FC: (D) A food establishment that packages food using a cook-chill or sous vide process shall ensure the food is: (e) Cooled to 41 degrees Fahrenheit in the sealed bag and subsequently: (i) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit and held at that temperature until consumed or discarded within 30 days after the date of packaging; (ii) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit, removed from refrigeration equipment that maintains a 34 degree Fahrenheit food temperature and then held at 41 degrees Fahrenheit or less for no more than 72 hours, at which time the food must be consumed or discarded; (iii) Cooled to 38 degrees Fahrenheit or less within 24 hours of reaching 41 degrees Fahrenheit and held there for no more than 72 hours from packaging, at which time the food must be consumed or discarded; or (iv) Held frozen with no shelf life restriction while frozen until consumed or used.

03G-27-4 Cook-chill ROP food cooled to/held at 38 F or below held more than 72 hours from time packaged.

High Priority

Cook-chill reduced oxygen packaged food cooled to and held cold at 38 degrees Fahrenheit or below held for more than 72 hours from time packaged.

3-502.12(D)(2)(e) FC: (D) A food establishment that packages food using a cook-chill or sous vide process shall ensure the food is: (e) Cooled to 41 degrees Fahrenheit in the sealed bag and subsequently: (i) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit and held at that temperature until consumed or discarded within 30 days after the date of packaging; (ii) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit, removed from refrigeration equipment that maintains a 34 degree Fahrenheit food temperature and then held at 41 degrees Fahrenheit or less for no more than 72 hours, at which time the food must be consumed or discarded; (iii) Cooled to 38 degrees Fahrenheit or less within 24 hours of reaching 41 degrees Fahrenheit and held there for no more than 72 hours from packaging, at which time the food must be consumed or discarded; or (iv) Held frozen with no shelf life restriction while frozen until consumed or used.

03G-28-4 Cook-chill/sous vide ROP food cold holding above 41 F.

High Priority

Cook-chill/sous vide reduced oxygen packaged food cold holding at a temperature above 41 degrees Fahrenheit.

3-502.12(D)(2)(e) FC: (D) A food establishment that packages food using a cook-chill or sous vide process shall ensure the food is: (e) Cooled to 41 degrees Fahrenheit in the sealed bag and subsequently: (i) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit and held at that temperature until consumed or discarded within 30 days after the date of packaging; (ii) Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit, removed from refrigeration equipment that maintains a 34 degree Fahrenheit food temperature and then held at 41 degrees Fahrenheit or less for no more than 72 hours, at which time the food must be consumed or discarded; (iii) Cooled to 38 degrees Fahrenheit or less within 24 hours of reaching 41 degrees Fahrenheit and held there for no more than 72 hours from packaging, at which time the food must be consumed or discarded; or (iv) Held frozen with no shelf life restriction while frozen until consumed or used.

03G-29-4 Cook-chill/sous vide plan lacking required training program

Intermediate

Cook-chill/sous vide plan lacking required training program.

3-502.12(D)(4) FC: (D) Except as specified under Paragraph (C) of this section, a food establishment that packages food using a cook-chill or sous vide process shall: (4) Implement written operational procedures as specified under Subparagraph (B)(5) of this section and a training program as specified under Subparagraph (B) (6) of this section.

03G-30-4 Using ROP for cheese and adding ingredients to the cheese.

High Priority

Establishment is using ROP for cheese and is adding ingredients to the cheese.

3-502.12(E)(1) FC: (E) A food establishment that packages cheese using a reduced oxygen packaging method shall: (1) Limit the cheeses packaged to those that are commercially manufactured in a food processing plant with no ingredients added in the food establishment and that meet the Standards of Identity as specified in 21 CFR 133.150 Hard cheeses, 21 CFR 133.169 Pasteurized process cheese or 21 CFR 133.187 Semisoft cheeses;

03G-31-4 Using ROP for a soft cheese.

High Priority

Establishment is using ROP for a soft cheese.

3-502.12(E)(1) FC: (E) A food establishment that packages cheese using a reduced oxygen packaging method shall: (1) Limit the cheeses packaged to those that are commercially manufactured in a food processing plant with no ingredients added in the food establishment and that meet the Standards of Identity as specified in 21 CFR 133.150 Hard cheeses, 21 CFR 133.169 Pasteurized process cheese or 21 CFR 133.187 Semisoft cheeses;

03G-33-4 Using ROP for cheese without a 30-day use by date.

Intermediate

Establishment is using ROP for cheese without a use by date of 30 days.

3-502.12(E)(3) FC: (E) A food establishment that packages cheese using a reduced oxygen packaging method shall: (3) Label the package on the principal display panel with a "use by" date that does not exceed 30 days from its packaging or the original manufacturer's "sell by" or "use by" date, whichever occurs first;

03G-34-4 ROP sous vide/cook-chill food label lacking use by date.

Intermediate

Reduced oxygen packaged sous vide or cook-chill food label lacking use by date.

3-502.12(D)(2)(e) and (h) FC: (D) A food establishment that packages food using a cook-chill or sous vide process shall: (2) Ensure the food is: (e) Cooled to 41 degrees Fahrenheit in the sealed package or bag and subsequently: Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit and held at that temperature until consumed or discarded within 30 days after the date of packaging; Cooled to 34 degrees Fahrenheit within 48 hours of reaching 41 degrees Fahrenheit, and then held at 41 degrees Fahrenheit or less for no more than 72 hours, at which time the food must be consumed or discarded; Cooled to 38 degrees Fahrenheit or less within 24 hours of reaching 41 degrees Fahrenheit and held there for no more than 72 hours from packaging, at which time the food must be consumed or discarded; or Held frozen with no shelf life restriction while frozen until consumed or used. (h) Labeled with the product name and the date packaged.

03G

03G-35-4 ROP cheese label lacking use by date.

Intermediate

Reduced oxygen packaged cheese label lacking use by date.

3-502.12(E)(3) and (4) FC: (E) A food establishment that packages cheese using a reduced oxygen packaging method shall: (3) Labels the package on the principal display panel with a "use by" date that does not exceed 30 days from its packaging or the original manufacturer's "sell by" or "use by" date, whichever occurs first; and (4) Discards the reduced oxygen packaged cheese if it is not sold for off-premises consumption or consumed within 30 calendar days of its packaging.

03G-36-4 pH meter not calibrated - buffer solution.

Intermediate

pH meter used to test sushi rice not calibrated according to manufacturer's instructions/no buffer solution available.

3-502.11(A) FC: A food establishment shall obtain a variance from the regulatory authority as specified in Section 8-103.10 and under Section 8-103.11.

03G-37-4 pH meter not used correctly - no distilled water.

Intermediate

pH meter used to test sushi rice not used according to manufacturer's instructions/no distilled water available.

3-502.11(A) FC: A food establishment shall obtain a variance from the regulatory authority as specified in Section 8-103.10 and under Section 8-103.11.

03G-38-4 Each batch sushi rice not tested.

Intermediate

Acidity of each batch of sushi rice not tested with a pH meter and results recorded as required.

3-502.11(A) FC: A food establishment shall obtain a variance from the regulatory authority as specified in Section 8-103.10 and under Section 8-103.11.

03G-39-4 Shellfish tank improperly operated.

Intermediate

Molluscan shellfish tank improperly operated.

4-204.110(B) FC: (B) Molluscan shellfish life-support system display tanks that are used to store or display shellfish that are offered for human consumption shall be operated and maintained in accordance with a variance granted by the regulatory authority as specified in Section 8-103.10 and a HACCP plan that: (1) Is submitted by the permit holder and approved as specified under Section 8-103.11; and (2) Ensures that: (a) Water used with fish other than molluscan shellfish does not flow into the molluscan tank, (b) The safety and quality of the shellfish as they were received are not compromised by the use of the tank, and (c) The identity of the source of the shellstock is retained as specified under Section 3-203.12.

04

04-02-4 Not enough coolers.

Intermediate

Inadequate number/capacity of cold holding units to maintain potentially hazardous (time/temperature control for safety) food at proper temperatures.

4-301.11 FC: Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3.

04-09-4 Not enough hot hold units.

Intermediate

Inadequate number/capacity of hot holding units to maintain potentially hazardous (time/temperature control for safety) food at proper temperatures.

4-301.11 FC: Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3.

05

05-01-4 Glass stem thermometer.

High Priority

Glass stem/sensor thermometer in use with no shatterproof coating.

4-201.12 FC: Food temperature measuring devices may not have sensors or stems constructed of glass, except that thermometers with glass sensors or stems that are encased in a shatterproof coating such as candy thermometers may be used.

05-02-4 Color-coded thermometer - no number scale.

Intermediate

Color-coded thermometers in use without a numerical scale.

4-204.112(E) FC: (E) Food temperature measuring devices and water temperature measuring devices on warewashing machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1 degree Celsius or 2 degrees Fahrenheit in the intended range of use.

05-03-4 Probe thermometer not within intended range of use.

Intermediate

Metal stem-type thermometer not within the intended measuring range of use.

4-204.112(E) FC: (E) Food temperature measuring devices and water temperature measuring devices on warewashing machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1 degree Celsius or 2 degrees Fahrenheit in the intended range of use.

05-04-4 Ambient thermometer not in coolest area.

Basic

Ambient air thermometer not located in the coolest part of the hot holding unit.

4-204.112(A) FC: (A) In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.

05-05-4 Ambient thermometer not accurate to +/- 3 F.

Intermediate

Ambient air thermometer in holding unit not accurate within plus or minus 3 degrees Fahrenheit.

4-203.12 FC: (A) Ambient air and water temperature measuring devices that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to plus or minus 1.5 degrees Celsius in the intended range of use. (B) Ambient air and water temperature measuring devices that are scaled only in Fahrenheit shall be accurate to plus or minus 3 degrees Fahrenheit in the intended range of use.

05-06-4 Food thermometer not accurate to +/- 2 F.

Intermediate

Metal stem-type thermometer not accurate within plus or minus 2 degrees Fahrenheit.

4-203.11 FC: (A) Food temperature measuring devices that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to plus or minus 1 degree Celsius in the intended range of use. (B) Food temperature measuring devices that are scaled only in Fahrenheit shall be accurate to plus or minus 2 degrees Fahrenheit in the intended range of use.

05-07-4 Thermometer(s) not calibrated.

Intermediate

Food thermometer(s) not calibrated according to manufacturer's specifications.

4-502.11(B) FC: (B) Food temperature measuring devices shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.

05-08-4 No probe thermometer.

Intermediate

No metal stem-type thermometer provided to measure temperature of food products.

4-302.12(A) FC: (A) Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under Chapter 3.

05-09-4 No ambient thermometer.

Basic

No conspicuously located ambient air temperature thermometer in holding unit.

4-204.112(B) FC: (B) Except as specified in Paragraph (C) of this section, cold or hot holding equipment used for potentially hazardous food (time/temperature control for safety food) shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.

05-10-4 Food temps - thermometer not used to check.

Intermediate

Metal stem-type thermometer not used to ensure proper food temperatures.

4-302.12(A) FC: (A) Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under Chapter 3.

05-11-4 Ambient thermometer not in warmest area.

Basic

Ambient air thermometer not located in the warmest part of the cold holding unit.

4-204.112(A) FC: (A) In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.

05-12-4 Receiving temps - thermometer not used to check.

Intermediate

Metal stem-type thermometer not used to ensure proper food temperatures of received potentially hazardous (time/temperature control for safety) food.

2-103.11(E) FC: The person in charge shall ensure that: (E) Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;

05-13-4 Cooking temps - thermometer not used to check.

Intermediate

Metal stem-type thermometer not used to ensure proper food temperatures of cooked potentially hazardous (time/temperature control for safety) food.

2-103.11(F) FC: The person in charge shall ensure that: (F) Employees are properly cooking potentially hazardous food (time/temperature control for safety food), being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under Section 4-203. 11 and Paragraph 4-502.11(B);

05-14-4 Cooling temps - thermometer not used to check.

Intermediate

Metal stem-type thermometer not used to ensure proper food temperatures of cooling potentially hazardous (time/temperature control for safety) food.

2-103.11(G) FC: The person in charge shall ensure that: (G) Employees are using proper methods to rapidly cool potentially hazardous foods (time/temperature control for safety foods) that are not held hot or are not for consumption within 4 hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling;

05-15-4 Ambient thermometer - no specific temperature.

Intermediate

Ambient air thermometer provides a temperature range, but no specific temperature.

4-203.12 FC: (A) Ambient air and water temperature measuring devices that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to plus or minus 1.5 degrees Celsius in the intended range of use. (B) Ambient air and water temperature measuring devices that are scaled only in Fahrenheit shall be accurate to plus or minus 3 degrees Fahrenheit in the intended range of use.

05-16-4 RIC - no thermometer.

Basic

No conspicuously located ambient air temperature thermometer in reach-in cooler.

4-204.112(B) FC: (B) Except as specified in Paragraph (C) of this section, cold or hot holding equipment used for potentially hazardous food (time/temperature control for safety food) shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.

05-17-4 WIC - no thermometer.

Basic

No conspicuously located ambient air temperature thermometer in walk-in cooler.

4-204.112(B) FC: (B) Except as specified in Paragraph (C) of this section, cold or hot holding equipment used for potentially hazardous food (time/temperature control for safety food) shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.

05-21-4 Probe thermometer not accessible for use.

Intermediate

Metal stem-type thermometer not readily accessible for use.

4-302.12(A) FC: (A) Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under Chapter 3.

05-22-4 Thin probe thermometer not provided for thin foods.

Intermediate

Small-diameter metal stem-type thermometer not provided to measure the temperature of thin foods.

4-302.12(B) FC: (B) A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.

06-01-4 Improper method.

Basic

Potentially hazardous (time/temperature control for safety) food thawed in an improper manner.

3-501.13 FC: Potentially hazardous (time/temperature control for safety) food shall be thawed: (A) Under refrigeration maintaining food temperature at 41 degrees Fahrenheit or less; or (B) Completely submerged under running water: (1) At a water temperature of 70 degrees Fahrenheit or less (2) With sufficient water velocity to agitate and float off loose particles in an overflow and (3) For a period of time that does not allow thawed portions of ready-to-eat food to rise above 41 degrees Fahrenheit, or (4) For a period of time that does not allow thawed portions of a raw animal food to be above 41 degrees Fahrenheit for more than 4 hours including: (a) the time the food is exposed to running water and time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the food temperature to 41 degrees Fahrenheit; (C) As part of a cooking process if the food that is frozen is: Cooked or Thawed in a microwave and immediately transferred to conventional cooking equipment, with no interruption in the process; or (D) Using any procedure if a portion of ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.

06-02-4 Running water for raw animal - greater than 41 F more than 4 hours.

Basic

Thawed portions of raw animal food rose above 41 degrees Fahrenheit for more than 4 hours (including all time for preparation, thawing and subsequent cooking or cooling combined) while being thawed under running water.

3-501.13(B)(4) FC: Except as specified in Paragraph (D) of this section, potentially hazardous food (time/temperature control for safety food) shall be thawed: (B) Completely submerged under running water: (4) For a period of time that does not allow thawed portions of a raw animal food requiring cooking as specified under Paragraph 3-401.11(A) or (B) to be above 41 degrees Fahrenheit, for more than 4 hours including: (a) The time the food is exposed to the running water and the time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the food temperature to 41 degrees Fahrenheit;

06-03-4 Running water for RTE - thawed portions greater than 41 F.

Basic

Thawed portions of ready-to-eat, potentially hazardous (time/temperature control for safety) food rose above 41 degrees Fahrenheit while being thawed under running water.

3-501.13(B)(3) FC: Except as specified in Paragraph (D) of this section, potentially hazardous food (time/temperature control for safety food) shall be thawed: (B) Completely submerged under running water: (3) For a period of time that does not allow thawed portions of ready-to-eat food to rise above 41 degrees Fahrenheit,

06-04-4 Room temperature.

Basic

Potentially hazardous (time/temperature control for safety) food thawed at room temperature.

3-501.13 FC: Potentially hazardous (time/temperature control for safety) food shall be thawed: (A) Under refrigeration maintaining food temperature at 41 degrees Fahrenheit or less; or (B) Completely submerged under running water: (1) At a water temperature of 70 degrees Fahrenheit or less (2) With sufficient water velocity to agitate and float off loose particles in an overflow and (3) For a period of time that does not allow thawed portions of ready-to-eat food to rise above 41 degrees Fahrenheit, or (4) For a period of time that does not allow thawed portions of a raw animal food to be above 41 degrees Fahrenheit for more than 4 hours including: (a) the time the food is exposed to running water and time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the food temperature to 41 degrees Fahrenheit; (C) As part of a cooking process if the food that is frozen is: Cooked or Thawed in a microwave and immediately transferred to conventional cooking equipment, with no interruption in the process; or (D) Using any procedure if a portion of ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.

06-05-4 Standing water.

Basic

Potentially hazardous (time/temperature control for safety) food thawed in standing water.

3-501.13 FC: Potentially hazardous (time/temperature control for safety) food shall be thawed: (A) Under refrigeration maintaining food temperature at 41 degrees Fahrenheit or less; or (B) Completely submerged under running water: (1) At a water temperature of 70 degrees Fahrenheit or less (2) With sufficient water velocity to agitate and float off loose particles in an overflow and (3) For a period of time that does not allow thawed portions of ready-to-eat food to rise above 41 degrees Fahrenheit, or (4) For a period of time that does not allow thawed portions of a raw animal food to be above 41 degrees Fahrenheit for more than 4 hours including: (a) the time the food is exposed to running water and time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the food temperature to 41 degrees Fahrenheit; (C) As part of a cooking process if the food that is frozen is: Cooked or Thawed in a microwave and immediately transferred to conventional cooking equipment, with no interruption in the process; or (D) Using any procedure if a portion of ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.

06-06-4 Slacking at room temp - no longer frozen.

Basic

Frozen potentially hazardous (time/temperature control for safety) food being slacked at room temperature is no longer frozen solid.

3-501.12 FC: Frozen potentially hazardous food (time/temperature control for safety food) that is slacked to moderate the temperature shall be held: (A) Under refrigeration that maintains the food temperature at 41 degrees Fahrenheit or less; or (B) At any temperature if the food remains frozen.

06-07-4 Hot running water.

Basic

Potentially hazardous (time/temperature control for safety) food thawed under hot running water.

3-501.13(B)(1) FC: Except as specified in Paragraph (D) of this section, potentially hazardous food (time/temperature control for safety food) shall be thawed: (B) Completely submerged under running water: (1) At a water temperature of 70 degrees Fahrenheit or below,

06

06-08-4 Running water barely running.

Basic

Potentially hazardous (time/temperature control for safety) food thawed under water that was barely running/dripping.

3-501.13(B)(2) FC: Except as specified in Paragraph (D) of this section, potentially hazardous food (time/temperature control for safety food) shall be thawed: (B) Completely submerged under running water: (2) With sufficient water velocity to agitate and float off loose particles in an overflow ,

07

07-06-4 Open food re-served.

High Priority

Open food re-served to customers.

3-306.14 FC: (A) Except as specified in Paragraph (B) of this section, after being served or sold and in the possession of a consumer, food that is unused or returned by the consumer may not be offered as food for human consumption. (B) Except as specified under Paragraph 3-801.11(G), a container of food that is not potentially hazardous (time/temperature control for safety food) may be re-served from one consumer to another if: (1) The food is dispensed so that it is protected from contamination and the container is closed between uses, such as a narrow-neck bottle containing catsup, steak sauce, or wine; or (2) The food, such as crackers, salt, or pepper, is in an unopened original package and is maintained in sound condition.

07-08-4 PH/TCS food re-served.

High Priority

Potentially hazardous (time/temperature control for safety) food re-served to customers.

3-306.14 FC: (A) Except as specified in Paragraph (B) of this section, after being served or sold and in the possession of a consumer, food that is unused or returned by the consumer may not be offered as food for human consumption. (B) Except as specified under Paragraph 3-801.11(G), a container of food that is not potentially hazardous (time/temperature control for safety food) may be re-served from one consumer to another if: (1) The food is dispensed so that it is protected from contamination and the container is closed between uses, such as a narrow-neck bottle containing catsup, steak sauce, or wine; or (2) The food, such as crackers, salt, or pepper, is in an unopened original package and is maintained in sound condition.

07-09-1 HSP - re-serving food.

High Priority

Establishment that serves a highly susceptible population is re-serving food from patients or clients who are under contact precautions in medical isolation, medical quarantine, or protective environment isolation to others.

3-801.11(H)(1) FC: In a FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION: (H) FOOD may not be re-served under the following conditions: (1) Any FOOD served to patients or clients who are under contact precautions in medical isolation or quarantine, or protective environment isolation may not be re-served to others outside.

07-10-1 HSP - re-serving packaged food.

High Priority

Establishment that serves a highly susceptible population is re-serving packaged food from customers to persons in protective environment isolation.

3-801.11(H)(2) FC: In a FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION: (H) FOOD may not be re-served under the following conditions: (2) Packages of FOOD from any patients, clients, or other CONSUMERS should not be re-served to PERSONS in protective environment isolation.

08A

08A-01-4 Raw over cooked.

High Priority

Raw animal food stored over cooked food.

3-302.11(A)(1) FC: (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked ready-to-eat food; (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

08A-02-5 WIF - RTE with raw - not all packaged.

High Priority

Raw animal food stored over or with ready-to-eat food in walk-in freezer – not all products commercially packaged.

3-302.11(A)(1) FC: (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked ready-to-eat food; (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

08A-03-5 RIF - RTE with raw - not all packaged.

High Priority

Raw animal food stored over or with ready-to-eat food in reach-in freezer – not all products commercially packaged.

3-302.11(A)(1) FC: (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked ready-to-eat food; (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

08A-05-4 Raw over RTE.

High Priority

Raw animal food stored over ready-to-eat food.

3-302.11(A)(1) FC: (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked ready-to-eat food; (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

08A-07-4 Raw not separate from RTE.

High Priority

Raw animal food not properly separated from ready-to-eat food.

3-302.11(A)(1) FC: (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked ready-to-eat food; (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

08A-08-4 Raw in same container as RTE food.

High Priority

Raw animal food stored in same container as ready-to-eat food.

3-302.11(A)(1) FC: (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked ready-to-eat food; (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

08A-09-4 Raw over RTE - WIC.

High Priority

Raw animal food stored over ready-to-eat food in walk-in cooler.

3-302.11(A)(1) FC: (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked ready-to-eat food; (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

08A-10-4 Raw over RTE - RIC.

High Priority

Raw animal food stored over ready-to-eat food in reach-in cooler.

3-302.11(A)(1) FC: (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked ready-to-eat food; (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

08A-11-4 Raw over can/bottle drinks.

High Priority

Raw animal food stored over canned/bottled drinks.

3-302.11(A)(1) FC: (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked ready-to-eat food; (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

08A-13-4 Make table - raw in top over RTE in bottom.

High Priority

Raw animal food stored in top portion of make table over ready-to-eat food in bottom portion of make table – no complete physical barrier between top and bottom.

3-302.11(A)(1) FC: (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked ready-to-eat food; (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

08A-14-4 Prep - raw not separate from RTE.

High Priority

Raw animal food not separated from ready-to-eat food during preparation.

3-302.11(A)(1) FC: (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked ready-to-eat food; (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

08A-15-4 Raw dripping into RTE when removed for cooking.

High Priority

Raw animal food dripping into container of ready-to-eat food when raw animal food is removed from holding unit for cooking. See stop sale.

3-302.11(A)(1) FC: (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked ready-to-eat food; (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

08A-16-4 Raw not separate from RTE raw covered under CA.

High Priority

Raw animal food not properly separated from ready-to-eat raw animal food, such as hamburgers, steak and sushi covered under a consumer advisory.

3-302.11(A)(1) FC: (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked ready-to-eat food; (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

08A-17-5 Raw over raw WIF - not all packaged.

High Priority

Raw animal foods not properly separated from one another based upon minimum required cooking temperature in walk-in freezer – not all products commercially packaged.

3-302.11(A)(2) FC: (2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, and (c) Preparing each type of food at different times or in separate areas ;

08A-18-5 Raw over raw RIF - not all packaged.

High Priority

Raw animal foods not properly separated from one another based upon minimum required cooking temperature in reach-in freezer – not all products commercially packaged.

3-302.11(A)(2) FC: (2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, and (c) Preparing each type of food at different times or in separate areas ;

08A-20-4 Raw/raw holding unit.

High Priority

Raw animal foods not properly separated from each other in holding unit based upon minimum required cooking temperature.

3-302.11(A)(2) FC: (2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, and (c) Preparing each type of food at different times or in separate areas ;

08A-21-4 Raw/raw WIC.

High Priority

Raw animal foods not properly separated from one another based upon minimum required cooking temperature in walk-in cooler.

3-302.11(A)(2) FC: (2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, and (c) Preparing each type of food at different times or in separate areas ;

08A

08A-22-4 Raw/raw RIC. High Priority

Raw animal foods not properly separated from one another based upon minimum required cooking temperature in reach-in cooler.

3-302.11(A)(2) FC: (2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, and (c) Preparing each type of food at different times or in separate areas ;

08A-24-4 Raw/raw during prep. High Priority

Raw animal foods not properly separated from each other during preparation based upon minimum required cooking temperature.

3-302.11(A)(2) FC: (2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, and (c) Preparing each type of food at different times or in separate areas ;

08A-26-4 Raw over unwashed produce. Basic

Raw animal food stored above unwashed produce.

3-307.11 FC: Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.

08A-27-4 Raw not separate from unwashed produce. Basic

Raw animal food not properly separated from unwashed produce.

3-307.11 FC: Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.

08A-28-4 Non-cont. cook - not separated from RTE food after initial heat. Intermediate

Partially cooked raw animal food is not separated from ready-to-eat food.

3-401.14(F)(5) FC: Raw animal foods that are cooked using a non-continuous cooking process shall be: (F) Prepared and stored according to written procedures that: (5) Describe how the foods, after initial heating but prior to cooking as specified under Paragraph (D) of this section, are to be separated from ready-to-eat foods as specified under Paragraph 3-302.11 (A).

08B

08B-01-4 No sneezeguard - salad bar/buffet. High Priority

Self-service salad bar/buffet lacking adequate sneezeguards or other proper protection from contamination.

3-306.11 FC: Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

08B-02-4 Displayed food not protected. High Priority

Displayed food not properly protected from contamination.

3-306.11 FC: Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

08B-03-4 No utensils - salad bar/buffet. Intermediate

Self-service salad bar/buffet not provided with proper dispensing utensils.

3-306.13(B) FC: (B) Consumer self-service operations for ready-to-eat foods shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination .

08B-04-4 Open condiments for self-service not protected.

Basic

Open condiments provided for self-service not properly protected.

3-306.12 FC: (A) Condiments shall be protected from contamination by being kept in dispensers that are designed to provide protection, protected food displays provided with the proper utensils, original containers designed for dispensing, or individual packages or portions. (B) Condiments at a vending machine location shall be in individual packages or provided in dispensers that are filled at an approved location, such as the food establishment that provides food to the vending machine location, a food processing plant that is regulated by the agency that has jurisdiction over the operation, or a properly equipped facility that is located on the site of the vending machine location.

08B-05-4 Buffet/salad bar not monitored.

Intermediate

No monitoring of buffet/salad bar by employee trained in safe operating procedures.

3-306.13(C) FC: (C) Consumer self-service operations such as buffets and salad bars shall be monitored by food employees trained in safe operating procedures.

08B-06-4 Customer used hand to dispense food.

Intermediate

Food dispensed at the salad bar/buffet line or customer self-service area without the use of scoops, tongs, deli papers, self-dispensing units, gloves or other utensils.

3-306.13(B) and (C) FC: (B) Consumer self-service operations for ready-to-eat foods shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination. (C) Consumer self-service operations such as buffets and salad bars shall be monitored by food employees trained in safe operating procedures.

08B-07-4 Utensil not provided for each item at salad bar/buffet.

Intermediate

Serving utensil not provided for each food item at self-service salad bar/buffet.

4-302.11 FC: A food dispensing utensil shall be available for each container displayed at a consumer self-service unit such as a buffet or salad bar.

08B-08-4 Customer used soiled utensil at salad bar/buffet.

Basic

Customer used a soiled utensil to obtain additional food from the self-service salad bar/buffet.

3-304.16(B) and (C) FC: (B) Except as specified in Paragraph (C) of this section, self-service consumers may not be allowed to use soiled tableware, including single-service articles, to obtain additional food from the display and serving equipment. (C) Drinking cups and containers may be reused by self-service consumers if refilling is a contamination-free process as specified under Paragraphs 4-204.13(A), (B), and (D).

08B-09-4 Customer used soiled plate at salad bar/buffet.

Basic

Customer used a soiled plate to obtain additional food from the salad bar/buffet.

3-304.16(B) FC: (B) Except as specified in Paragraph (C) of this section, self-service consumers may not be allowed to use soiled tableware, including single-service articles, to obtain additional food from the display and serving equipment.

08B-10-4 Self-serve dispensing lever contact with lip-contact area of cup.

Basic

Dispensing lever at customer self-service beverage station comes into contact with lip-contact area of cup during normal use.

4-204.13(D) FC: In equipment that dispenses or vends liquid food or ice in unpackaged form: (D) The dispensing equipment actuating lever or mechanism and filling device of consumer self-service beverage dispensing equipment shall be designed to prevent contact with the lip-contact surface of glasses or cups that are refilled.

08B-12-4 Stored in holding unit not covered.

Basic

Food stored in holding unit not covered.

3-302.11(A)(4) FC: (A) Food shall be protected from cross contamination by: (4) Except as specified under Subparagraph 3-501.15(B)(2) and in Paragraph (B) of this section, storing the food in packages, covered containers, or wrappings;

08B-13-4 Stored in WIC not covered.

Basic

Stored food not covered in walk-in cooler.

3-302.11(A)(4) FC: (A) Food shall be protected from cross contamination by: (4) Except as specified under Subparagraph 3-501.15(B)(2) and in Paragraph (B) of this section, storing the food in packages, covered containers, or wrappings;

08B-14-4 Stored in WIF not covered.

Basic

Stored food not covered in walk-in freezer.

3-302.11(A)(4) FC: (A) Food shall be protected from cross contamination by: (4) Except as specified under Subparagraph 3-501.15(B)(2) and in Paragraph (B) of this section, storing the food in packages, covered containers, or wrappings;

08B-15-4 Fruit self-serve not wrapped.

Intermediate

Whole fruit displayed for self-service not wrapped and no utensils provided.

3-306.13(B) FC: (B) Consumer self-service operations for ready-to-eat foods shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination .

08B-16-4 Bag not cleaned before scraped.

Basic

Sealed bag of food not cleaned of visible soil prior to using scraper on exterior of bag to squeeze food into container.

3-302.11(A)(5) FC: (A) Food shall be protected from cross contamination by: (5) Cleaning hermetically sealed containers of food of visible soil before opening;

08B-17-4 Unwashed produce with RTE.

Basic

Unwashed fruits/vegetables stored with ready-to-eat food.

3-302.11(A)(8) FC: (A) Food shall be protected from cross contamination by: (8) Separating fruits and vegetables, before they are washed as specified under Section 3-302.15 from ready-to-eat food.

08B-18-4 Can not cleaned before opening.

Basic

Hermetically sealed container of food not cleaned of visible soil prior to opening.

3-302.11(A)(5) FC: (A) Food shall be protected from cross contamination by: (5) Cleaning hermetically sealed containers of food of visible soil before opening;

08B-19-4 Food contaminated by unsanitized equipment.

Basic

Food contaminated by unsanitized equipment. See stop sale.

3-302.11(A)(3) and 3-304.11(A) FC: 3-302.11(A) Food shall be protected from cross contamination by: (3) Cleaning equipment and utensils as specified under Paragraph 4-602. 11(A) and sanitizing as specified under Section 4-703.11; 3-304.11 Food shall only contact surfaces of: (A) Equipment and utensils that are cleaned as specified under Part 4-6 of this Code and sanitized as specified under Part 4-7 of this Code;

08B-20-4 Damaged/recalled food not segregated.

Basic

Damaged/spoiled/recalled food not properly segregated.

3-302.11(A)(7) and 6-404.11 FC: 3-302.11(A) Food shall be protected from cross contamination by: (7) Storing damaged, spoiled, or recalled food being held in the food establishment as specified under Section 6-404. 11; 6-404.11 Products that are held by the permit holder for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, shall be segregated and held in designated areas that are separated from food, equipment, utensils, linens, and single-service and single-use articles.

08B-21-4 Probe thermometer not cleaned before use.

Basic

Employee used food thermometer to measure food temperatures without first cleaning the thermometer.

3-302.11(A)(3) and 4-602.11(A)(3) FC: 3-302.11(A) Food shall be protected from cross contamination by: (3) Cleaning equipment and utensils as specified under Paragraph 4-602. 11(A) and sanitizing as specified under Section 4-703.11; 4-602.11(A) Equipment food-contact surfaces and utensils shall be cleaned: (4) Before using or storing a food temperature measuring device;

08B-22-4 Tongs - raw to RTE.

Basic

Employee using tongs to handle raw animal food and then ready-to-eat food without first washing, rinsing and sanitizing tongs

3-302.11(A)(3) and 4-602.11(A)(2) FC: 3-302.11(A) Food shall be protected from cross contamination by: (3) Cleaning equipment and utensils as specified under Paragraph 4-602. 11(A) and sanitizing as specified under Section 4-703.11; 4-602.11(A) Equipment food-contact surfaces and utensils shall be cleaned: (2) Each time there is a change from working with raw foods to working with ready-to-eat foods;

08B-23-4 FCS not sanitized between different raw animal products.

Basic

Food-contact surface not cleaned and sanitized between contact with different raw animal products.

3-302.11(A)(3) and 4-602.11(A)(1) and (B) FC: 3-302.11(A) Food shall be protected from cross contamination by: (3) Cleaning equipment and utensils as specified under Paragraph 4-602. 11(A) and sanitizing as specified under Section 4-703.11; 4-602.11(A) Equipment food-contact surfaces and utensils shall be cleaned: (1) Except as specified in Paragraph (B) of this section, before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry; (B) Subparagraph (A)(1) of this section does not apply if the food-contact surface or utensil is in contact with a succession of different raw animal foods each requiring a higher cooking temperature as specified under Section 3-401. 11 than the previous food, such as preparing raw fish followed by cutting raw poultry on the same cutting board.

08B-24-4 Contaminated FCS not sanitized before use.

Basic

Food in contact with a surface that was contaminated and not cleaned and sanitized before use.

3-302.11(A)(3) and 4-602.11(A)(5) FC: 3-302.11(A) Food shall be protected from cross contamination by: (3) Cleaning equipment and utensils as specified under Paragraph 4-602. 11(A) and sanitizing as specified under Section 4-703.11; 4-602.11(A) Equipment food-contact surfaces and utensils shall be cleaned: (5) At any time during the operation when contamination may have occurred.

08B-25-4 FCS not sanitized between raw and RTE.

Basic

Food-contact surface not cleaned and sanitized between working with raw animal food and ready-to-eat food or unwashed produce.

3-302.11(A)(3) and 3-307.11 and 4-602.11(A)(2) FC: 3-302.11(A) Food shall be protected from cross contamination by: (3) Cleaning equipment and utensils as specified under Paragraph 4-602. 11(A) and sanitizing as specified under Section 4-703.11; 3-307.11 Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306. 4-602. 11(A) Equipment food-contact surfaces and utensils shall be cleaned: (2) Each time there is a change from working with raw foods to working with ready-to-eat foods;

08B-27-4 Food in dirty container/equipment.

Basic

Food placed in soiled container/equipment.

3-302.11(A)(3) and 3-304.11(A) FC: 3-302.11(A) Food shall be protected from cross contamination by: (3) Cleaning equipment and utensils as specified under Paragraph 4-602.11(A) and sanitizing as specified under Section 4-703.11; 3-304.11 Food shall only contact surfaces of: (A) Equipment and utensils that are cleaned as specified under Part 4-6 of this Code and sanitized as specified under Part 4-7 of this Code;

08B-28-4 Food prepared with dirty equipment/utensil.

Basic

Food prepared with soiled equipment/utensil.

3-302.11(A)(3) and 3-304.11(A) FC: 3-302.11(A) Food shall be protected from cross contamination by: (3) Cleaning equipment and utensils as specified under Paragraph 4-602.11(A) and sanitizing as specified under Section 4-703.11; 3-304.11 Food shall only contact surfaces of: (A) Equipment and utensils that are cleaned as specified under Part 4-6 of this Code and sanitized as specified under Part 4-7 of this Code;

08B-29-4 FCS not sanitized between unwashed produce and RTE.

Basic

Food-contact surface not cleaned and sanitized between working with unwashed produce and ready-to-eat food.

3-302.11(A)(3) and 3-307.11 FC: 3-302.11(A) Food shall be protected from cross contamination by: (3) Cleaning equipment and utensils as specified under Paragraph 4-602.11(A) and sanitizing as specified under Section 4-703.11; 3-307.11 Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.

08B-30-4 Stored in dry storage not covered.

Basic

Food stored in dry storage area not covered.

3-302.11(A)(4) FC: (A) Food shall be protected from cross contamination by: (4) Except as specified under Subparagraph 3-501.15(B)(2) and in Paragraph (B) of this section, storing the food in packages, covered containers, or wrappings;

08B-31-4 Food stored in undrained ice.

Basic

Food stored in undrained ice.

3-303.12 FC: (A) Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water. (B) Except as specified in Paragraphs (C) and (D) of this section, unpackaged food may not be stored in direct contact with undrained ice. (C) Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water. (D) Raw poultry and raw fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale.

08B-32-4 Food prepared outside.

Basic

Food being prepared outside.

3-305.14 and 6-202.16 FC: 3-305.14 During preparation, unpackaged food shall be protected from environmental sources of contamination. 6-602.16 Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

08B-35-4 Packaged foods cut when case opened.

Basic

Packaged foods not properly protected from cuts when the case-overwrap is opened.

3-302.11(A)(6) FC: (A) Food shall be protected from cross contamination by: (6) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;

08B-36-4 Food storage - exposed to splash/dust.

Basic

Food stored in a location that is exposed to splash/dust.

3-305.11(A)(2) FC: (A) Except as specified in Paragraphs (B) and (C) of this section, food shall be protected from contamination by storing the food: (2) Where it is not exposed to splash, dust, or other contamination;

08B-37-4 Food stored in prohibited area.

Basic

Food stored in a prohibited area.

3-305.12 FC: Food may not be stored: (A) In locker rooms; (B) In toilet rooms; (C) In dressing rooms; (D) In garbage rooms; (E) In mechanical rooms; (F) Under sewer lines that are not shielded to intercept potential drips; (G) Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; (H) Under open stairwells; or (I) Under other sources of contamination.

08B-38-4 Food stored on floor.

Basic

Food stored on floor.

3-305.11(A)(3), (B) and (C) FC: (A) Except as specified in Paragraphs (B) and (C) of this section, food shall be protected from contamination by storing the food: (3) At least 6 inches above the floor. (B) Food in packages and working containers may be stored less than 6 inches above the floor on case lot handling equipment as specified under Section 4-204.122. (C) Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

08B-39-4 Produce not washed before prep.

Basic

Raw fruits/vegetables not washed prior to preparation.

3-302.15 FC: (A) Except as specified in Paragraph (B) of this section and except for whole, raw fruits and vegetables that are intended for washing by the consumer before consumption, raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. (B) Fruits and vegetables may be washed by using chemicals as specified under Section 7-204.12.

08B-40-4 Food prep in screened room.

Basic

Food being prepared in a room that has screening in place of all or part of a wall.

3-305.14 and 6-202.16 FC: 3-305.14 During preparation, unpackaged food shall be protected from environmental sources of contamination. 6-202.16 Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

08B-41-4 Food prep on outside grill.

Basic

Food being prepared on a grill outside that has no cover.

3-305.14 and 6-202.16 FC: 3-304.14 During preparation, unpackaged food shall be protected from environmental sources of contamination. 6-202.16 Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

08B-42-4 Food stored outside.

Basic

Food stored outside.

3-305.11(A)(2) and 3-305.12(I) FC: 3-305.11(A) Except as specified in Paragraphs (B) and (C) of this section, food shall be protected from contamination by storing the food: (2) Where it is not exposed to splash, dust, or other contamination; 3-305.12 Food may not be stored: (I) Under other sources of contamination.

08B-43-4 Food stored in unenclosed room/shed.

Basic

Food stored in a room/shed that is not fully enclosed.

3-305.11(A)(2) and 3-305.12(I) FC: 3-305.11(A) Except as specified in Paragraphs (B) and (C) of this section, food shall be protected from contamination by storing the food: (2) Where it is not exposed to splash, dust, or other contamination; 3-305.12 Food may not be stored: (I) Under other sources of contamination.

08B-44-4 Food stored on kitchen floor.

Basic

Case/container/bag of food stored on floor in kitchen.

3-305.11(A)(3), (B) and (C) FC: (A) Except as specified in Paragraphs (B) and (C) of this section, food shall be protected from contamination by storing the food: (3) At least 6 inches above the floor. (B) Food in packages and working containers may be stored less than 6 inches above the floor on case lot handling equipment as specified under Section 4-204.122. (C) Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

08B-45-4 Food stored on WIC/WIF floor.

Basic

Case/container/bag of food stored on floor in walk-in cooler/freezer.

3-305.11(A)(3), (B) and (C) FC: (A) Except as specified in Paragraphs (B) and (C) of this section, food shall be protected from contamination by storing the food: (3) At least 6 inches above the floor. (B) Food in packages and working containers may be stored less than 6 inches above the floor on case lot handling equipment as specified under Section 4-204.122. (C) Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

08B-46-4 Food stored on dry storage floor.

Basic

Case/container/bag of food stored on floor in dry storage area.

3-305.11(A)(3), (B) and (C) FC: (A) Except as specified in Paragraphs (B) and (C) of this section, food shall be protected from contamination by storing the food: (3) At least 6 inches above the floor. (B) Food in packages and working containers may be stored less than 6 inches above the floor on case lot handling equipment as specified under Section 4-204.122. (C) Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

08B-47-4 Food not stored 6 inches off floor.

Basic

Food not stored at least 6 inches off of the floor.

3-305.11(A)(3), (B) and (C) FC: (A) Except as specified in Paragraphs (B) and (C) of this section, food shall be protected from contamination by storing the food: (3) At least 6 inches above the floor. (B) Food in packages and working containers may be stored less than 6 inches above the floor on case lot handling equipment as specified under Section 4-204.122. (C) Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

08B-48-4 Employee prepping food in dining area.

Basic

Employee preparing food in customer section of dining area.

3-305.14 FC: During preparation, unpackaged food shall be protected from environmental sources of contamination.

08B-49-4 Personal food not IDd/segregated from restaurant food.

Basic

Employee personal food not properly identified and segregated from food to be served to the public.

3-305.12(I) FC: Food may not be stored: (I) Under other sources of contamination.

08B-50-4 Fish bait stored with food.

Basic

Fish bait stored with food.

6-501.115(C) FC: (C) Live or dead fish bait may be stored if contamination of food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles can not result.

08B-51-4 No utensil - table to table condiments.

Intermediate

No utensil provided for table to table condiment container.

3-306.13(B) FC: (B) Consumer self-service operations for ready-to-eat foods shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination .

08B-52-4 Food stored under dripping water line.

Basic

Food stored under dripping water line.

3-305.12(G) FC: Food may not be stored: (G) Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed;

08B-53-4 Ice machine outside.

Basic

Ice making machine located outside.

3-305.11(A)(2) and 3-305.12(I) FC: 3-305.11(A) Except as specified in Paragraphs (B) and (C) of this section, food shall be protected from contamination by storing the food: (2) Where it is not exposed to splash, dust, or other contamination; 3-305.12 Food may not be stored: (I) Under other sources of contamination.

08B-54-4 Uncovered food stored near sink exposed to splash.

Basic

Uncovered food stored near sink exposed to splash.

3-305.11(A)(2) FC: (A) Except as specified in Paragraphs (B) and (C) of this section, food shall be protected from contamination by storing the food: (2) Where it is not exposed to splash, dust, or other contamination;

08B-56-4 Food stored in drink ice.

High Priority

Food stored in ice used for drinks. See stop sale.

3-303.11 FC: After use as a medium for cooling the exterior surfaces of food such as melons or fish, packaged foods such as canned beverages, or cooling coils and tubes of equipment, ice may not be used as food.

08B-58-5 Employee touched drink pitcher to cup lip when refilling.

Basic

Employee allowed drink pitcher or coffee pot to touch lip-contact area of cup when refilling customer's beverage.

3-304.16(A) FC: (A) Except for refilling a consumer's drinking cup or container without contact between the pouring utensil and the lip-contact area of the drinking cup or container, food employees may not use tableware, including single-service articles, soiled by the consumer, to provide second portions or refills.

08B-60-4 Unpackaged food not protected from environment during preparation.

Basic

Unpackaged food not protected from environmental sources of contamination during preparation.

3-305.14 FC: During preparation, unpackaged food shall be protected from environmental sources of contamination.

08B-61-4 Existing ice machine - no overhead protection.

Basic

Existing ice machine located outside with no overhead protection.

3-305.12(I) and 6-202.17 FC: 3-305.12 Food may not be stored: (I) Under other sources of contamination. 6-202.17 Except for machines that vend canned beverages, if located outside, a machine used to vend food shall be provided with overhead protection.

08B-62-4 Ice machine in unprotected area.

Basic

Unprotected ice machine in a customer/nonsecure area.

3-307.11 FC: Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.

08B-63-4 Refrigerator in unprotected area.

Basic

Unpackaged food in an unprotected holding unit in a customer/nonsecure area.

3-307.11 FC: Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.

08B-64-4 HDC - chili/cheese/cooked onions and peppers.

Intermediate

Potentially hazardous (time/temperature control for safety) chili/cheese/cooked onions/cooked peppers served from a hot dog cart are not individually pre-portioned/packaged.

61C-4.0161(3)(c) FAC: (3) Mobile food dispensing vehicles which limit the preparation of food to frankfurters only shall comply with all applicable requirements set forth in rules 61C-4.010 and 61C-4.023, F.A.C, as well as the additional requirements set forth in paragraph (2)(a) and subsections (8)-(10) of this rule; except that: (c) Potentially hazardous foods such as chili, cooked onions and peppers, cheese, and cheese sauce may only be served in individually portioned and packaged or pre-packaged containers which are maintained at proper temperatures on the unit. Non-potentially hazardous foods such as relish, raw onions and peppers, and other such condiments may be served directly from the unit.

08B-65-4 HDC - food other than hot dogs prepared on cart.

Intermediate

Food, other than frankfurters, prepared on a hot dog cart.

61C-4.0161(3)(c) FAC: (3) Mobile food dispensing vehicles which limit the preparation of food to frankfurters only shall comply with all applicable requirements set forth in rules 61C-4.010 and 61C-4.023, F.A.C, as well as the additional requirements set forth in paragraph (2)(a) and subsections (8)-(10) of this rule; except that: (c) Potentially hazardous foods such as chili, cooked onions and peppers, cheese, and cheese sauce may only be served in individually portioned and packaged or pre-packaged containers which are maintained at proper temperatures on the unit. Non-potentially hazardous foods such as relish, raw onions and peppers, and other such condiments may be served directly from the unit.

08B-66-4 Theme Park Cart - food stored on cart.

Intermediate

Food stored on theme park food cart after operation.

61C-4.0161(7)(e) FAC: (7)(e) At the end of each period of operation, all foods and supplies shall be stored in the theme park's commissary or at an approved fixed food service establishment within the park.

08B-67-4 Theme Park Cart - inadequate ice protection.

Intermediate

Ice inadequately protected on a theme park food cart.

61C-4.0161(7)(b) FAC: Ice which will be consumed or which will come into contact with food shall be obtained from an approved source only in chipped, crushed or cubed form. The ice shall be held in a way that protects it from contamination until dispensed.

08B-68-4 Theme Park Cart - preparing non-allowed PH/TCS food.

Intermediate

Non-allowed potentially hazardous (time/temperature control for safety) food prepared on a theme park food cart.

61C-4.0161(7)(a) FAC: (7) If a theme park has a servicing area to support its theme park food carts which meets the sanitation and safety standards of this rule, deviations from the provisions of this rule are allowed for theme park food carts, provided there is full compliance with the following additional requirements: (a) The preparation of potentially hazardous foods shall be prohibited; except that, frankfurters and hamburger patties, obtained from approved sources, which prior to service require no further preparation except cooking, may be served. Potentially hazardous food, which has been portioned for individual service at an approved fixed food service establishment, may be served from an enclosed theme park food cart as long as the food is protected from contamination by way of enclosures with self-closing doors, screens, air curtains, or other approved methods. Sandwich fillings may be individually portioned from protected containers. Condiments may be served individually packaged, from approved dispensers, or by the operator.

08B

08B-69-4 FL truck no lids on steam table pan. Intermediate

Open air mobile food dispensing vehicle's approved variance requires the installation of lids on each steam table pan - lids are missing.

3-305.14 FC: Food Preparation. During preparation, unpackaged food shall be protected from environmental sources of contamination.

08B-70-4 FL truck steam table not in enclosed cabinet. Intermediate

Open air mobile food dispensing vehicle's approved variance requires the steam table to be enclosed within a closed cabinet - closed cabinet not installed.

3-305.14 FC: Food Preparation. During preparation, unpackaged food shall be protected from environmental sources of contamination.

08B-71-4 FL truck no air curtain at steam table. Intermediate

Open air mobile food dispensing vehicle's approved variance requires the installation and use of an air curtain to protect the unpackaged food in the steam table when the cabinet is opened. Air curtain missing or non-functional.

3-305.14 FC: Food Preparation. During preparation, unpackaged food shall be protected from environmental sources of contamination.

08B-72-4 FL truck reheating PH/TCS food on unit. Intermediate

Open air mobile food dispensing vehicle's approved variance prohibits the reheating of potentially hazardous (time/temperature control for safety) food on the unit. Reheating for hot holding or immediate service was being conducted.

3-305.14 FC: Food Preparation. During preparation, unpackaged food shall be protected from environmental sources of contamination.

08B-73-5 FL truck cooking on grill. Intermediate

Open air mobile food dispensing vehicle's approved variance prohibits the cooking of potentially hazardous (time/temperature control for safety) food on the unit. Potentially hazardous (time/temperature control for safety) food is being cooked on a grill

3-305.14 FC: Food Preparation. During preparation, unpackaged food shall be protected from environmental sources of contamination.

08B-74-1 Water softener salt improperly stored. Basic

Water softener salt (food) stored in a location that is not clean and dry.

3-305.11(A), FC: (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD:(1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.

09

09-01-4 BHC with RTE food - No AOP. High Priority

Employee touching ready-to-eat food with their bare hands - food was not being heated as a sole ingredient to 145 degrees F or immediately added to other ingredients to be cooked/heated to the minimum required temperature to allow bare hand contact. Esta

3-301.11(B) FC: (B) Except when washing fruits and vegetables as specified under Section 3-302.15 or as specified in Paragraphs (D) and (E) of this section, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.

09-02-4 BHC with RTE food - FBI investigation underway.

High Priority

Bare hand contact with ready-to-eat food while the establishment is under a foodborne illness investigation.

61C-4.010(1)(g) FAC: (1)(g) If the division or other food regulatory authority is notified of a suspected foodborne illness outbreak in any public food service establishment which utilizes bare hand contact with ready-to-eat foods, the division will temporarily enforce no bare hand contact in the establishment in accordance with section 3-301.11(B) of the Food Code, as adopted by reference in rule 61C-1.001, F.A.C., until the health authority determines whether a foodborne illness outbreak exists or until such time as the origin of the foodborne illness outbreak is confirmed.

09-03-4 HSP - BHC with RTE food.

High Priority

Employee touching ready-to-eat food with their bare hands. Establishment serves a highly susceptible population.

3-801.11(D) FC: In a food establishment that serves a highly susceptible population: (D) Food employees may not contact ready-to-eat food as specified under Paragraphs 3-301.11(B) and (E).

09-04-4 AOP - no written copy.

Basic

Establishment does not have a written copy of their approved Alternative Operating Procedure for bare hand contact with ready-to-eat food.

61C-4.010(1)(e) FAC: (e) A copy of the written alternative operating procedure must be maintained and made available in each food establishment at all times for use by the person in charge and for review by the regulatory authority upon request. The written alternative operating procedure must be reviewed by the operator annually and modified as necessary. A verification of the annual review must be recorded as part of the written alternative operating procedure.

09-05-4 AOP - employee not following procedures.

Basic

Employee not following establishment's approved Alternative Operating Procedure for bare hand contact with ready-to-eat food.

61C-4.010(1)(d)5. FAC: The public food service establishment's written alternative operating procedure must provide an effective way to monitor employees to verify compliance with the requirements of the Food Code, as adopted by reference in rule 61C-1.001, F.A.C., and the establishment's written alternative operating procedure. The written alternative operating procedure must also describe the corrective actions the operator must take when the procedure is not followed. All food service employees, including the operator, manager, or any supervisory position, who handle ready-to-eat foods with bare hands must comply with all requirements of the Food Code, as adopted by reference in rule 61C-1.001, F.A.C., and the public food service establishment's written alternative operating procedures.

09-06-4 AOP - hand antiseptic used on unwashed hands.

Intermediate

Food employee applied hand antiseptic without washing hands as required by the Alternative Operating Procedure for bare hand contact with ready-to-eat food. No bare hand contact allowed with ready-to-eat food.

2-301.16(A)(3) FC: (A) A hand antiseptic used as a topical application, a hand antiseptic solution used as a hand dip, or a hand antiseptic soap shall: (3) Be applied only to hands that are cleaned as specified under Section 2-301.12.

09-07-4 AOP - employee not using hand antiseptic.

Basic

Food employee not using hand antiseptic after washing hands as required by the Alternative Operating Procedure for bare hand contact with ready-to-eat food. No bare hand contact allowed with ready-to-eat food.

61C-4.010(1)(d)3. FAC: (d) Section 3-301.11(B) of the Food Code, as adopted by reference in Rule 61C-1.001, F.A.C., specifies that food service employees shall not contact ready-to-eat food with bare hands. Under the language "When otherwise approved" in Section 3-301.11(C,) Food Code, as adopted by reference in Rule 61C-1.001, F.A.C., food service employees may contact ready-to-eat foods with their bare hands if the operator of the public food service establishment maintains a written alternative operating procedure which addresses all of the following components: 3. Food service employees who handle ready-to-eat foods must thoroughly wash their hands before returning to their work stations and as needed during their work periods in accordance with the handwash requirements of the Food Code, as adopted by reference in rule 61C-1.001, F.A.C. Additionally, these food service employees who handle ready-to-eat foods with bare hands shall use a chemical hand sanitizing solution which must comply with the specification provided in section 2-301.16(C) of the Fod Code, as adopted by reference in rule 61C-1.001, F.A.C. The establishment must also comply with sections 5-203.11(A) and 5-204.11 of the Food Code, as adopted by reference in rule 61C-1.001, F.A.C., regarding the number and location of hand washing lavatories.

09-08-4 AOP - PIC not monitoring employees.

Basic

Person in charge not monitoring employees regarding Alternative Operating Procedure for bare -hand contact with ready-to-eat food.

61C-4.010(1)(d)5. FAC: The public food service establishment's written alternative operating procedure must provide an effective way to monitor employees to verify compliance with the requirements of the Food Code , as adopted by reference in rule 61C-1.001, F.A.C., and the establishment's written alternative operating procedure. The written alternative operating procedure must also describe the corrective actions the operator must take when the procedure is not followed. All food service employees, including the operator, manager, or any supervisory position, who handle ready-to-eat foods with bare hands must comply with all requirements of the Food Code, as adopted by reference in rule 61C-1.001, F.A.C., and the public food service establishment's written alternative operating procedures.

09-09-4 AOP - no proof of training for employee handling food.

Basic

No proof of professional hygiene training is available for employees touching ready-to-eat food with their bare hands. Establishment has an approved Alternative Operating Procedure.

61C-4.010(1)(d)2. FAC: (d) Section 3-301.11(B) of the Food Code, as adopted by reference in Rule 61C-1.001, F.A.C., specifies that food service employees shall not contact ready-to-eat food with bare hands. Under the language - When otherwise approved - in Section 3-301.11(C) of the Food Code, as adopted by reference in Rule 61C-1.001, F.A.C., food service employees may contact ready-to-eat foods with their bare hands if the operator of the public food service establishment maintains a written alternative operating procedure which addresses all of the following components: 2. Identified employee positions whose duties may include handling of ready-to-eat foods with their bare hands must receive professional hygiene training in accordance with subsection 61C-4.023(6), F.A.C., prior to any food handling activity. Evidence of this training (content, employees, dates) shall be available to the division upon request.

09-10-4 AOP not reviewed annually by operator.

Basic

Alternative Operating Procedure for bare-hand contact with ready-to-eat food not reviewed annually by the operator.

61C-4.010(1)(e) FAC: (e) A copy of the written alternative operating procedure must be maintained and made available in each food establishment at all times for use by the person in charge and for review by the regulatory authority upon request. The written alternative operating procedure must be reviewed by the operator annually and modified as necessary. A verification of the annual review must be recorded as part of the written alternative operating procedure.

09-16-4 Mixing raw animal food with bare arms.

Intermediate

Employee mixing raw animal food with their bare arms.

3-301.11(C) FC: (C) Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form.

09-17-4 Unnecessary BHC with nonRTE food. Intermediate

Employee using bare hand contact with nonready-to-eat food (such as raw animal food or flour) unnecessarily without the use of gloves, deli paper, scoops, tongs or other utensils.

3-301.11(C) FC: (C) Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form.

09-18-4 Scoop flour with bare hands. Intermediate

Employee scooping flour from the storage container with their bare hands instead of using a utensil.

3-301.11(C) FC: (C) Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form.

09-19-4 BHC with multi-use RTE food. High Priority

Employee touching ready-to-eat food with their bare hands - ready-to-eat food used for multiple menu items, some of which will not be cooked/heated to the minimum required temperature to allow bare hand contact. Establishment has no approved Alternative

3-301.11(D) FC: (D) Paragraph (B) of this section does not apply to a food employee that contacts exposed, ready-to-eat food with bare hands at the time the ready-to-eat food is being added as an ingredient to a food that: (1) contains a raw animal food and is to be cooked in the food establishment to heat all parts of the food to the minimum temperatures specified in Paragraphs 3-401.11(A)-(B) or Section 3-401.12; or (2) does not contain a raw animal food but is to be cooked in the food establishment to heat all parts of the food to a temperature of at least 165 degrees F.

09-20-4 BHC with RTE sole ingredient - not immediately heated. High Priority

Employee touching ready-to-eat food with their bare hands - ready-to-eat food intended to be heated as a sole ingredient not immediately heated to 145 degrees F after bare hand contact. Establishment has no approved Alternative Operating Procedure.

3-301.11(D) FC: (D) Paragraph (B) of this section does not apply to a food employee that contacts exposed, ready-to-eat food with bare hands at the time the ready-to-eat food is being added as an ingredient to a food that: (1) contains a raw animal food and is to be cooked in the food establishment to heat all parts of the food to the minimum temperatures specified in Paragraphs 3-401.11(A)-(B) or Section 3-401.12; or (2) does not contain a raw animal food but is to be cooked in the food establishment to heat all parts of the food to a temperature of at least 165 degrees F.

09-21-4 BHC with RTE sole ingredient - less than 145F heat temp. High Priority

Employee touching ready-to-eat food with their bare hands - ready-to-eat food heated as a sole ingredient not heated to 145 degrees F after bare hand contact. Establishment has no approved Alternative Operating Procedure.

3-301.11(D) FC: (D) Paragraph (B) of this section does not apply to a food employee that contacts exposed, ready-to-eat food with bare hands at the time the ready-to-eat food is being added as an ingredient to a food that: (1) contains a raw animal food and is to be cooked in the food establishment to heat all parts of the food to the minimum temperatures specified in Paragraphs 3-401.11(A)-(B) or Section 3-401.12; or (2) does not contain a raw animal food but is to be cooked in the food establishment to heat all parts of the food to a temperature of at least 165 degrees F.

09-22-4 BHC with RTE food mixed with other RTE - less than 145F heat temp. High Priority

Employee touching ready-to-eat food with their bare hands - ready-to-eat food mixed with/added to other ready-to-eat and food did not reach 145 degrees F when heated. Establishment has no approved Alternative Operating Procedure.

3-301.11(D) FC: (D) Paragraph (B) of this section does not apply to a food employee that contacts exposed, ready-to-eat food with bare hands at the time the ready-to-eat food is being added as an ingredient to a food that: (1) contains a raw animal food and is to be cooked in the food establishment to heat all parts of the food to the minimum temperatures specified in Paragraphs 3-401.11(A)-(B) or Section 3-401.12; or (2) does not contain a raw animal food but is to be cooked in the food establishment to heat all parts of the food to a temperature of at least 165 degrees F.

09-23-4 BHC with RTE food mixed with raw animal - inadequate cook temp.

High Priority

Employee touching ready-to-eat food with their bare hands - ready-to-eat food mixed with/added to raw animal food and ready-to-eat food did not reach minimum required cooking temperature for the raw animal food when the final product was cooked. Establis

3-301.11(D) FC: (D) Paragraph (B) of this section does not apply to a food employee that contacts exposed, ready-to-eat food with bare hands at the time the ready-to-eat food is being added as an ingredient to a food that: (1) contains a raw animal food and is to be cooked in the food establishment to heat all parts of the food to the minimum temperatures specified in Paragraphs 3-401.11(A)-(B) or Section 3-401.12; or (2) does not contain a raw animal food but is to be cooked in the food establishment to heat all parts of the food to a temperature of at least 165 degrees F.

09-24-4 AOP incomplete - diagram of handwash sinks.

Basic

Alternative Operating Procedure for bare-hand contact with ready-to-eat food missing diagram showing location of handwash sinks in relation to areas where bare hand contact with ready-to-eat food will occur.

3-301.11(E)(2)(b) FC: (E) Food employees not serving a highly susceptible population may contact exposed, ready-to-eat food with their bare hands if: (2) Written procedures are maintained in the food establishment and made available to the regulatory authority upon request that include: (b) Diagrams and other information showing that handwashing facilities, installed, located, equipped, and maintained as specified under Sections 5-203.11, 5-204.11, 5-205.11, 6-301.11, 6-301.12, and 6-301.14, are in an easily accessible location and in close proximity to the work station where the bare hand contact procedure is conducted;

10-01-4 NonPHF utensil not above food.

Basic

In-use utensil in nonpotentially hazardous (non-time/temperature control for safety) food not stored with handle above top of food within a closed container.

3-304.12(A) and (B) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) Except as specified under Paragraph (B) of this section, in the food with their handles above the top of the food and the container; (B) In food that is not potentially hazardous (time/temperature control for safety food) with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon;

10-02-4 Utensil on dirty food prep/cooking equipment.

Basic

In-use utensil not stored on a clean portion of food preparation or cooking equipment.

3-304.12(C) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under Sections 4-602.11 and 4-702.11;

10-03-4 Dipperwell insufficient velocity.

Basic

In-use utensil used with moist food stored in running water with insufficient velocity to flush food particles away.

3-304.12(D) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;

10-04-4 NonPHF utensil not in clean/protected location.

Basic

In-use utensil for nonpotentially hazardous (non-time/temperature control for safety) food not stored in a clean, protected location.

3-304.12(E) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous (time/temperature control for safety food);

10-05-4 Utensil in dirty water 135 F.

High Priority

In-use utensil stored in unclean water at or above 135 degrees Fahrenheit.

4-602.11(C) and (D)(7) FC: (C) Except as specified in Paragraph (D) of this section, if used with potentially hazardous food (time/temperature control for safety food), equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. (7) In-use utensils are intermittently stored in a container of water in which the water is maintained at 135 degrees Fahrenheit or more and the utensils and container are cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.

10-06-4 PHF utensil not above top of container/food.

Basic

In-use utensil not stored with handle above the top of potentially hazardous (time/temperature control for safety) food and rim of the container.

3-304.12(A) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) Except as specified under Paragraph (B) of this section, in the food with their handles above the top of the food and the container;

10-07-4 Utensils in standing water.

Basic

In-use utensil stored in standing water less than 135 degrees Fahrenheit.

3-304.12(F) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (F) In a container of water if the water is maintained at a temperature of at least 135 degrees Fahrenheit and the container is cleaned at a frequency specified under Subparagraph 4-602. 11(D)(7).

10-08-4 Ice scoop handle in ice.

Basic

Ice scoop handle in contact with ice.

3-304.12(A), (B) and (E) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) Except as specified under Paragraph (B) of this section, in the food with their handles above the top of the food and the container; (B) In food that is not potentially hazardous (time/temperature control for safety food) with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous (time/temperature control for safety food);

10-11-4 Rice scoop in standing water.

Basic

In-use rice scoop/spoon stored in standing water less than 135 degrees Fahrenheit.

3-304.12(F) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (F) In a container of water if the water is maintained at a temperature of at least 135 degrees Fahrenheit and the container is cleaned at a frequency specified under Subparagraph 4-602. 11(D)(7).

10-12-4 Ice scoop on dirty surface.

Basic

In-use ice scoop stored on soiled surface between uses.

3-304.12(E) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous (time/temperature control for safety food);

10-13-4 Outside ice scoop not protected.

Basic

In-use ice scoop for ice machine located outside not stored in a protected manner between uses.

3-304.12(E) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous (time/temperature control for safety food);

10-14-4 Ice bucket/shovel on floor.

Basic

Ice bucket/shovel stored on floor between uses.

3-304.12(E) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous (time/temperature control for safety food);

10-15-4 Pizza peel on top dirty oven.

Basic

Pizza peel stored on top of soiled oven between uses.

3-304.12(C) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under Sections 4-602.11 and 4-702.11;

10-16-4 Pizza peel on floor.

Basic

Pizza peel stored on floor between uses.

3-304.12(C) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under Sections 4-602.11 and 4-702.11;

10-17-4 Knife between equipment.

Basic

In-use knife/knives stored in cracks between pieces of equipment.

3-304.12(C) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under Sections 4-602.11 and 4-702.11;

10-18-4 Utensil in sanitizer.

Basic

In-use utensil stored in sanitizer between uses.

3-304.12 FC: During pauses in food preparation or dispensing, food utensils shall be stored: (A) in the food with their handles above the top of the food and container; (B) In food that is not potentially hazardous (time/temperature control for safety food) with their handles above the top of the food within containers or equipment that can be closed; (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) (F) In a clean, protected location if the utensils are used only with a food that is not potentially hazardous (time/temperature control for safety food); or In a container of water if the water is maintained at a temperature of at least 135 degrees Fahrenheit and the container is cleaned.

10-20-4 Tongs on equipment door handle.

Basic

In-use tongs stored on equipment door handle between uses.

3-304.12(C) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under Sections 4-602.11 and 4-702.11;

10-21-4 Ice scoop on dirty ice machine.

Basic

Ice scoop stored on top of dirty ice machine between uses.

3-304.12(E) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous (time/temperature control for safety food);

10-23-4 Dipperwell used - food not moist.

Basic

In-use utensil not used with moist food stored in running water.

3-304.12(D) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;

11-01-4 PIC no notice employee with BIG 5.

Intermediate

Certified Food Manager or person in charge failed to notify the division of employee diagnosed with Salmonella Typhi, Shigella spp., Shiga toxin-producing Escherichia coli (E-coli), hepatitis A virus, or Norovirus.

2-201.11(B)(2) and 2-201.11(A)(2) FC: (B) The person in charge shall notify the regulatory authority when a food employee is: (2) Diagnosed with an illness due to a pathogen as specified under Subparagraphs (A)(2)(a) - (e) of this section. (A)(2) Has an illness diagnosed by a health practitioner due to: (a) Norovirus, (b) Hepatitis A virus, (c) Shigella spp., (d) Enterohemorrhagic or Shiga toxin-producing Escherichia coli, or (e) Salmonella Typhi;

11-02-4 PIC no verify employee health/exclusion/restriction.

High Priority

Certified Food Manager or person in charge failed to verify employee health, exclusions or restrictions.

2-201.11(D) FC: (D) The person in charge shall ensure that a food employee who exhibits or reports a symptom, or who reports a diagnosed illness or a history of exposure as specified under Subparagraphs (A)(1) - (5) of this section is: (1) Excluded as specified under Paragraphs 2-201.12 (A) - (C), and Subparagraphs (D)(1), (E)(1), (F)(1), or (G)(1) and in compliance with the provisions specified under Paragraphs 2-201.13(A) - (G); P or (2) Restricted as specified under Subparagraphs 2-201.12 (D)(2), (E)(2), (F)(2), (G)(2), or Paragraphs 2-201.12(H) or (I) and in compliance with the provisions specified under Paragraphs 2-201.13(D) - (I).

11-03-4 PIC no knowledge of policy/requirements.

Intermediate

Certified Food Manager or person in charge lacks knowledge of employee health policy and health requirements.

2-102.11(C)(1),(2), (3), (16) and (17) FC: Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention. The person in charge shall demonstrate this knowledge by: (C) Responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include: (1) Describing the relationship between prevention of foodborne disease and personal hygiene of a food employee; (2) Explaining the responsibility of the person in charge for preventing foodborne disease by a food employee who has a disease or a medical condition that may cause foodborne disease; (3) Describing the symptoms associated with the diseases that are transmissible through food; (16) Explaining the responsibilities, rights, and authorities assigned by this Code to the: (a) Food employee, (b) Conditional employee, (c) Person in charge, (d) Regulatory authority; and (17) Explaining how the person in charge, food employees and conditional employees comply with reporting responsibilities and exclusion or restriction of food employees.

11-04-4 PIC no requirement for employee reporting of illnesses and symptoms.

High Priority

Certified Food Manager or person in charge does not require employees to report illnesses and symptoms as required.

2-201.11(A) FC: (A) The permit holder shall require food employees and conditional employees to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. A food employee or conditional employee shall report the information in a manner that allows the person in charge to reduce the risk of foodborne disease transmission, including providing the necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the food employee or conditional employee: (1) Has any of the following symptoms: (a) Vomiting, (b) Diarrhea, (c) Jaundice, (d) Sore throat with fever, or (e) A lesion containing pus such as a boil or infected wound that is open or draining and is: (i) On the hands or wrists, unless an impermeable cover such as a finger cot or stall protects the legion and a single-use glove is worn over the impermeable cover, or (2) Has an illness diagnosed by a health practitioner due to: (a) Norovirus, (b) Hepatitis A virus, (c) Shigella spp., (d) Enterohemorrhagic or Shiga toxin-producing Escherichia coli, or (e) Salmonella Typhi;

11-05-4 PIC no knowledge of reporting responsibilities.

Intermediate

Certified Food Manager or person in charge lacks knowledge of reporting responsibilities for exclusions and restrictions.

2-102.11(C)(17) FC: Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the Hazard Analysis and Critical Control Point principles, and the requirements of this Code. The person in charge shall demonstrate this knowledge by: (C) Responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include: (17) Explaining how the person in charge, food employees, and conditional employees comply with reporting responsibilities and exclusion or restriction of food employees.

11-06-4 PIC no notice jaundiced employee.

Intermediate

Certified Food Manager or person in charge failed to notify the division of an employee with jaundice.

2-201.11(B)(1) FC: (B) The person in charge shall notify the regulatory authority when a food employee is: (1) Jaundiced,

11-07-4 PIC no knowledge of Big 5.

Intermediate

Certified Food Manager or person in charge lacks knowledge of foodborne illnesses and symptoms of illness that would prevent an employee from working with food, clean equipment and utensils, and single-service items.

2-102.11(C)(1),(2), (3), (16) and (17) FC: Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention. The person in charge shall demonstrate this knowledge by: (C) Responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include: (1) Describing the relationship between prevention of foodborne disease and personal hygiene of food employees; (2) Explaining the responsibility of the person in charge for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease; (3) Describing the symptoms associated with the diseases that are transmissible through food; (16) Explaining the responsibilities, rights, and authorities assigned by this Code to the: (a) Food employee, (b) Conditional employee, (c) Person in charge, (d) Regulatory authority; and (17) Explaining how the person in charge, food employees, and conditional employees comply with reporting responsibilities and exclusion or restriction of food employees.

11-08-4 Excluded employee reinstated without AHJ/written medical documentation.

High Priority

Excluded employee reinstated without written medical documentation and approval from the regulatory authority.

2-201.13(A)(1) and (B) and (C) FC: The person in charge shall adhere to the following conditions when removing, adjusting, or retaining the exclusion or restriction of a food employee: (A) Except when a food employee is diagnosed with an infection from hepatitis A virus or Salmonella Typhi: (1) Reinstatement of a food employee who was excluded if the food employee: (a) Is asymptomatic for at least 24 hours; or (b) Provides to the person in charge written medical documentation from a health practitioner that states the symptom is from a noninfectious condition. (B) Reinstatement of a food employee who was excluded if the person in charge obtains approval from the regulatory authority and one of the following conditions is met; (1) The food employee has been jaundiced for more than 7 days; (2) The anicteric food employee has been symptomatic with symptoms other than jaundice for more than 14 calendar days; or (3) The food employee provides to the person in charge written medical documentation from a health practitioner stating that the food employee is free of a hepatitis A virus infection. (C) Reinstatement of a food employee who was excluded if: (1) The person in charge obtains approval from the regulatory authority; and (2) The food employee provides to the person in charge written medical documentation from a health practitioner that states the food employee is free from S. Typhi infection.

11-09-4 Jaundiced employee working - onset within last 7 calendar days.

High Priority

Employee working who is jaundiced - onset within last 7 calendar days. Certified Food Manager or person in charge failed to exclude the employee.

2-201.12(B)(1) FC: The person in charge shall exclude or restrict a food employee from a food establishment in accordance with the following: (B) Exclude a food employee who is: (1) Jaundiced and the onset of jaundice occurred within the last 7 calendar days, unless the food employee provides to the person in charge written medical documentation from a health practitioner specifying that the jaundice is not caused by hepatitis A virus or other fecal-orally transmitted infection;

11-10-4 Employee not reporting disease/symptoms to PIC.

Intermediate

Employee did not report symptoms/diagnosis of a disease transmissible through food to the person in charge.

2-201.11(E) FC: (E) A food employee or conditional employee shall report to the person in charge the information as specified under Paragraph (A) of this section.

11-11-4 Employee symptoms of disease.

High Priority

Employee handling food, clean equipment or utensils, and/or unwrapped single-service items displays symptoms of a communicable disease.

2-201.12 FC: The person in charge shall exclude or restrict a food employee from a food establishment in accordance with the following: (A) Except when the symptom is from a noninfectious condition, exclude a food employee if the food employee is: (1) Symptomatic with vomiting or diarrhea; or (2) Symptomatic with vomiting or diarrhea and diagnosed with an infection from Norovirus, Shigella spp., or Enterohemorrhagic or Shiga toxin-producing E. coli. (B) Exclude a food employee who is: (1) Jaundiced and the onset of jaundice occurred within the last 7 days, unless the food employee provides to the person in charge written medical documentation from a health practitioner specifying that the jaundice is not caused by hepatitis A virus or other fecal-orally transmitted infection; (2) Diagnosed with an infection from hepatitis A virus within 14 calendar days from the onset of any illness symptoms, or within 7 calendar days of the onset of jaundice; or (3) Diagnosed with an infection from hepatitis A virus without developing symptoms. (C) Exclude a food employee who is diagnosed with an infection from Salmonella Typhi, or reports a previous infection with Salmonella Typhi within the past 3 months. (D) If a food employee is diagnosed with an infection from Norovirus and is asymptomatic: (1) Exclude the food employee who works in a food establishment serving a highly susceptible population; or (2) Restrict the food employee who works in a food establishment not serving a highly susceptible population; or (E) If a food employee is diagnosed with an infection from Norovirus and is asymptomatic: (1) Exclude the food employee who works in a food establishment serving a highly susceptible population, or (2) Restrict the food employee who works in a food establishment not serving a highly susceptible population. (F) If a food employee is diagnosed with an infection from enterohemorrhagic or Shiga toxin-producing E. coli, and is asymptomatic: (1) Exclude the food employee who works in a food establishment serving a highly susceptible population, or (2) Restrict the food employee who works in a food establishment not serving a highly susceptible population. (G) If a food employee is ill with symptoms of acute onset of sore throat with fever: (1) Exclude the food employee who works in a food establishment serving a highly susceptible population, or (2) Restrict the food employee who works in a food establishment not serving a highly susceptible population.

11-12-4 Employee sneezing/coughing/runny nose.

Basic

Employee experiencing persistent sneezing, coughing, runny nose, or discharge from eyes working with food, clean equipment or utensils, and/or unwrapped single-service items.

2-401.12 FC: Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed food; clean equipment, utensils, and linens; or unwrapped single-service or single-use articles.

11-13-4 Employee with infected wound on hand/wrist.

High Priority

Employee with infected sore/cut/burn/wound on hand or wrist without two layers of impermeable protection on the wound is handling food, clean equipment or utensils, or unwrapped single-service items.

2-201.12(H) FC: The person in charge shall exclude or restrict a food employee from a food establishment in accordance with the following: (H) If a food employee is infected with a skin lesion containing pus such as a boil or infected wound that is open or draining and not properly covered as specified under Subparagraph 2-201.11(A)(1)(e), restrict the food employee.

11-14-4 Jaundiced employee reinstated without written medical documentation.

High Priority

Excluded/restricted jaundiced employee reinstated without written medical documentation.

2-201.13(B) FC: The person in charge shall adhere to the following conditions when removing, adjusting, or retaining the exclusion or restriction of a food employee: (B) Reinstated a food employee who was excluded as specified under Paragraph 2-201.12(B) if the person in charge obtains approval from the regulatory authority and one of the following conditions is met; (1) The food employee has been jaundiced for more than 7 calendar days; (2) The anicteric food employee has been symptomatic with symptoms other than jaundice for more than 14 calendar days; or (3) The food employee provides to the person in charge written medical documentation from a health practitioner stating that the food employee is free of a hepatitis A virus infection.

11-15-4 Excluded employee working.

High Priority

Excluded employee working at the food service establishment.

2-201.12(A)(B)(C) FC: The person in charge shall exclude or restrict a food employee from a food establishment in accordance with the following: (A) Except when the symptom is from a noninfectious condition, exclude a food employee if the food employee is (1) Symptomatic with vomiting or diarrhea or (2) Symptomatic with vomiting or diarrhea and diagnosed with an infection from Norovirus, Shigella, or Enterohemorrhagic or Shiga toxin-producing E. coli. (B) Exclude an employee who is: (1) Jaundiced and the onset jaundice occurred within the last 7 calendar days, unless the food employee provides to the person in charge written medical documentation from a health practitioner specifying that the jaundice is not caused by hepatitis A virus or other fecal-orally transmitted infection; (2) Diagnosed with an infection from hepatitis A virus within 14 calendar days from the onset of any illness symptoms, or within 7 calendar days of the onset of jaundice; or (3) Diagnosed with an infection from hepatitis A virus without developing symptoms. (C) Exclude a food employee who is diagnosed with an infection from Salmonella Typhi, or reports a previous infection with Salmonella Typhi within the past 3 months as specified under Subparagraph 2-201.11(A)(3).

11-16-4 Restricted employee reinstated without written medical documentation - sore throat with fever.

High Priority

Restricted employee reinstated without written medical documentation - sore throat with fever.

2-201.13(G) FC: (G) The person in charge shall adhere to the following conditions when removing, adjusting, or retaining the exclusion or restriction of a food employee: (G) Reinstate a food employee who was excluded or restricted as specified under Subparagraphs 2-201.12(G)(1) or (2) if the food employee provides to the person in charge written medical documentation from a health practitioner stating that the food employee meets one of the following conditions: (1) Has received antibiotic therapy for Streptococcus pyogenes infection for more than 24 hours; (2) Has at least one negative throat specimen culture for Streptococcus pyogenes infection; or (3) Is otherwise determined by a health practitioner to be free of a Streptococcus pyogenes infection.

11-17-4 Restricted employee clean equipment.

High Priority

Employee under restriction working with clean equipment or utensils, and/or unwrapped single-service items.

2-201.12 FC: The person in charge shall exclude or restrict a food employee from a food establishment in accordance with the following: (A) Except when the symptom is from a noninfectious condition, exclude a food employee if the food employee is: (1) Symptomatic with vomiting or diarrhea; or (2) Symptomatic with vomiting or diarrhea and diagnosed with an infection from Norovirus, Shigella spp., or Enterohemorrhagic or Shiga toxin-producing E. coli. (B) Exclude a food employee who is: (1) Jaundiced and the onset of jaundice occurred within the last 7 days, unless the food employee provides to the person in charge written medical documentation from a health practitioner specifying that the jaundice is not caused by hepatitis A virus or other fecal-orally transmitted infection; (2) Diagnosed with an infection from hepatitis A virus within 14 calendar days from the onset of any illness symptoms, or within 7 calendar days of the onset of jaundice; or (3) Diagnosed with an infection from hepatitis A virus without developing symptoms. (C) Exclude a food employee who is diagnosed with an infection from Salmonella Typhi, or reports a previous infection with Salmonella Typhi within the past 3 months. (D) If a food employee is diagnosed with an infection from Norovirus and is asymptomatic: (1) Exclude the food employee who works in a food establishment serving a highly susceptible population; or (2) Restrict the food employee who works in a food establishment not serving a highly susceptible population; or (E) If a food employee is diagnosed with an infection from Norovirus and is asymptomatic: (1) Exclude the food employee who works in a food establishment serving a highly susceptible population, or (2) Restrict the food employee who works in a food establishment not serving a highly susceptible population. (F) If a food employee is diagnosed with an infection from enterohemorrhagic or Shiga toxin-producing E. coli, and is asymptomatic: (1) Exclude the food employee who works in a food establishment serving a highly susceptible population, or (2) Restrict the food employee who works in a food establishment not serving a highly susceptible population. (G) If a food employee is ill with symptoms of acute onset of sore throat with fever: (1) Exclude the food employee who works in a food establishment serving a highly susceptible population, or (2) Restrict the food employee who works in a food establishment not serving a highly susceptible population.

11-18-4 Restricted employee food prep.

High Priority

Employee under restriction preparing food.

2-201.12 FC: The person in charge shall exclude or restrict a food employee from a food establishment in accordance with the following: (A) Except when the symptom is from a noninfectious condition, exclude a food employee if the food employee is: (1) Symptomatic with vomiting or diarrhea; or (2) Symptomatic with vomiting or diarrhea and diagnosed with an infection from Norovirus, Shigella spp., or Enterohemorrhagic or Shiga toxin-producing E. coli. (B) Exclude a food employee who is: (1) Jaundiced and the onset of jaundice occurred within the last 7 days, unless the food employee provides to the person in charge written medical documentation from a health practitioner specifying that the jaundice is not caused by hepatitis A virus or other fecal-orally transmitted infection; (2) Diagnosed with an infection from hepatitis A virus within 14 calendar days from the onset of any illness symptoms, or within 7 calendar days of the onset of jaundice; or (3) Diagnosed with an infection from hepatitis A virus without developing symptoms. (C) Exclude a food employee who is diagnosed with an infection from Salmonella Typhi, or reports a previous infection with Salmonella Typhi within the past 3 months. (D) If a food employee is diagnosed with an infection from Norovirus and is asymptomatic: (1) Exclude the food employee who works in a food establishment serving a highly susceptible population; or (2) Restrict the food employee who works in a food establishment not serving a highly susceptible population; or (E) If a food employee is diagnosed with an infection from Norovirus and is asymptomatic: (1) Exclude the food employee who works in a food establishment serving a highly susceptible population, or (2) Restrict the food employee who works in a food establishment not serving a highly susceptible population. (F) If a food employee is diagnosed with an infection from enterohemorrhagic or Shiga toxin-producing E. coli, and is asymptomatic: (1) Exclude the food employee who works in a food establishment serving a highly susceptible population, or (2) Restrict the food employee who works in a food establishment not serving a highly susceptible population. (G) If a food employee is ill with symptoms of acute onset of sore throat with fever: (1) Exclude the food employee who works in a food establishment serving a highly susceptible population, or (2) Restrict the food employee who works in a food establishment not serving a highly susceptible population.

11-19-4 Employee with vomiting/diarrhea working.

High Priority

Employee with symptoms of vomiting and/or diarrhea working. Certified Food Manager or person in charge failed to exclude the employee.

2-201.12(A) FC: (A) Except when the symptom is from a noninfectious condition, exclude a food employee if the food employee is:
(1) Symptomatic with vomiting or diarrhea;

11-20-4 Employee no report vomiting/diarrhea to PIC.

High Priority

Employee failed to report symptoms of vomiting and/or diarrhea to the person in charge.

2-201.11(A)(1) FC: (A) The permit holder shall require food employees and conditional employees to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. A food employee or conditional employee shall report the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the food employee or conditional employee: (1) Has any of the following symptoms: (a) Vomiting, (b) Diarrhea, (c) Jaundice, (d) Sore throat with fever, or (e) A lesion containing pus such as a boil or infected wound that is open or draining and is: (i) On the hands or wrists, unless an impermeable cover such as a finger cot or stall protects the lesion and a single-use glove is worn over the impermeable cover, (ii) On exposed portions of the arms, unless the lesion is protected by an impermeable cover, or (iii) On other parts of the body, unless the lesion is covered by a dry, durable, tight-fitting bandage;

11-21-4 FL truck illness still operating.

Intermediate

Mobile food dispensing vehicle's approved variance requires that food operations cease in the event of a working employee becoming ill. Food operations continued during this event.

61C-4.010(1)(b) FAC: (1)(b) In the event of an emergency such as a fire, flood, power outage, or similar event that might result in the contamination of food or that might prevent potentially hazardous food from being held at safe temperatures, the person in charge shall immediately notify the division.

11-22-4 Employee with infected wound on arm.

High Priority

Employee with infected sore/cut/burn/wound on exposed portion of the arm without an impermeable cover on the wound is handling food, clean equipment or utensils, or unwrapped single-service items.

2-201.12(H) FC: The person in charge shall exclude or restrict a food employee from a food establishment in accordance with the following: (H) If a food employee is infected with a skin lesion containing pus such as a boil or infected wound that is open or draining and not properly covered as specified under Subparagraph 2-201.11(A)(1)(e), restrict the food employee.

11-23-4 Employee with infected wound on body.

High Priority

Employee with infected sore/cut/burn/wound on exposed portion of the body without a dry cover on the wound is handling food, clean equipment or utensils, or unwrapped single-service items.

2-201.12(H) FC: The person in charge shall exclude or restrict a food employee from a food establishment in accordance with the following: (H) If a food employee is infected with a skin lesion containing pus such as a boil or infected wound that is open or draining and not properly covered as specified under Subparagraph 2-201.11(A)(1)(e), restrict the food employee.

11-24-1 HSP - food employees exposed to any of the Big 5 not restricted.

High Priority

Establishment that serves a highly susceptible population not restricting food employees exposed to any of the following: Norovirus, Shiga-toxin producing E-coli, Salmonella Typhi, Hepatitis A or Shigella.

2-201.12(I) FC: The PERSON IN CHARGE shall EXCLUDE or RESTRICT a FOOD EMPLOYEE from a FOOD ESTABLISHMENT in accordance with the following: (I) If a FOOD EMPLOYEE is exposed to a foodborne pathogen as specified under Subparagraphs 2-201.11(A)(4) or (5), RESTRICT the FOOD EMPLOYEE who works in a FOOD ESTABLISHMENT serving a HIGHLY SUSCEPTIBLE POPULATION.

11-25-1 HSP - Employee with sore throat and fever, vomiting or diarrhea not excluded.

High Priority

Establishment that serves a highly susceptible population failed to exclude food workers ill from the following symptoms, not caused by a noninfectious condition: sore throat with fever, vomiting or diarrhea.

2-201.12(A) and 2-201.12(G)(1) FC: The PERSON IN CHARGE shall EXCLUDE or RESTRICT a FOOD EMPLOYEE from a FOOD ESTABLISHMENT in accordance with the following: (A) Except when the symptom is from a noninfectious condition, EXCLUDE a FOOD EMPLOYEE if the FOOD EMPLOYEE is: (1) Symptomatic with vomiting or diarrhea; or (2) Symptomatic with vomiting or diarrhea and diagnosed with an infection from Norovirus, Shigella spp., or ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING E. COLI. (G) If a FOOD EMPLOYEE is ill with symptoms of acute onset of sore throat with fever:(1) EXCLUDE the FOOD EMPLOYEE who works in a FOOD ESTABLISHMENT serving a HIGHLY SUSCEPTIBLE POPULATION.

12A-01-4 Antiseptic instead of handwash.

Intermediate

Employee applied hand antiseptic in place of washing hands as required.

2-301.16(A)(3) FC: (A) A hand antiseptic used as a topical application, a hand antiseptic solution used as a hand dip, or a hand antiseptic soap shall: (3) Be applied only to hands that are cleaned as specified under Section 2-301.12.

12A-02-4 Server dirty dishes to food - no handwash.

High Priority

Server handled soiled dishes or utensils and then picked up plated food, served food, or prepared a beverage without washing hands.

2-301.14(E) FC: Food employees shall clean their hands and exposed portions of their arms as specified under Section 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (E) After handling soiled equipment or utensils;

12A-03-4 Washed hands in other than an approved HWS.

Intermediate

Employee washed hands in a sink other than an approved handwash sink.

2-301.15 FC: Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

12A-04-5 Employee dirty to clean - no handwash.

High Priority

Dishwasher handled soiled dishes or utensils and then handled clean dishes or utensils without washing hands.

2-301.14(E) FC: Food employees shall clean their hands and exposed portions of their arms as specified under Section 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (E) After handling soiled equipment or utensils;

12A-05-4 Eat/drink/tobacco no handwash.

High Priority

Employee used tobacco, ate, or drank then engaged in food preparation, handled clean equipment or utensils, or touched unwrapped single-service items without washing hands.

2-301.14(D) FC: Food employees shall clean their hands and exposed portions of their arms as specified under Section 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (D) Except as specified in Paragraph 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;

12A-07-4 Gloves no handwash.

High Priority

Employee failed to wash hands before putting on gloves to work with food.

2-301.14(H) FC: Food employees shall clean their hands and exposed portions of their arms as specified under Section 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (H) Before donning gloves for working with food;

12A-08-4 Hot water takes too long - wash hands with cold water.

High Priority

Hot water takes too long to reach handwash sink resulting in employees using only cold water to wash their hands.

2-301.12(B)(1) and (4) FC: (B) Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms: (1) Rinse under clean, running warm water; (4) Thoroughly rinse under clean, running warm water;

12A-09-4 Gloves not changed as needed.

High Priority

Single-use gloves not changed as needed after changing tasks or when damaged or soiled.

3-304.15(A) FC: (A) If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.

12A-10-4 Touch bare body no handwash.

High Priority

Employee touched bare body part and then engaged in food preparation, handled clean equipment or utensils, or touched unwrapped single-service items without washing hands.

2-301.14(A) FC: Food employees shall clean their hands and exposed portions of their arms as specified under Section 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms;

12A-11-4 Bathroom to working no handwash.

High Priority

Employee used the bathroom and then engaged in food preparation, handled clean equipment or utensils, or touched unwrapped single-service items without washing hands upon returning to employee area.

2-301.14(B) FC: Food employees shall clean their hands and exposed portions of their arms as specified under Section 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (B) After using the toilet room;

12A-12-4 Raw to RTE no handwash.

High Priority

Employee switched from working with raw food to ready-to-eat food without washing hands.

2-301.14(G) FC: Food employees shall clean their hands and exposed portions of their arms as specified under Section 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (G) When switching between working with raw food and working with ready-to-eat food;

12A-13-4 Dirty to clean equipment no handwash.

High Priority

Employee handled soiled equipment or utensils and then engaged in food preparation, handled clean equipment or utensils, or touched unwrapped single-service items without washing hands.

2-301.14(E) FC: Food employees shall clean their hands and exposed portions of their arms as specified under Section 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (E) After handling soiled equipment or utensils;

12A-14-4 Cough/sneeze/tissue no handwash.

High Priority

Employee coughed, sneezed, used a handkerchief or disposable tissue then engaged in food preparation, handled clean equipment or utensils, or touched unwrapped single-service items without washing hands.

2-301.14(D) FC: Food employees shall clean their hands and exposed portions of their arms as specified under Section 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (D) Except as specified in Paragraph 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;

12A-16-4 Begin work no handwash.

High Priority

Employee began working with food, handling clean equipment or utensils, or touching unwrapped single-service items without first washing hands.

2-301.14 FC: Food employees shall clean their hands and exposed portions of their arms as specified under Section 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and:

12A-17-4 Rub hands less than 10-15 seconds.

High Priority

Employee rubbed hands together for less than 10-15 seconds while washing hands.

2-301.12(B)(3) FC: (B) Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms: (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and (b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers;

12A-18-4 Dried hands on clothes/soiled towel.

High Priority

Employee dried hands on clothes/apron/soiled towel after washing.

2-301.12(B)(5) FC: (B) Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms: (5) Immediately follow the cleaning procedure with thorough drying using a method as specified under Section 6-301.12.

12A-19-4 Washed hands with cold water.

High Priority

Employee washed hands with cold water.

2-301.12(B)(1) and (4) FC: (B) Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms: (1) Rinse under clean, running warm water; (4) Thoroughly rinse under clean, running warm water;

12A-20-4 Washed hands with no soap.

High Priority

Employee washed hands with no soap.

2-301.12(B)(2) FC: (B) Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms: 2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer;

12A-21-4 Dirty hands/arms/fingernails.

High Priority

Employee working with food, clean equipment or utensils, or unwrapped single-service items has visibly soiled hands, arms or fingernails.

2-301.11 FC: Food employees shall keep their hands and exposed portions of their arms clean.

12A-22-4 Handle support animal no handwash.

High Priority

Employee handled support animal and then engaged in food preparation, handled clean equipment or utensils, or touched unwrapped single-service items without washing hands.

2-301.14(C) FC: Food employees shall clean their hands and exposed portions of their arms as specified under Section 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (C) After caring for or handling service animals or aquatic animals as specified in Paragraph 2-403. 11(B);

12A-23-4 Chemical hand dip not maintained clean/at proper strength.

Intermediate

Chemical hand dip not maintained clean or at proper strength.

2-301.16(C) FC: (C) A hand antiseptic solution used as a hand dip shall be maintained clean and at a strength equivalent to at least 100 mg/L chlorine.

12A-24-4 Antiseptic not dry before handling food/equipment/utensils.

Intermediate

Employee did not allow hand antiseptic to dry on hands before handling food/equipment/utensils.

3-202.12 FC: Food may not contain unapproved food additives or additives that exceed amounts specified in 21 CFR 170-180 relating to food additives, generally recognized as safe or prior sanctioned substances that exceed amounts specified in 21 CFR 181-186, substances that exceed amounts specified in 9 CFR Subpart C Section 424.21(b) Food ingredients and sources of radiation, or pesticide residues that exceed provisions specified in 40 CFR 180 Tolerances for pesticides chemicals in food, and exceptions.

12A-25-4 Touched face/hair then food/ clean equipment/utensils - no handwash.

High Priority

Employee touched face/hair and then engaged in food preparation, handled clean equipment or utensils, or touched unwrapped single-service items without washing hands.

2-301.14(A) FC: Food employees shall clean their hands and exposed portions of their arms as specified under Section 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms;

12A

12A-26-4 Inadequately rinsed soap from hands after washing.

High Priority

Employee did not rinse all soap from hands after washing before drying.

2-301.12(B) FC: (B) Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms: (1) Rinse under clean, running warm water; (2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and (b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers; (4) Thoroughly rinse under clean, running warm water; and (5) Immediately follow the cleaning procedure with thorough drying using a method as specified under Section 6-301.12.

12A-27-4 Crack shell eggs - no handwash.

High Priority

Employee cracked raw shell eggs and then handled ready-to-eat food and/or clean equipment or utensils without washing hands.

2-301.14(G) FC: Food employees shall clean their hands and exposed portions of their arms as specified under Section 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (G) When switching between working with raw food and working with ready-to-eat food;

12A-28-4 Touched dirty apron/clothes - no handwash.

High Priority

Employee touched soiled apron/clothes and then engaged in food preparation, handled clean equipment or utensils, or touched unwrapped single-service items without washing hands.

2-301.14(I) FC: Food employees shall clean their hands and exposed portions of their arms as specified under Section 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (I) After engaging in other activities that contaminate the hands.

12A-29-4 Touched dirty surface - no handwash.

High Priority

Employee touched soiled surface and then engaged in food preparation, handled clean equipment or utensils, or touched unwrapped single-service items without washing hands.

2-301.14(I) FC: Food employees shall clean their hands and exposed portions of their arms as specified under Section 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (I) After engaging in other activities that contaminate the hands.

12B

12B-01-4 Eating while preparing food.

Basic

Employee eating while preparing food.

2-401.11(A) FC: (A) Except as specified in Paragraph (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.

12B-02-4 Eating/Drinking in food prep/restricted area.

Basic

Employee eating in a food preparation or other restricted area.

2-401.11(A) FC: (A) Except as specified in Paragraph (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.

12B-04-4 Designated eating/drinking/smoking area in restricted area. Basic

Designated employee eating/drinking/smoking area located in a food preparation or other restricted area causing possible cross contamination.

6-403.11(A) FC: (A) Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination.

12B-06-4 Evidence of smoking in food prep/storage/warewashing area. Basic

Evidence of employee smoking in food preparation, food storage or warewashing area.

2-401.11(A) FC: (A) Except as specified in Paragraph (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.

12B-07-4 Drink on prep/clean dish table. Basic

Employee beverage container on a food preparation table or over/next to clean equipment/utensils.

2-401.11(B) FC: (B) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

12B-08-4 Handling animals. Intermediate

Food employee handling animals/service animals.

2-403.11 FC: (A) Except as specified in Paragraph (B) of this section, food employees may not care for or handle animals that may be present such as patrol dogs, service animals, or pets that are allowed as specified in Subparagraphs 6-501.115(B)(2)-(5). (B) Food employees with service animals may handle or care for their service animals and food employees may handle or care for fish in aquariums or molluscan shellfish or crustacea in display tanks if they wash their hands as specified under Section 2-301.12 and Paragraph 2-301.14(C).

12B-09-5 Chewing gum while preparing food or in food prep/storage/warewashing area.. Basic

Employee chewing gum while preparing food.

2-401.11(A) FC: (A) Except as specified in Paragraph (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.

12B-10-4 Smoking in food prep/storage/warewashing area. Basic

Employee smoking in a food preparation, storage or warewashing area.

2-401.11(A) FC: (A) Except as specified in Paragraph (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.

12B-12-4 Drink - no lid/straw. Basic

Employee beverage container in a food preparation/clean dishware area does not have a lid and a straw or equivalent dispensing mechanism to prevent hand contact with lip contact area of drink container.

2-401.11(B) FC: (B) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

12B

12B-13-4 Drink in cooler.

Basic

Opened employee beverage container in a cold holding unit with food to be served to customers.

2-401.11(B) FC: (B) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

12B-14-4 Drink in ice.

Basic

Employee beverage container in ice machine/ice bin.

2-401.11(B) FC: (B) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

13

13-01-4 Dirty clothing.

Basic

Employee with soiled clothing.

2-304.11 FC: Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.

13-02-4 Hair restraint not effective.

Basic

Employee with ineffective hair restraint while engaging in food preparation.

2-402.11 FC: (A) Except as provided in Paragraph (B) of this section, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. (B) This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

13-03-4 No hair restraint.

Basic

Employee with no hair restraint while engaging in food preparation.

2-402.11 FC: (A) Except as provided in Paragraph (B) of this section, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. (B) This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

13-04-4 No beard guard.

Basic

Employee with no beard guard/restraint while engaging in food preparation.

2-402.11 FC: (A) Except as provided in Paragraph (B) of this section, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. (B) This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

13-05-4 Long fingernails. **Intermediate**

Employee with long fingernails working with exposed food, single-service items or clean equipment and utensils.

2-302.11(A) FC: (A) Food employees shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough.

13-06-4 Fake nails/nail polish with exposed food. **Intermediate**

Employee with artificial nails/nail polish working with exposed food without wearing intact gloves.

2-302.11(B) FC: (B) Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food.

13-07-4 Jewelry. **Basic**

Employee wearing jewelry other than a plain ring on their hands/arms while preparing food.

2-303.11 FC: Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.

13-09-4 Server no hair restraint - scooping/portioning food. **Basic**

Server scooping/portioning food (other than ice and beverages) has no hair restraint.

2-402.11 FC: (A) Except as provided in Paragraph (B) of this section, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. (B) This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

13-10-4 Server ineffective hair restraint - scooping/portioning food. **Basic**

Server scooping/portioning food (other than ice and beverages) has ineffective hair restraint.

2-402.11 FC: (A) Except as provided in Paragraph (B) of this section, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. (B) This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

14-01-4 No handle bowl/container used as scoop. **Basic**

Bowl or other container with no handle used to dispense food.

3-304.12(A) and (B) FC: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) Except as specified under Paragraph (B) of this section, in the food with their handles above the top of the food and the container; (B) In food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon;

14-02-4 Copper/copper alloys contact foods (pH below 6).

Basic

Copper or copper alloys in contact with foods with a pH below 6.

4-101.14 FC: (A) Except as specified in Paragraph (B) of this section, copper and copper alloys such as brass may not be used in contact with a food that has a pH below 6 such as vinegar, fruit juice, or wine or for a fitting or tubing installed between a backflow prevention device and a carbonator. (B) Copper and copper alloys may be used in contact with beer brewing ingredients that have a pH below 6 in the prefermentation and fermentation steps of a beer brewing operation such as a brewpub or microbrewery.

14-03-4 Galvanized metal contact with acidic foods.

High Priority

Galvanized metal in contact with acidic foods.

4-101.15 FC: Galvanized metal may not be used for utensils or food-contact surfaces of equipment that are used in contact with acidic food.

14-04-4 Microwave fan guard missing.

Intermediate

Microwave missing fan guard cover/splatter shield.

4-202.11 FC: (A) Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Except as specified in Paragraph (B) of this section, accessible for cleaning and inspection by one of the following methods: (a) Without being disassembled, (b) By disassembling without the use of tools, or (c) By easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches. (B) Subparagraph (A)(5) of this section does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.

14-05-4 Cardboard lining FC shelves.

Basic

Cardboard used to line food-contact shelves.

4-101.11 FC: Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (A) Safe; (B) Durable, corrosion-resistant, and nonabsorbent; (C) Sufficient in weight and thickness to withstand repeated warewashing; (D) Finished to have a smooth, easily cleanable surface; and (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

14-06-4 Wood not sealed.

Basic

Wood food-contact surface not properly sealed.

4-101.11 FC: Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (A) Safe; (B) Durable, corrosion-resistant, and nonabsorbent; (C) Sufficient in weight and thickness to withstand repeated warewashing; (D) Finished to have a smooth, easily cleanable surface; and (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

14-08-4 Bamboo mats for sushi prep.

Basic

Bamboo mats used for the preparation of sushi rolls - mat in direct contact with food.

4-101.11 FC: Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (A) Safe; (B) Durable, corrosion-resistant, and nonabsorbent; (C) Sufficient in weight and thickness to withstand repeated warewashing; (D) Finished to have a smooth, easily cleanable surface; and (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

14-09-4 Grooved cutting board.

Basic

Cutting board has cut marks and is no longer cleanable.

4-501.12 FC: Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

14-10-4 Equipment/utensils not durable.

Basic

Equipment or utensils not designed or constructed in a durable manner.

4-201.11 FC: Equipment and Utensils. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

14-11-4 Equipment in poor repair.

Basic

Equipment in poor repair.

4-501.11 FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. (C) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

14-12-4 Utensils in poor repair.

Basic

Utensils in poor condition.

4-502.11(A) FC: (A) Utensils shall be maintained in a state of repair or condition that complies with the requirements specified under Parts 4-1 and 4-2 or shall be discarded.

14-13-4 FCS not smooth/easily cleanable.

Basic

Food-contact surface not smooth and easily cleanable.

4-101.11 FC: Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (A) Safe; (B) Durable, corrosion-resistant, and nonabsorbent; (C) Sufficient in weight and thickness to withstand repeated warewashing; (D) Finished to have a smooth, easily cleanable surface; and (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

14-14-4 Basting brush.

Intermediate

Nonfood-grade basting brush used in food.

4-202.11 FC and 4-101.11 FC: (A) Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; 4-101.11 FC: Characteristics. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (A) Safe; (B) Durable, corrosion-resistant, and nonabsorbent; (C) Sufficient in weight and thickness to withstand repeated warewashing; (D) Finished to have a smooth, easily cleanable surface; and (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

14-15-4 Nonfood-grade containers.

High Priority

Nonfood-grade containers used for food storage – direct contact with food.

4-101.11 FC: Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (A) Safe; (B) Durable, corrosion-resistant, and nonabsorbent; (C) Sufficient in weight and thickness to withstand repeated warewashing; (D) Finished to have a smooth, easily cleanable surface; and (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

14-16-4 Multiuse FCS poor repair.

Intermediate

Multiuse food-contact surface not smooth, free of breaks/cracks/chips/pits/crevices.

4-202.11 FC: (A) Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Except as specified in Paragraph (B) of this section, accessible for cleaning and inspection by one of the following methods: (a) Without being disassembled, (b) By disassembling without the use of tools, or (c) By easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches. (B) Subparagraph (A)(5) of this section does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.

14-17-4 WIC/WIF shelves rusted.

Basic

Walk-in cooler/freezer shelves with rust that has pitted the surface.

4-101.19 FC: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

14-18-4 Beverage tubing/cold plate not separate from ice.

Basic

Beverage tubing/cold plate not separated from stored ice.

4-204.16 FC: Except for cold plates that are constructed integrally with an ice storage bin, beverage tubing and cold-plate beverage cooling devices may not be installed in contact with stored ice.

14-19-4 Condenser unit not separate from food.

Basic

Condenser unit not separated from food storage area.

4-204.18 FC: If a condenser unit is an integral component of equipment, the condenser unit shall be separated from the food and food storage space by a dustproof barrier.

14-20-4 Tin foil ripped/torn used as shelf cover.

Basic

Ripped/worn tin foil used as food-contact shelf cover.

4-201.11 FC: Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

14-21-4 Can opener blade not removable for cleaning/replacement.

Basic

Can opener blade not readily removable for cleaning or replacement.

4-202.15 FC: Cutting or piercing parts of can openers shall be readily removable for cleaning and for replacement.

14-22-4 Can opener blade not sharp.

Basic

Can opener blade not kept sharp - observed metal shavings.

4-501.11 FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. (C) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

14-23-4 Fixed equipment exposed to spills not sealed to wall.

Basic

Fixed equipment exposed to spillage not sealed to adjoining equipment/walls.

4-402.11(A) FC: (A) Equipment that is fixed because it is not easily movable shall be installed so that it is: (1) Spaced to allow access for cleaning along the sides, behind, and above the equipment; (2) Spaced from adjoining equipment, walls, and ceilings a distance of not more than 1 millimeter or one thirty-second inch; or (3) Sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage.

14-24-4 Drink/ice dispenser contacts lip area of cup.

Basic

Beverage/ice dispensing lever or filling device on equipment used by employees to refill customer drinks allows contamination of the lip-contact surface during normal use.

4-204.13(D) FC: In equipment that dispenses or vends liquid food or ice in unpackaged form: (D) The dispensing equipment actuating lever or mechanism and filling device of consumer self-service beverage dispensing equipment shall be designed to prevent contact with the lip-contact surface of glasses or cups that are refilled.

14-25-4 Wood as FCS - not hard wood.

Basic

Establishment using wood (other than a hard, close-grained wood) as a food-contact surface.

4-101.17 FC: (A) Except as specified in paragraphs (B), (C), and (D) of this section, wood and wood wicker may not be used as a food-contact surface. (B) Hard maple or an equivalently hard, close-grained wood may be used for: (1) Cutting boards; cutting blocks; bakers' tables; and utensils such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and (2) Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 230 degrees Fahrenheit or above.

14-26-5 MFDV potable water tank - nonfood-grade or nondurable construction.

High Priority

Mobile food dispensing vehicle's potable water tank not constructed of food-grade material or in a durable manner.

5-301.11FC: Materials that are used in the construction of a mobile water tank, mobile food establishment water tank, and appurtenances shall be: (A) Safe; (B) Durable, corrosion-resistant, and nonabsorbent; and (C) Finished to have a smooth, easily cleanable surface.

14-27-4 Cast iron other than cooking.

Basic

Cast iron used as a food-contact surface other than only for cooking.

4-101.12 FC: (A) Except as specified in Paragraphs (B) and (C) of this section, cast iron may not be used for utensils or food-contact surfaces of equipment. (B) Cast iron may be used as a surface for cooking. (C) Cast iron may be used in utensils for serving food if the utensils are used only as part of an uninterrupted process from cooking through service.

14-28-4 Multiuse FCS welds/joints not smooth.

Intermediate

Multiuse food-contact surface with welds/joints that are not smooth.

4-202.11 FC and 4-101.11 FC: Food-Contact Surfaces. (A) Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; 4-101.11 FC: Characteristics. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (A) Safe; (B) Durable, corrosion-resistant, and nonabsorbent; (C) Sufficient in weight and thickness to withstand repeated warewashing; (D) Finished to have a smooth, easily cleanable surface; and (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

14-31-4 Nonfood-grade bags for food.

Basic

Nonfood-grade bags used in direct contact with food.

4-101.11 FC: Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (A) Safe; (B) Durable, corrosion-resistant, and nonabsorbent; (C) Sufficient in weight and thickness to withstand repeated warewashing; (D) Finished to have a smooth, easily cleanable surface; and (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

14-33-4 RIC shelves - rust pitted.

Basic

Reach-in cooler shelves with rust that has pitted the surface.

4-501.11 FC and 4-101.11 FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. (C) Cutting or piercing parts of can openers shall be kept sharp. 4-101.11 FC: Characteristics. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (A) Safe; (B) Durable, corrosion-resistant, and nonabsorbent; (C) Sufficient in weight and thickness to withstand repeated warewashing; (D) Finished to have a smooth, easily cleanable surface; and (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

14-34-4 Interior ice machine - rust pitted.

Basic

Interior of ice machine with rust that has pitted the surface.

4-501.11 FC and 4-101.11 FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. (C) Cutting or piercing parts of can openers shall be kept sharp. 4-101.11 FC: Characteristics. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (A) Safe; (B) Durable, corrosion-resistant, and nonabsorbent; (C) Sufficient in weight and thickness to withstand repeated warewashing; (D) Finished to have a smooth, easily cleanable surface; and (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

14-35-4 Interior ice bin - rust pitted.

Basic

Interior of ice bin with rust that has pitted the surface.

4-501.11 FC and 4-101.11 FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. (C) Cutting or piercing parts of can openers shall be kept sharp. 4-101.11 FC: Characteristics. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (A) Safe; (B) Durable, corrosion-resistant, and nonabsorbent; (C) Sufficient in weight and thickness to withstand repeated warewashing; (D) Finished to have a smooth, easily cleanable surface; and (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

14-36-5 Fridge or freezer disrepair/exposed insulation.

Basic

Interior of refrigerator in disrepair/has exposed insulation.

4-501.11 FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. (C) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

14-37-4 Non-stick coating peeling/chipping from pans/utensils.

Basic

Non-stick coating peeling/chipping off of pans/utensils.

4-101.18 FC and 4-502.11(A) FC: Multiuse kitchenware such as frying pans, griddles, sauce pans, cookie sheets, and waffle bakers that have a perfluorocarbon resin coating shall be used with nonscoring or nonscratching utensils and cleaning aids. 4-502.11(A) FC: (A) Utensils shall be maintained in a state of repair or condition that complies with the requirements specified under Parts 4-1 and 4-2 or shall be discarded.

14-38-4 Container/container lid cracked/broken. **Basic**

Food storage container/container lid cracked or broken.

4-502.11(A) FC: (A) Utensils shall be maintained in a state of repair or condition that complies with the requirements specified under Parts 4-1 and 4-2 or shall be discarded.

14-39-4 Cast iron pot to store food. **Basic**

Cast iron pot used to store food.

4-101.12 FC: (A) Except as specified in Paragraphs (B) and (C) of this section, cast iron may not be used for utensils or food-contact surfaces of equipment. (B) Cast iron may be used as a surface for cooking. (C) Cast iron may be used in utensils for serving food if the utensils are used only as part of an uninterrupted process from cooking through service.

14-40-4 Equipment in poor repair. **Basic**

Nonfood-contact equipment in poor repair.

4-501.11(A) and (B) FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

14-41-4 WIC gaskets torn/disrepair. **Basic**

Walk-in cooler gasket torn/in disrepair.

4-501.11(A) and (B) FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

14-42-4 Hood filter missing. **Basic**

Hood filter missing from automatic fire suppression/exhaust system.

4-204.11 FC: Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.

14-44-4 Gear/bearing lubricant leaking onto FCS. **Basic**

Lubricant from equipment gears or bearings leaking onto food-contact surface.

4-204.15 FC: Equipment containing bearings and gears that require lubricants shall be designed and constructed so that the lubricant cannot leak, drip, or be forced into food or onto food-contact surfaces.

14-45-4 Cardboard lining nonFC shelves. **Basic**

Cardboard used to line nonfood-contact shelves.

4-201.11 FC: Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

14-46-4 WIC shelves not smooth/easily cleanable. **Basic**

Shelves not attached to walls in walk-ins not constructed of materials that are corrosion resistant, non-absorbent, smooth and easily cleanable.

4-101.19 FC: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

14-47-4 NonFC equipment not smooth/nonabsorbent. **Basic**

Nonfood-contact equipment exposed to splash/spillage not constructed of materials that are corrosion resistant, non-absorbent, smooth and easily cleanable.

4-101.19 FC: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

14-49-4 Hood filters not removable for cleaning. **Basic**

Hood filters/grease extractors not designed to be easily removable for cleaning.

4-202.18 FC: Filters or other grease extracting equipment shall be designed to be readily removable for cleaning and replacement if not designed to be cleaned in place.

14-50-4 Counter-mount equip. sealed no space to clean. **Basic**

Counter-mounted equipment sealed to counter/table is not installed to allow enough space for cleaning around the equipment.

4-402.11 FC: (A) Equipment that is fixed because it is not easily movable shall be installed so that it is: (1) Spaced to allow access for cleaning along the sides, behind, and above the equipment; (2) Spaced from adjoining equipment, walls, and ceilings a distance of not more than 1 millimeter or one thirty-second inch; or (3) Sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage. (B) Counter-mounted equipment that is not easily movable shall be installed to allow cleaning of the equipment and areas underneath and around the equipment by being: (1) Sealed; or (2) Elevated on legs as specified under Paragraph 4-402.12(D).

14-52-4 Not easy to clean/maintenance. **Basic**

Nonfood-contact surfaces not designed and constructed to allow easy cleaning and maintenance.

4-202.16 FC: Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

14-54-4 Fixed equipment not sealed - exposed to spillage. **Basic**

Fixed nonfood-contact equipment not sealed to adjoining equipment/walls when exposed to spillage.

4-402.11 FC: (A) Equipment that is fixed because it is not easily movable shall be installed so that it is: (1) Spaced to allow access for cleaning along the sides, behind, and above the equipment; (2) Spaced from adjoining equipment, walls, and ceilings a distance of not more than 1 millimeter or one thirty-second inch; or (3) Sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage. (B) Counter-mounted equipment that is not easily movable shall be installed to allow cleaning of the equipment and areas underneath and around the equipment by being: (1) Sealed; or (2) Elevated on legs as specified under Paragraph 4-402.12(D).

14-55-4 Knife block in use. **Basic**

Uncleanable knife block in use to store knives.

4-202.16 FC: Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

14-56-4 Dollies/pallets/racks/skids not easily movable/cleaning clearance. **Basic**

Dollies, pallets, racks or skids used to store or transport packaged food not designed to be moved easily to allow for cleaning access.

4-204.122 FC: Apparatuses, such as dollies, pallets, racks, and skids used to store and transport large quantities of packaged foods received from a supplier in a cased or overwrapped lot, shall be designed to be moved by hand or by conveniently available apparatuses such as hand trucks and forklifts.

14-57-5 Vending machine - exterior not easily cleanable.

Basic

Vending machine exterior construction not easily cleanable.

61C-4.020(4) FAC: (4) Exterior construction and maintenance: The exterior construction of vending machines shall be such as to facilitate cleaning and to prevent the entrance of insects and rodents and shall be kept clean.

14-58-5 Vending machine - not movable to clean.

Basic

Vending machine constructed in a manner that does not allow easy movement or accessibility for cleaning.

61C-4.020(4) FAC: (4) Exterior construction and maintenance: In order to prevent seepage underneath the machine and to promote cleaning, free standing vending machines shall have one or more of these elevation or movability features: (a) Be light enough to be manually moved with ease by one person; or (b) Be elevated on legs or extended sidewalls to afford, with or without kickplates, an unobstructed vertical space of a least 6 inches under the machine; or (c) Mounted on rollers or casters which permit easy movement; or (d) Be sealed to the floor. (e) Where used, kickplates shall be easily removable or be capable of being rotated. These kickplates shall be designed and installed to make the area under the machine easily accessible for routine cleaning without unlocking the cabinet door. (f) Counter type machines shall be: 1. Sealed to the counter; or 2. Mounted on 4 inch legs or the equivalent; or 3. Easily moved for cleaning with service connections in place.

14-60-5 Variance - shared equipment/facilities not maintained.

Basic

Establishment's approved variance requires that shared equipment/facilities be maintained. The shared equipment/facilities were not maintained.

4-501.11 FC and 4.502.11(A) FC: Good Repair and Proper Adjustment. (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. (C) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened. 4-502.11(A) FC: (A) Utensils shall be maintained in a state of repair or condition that complies with the requirements specified under Parts 4-1 and 4-2 or shall be discarded.

14-61-4 Vending machine no automatic shut off.

High Priority

Vending machine dispensing potentially hazardous (time/temperature control for safety) food does not have an automatic shut off in the event of a power or mechanical failure that results in the unit being unable to maintain proper temperature.

4-204.111 FC: (A) A machine vending potentially hazardous food (time/temperature control for safety food) shall have an automatic control that prevents the machine from vending food: (1) If there is a power failure, mechanical failure, or other condition that results in an internal machine temperature that cannot maintain food temperatures; and (2) If a condition specified under Subparagraph (A)(1) of this section occurs, until the machine is serviced and restocked with food that has been maintained at proper temperatures.

14-62-4 Vending machine outside/without supervision no self-closing slot cover.

Basic

Vending machine located outside or is without supervision lacking self-closing vending slot cover.

4-204.14 FC: The dispensing compartment of a vending machine including a machine that is designed to vend prepackaged snack food that is not potentially hazardous (time/temperature control for safety food) such as chips, party mixes, and pretzels shall be equipped with a self-closing door or cover if the machine is: (A) Located in an outside area that does not otherwise afford the protection of an enclosure against the rain, windblown debris, insects, rodents, and other contaminants that are present in the environment; or (B) Available for self-service during hours when it is not under the full-time supervision of a food employee.

14-63-4 Vending machine no tight-fitting doors.

Basic

Vending machine does not have tight-fitting doors.

4-204.123 FC: (A) Vending machine doors and access opening covers to food and container storage spaces shall be tight-fitting so that the space along the entire interface between the doors or covers and the cabinet of the machine, if the doors or covers are in a closed position, is no greater than one-sixteenth inch by: (1) Being covered with louvers, screens, or materials that provide an equivalent opening of not greater than one-sixteenth inch. Screening of 12 mesh to 1 inch meets this requirement; (2) Being effectively gasketed; (3) Having interface surfaces that are at least 13 millimeters or one-half inch wide; or (4) Jambs or surfaces used to form an L-shaped entry path to the interface. (B) Vending machine service connection openings through an exterior wall of a machine shall be closed by sealants, clamps, or grommets so that the openings are no larger than one-sixteenth inch.

14-65-4 Counter-mount equip. less than 4-inch legs, not sealed.

Basic

Counter-mounted equipment that is not easily movable is not sealed to counter/table and has legs that provide less than a 4-inch clearance between the counter/table and the equipment.

4-402.11(B) FC and 4-402.12(D) and (E) FC: 4-402.11(B) FC: Counter-mounted equipment that is not easily movable shall be installed to allow cleaning of the equipment and areas underneath and around the equipment by being: (1) Sealed; or (2) Elevated on legs as specified under Paragraph 4-402.12(D). 4-402.12(D) FC: Except as specified in Paragraph (E) of this section, counter-mounted equipment that is not easily movable shall be elevated on legs that provide at least a 4 inch clearance between the table and the equipment. (E) The clearance space between the table and counter-mounted equipment may be: (1) 3 inches if the horizontal distance of the table top under the equipment is no more than 20 inches from the point of access for cleaning; or (2) 2 inches if the horizontal distance of the table top under the equipment is no more than 3 inches from the point of access for cleaning.

14-66-4 Floor-mount equip. less than 6-inch legs, not sealed.

Basic

Floor-mounted equipment that is not easily movable is not sealed to the floor and has legs that provide less than a 6-inch clearance between the floor and equipment.

4-402.12(A), (B) and (C) FC: (A) Except as specified in Paragraphs (B) and (C) of this section, floor-mounted equipment that is not easily movable shall be sealed to the floor or elevated on legs that provide at least a 6 inch clearance between the floor and the equipment. (B) If no part of the floor under the floor-mounted equipment is more than 6 inches from the point of cleaning access, the clearance space may be only 4 inches. (C) This section does not apply to display shelving units, display refrigeration units, and display freezer units located in the consumer shopping areas of a retail food store, if the floor under the units is maintained clean.

14-67-4 RIC gasket torn/in disrepair.

Basic

Reach-in cooler gasket torn/in disrepair.

4-501.11(A) and (B) FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

14-69-4 Ice buildup in RIF.

Basic

Ice buildup in reach-in freezer.

4-501.11(A) FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

14-70-4 Ice buildup in WIF.

Basic

Ice buildup in walk-in freezer.

4-501.11(A) FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

14-71-4 Duct tape used to repair nonfood-contact surface.

Basic

Duct tape used to repair nonfood-contact surface.

4-501.11(A) and (B) FC and 4-201.11 FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. 4-201.11 FC: Equipment and Utensils. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

14-72-4 No hood filters.

Basic

Exhaust system operated with filters removed. No means to capture grease and/or condensation to prevent dripping.

4-204.11 FC: Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.

14-73-4 No hood drip tray container.

Basic

No container installed for catching grease from hood drip tray.

4-204.11 FC: Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.

14-74-5 Cooler not keeping food cold.

Intermediate

Cold holding equipment not maintained in good repair. Do not store potentially hazardous (time/temperature control for safety) food in this unit until the unit is repaired.

4-501.11(A) and (B) FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

14-75-5 Hot hold not keeping food hot.

Intermediate

Hot holding unit not maintained in good repair. Do not store potentially hazardous (time/temperature control for safety) food in this unit until the unit is repaired.

4-501.11(A) and (B) FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

14-76-5 WIC not keeping food cold.

Intermediate

Walk-in cooler not maintained in good repair. Do not store potentially hazardous (time/temperature control for safety) food in this unit until the unit is repaired.

4-501.11(A) and (B) FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

14-77-5 RIC not keeping food cold.

Intermediate

Reach-in cooler not maintained in good repair. Do not store potentially hazardous (time/temperature control for safety) food in this unit until the unit is repaired.

4-501.11(A) and (B) FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

14-78-5 Refrigerated drawers not keeping food cold. Intermediate

Refrigerated drawers not maintained in good repair. Do not store potentially hazardous (time/temperature control for safety) food in this unit until the unit is repaired.

4-501.11(A) and (B) FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

14-79-5 Cold buffet not keeping foods cold. Intermediate

Cold buffet not maintained in good repair. Do not store potentially hazardous (time/temperature control for safety) food in this unit until the unit is repaired.

4-501.11(A) and (B) FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

14-81-1 Hot buffet not keeping foods hot. Intermediate

Hot buffet not maintained in good repair. Do not store potentially hazardous (time/temperature control for safety) food in this unit until the unit is repaired.

4-501.11(A) and (B) FC: (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

16-01-4 No data plate/operating specifications. Basic

Dishmachine has no data plate/operating specifications.

4-204.113 FC: A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operation specifications including the: (A) Temperatures required for washing, rinsing, and sanitizing; (B) Pressure required for the fresh water sanitizing rinse unless the machine is designed to use only a pumped sanitizing rinse; and (C) Conveyor speed for conveyor machines or cycle time for stationary rack machines.

16-02-4 DM no baffles/curtains. Basic

Dishmachine missing baffles, curtains in wash/rinse tanks.

4-204.114 FC: Warewashing machine wash and rinse tanks shall be equipped with baffles, curtains, or other means to minimize internal cross contamination of the solutions in wash and rinse tanks.

16-03-4 DM interior soiled. Basic

Accumulation of debris inside warewashing machine.

4-501.14 FC: A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under Section 4-301.13 shall be cleaned: (A) Before use; (B) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) If used, at least every 24 hours.

16-04-4 No drainboards. Basic

No drainboards or equivalent provided for soiled items and/or air drying cleaned items.

4-301.13 FC: Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.

16-05-4 Wash/Rinse/Sanitizing solution not clean. **Basic**

Sanitizing solution not maintained clean.

4-501.18 FC: The wash, rinse, and sanitize solutions shall be maintained clean.

16-06-4 No soap in wash compartment of 3CS. **Intermediate**

No cleaning agent provided in wash compartment of sink.

4-501.17 FC: When used for warewashing, the wash compartment of a sink, mechanical warewasher, or wash receptacle of alternative manual warewashing equipment as specified in Paragraph 4-301.12(C), shall contain a wash solution of soap, detergent, acid cleaner, alkaline cleaner, degreaser, abrasive cleaner, or other cleaning agent according to the cleaning agent manufacturer's label instructions.

16-07-4 3CS not clean. **Basic**

Accumulation of debris in three-compartment sink.

4-501.14 FC: A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under Section 4-301.13 shall be cleaned: (A) Before use; (B) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) If used, at least every 24 hours.

16-08-4 3CS compartments too small. **Intermediate**

Sink compartments of three-compartment sink too small to accommodate utensils or equipment.

4-301.12 (B) and (C) FC: (B) Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment as specified in Paragraph (C) of this section shall be used. (C) Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints and its use is approved. Alternative manual warewashing equipment may include: (1) High-pressure detergent sprayers; (2) Low- or line-pressure spray detergent foamers; (3) Other task-specific cleaning equipment; (4) Brushes or other implements; (5) 2-compartment sinks as specified under Paragraphs (D) and (E) of this section; or (6) Receptacles that substitute for the compartments of a multicompartment sink.

16-09-4 No 3CS. **Intermediate**

No three-compartment sink is provided for warewashing.

4-301.12 (A) FC: (A) Except as specified in Paragraph (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils.

16-10-4 Soap not all rinsed off. **Basic**

Abrasives and detergents not removed during the rinse process.

4-603.16 FC: Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution.

16-11-4 Detergent-sanitizer - different product used wash/sanitize. **Basic**

Improper use of detergent-sanitizer when there is no distinct water rinse - a different product was used for the wash and for the sanitize steps.

4-501.115 FC: If a detergent-sanitizer is used to sanitize in a cleaning and sanitizing procedure where there is no distinct water rinse between the washing and sanitizing steps, the agent applied in the sanitizing step shall be the same detergent-sanitizer that is used in the washing step.

16-13-4 3CS not used in correct order.

Basic

Equipment and utensils not washed, rinsed and sanitized in the correct order in three-compartment sink. Do not use dishes/equipment not properly sanitized.

4-603.16 FC: Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures: (A) Use of a distinct, separate water rinse after washing and before sanitizing if using: (1) A 3-compartment sink, (2) Alternative manual warewashing equipment equivalent to a 3-compartment sink as specified in Paragraph 4-301.12(C), or (3) A 3-step washing, rinsing, and sanitizing procedure in a warewashing system for cip equipment;

16-14-4 Drainboards not large enough.

Basic

Drainboards or equivalent not large enough to accommodate all soiled and/or cleaned items.

4-301.13 FC: Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.

16-15-4 Drainboards not clean.

Basic

Accumulation of debris on drainboards or equivalent.

4-501.14 FC: A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under Section 4-301.13 shall be cleaned: (A) Before use; (B) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) If used, at least every 24 hours.

16-16-4 No rinse step in 3CS.

Basic

Equipment and utensils not rinsed between washing and sanitizing.

4-603.16 FC: Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution.

16-17-4 DM cycle time/conveyor speed incorrect.

Basic

Dishmachine cycle times/conveyor speed not correct per data plate/operating specifications provided on dishmachine.

4-501.15 FC: (A) A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions. (B) A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications.

16-18-4 3CS not clean after food prep/wiping cloths.

Basic

Three-compartment sink not cleaned after being used for food preparation or washing wiping cloths before being used for warewashing.

4-501.16(B) FC: (B) If a warewashing sink is used to wash wiping cloths, wash produce, or thaw food, the sink shall be cleaned as specified under Section 4-501.14 before and after each time it is used to wash wiping cloths or wash produce or thaw food. Sinks used to wash or thaw food shall be sanitized as specified under Part 4-7 before and after using the sink to wash produce or thaw food.

16-19-4 Detergent not rinsed off.

Basic

Abrasives and detergents not thoroughly rinsed from cooking equipment.

4-603.16 FC: Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution.

16-20-4 Faucet at 3CS doesn't reach all compartments.

High Priority

Faucet at three-compartment sink does not reach all compartments.

5-103.12 FC and 5-202.11(A) FC: Water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use water except that water supplied as specified under Paragraphs 5-104.12(A) and (B) to a temporary food establishment or in response to a temporary interruption of a water supply need not be under pressure. 5-202.11(A) FC: Approved System and Cleanable Fixtures. (A) A plumbing system shall be designed, constructed, and installed according to law.

16-21-4 DM exterior soiled.

Basic

Accumulation of debris on exterior of warewashing machine.

4-501.14 FC: A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under Section 4-301.13 shall be cleaned: (A) Before use; (B) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) If used, at least every 24 hours.

16-22-4 No dishwashing facilities of any kind.

Intermediate

No dishwashing facilities of any kind provided.

4-301.12 (A) FC: (A) Except as specified in Paragraph (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils.

16-23-4 Lime scale inside DM.

Basic

Accumulation of lime scale on the inside of the dishmachine.

4-501.14 FC: A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under Section 4-301.13 shall be cleaned: (A) Before use; (B) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) If used, at least every 24 hours.

16-24-4 Wrong data plate.

Basic

Data plate/operating specifications provided on dishmachine do not match type of sanitizer method in use.

4-501.15 FC: (A) A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions. (B) A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications.

16-25-4 Warewashing outdoors.

Basic

Warewashing conducted in outdoor area.

4-904.11(A) FC and 4-903.11 FC: 4-904.11(A) Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. 4-903.11(A) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. 4-903.11 FC

16-26-4 3CS/DM used to clean tools.

Intermediate

Three-compartment sink or dishmachine used to clean maintenance tools.

6-501.15 FC: Food preparation sinks, handwashing sinks, and warewashing equipment may not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.

16-28-4 2CS used for warewashing.

Intermediate

Two-compartment sink used for warewashing.

4-301.12 (A), (C)(5) and (E) FC: (A) Except as specified in Paragraph (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils. (C) Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints and its use is approved. Alternative manual warewashing equipment may include: (5) 2-compartment sinks as specified under (D) and (E) of this section. (E) A 2-compartment sink may not be used for warewashing operations where cleaning and sanitizing solutions are used for a continuous or intermittent flow of kitchenware or tableware in an ongoing warewashing process.

16-29-4 CIP equipment not washed/rinsed/sanitized using three distinct steps.

Basic

Clean in place equipment not washed, rinsed and sanitized using three distinct steps.

4-603.16(A) FC: Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures: (A) Use of a distinct, separate water rinse after washing and before sanitizing if using: (1) A 3-compartment sink, (2) Alternative manual warewashing equipment equivalent to a 3-compartment sink as specified in Paragraph 4-301.12(C), or (3) A 3-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment;

16-30-4 Hot water DM pressure not 5-30 psi.

Basic

Hot water sanitizing warewasher water pressure not between 5-30 pounds per square inch (PSI).

4-501.113 FC: The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine, as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve, shall be within the range specified on the machine manufacturer's data plate and may not be less than 5 pounds per square inch or more than 30 pounds per square inch.

16-31-4 WC - no test kit.

Intermediate

No proper chemical test kit provided for measuring the concentration of the sanitizer solution used for wiping cloths.

4-302.14 FC: A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

16-32-5 3CS/dishmachine - wrong test kit.

Intermediate

Incorrect chemical test kit provided for measuring the concentration of the sanitizer solution used in the three-compartment sink.

4-302.14 FC: A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

16-33-4 Test kit not used to check sanitizer.

Intermediate

Chemical test kit not used to ensure proper sanitization of equipment and utensils when using a chemical sanitizer.

4-501.116 FC: Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.

16-34-4 No quat test kit.

Intermediate

No quaternary ammonium chemical test kit provided when using quaternary ammonium chemical sanitizer at three-compartment sink/warewashing machine.

4-302.14 FC: A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

16-35-4 No chlorine test kit. Intermediate

No chlorine chemical test kit provided when using chlorine sanitizer at three-compartment sink/warewashing machine.

4-302.14 FC: A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

16-36-4 No color/concentration chart for test kit. Intermediate

No color/concentration comparison chart available for chemical test kit used to check sanitizer.

4-302.14 FC: A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

16-38-4 DM temp. gauge inaccurate/damaged. Basic

Inaccurate/damaged temperature gauge(s) on dishmachine.

4-502.11(C) FC: (C) Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

16-39-4 DM pressure gauge inaccurate/damaged. Basic

Inaccurate/damaged pressure gauge on dishmachine.

4-502.11(C) FC: (C) Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

16-40-4 DM - no gauge. Intermediate

No temperature measuring device provided on dishmachine.

4-204.115 FC: A warewashing machine shall be equipped with a temperature measuring device that indicates the temperature of the water: (A) In each wash and rinse tank; and (B) As the water enters the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank.

16-43-4 Bar Star test kit not used correctly. Intermediate

Test kit for measuring the concentration of the Bar Star sanitizing solution not used in accordance with the manufacturer's instructions or employee unaware of proper use.

4-302.14 FC: A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

16-44-4 Not soaked prior to washing/still soiled after washing. Basic

Dishware/utensils not soaked prior to being placed in three-compartment sink/dishmachine and results in soiled dishware/utensils after washing occurs.

4-603.12 FC: (A) Food debris on equipment and utensils shall be scrapped over a waste disposal unit or garbage receptacle or shall be removed in a warewashing machine with a prewash cycle. (B) If necessary for effective cleaning, utensils and equipment shall be preflushed, presoaked, or scrubbed with abrasives.

16-45-4 Not cleared of gross debris prior to washing. Basic

Dishware not cleared of gross food and waste prior to being placed in three-compartment sink/dishmachine.

4-603.12 FC: (A) Food debris on equipment and utensils shall be scrapped over a waste disposal unit or garbage receptacle or shall be removed in a warewashing machine with a prewash cycle. (B) If necessary for effective cleaning, utensils and equipment shall be preflushed, presoaked, or scrubbed with abrasives.

16-46-4 Old labels on containers. Basic

Old labels stuck to food containers after cleaning.

4-603.12 FC: (A) Food debris on equipment and utensils shall be scrapped over a waste disposal unit or garbage receptacle or shall be removed in a warewashing machine with a prewash cycle. (B) If necessary for effective cleaning, utensils and equipment shall be preflushed, presoaked, or scrubbed with abrasives.

16-48-4 Old food on clean dishware/utensils.

Basic

Old food stuck to clean dishware/utensils.

4-603.12 FC: (A) Food debris on equipment and utensils shall be scrapped over a waste disposal unit or garbage receptacle or shall be removed in a warewashing machine with a prewash cycle. (B) If necessary for effective cleaning, utensils and equipment shall be preflushed, presoaked, or scrubbed with abrasives.

16-52-4 3CS wash solution less than 110 F.

Intermediate

Wash solution in three-compartment sink less than 110 degrees Fahrenheit.

4-501.19 FC: The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 110 degrees Fahrenheit or the temperature specified on the cleaning agent manufacturer's label instructions.

16-53-4 Chemical DM wash less than 120 F.

Intermediate

Wash solution in spray-type chemical warewasher less than 120 degrees Fahrenheit.

4-501.110 (B) FC: (B) The temperature of the wash solution in spray-type warewashers that use chemicals to sanitize may not be less than 120 degrees Fahrenheit.

16-54-4 High temp DM wash not at proper temp.

Intermediate

Wash solution in spray type hot water sanitizing dishmachine not reaching proper temperature according to manufacturer's specifications.

4-501.110(A) FC: (A) The temperature of the wash solution in spray type warewashers that use hot water to sanitize may not be less than: (1) For a stationary rack, single temperature machine, 165 degrees Fahrenheit; (2) For a stationary rack, dual temperature machine, 150 degrees Fahrenheit; (3) For a single tank, conveyor, dual temperature machine, 160 degrees Fahrenheit; or (4) For a multitank, conveyor, multitemperature machine, 150 degrees Fahrenheit.

16-55-4 DM not functioning properly.

Basic

Dishmachine not washing/rinsing properly. Must wash, rinse and sanitize all dishware, equipment and utensils in three-compartment sink until dishmachine is functioning properly.

4-501.15 FC: (A) A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions. (B) A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications.

16-56-4 CIP wash solution less than 110 F.

Intermediate

Wash solution for clean in place equipment less than 110 degrees Fahrenheit.

4-501.19 FC: The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 110 degrees Fahrenheit or the temperature specified on the cleaning agent manufacturer's label instructions.

16-57-4 Variance - shared 3CS unavailable.

Intermediate

Establishment's approved variance requires that the shared three compartment sink be available during all periods of operation. The sink was not available during all hours of operation.

4-301.12 (A) FC: (A) Except as specified in Paragraph (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils.

16-58-5 Variance - shared 3CS not maintained.

Basic

Establishment's approved variance requires that the shared three compartment sink be maintained. Shared three compartment sink not maintained.

4-501.14 FC: Warewashing Equipment, Cleaning Frequency. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under Section 4-301.13 shall be cleaned: (A) Before use; (B) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) If used, at least every 24 hours.

16-59-1 Detergent not automatically dispensed.

Basic

Warewashing machine not automatically dispensing the detergent.

4-204.117(A), FC: A warewashing machine that is installed after adoption of this code by the regulatory authority, shall be equipped to: (A) Automatically dispense detergents and sanitizers.

16-60-1 Sanitizer not automatically dispensed.

Basic

Warewashing machine not automatically dispensing the sanitizer.

4-204.117(A), FC: A warewashing machine that is installed after adoption of this code by the regulatory authority, shall be equipped to: (A) Automatically dispense detergents and sanitizers.

16-61-1 Dishmachine with no visual/audible alarm.

Basic

Warewashing machine not equipped with a visual or audible alarm to verify the delivery of detergent and sanitizer.

4-204.117(B), FC: A warewashing machine that is installed after adoption of this code by the regulatory authority, shall be equipped to: (B) Incorporate a visual means to verify that detergents and sanitizers are delivered or a visual or audible alarm to signal if the detergents and sanitizers are not delivered to the respective washing and sanitizing cycles.

21-01-4 WC for tableware not dry and used just for that purpose.

Basic

Wiping cloths used for occasional spills on tableware (utensils, plates or bowls served to the consumer) not dry and used just for that purpose.

3-304.14(A) FC: (A) Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be: (1) Maintained dry; and (2) Used for no other purpose.

21-02-4 Wet WC used for tableware/carry-out containers.

Basic

Wet wiping cloth used to wipe tableware or carry-out containers.

3-304.14(A) FC: (A) Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be: (1) Maintained dry; and (2) Used for no other purpose.

21-03-4 Wet WC stored in soap and sanitizer mixed together.

Basic

Wet wiping cloths stored in detergent and sanitizer mixed together.

3-304.14(B)(1) FC and 4-501.115 FC: (B) Cloths in-use for wiping counters and other equipment surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under Section 4-501.114; 4-501.115 FC: Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers. If a detergent-sanitizer is used to sanitize in a cleaning and sanitizing procedure where there is no distinct water rinse between the washing and sanitizing steps, the agent applied in the sanitizing step shall be the same detergent-sanitizer that is used in the washing step.

21-04-4 Under cutting board.

Basic

Wiping cloth/towel used under cutting board.

3-304.14(B) FC: (B) Cloths in-use for wiping counters and other equipment surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under Section 4-501. 114; and (2) Laundered daily as specified under Paragraph 4-802. 11(D).

21-05-4 Cloth used as FCS.

Basic

Cloth used as a food-contact surface.

3-304.13 FC: Linens and napkins may not be used in contact with food unless they are used to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer.

21-06-4 Paper towel lining food container.

Basic

Paper towel used as liner for food container.

3-304.13 FC: Linens and napkins may not be used in contact with food unless they are used to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer.

21-07-4 Chlorine sanitizer PPM improper.

Basic

Wiping cloth chlorine sanitizing solution not at proper minimum strength.

3-304.14(B)(1) FC and 4-501.114 (A) FC: (B) Cloths in-use for wiping counters and other equipment surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under Section 4-501.114; 4-501.114 A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under Paragraph 4-703. 11(C) shall meet the criteria specified under Section 7-204. 11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: (A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart [summarized as follows: Minimum concentration 25 mg/L at 120 degrees Fahrenheit water temperature, pH 10 or less; 50 mg/L at 100 degrees Fahrenheit water temperature (pH 10 or less) or 75 degrees Fahrenheit (pH 8 or less); 100 mg/L at 55 degrees Fahrenheit water temperature, pH 10 or less.]

21-08-4 Quat sanitizer PPM improper.

Basic

Wiping cloth quaternary ammonium compound sanitizing solution not at proper minimum strength.

3-304.14(B)(1) FC and 4-501.114 (C) FC: (B) Cloths in-use for wiping counters and other equipment surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under Section 4-501.114; 4-501.114 (C) A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under Paragraph 4-703. 11(C) shall meet the criteria specified under Section 7-204. 11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: (C) A quaternary ammonium compound solution shall: (1) Have a minimum temperature of 75 degrees Fahrenheit, (2) Have a concentration as specified under Section 7-204. 11 and as indicated by the manufacturer's use directions included in the labeling, and (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions;

21-09-4 Soiled wet WC in use.

Basic

Wet wiping cloths used for occasional spills on equipment food- and nonfood-contact surfaces not clean.

3-304.14(B)(2) FC: (B) Cloths in-use for wiping counters and other equipment surfaces shall be: (2) Laundered daily as specified under Paragraph 4-802. 11(D).

21-10-4 Soiled dry WC in use.

Basic

Soiled dry wiping cloth in use.

4-802.11(E) FC: (E) Dry wiping cloths shall be laundered as necessary to prevent contamination of food and clean serving utensils.

21-11-4 Sanitizing solution dirty/debris. **Basic**

Sanitizing solution for wiping cloths not free of food debris and visible soil.

3-304.14(D) FC: (D) Dry wiping cloths and the chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be free of food debris and visible soil.

21-12-4 Wet WC not stored in sanitizing solution. **Basic**

Wet wiping cloth not stored in sanitizing solution between uses.

3-304.14(B)(1) FC: (B) Cloths in-use for wiping counters and other equipment surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under Section 4-501. 114;

21-13-4 Soiled wet WC in clean solution. **Basic**

Soiled wet wiping cloth placed in use with fresh solution.

3-304.14(D) FC: (D) Dry wiping cloths and the chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be free of food debris and visible soil.

21-14-4 Soiled linens not stored in proper container. **Basic**

Soiled cloths, linen, aprons, coats, or other uniform apparel not kept in a suitable container prior to laundering.

4-803.11 FC: Soiled linens shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of food, clean equipment, clean utensils, and single-service and single-use articles.

21-15-4 Clean/soiled linens not separated. **Basic**

Clean and soiled linens not stored separately from one another.

4-803.11 FC: Soiled linens shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of food, clean equipment, clean utensils, and single-service and single-use articles.

21-16-4 Clean linens stored in improper location. **Basic**

Clean linens stored in improper location.

4-903.12 FC: (A) Except as specified in Paragraph (B) of this section, cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be stored: (1) In locker rooms; (2) In toilet rooms; (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; (7) Under open stairwells; or (8) Under other sources of contamination. (B) Laundered linens and single-service and single-use articles that are packaged or in a facility such as a cabinet may be stored in a locker room.

21-17-4 Clean linens stored on floor. **Basic**

Clean linens stored on floor.

4-903.11(A) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.

21-19-4 Clean WC supply not properly stored. **Basic**

Clean wiping cloth supply not properly stored.

4-903.11(A) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.

21-20-4 Clean linen storage cabinet improperly located.

Basic

Clean linen storage cabinet improperly located.

4-401.11 FC: (A) Except as specified in Paragraph (B) of this section, equipment, a cabinet used for the storage of food, or a cabinet that is used to store cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be located: (1) In locker rooms; (2) In toilet rooms; (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; (7) Under open stairwells; or (8) Under other sources of contamination. (B) A storage cabinet used for linens or single-service or single-use articles may be stored in a locker room.

21-21-4 Sponge used to clean/sanitize FCS.

Basic

Sponge used to clean and sanitize food-contact surface.

4-101.16 FC: Sponges may not be used in contact with cleaned and sanitized or in-use food-contact surfaces.

21-23-4 Sponge used on FCS.

Basic

Establishment using sponges on cleaned and sanitized, or in-use food-contact surface.

4-101.16 FC: Sponges may not be used in contact with cleaned and sanitized or in-use food-contact surfaces.

21-25-4 Clean linens soiled with food residue.

Basic

Clean linens soiled with food residue.

4-801.11 FC: Clean linens shall be free from food residues and other soiling matter.

21-26-4 Wet WC not laundered daily.

Basic

Wet wiping cloths not laundered daily.

4-802.11(D) FC: (D) Wet wiping cloths shall be laundered daily.

21-27-4 WC not air-dried properly.

Basic

Wiping cloth not air-dried in a manner to prevent contamination of food equipment, utensils, linens, single-service and single-use articles.

4-901.12 FC: Wiping cloths laundered in a food establishment that does not have a mechanical clothes dryer as specified in Paragraph 4-301.15(B) shall be air-dried in a location and in a manner that prevents contamination of food, equipment, utensils, linens, and single-service and single-use articles and the wiping cloths. This section does not apply if wiping cloths are stored after laundering in a sanitizing solution as specified under Section 4-501.114.

21-28-4 WC laundered onsite not dried/placed in sanitizer after washing.

Basic

Wiping cloths laundered onsite not dried in a mechanical clothes dryer, air-dried or placed in sanitizing solution after laundering.

4-301.15 FC and 4-901.12 FC: (A) Except as specified in Paragraph (B) of this section, if work clothes or linens are laundered on the premises, a mechanical clothes washer and dryer shall be provided and used. (B) If on-premises laundering is limited to wiping cloths intended to be used moist, or wiping cloths are air-dried as specified under Section 4-901.12, a mechanical clothes washer and dryer need not be provided. 4-901.12 FC: Wiping Cloths, Air-Drying Locations. Wiping cloths laundered in a food establishment that does not have a mechanical clothes dryer as specified in Paragraph 4-301.15(B) shall be air-dried in a location and in a manner that prevents contamination of food, equipment, utensils, linens, and single-service and single-use articles and the wiping cloths. This section does not apply if wiping cloths are stored after laundering in a sanitizing solution as specified under Section 4-501.114.

21-29-4 Multiuse disposable not discarded daily/when soiled. Basic

Multiuse disposable towel not discarded on a daily basis or when soiled, whichever comes first.

4-102.11 FC: Materials that are used to make single-service and single-use articles: (A) May not: (1) Allow the migration of deleterious substances, or (2) Impart colors, odors, or tastes to food; and (B) Shall be: (1) Safe, and (2) Clean.

21-30-4 Food spills and other purposes. Basic

Wiping cloth used for food spills also used for other purposes.

3-304.14(A)(2) FC: (A) Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be: (2) Used for no other purpose.

21-32-4 Raw animal - wet - stored with other cloths. Basic

Wet wiping cloth used for raw animal food stored in the same sanitizing solution as cloths used for other purposes.

3-304.14(C) FC: (C) Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes.

21-33-4 Cloth gloves different raw animal food - no wash. Basic

Cloth gloves not laundered between uses with different raw animal food.

4-802.11(B) FC: (B) Cloth gloves used as specified in Paragraph 3-304.15(D) shall be laundered before being used with a different type of raw animal food such as beef, fish, lamb, pork or poultry.

21-34-4 Cloth gloves contacting RTE food. Basic

Cloth gloves contacting ready-to-eat food.

3-304.15(D) FC: (D) Cloth gloves may not be used in direct contact with food unless the food is subsequently cooked as required under Part 3-4 such as frozen food or a primal cut of meat.

21-35-4 Slash-resistant gloves contacting RTE food. Basic

Slash-resistant gloves contacting ready-to-eat food.

3-304.15(B) and (C) FC: (B) Except as specified in Paragraph (C) of this section, slash-resistant gloves that are used to protect the hands during operations requiring cutting shall be used in direct contact only with food that is subsequently cooked as specified under Part 3-4 such as frozen food or a primal cut of meat. (C) Slash-resistant gloves may be used with ready-to-eat food that will not be subsequently cooked if the slash-resistant gloves have a smooth, durable, and nonabsorbent outer surface; or if the slash-resistant gloves are covered with a smooth, durable, nonabsorbent glove, or a single-use glove.

21-36-4 Container lined w/napkin refilled w/o changing napkin. Basic

Linen/napkin used to line food container for service to customer not changed before refilling for a new customer.

4-802.11(C) FC and 3-304.13 FC: (C) Linens and napkins that are used as specified under Section 3-304.13 and cloth napkins shall be laundered between each use. 3-304.13 FC: Linens and Napkins, Use Limitation. Linens and napkins may not be used in contact with food unless they are used to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer.

21-37-4 NonFC linens not laundered as necessary. Basic

Linens that do not directly contact food not laundered as necessary.

4-802.11(A) FC: (A) Linens that do not come in direct contact with food shall be laundered between operations if they become wet, sticky, or visibly soiled.

21-38-4 WC solution stored on floor. Basic

Wiping cloth sanitizing solution stored on the floor.

3-304.14(E) FC: (E) Containers of chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.

21-40-4 Work clothes/linens laundered on premises no washer/dryer. Basic

Work clothes and/or linens laundered on premises without a washer and dryer.

4-301.15 FC: (A) Except as specified in Paragraph (B) of this section, if work clothes or linens are laundered on the premises, a mechanical clothes washer and dryer shall be provided and used. (B) If on-premises laundering is limited to wiping cloths intended to be used moist, or wiping cloths are air-dried as specified under Section 4-901.12, a mechanical clothes washer and dryer need not be provided.

21-41-4 Linens (not WCs) not mechanically washed. Basic

Linens other than wiping cloths not mechanically washed.

4-803.12 FC: (A) Except as specified in Paragraph (B) of this section, linens shall be mechanically washed. (B) In food establishments in which only wiping cloths are laundered as specified in Paragraph 4-301.15(B), the wiping cloths may be laundered in a mechanical washer, sink designated only for laundering wiping cloths, or a warewashing or food preparation sink that is cleaned as specified under Section 4-501.14.

21-42-4 Laundry items not used by establishment. Basic

Laundry facilities used to launder items other than those used in the operation of the establishment.

4-803.13 FC: (A) Except as specified in Paragraph (B) of this section, laundry facilities on the premises of a food establishment shall be used only for the washing and drying of items used in the operation of the establishment. (B) Separate laundry facilities located on the premises for the purpose of general laundering such as for institutions providing boarding and lodging may also be used for laundering food establishment items.

21-42-4 Laundry items not used by establishment. Basic

Laundry facilities used to launder items other than those used in the operation of the establishment.

4-803.13 FC: (A) Except as specified in Paragraph (B) of this section, laundry facilities on the premises of a food establishment shall be used only for the washing and drying of items used in the operation of the establishment. (B) Separate laundry facilities located on the premises for the purpose of general laundering such as for institutions providing boarding and lodging may also be used for laundering food establishment items.

21-43-4 Washer/dryer not protected from contamination. Basic

Washer/dryer not protected from contamination.

4-401.11(C) FC: (C) If a mechanical clothes washer or dryer is provided, it shall be located so that the washer or dryer is protected from contamination and only where there is no exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

22-01-4 Soda gun soiled. Intermediate

Soda gun soiled.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-02-4 Food debris/grease accumulation. Intermediate

Accumulation of food debris/grease on food-contact surface.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-03-4 Ice chute on self-service drink machine soiled. Intermediate

Ice chute on self-service drink machine soiled/build up of mold-like substance/slime.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-04-4 Lime scale inside ice machine. Basic

Lime scale build-up inside ice machine.

4-602.13 FC: Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

22-05-4 Cutting board soiled. Intermediate

Cutting board(s) stained/soiled.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-06-4 Slicer blade soiled. Intermediate

Slicer blade soiled with old food debris.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-07-4 Slicer blade guard soiled with old food debris. Intermediate

Slicer blade guard soiled with old food debris.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-08-4 Oven interior grease/food debris. Basic

Interior of oven has heavy accumulation of black substance/grease/food debris.

4-602.12 FC: (A) The food-contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering equipment if it is cleaned as specified in Subparagraph 4-602.11(D)(6). (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.

22-09-4 PHF container not cleaned before refilling. Intermediate

Food storage container for potentially hazardous (time/temperature control for safety) food not cleaned after being emptied prior to refilling.

4-602.11(D) FC: (D) Surfaces of utensils and equipment contacting potentially hazardous food (time/temperature control for safety food) may be cleaned less frequently than every 4 hours if: (1) In storage, containers of potentially hazardous food (time/temperature control for safety food) and their contents are maintained at temperatures specified under Chapter 3 and the containers are cleaned when they are empty;

22-10-4 Self-serve PHF container not cleaned every 24 hours. Intermediate

Food container in-use for serving customers at salad bar/buffet/cafeteria line not cleaned at least once every 24 hours.

4-602.11(D)(3) FC: (D)(3) Containers in serving situations such as salad bars, delis, and cafeteria lines hold ready-to-eat potentially hazardous food (time/temperature control for safety food) that is maintained at the temperatures specified under Chapter 3, are intermittently combined with additional supplies of the same food that is at the required temperature, and the containers are cleaned at least every 24 hours;

22-11-4 PH/TCS FCS not cleaned every 4 hours. Intermediate

Food-contact surfaces in contact with potentially hazardous (time/temperature control for safety) food not cleaned at least every four hours.

4-602.11(C) FC: (C) Equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours.

22-12-4 Probe thermometer soiled.

Intermediate

Metal stem-type thermometer soiled.

4-602.11(A) and (B) FC: (A) Equipment food-contact surfaces and utensils shall be cleaned: (1) Except as specified in Paragraph (B) of this section, before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry; (2) Each time there is a change from working with raw foods to working with ready-to-eat foods; (3) Between uses with raw fruits and vegetables and with potentially hazardous food (time/temperature control for safety food); (4) Before using or storing a food temperature measuring device; and (5) At any time during the operation when contamination may have occurred. (B) Subparagraph (A)(1) of this section does not apply if the food-contact surface or utensil is in contact with a succession of different raw animal foods each requiring a higher cooking temperature as specified under Section 3-401. 11 than the previous food, such as preparing raw fish followed by cutting raw poultry on the same cutting board.

22-13-4 Iced tea dispenser not cleaned every 24 hours.

Basic

Iced tea dispenser not cleaned at least once every 24 hours.

4-602.11(E) FC: (E) Except when dry cleaning methods are used as specified under Section 4-603. 11, surfaces of utensils and equipment contacting food that is not potentially hazardous (time/temperature control for safety food) shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles; (3) Before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers; and (4) In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

22-14-4 Cold room equip not cleaned often enough.

Intermediate

Equipment in chilled room not cleaned at the frequency required based on the temperature of the room.

4-602.11(D)(2)(a) FC: (D) Surfaces of utensils and equipment contacting potentially hazardous food (time/temperature control for safety food) may be cleaned less frequently than every 4 hours if: (2) Utensils and equipment are used to prepare food in a refrigerated room or area that is maintained at one of the temperatures in the following chart and: (a) The utensils and equipment are cleaned at the frequency in the following chart that corresponds to the temperature; and are cleaned at least every 24 hours at 41 degrees Fahrenheit or less; every 20 hours between at greater than 41 to 45 degrees Fahrenheit; every 16 hours at greater than 45 to 50 degrees Fahrenheit; and every 10 hours at greater than 50 to 55 degrees Fahrenheit.

22-15-4 Utensil in 135 F water not cleaned every 24 hours/when soiled.

Intermediate

In-use utensil stored in 135 degree Fahrenheit water not cleaned at least once every 24 hours or when the utensil has an accumulation of soil residue, whichever occurs first.

4-602.11(D)(7) FC: (D)(7) In-use utensils are intermittently stored in a container of water in which the water is maintained at 135 degrees Fahrenheit or more and the utensils and container are cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.

22-16-4 RIC shelves soiled.

Intermediate

Reach-in cooler shelves soiled with food debris.

4-602.11(D)(2)(a) FC: (a) The utensils and equipment are cleaned at least every 24 hours if held at a temperature of 41 degrees Fahrenheit or less.

22-17-4 Self-serve utensil not cleaned every 24 hours.

Intermediate

Customer self-service utensil not cleaned at least once every 24 hours.

4-602.11(D)(2)(a) FC: (a) The utensils and equipment are cleaned at least every 24 hours if held at a temperature of 41 degrees Fahrenheit or less.

22-18-4 Food storage containers soiled.

Intermediate

Soil residue in food storage containers.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-19-4 Microwave interior soiled.

Basic

Interior of microwave soiled with encrusted food debris.

4-602.12 FC: (A) The food-contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering equipment if it is cleaned as specified in Subparagraph 4-602.11(D)(6). (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.

22-20-4 Ice machine interior slimy/moldy.

Intermediate

Accumulation of black/green mold-like substance in the interior of the ice machine.

4-602.11(E) FC: (E) Except when dry cleaning methods are used as specified under Section 4-603. 11, surfaces of utensils and equipment contacting food that is not potentially hazardous (time/temperature control for safety food) shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles; (3) Before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers; and (4) In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

22-21-4 Ice bin moldy.

Intermediate

Accumulation of black/green mold-like substance inside the ice bin.

4-602.11(E) FC: (E) Except when dry cleaning methods are used as specified under Section 4-603. 11, surfaces of utensils and equipment contacting food that is not potentially hazardous (time/temperature control for safety food) shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles; (3) Before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers; and (4) In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

22-22-4 Can opener blade soiled.

Intermediate

Encrusted material on can opener blade.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-24-4 Soda nozzles slimy/moldy.

Intermediate

Accumulation of black/green mold-like substance on/around soda dispensing nozzles.

4-602.11(E) FC: (E) Except when dry cleaning methods are used as specified under Section 4-603. 11, surfaces of utensils and equipment contacting food that is not potentially hazardous (time/temperature control for safety food) shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles; (3) Before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers; and (4) In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

22-25-4 Mixer head soiled. Intermediate

Accumulation of encrusted food debris on/around mixer head.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-26-4 RIC racks soiled. Intermediate

Buildup of soiled material on racks in the reach-in cooler.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-27-4 Encrusted with grease/soil. Intermediate

Food-contact surfaces encrusted with grease and/or soil deposits.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-28-4 RIC interior soiled. Intermediate

Interior of reach-in cooler soiled with accumulation of food residue.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-29-4 Self-serve nonPHF container not cleaned before refilling. Basic

Customer self-service equipment in contact with nonpotentially hazardous (non-time/temperature control for safety) food not cleaned before refilling.

4-602.11(E) FC: (E) Except when dry cleaning methods are used as specified under Section 4-603. 11, surfaces of utensils and equipment contacting food that is not potentially hazardous (time/temperature control for safety food) shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles; (3) Before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers; and (4) In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

22-30-4 Fridge interior soiled with food. Intermediate

Interior of refrigerator soiled with accumulation of food residue.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-31-4 Surface rust. Intermediate

Non-pitting surface rust on food-contact equipment.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-32-4 Cooking utensils/equip for PHF not cleaned every 4 hours. Intermediate

Cooking utensils/pots/pans in contact with potentially hazardous (time/temperature control for safety) food not cleaned at least every four hours.

4-602.11(C) FC: (C) Equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours.

22-35-4 Food prep sink soiled/old food residue.

Intermediate

Food preparation sink has soil/old food residue.

4-602.11(A) and (B) FC: (A) Equipment food-contact surfaces and utensils shall be cleaned: (1) Except as specified in Paragraph (B) of this section, before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry; (2) Each time there is a change from working with raw foods to working with ready-to-eat foods; (3) Between uses with raw fruits and vegetables and with potentially hazardous food (time/temperature control for safety food); (4) Before using or storing a food temperature measuring device; and (5) At any time during the operation when contamination may have occurred. (B) Subparagraph (A)(1) of this section does not apply if the food-contact surface or utensil is in contact with a succession of different raw animal foods each requiring a higher cooking temperature as specified under Section 3-401. 11 than the previous food, such as preparing raw fish followed by cutting raw poultry on the same cutting board.

22-36-4 Milk dispenser slimy/moldy.

Intermediate

Accumulation of mold-like substance on milk dispensing nozzle/equipment.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-37-4 3CS not cleaned before food prep.

Basic

Three-compartment sink used for warewashing not cleaned before use as a food preparation sink.

4-501.16(B) FC: (B) If a warewashing sink is used to wash wiping cloths, wash produce, or thaw food, the sink shall be cleaned as specified under Section 4-501.14 before and after each time it is used to wash wiping cloths or wash produce or thaw food. Sinks used to wash or thaw food shall be sanitized as specified under Part 4-7 before and after using the sink to wash produce or thaw food.

22-38-4 No sanitizer of any kind available.

High Priority

No sanitizer of any kind available for warewashing. Only use single-service items to serve food to customers until sanitizer is available for warewashing.

4-701.10 FC and 4-702.11 FC: 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized. 4-702.11 Before Use After Cleaning. Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.

22-39-4 Spray bottle chlorine sanitizer PPM improper.

High Priority

Chlorine sanitizer in spray bottle not at proper minimum strength.

4-501.114(A) FC: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under Paragraph 4-703. 11(C) shall meet the criteria specified under Section 7-204. 11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: (A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart [summarized as follows: Minimum concentration 25 mg/L at 120 degrees Fahrenheit water temperature, pH 10 or less; 50 mg/L at 100 degrees Fahrenheit water temperature (pH 10 or less) or 75 degrees Fahrenheit (pH 8 or less); 100 mg/L at 55 degrees Fahrenheit water temperature, pH 10 or less.]

22-40-4 Spray bottle quat sanitizer PPM improper.

High Priority

Quaternary ammonium sanitizer in spray bottle not at proper minimum strength.

4-501.114(C) FC: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under Paragraph 4-703. 11(C) shall meet the criteria specified under Section 7-204. 11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: (C) A quaternary ammonium compound solution shall: (1) Have a minimum temperature of 75 degrees Fahrenheit, (2) Have a concentration as specified under Section 7-204. 11 and as indicated by the manufacturer's use directions included in the labeling, and (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions;

22-41-4 DM chlorine sanitizer PPM improper.

High Priority

Dishmachine chlorine sanitizer not at proper minimum strength. Discontinue use of dishmachine for sanitizing and set up manual sanitization until dishmachine is repaired and sanitizing properly.

4-501.114(A) FC: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under Paragraph 4-703.11(C) shall meet the criteria specified under Section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: (A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart [summarized as follows: Minimum concentration 25 mg/L at 120 degrees Fahrenheit water temperature, pH 10 or less; 50 mg/L at 100 degrees Fahrenheit water temperature (pH 10 or less) or 75 degrees Fahrenheit (pH 8 or less); 100 mg/L at 55 degrees Fahrenheit water temperature, pH 10 or less.]

22-42-4 3CS chlorine sanitizer PPM improper.

High Priority

Chlorine sanitizer not at proper minimum strength for manual warewashing. Do not use equipment/utensils not properly sanitized.

4-501.114(A) FC: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under Paragraph 4-703.11(C) shall meet the criteria specified under Section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: (A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart [summarized as follows: Minimum concentration 25 mg/L at 120 degrees Fahrenheit water temperature, pH 10 or less; 50 mg/L at 100 degrees Fahrenheit water temperature (pH 10 or less) or 75 degrees Fahrenheit (pH 8 or less); 100 mg/L at 55 degrees Fahrenheit water temperature, pH 10 or less.]

22-43-4 3CS quat sanitizer PPM improper.

High Priority

Quaternary ammonium sanitizer not at proper minimum strength for manual warewashing. Do not use equipment/utensils not properly sanitized.

4-501.114(C) FC: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under Paragraph 4-703.11(C) shall meet the criteria specified under Section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: (C) A quaternary ammonium compound solution shall: (1) Have a minimum temperature of 75 degrees Fahrenheit, (2) Have a concentration as specified under Section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions;

22-44-4 Iodine sanitizer PPM improper.

High Priority

Iodine sanitizer not at proper minimum strength for warewashing. Do not use equipment/utensils not properly sanitized.

4-501.114(B) FC: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under Paragraph 4-703.11(C) shall meet the criteria specified under Section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: (B) An iodine solution shall have a: (1) Minimum temperature of 68 degrees Fahrenheit, (2) pH of 5.0 or less, or a pH no higher than the level for which the manufacturer specifies the solution is effective, and (3) Concentration between 12.5 mg/L and 25 mg/L;

22-45-4 FCS not sanitized.

High Priority

Food-contact surfaces not sanitized after cleaning, before use. Do not use equipment/utensils not properly sanitized.

4-702.11 FC: Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.

22-46-4 Chlorine exposure less than 7 seconds.

High Priority

Food-contact surfaces sanitized with a chlorine solution not exposed to the sanitizer solution for at least seven seconds. Do not use equipment/utensils not properly sanitized.

4-703.11 FC: After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in (C) Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution. Contact times shall be consistent with those on EPA-registered label use instructions by providing: (1) Except as specified under Subparagraph (C)(2) of this section, a contact time of at least 10 seconds for a chlorine solution, (2) A contact time of at least 7 seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100 degrees Fahrenheit or a pH of 8 or less and a temperature of at least 75 degrees Fahrenheit, (3) A contact time of at least 30 seconds for other chemical sanitizing solutions, or (4) A contact time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization.

22-47-4 DM quat sanitizer PPM improper.

High Priority

Dishmachine quaternary ammonium sanitizer not at proper minimum strength. Discontinue use of dishmachine for sanitizing and set up manual sanitization until dishmachine is repaired and sanitizing properly.

4-501.114(C) FC: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under Paragraph 4-703.11(C) shall meet the criteria specified under Section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: (C) A quaternary ammonium compound solution shall: (1) Have a minimum temperature of 75 degrees Fahrenheit, (2) Have a concentration as specified under Section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions;

22-48-4 Unapproved sanitizer.

High Priority

Establishment using a sanitizer solution that does not meet the requirements specified in 40 CFR 180. Only use single-service items to serve food to customers until approved sanitizer is available for warewashing.

7-204.11 FC: Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-contact surface sanitizing solutions).

22-49-4 DM not sanitizing properly.

High Priority

Dishmachine not sanitizing properly. Discontinue use of dishmachine for sanitizing and set up manual sanitization until dishmachine is repaired and sanitizing properly.

4-501.114(A), (C) and (D) FC: A chlorine solution shall have a minimum concentration 25 mg per liter at 120 degrees Fahrenheit water temperature; 50 PPM at 100 or 75 degrees Fahrenheit water temperature; 100 PPM at 55 degrees Fahrenheit water temperature.(B) Iodine solution shall have a minimum temperature of 68 degrees Fahrenheit and concentration between 12.5 to 25 PPM; (C) Quaternary ammonium compound solution shall have a minimum temperature of 75 degrees Fahrenheit, a concentration indicated by the manufacturer's use directions and used only in water with 500 PPM hardness or less or a hardness no greater than specified by the EPA-registered label use instructions; (D) If another solution of a chemical specified under Paragraphs (A) - (C) of this section is used, the permit holder shall demonstrate to the regulatory authority that the solution achieves sanitization and the use of the solution shall be approved;

22-50-4 Quat exposure less than 30 seconds.

High Priority

Food-contact surfaces sanitized with a quaternary ammonium solution not exposed to the sanitizer solution for at least 30 seconds. Do not use equipment/utensils not properly sanitized.

4-703.11 FC: After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in (C) Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution. Contact times shall be consistent with those on EPA-registered label use instructions by providing: (1) Except as specified under Subparagraph (C)(2) of this section, a contact time of at least 10 seconds for a chlorine solution, (2) A contact time of at least 7 seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100 degrees Fahrenheit or a pH of 8 or less and a temperature of at least 75 degrees Fahrenheit, (3) A contact time of at least 30 seconds for other chemical sanitizing solutions, or (4) A contact time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization.

22-51-4 Bar Star sanitizer PPM improper.

High Priority

Bar Star sanitizer in three-compartment sink not at proper minimum strength, according to manufacturer's instructions. Do not use equipment/utensils not properly sanitized.

4-501.114(E) and 4-703.11 FC: 4-501.114 (E) A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under Paragraph 4-703.11(C) shall meet the criteria specified under Section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: (E) If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions; 4-703.11 After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in (C) Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution. Contact times shall be consistent with those on EPA-registered label use instructions.

22-52-4 CIP chlorine sanitizer PPM improper.

High Priority

Chlorine sanitizer used to sanitize clean in place equipment not at proper minimum strength. Do not use equipment not properly sanitized.

4-501.114(A) FC: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under Paragraph 4-703.11(C) shall meet the criteria specified under Section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: (A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart [summarized as follows: Minimum concentration 25 mg/L at 120 degrees Fahrenheit water temperature, pH 10 or less; 50 mg/L at 100 degrees Fahrenheit water temperature (pH 10 or less) or 75 degrees Fahrenheit (pH 8 or less); 100 mg/L at 55 degrees Fahrenheit water temperature, pH 10 or less.]

22-53-4 CIP quat sanitizer PPM improper.

High Priority

Quaternary ammonium sanitizer used to sanitize clean in place equipment not at proper minimum strength. Do not use equipment not properly sanitized.

4-501.114(C) FC: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under Paragraph 4-703.11(C) shall meet the criteria specified under Section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: (C) A quaternary ammonium compound solution shall: (1) Have a minimum temperature of 75 degrees Fahrenheit, (2) Have a concentration as specified under Section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions;

22-54-4 Rinsed after sanitized.

High Priority

Equipment and utensils rinsed after the application of the sanitizer solution.

4-904.14 FC: After being cleaned and sanitized, equipment and utensils shall not be rinsed before air drying or use unless: (A) The rinse is applied directly from a potable water supply by a warewashing machine that is maintained and operated as specified under Subparts 4-204 and 4-501; and (B) The rinse is applied only after the equipment and utensils have been sanitized by the application of hot water or by the application of a chemical sanitizer solution whose EPA-registered label use instructions call for rinsing off the sanitizer after it is applied in a commercial warewashing machine.

22-55-4 Cooking equipment not sanitized.

High Priority

Pots or other cooking equipment not being sanitized.

4-701.10 FC and 4-702.11 FC: 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized. 4-702.11 Before Use After Cleaning. Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.

22-56-4 DM manifold final rinse temp improper.

Intermediate

Hot water sanitizing dishmachine final rinse not reaching proper temperature at manifold. Discontinue use of dishmachine for sanitizing and set up manual sanitization until dishmachine is repaired.

4-501.112 FC: (A) Except as specified in Paragraph (B) of this section, in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194 degrees Fahrenheit, or less than: (1) For a stationary rack, single temperature machine, 165 degrees Fahrenheit; or (2) For all other machines, 180 degrees Fahrenheit. (B) The maximum temperature specified under Paragraph (A) of this section, does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

22-57-4 Heat strip failed to turn color.

High Priority

Thermotape failed to turn black to indicate the sanitization temperature of 160 degrees Fahrenheit was achieved on the dish surface. Discontinue use of dishmachine for sanitizing and set up manual sanitization until dishmachine is repaired.

4-703.11(A) and (B) FC: After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in: (A) Hot water manual operations by immersion for at least 30 seconds and as specified under Section 4-501.111; (B) Hot water mechanical operations by being cycled through equipment that is set up as specified under Sections 4-501.15, 4-501.112, and 4-501.113 and achieving a utensil surface temperature of 160 degrees Fahrenheit as measured by an irreversible registering temperature indicator;

22-58-4 Manual hot water sanitizer less than 171 F.

High Priority

Hot water sanitizing rinse at three-compartment sink less than 171 degrees Fahrenheit. Only use single-service items to serve food to customers until sanitizing rinse at 171 degrees Fahrenheit is available for warewashing.

4-501.111 FC: If immersion in hot water is used for sanitizing in a manual operation, the temperature of the water shall be maintained at 171 degrees Fahrenheit or above.

22-59-4 DM final rinse temp at manifold exceeds 194 F.

Intermediate

Hot water sanitizing dishmachine final rinse temperature at manifold exceeds 194 degrees Fahrenheit.

4-501.112 FC: (A) Except as specified in Paragraph (B) of this section, in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194 degrees Fahrenheit, or less than: (1) For a stationary rack, single temperature machine, 165 degrees Fahrenheit; or (2) For all other machines, 180 degrees Fahrenheit. (B) The maximum temperature specified under Paragraph (A) of this section, does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

22-60-4 Dicer/chopper/shredder/peeler soiled. **Intermediate**

Vegetable chopper/dicer/shredder/peeler soiled with old food debris.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-61-4 Meat grinder/saw soiled. **Intermediate**

Meat grinder/saw soiled with old food debris.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-62-4 Ice chute soiled. **Intermediate**

Ice chute soiled/build up of mold-like substance/slime.

4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

22-63-4 Juice/drink dispenser slimy/moldy. **Intermediate**

Accumulation of mold-like substance on juice/drink dispensing nozzles/equipment.

4-602.11(E) FC: (E) Except when dry cleaning methods are used as specified under Section 4-603. 11, surfaces of utensils and equipment contacting food that is not potentially hazardous (time/temperature control for safety food) shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles; (3) Before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers; and (4) In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

23-01-4 Vending machine exterior soiled. **Basic**

Vending machine exterior soiled.

61C-4.020(4) FAC: (4) Exterior construction and maintenance - The exterior construction of vending machines shall be such as to facilitate cleaning and to prevent the entrance of insects and rodents and shall be kept clean.

23-02-4 Water misting device not maintained. **High Priority**

Water misting device not maintained/cleaned as required.

5-205.14 FC: (A) A reservoir that is used to supply water to a device such as a produce fogger shall be : (1) Maintained in accordance with manufacturer's specifications; and (2) Cleaned in accordance with manufacturer's specifications or according to the procedures specified under Paragraph (B) of this section, whichever is more stringent. (B) Cleaning procedures shall include at least the following steps and shall be conducted at least once a week: (1) Draining and complete disassembly of the water and aerosol contact parts; (2) Brush-cleaning the reservoir, aerosol tubing, and discharge nozzles with a suitable detergent solution; (3) Flushing the complete system with water to remove the detergent solution and particulate accumulation; and (4) Rinsing by immersing, spraying, or swabbing the reservoir, aerosol tubing, and discharge nozzles with at least 50 mg/L hypochlorite solution.

23-03-4 Grease build-up. **Basic**

Build-up of grease on nonfood-contact surface.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-04-4 Mold build-up. **Basic**

Build-up of mold-like substance on nonfood-contact surface.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-05-4 Soil residue build-up. **Basic**

Soil residue build-up on nonfood-contact surface.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-06-4 Food debris/dust/dirt build-up. **Basic**

Build-up of food debris, dust or dirt on nonfood-contact surface.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-07-4 Gaskets with slimy/mold build-up. **Basic**

Gaskets with slimy/mold-like build-up.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-08-4 Soda gun holster dirty. **Basic**

Soda gun holster with accumulated slime/debris.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-09-4 RIC gaskets soiled with slimy/mold build-up. **Basic**

Soiled reach-in cooler gaskets.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-10-4 WIC/WIF gaskets soiled with slimy/mold build-up. **Basic**

Walk-in cooler and/or walk-in freezer gaskets soiled with slimy/mold-like build-up.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-12-4 WIC/WIFshelves soiled. **Basic**

Walk-in cooler and/or walk-in freezer shelves soiled with encrusted food debris.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-14-4 Shelf under prep table soiled. **Basic**

Shelf under preparation table soiled with food debris.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-15-4 HWS soiled. **Basic**

Accumulation of food debris/soil residue on handwash sink.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-16-4 Paper towel and/or soap dispenser soiled. Basic

Accumulation of food debris/soil residue on paper towel and/or soap dispenser.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-18-4 Vending machine interior soiled. Basic

Interior of vending machine for packaged foods soiled with food debris.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-19-4 RIC exterior food debris/dust/grease/soil residue. Basic

Food debris/dust/grease/soil residue on exterior of reach-in cooler/refrigerator.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-20-4 Oven exterior food debris/dust/grease/soil residue. Basic

Food debris/dust/grease/soil residue on exterior of oven.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-21-4 Microwave exterior food debris/dust/grease/soil residue. Basic

Food debris/dust/grease/soil residue on exterior of microwave.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-22-4 Dry storage shelf food debris/dust/soil residue. Basic

Food debris/dust/soil residue on dry storage shelves.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-23-4 Floor/table fan food debris/dust/grease/soil residue. Basic

Floor/table fan has accumulation of food debris/dust/grease/soil residue.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

23-24-4 Equip door handles food debris/soil residue. Basic

Buildup of food debris/soil residue on equipment door handles.

4-602.13 FC: Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

23-25-4 Hood filters soiled. Basic

Build-up of grease/dust/debris on hood filters.

4-601.11(C) FC: (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

24-01-4 Presetting unwrapped silverware and/or tableware outdoors.

Basic

Presetting of unwrapped silverware and/or tableware outdoors.

4-904.13 FC: (A) Except as specified in Paragraph (B) of this section, tableware that is preset shall be protected from contamination by being wrapped, covered, or inverted. (B) Preset tableware may be exposed if: (1) Unused settings are removed when a consumer is seated; or (2) Settings not removed when a consumer is seated are cleaned and sanitized before further use.

24-03-4 Not separated from dirty dishes in warewashing area.

Basic

Clean equipment and utensils not separated from soiled equipment and utensils at warewashing area.

4-903.11(A) and (B) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. (B) Clean equipment and utensils shall be stored as specified under Paragraph (A) of this section and shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

24-04-4 Unused/unprotected place settings reused without cleaning.

Basic

Unused, unprotected place settings left on table with seated customers reused for other customers without cleaning them first.

4-904.13 FC: (A) Except as specified in Paragraph (B) of this section, tableware that is preset shall be protected from contamination by being wrapped, covered, or inverted. (B) Preset tableware may be exposed if: (1) Unused settings are removed when a consumer is seated; or (2) Settings not removed when a consumer is seated are cleaned and sanitized before further use.

24-05-4 Not inverted/protected.

Basic

Clean glasses, cups, bowls, plates, pots and pans not stored inverted or in a protected manner.

4-903.11(B) FC: (B) Clean equipment and utensils shall be stored as specified under Paragraph (A) of this section and shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

24-06-4 Stored in dirty drawer/rack.

Basic

Clean utensils or equipment stored in dirty drawer or rack.

4-903.11(A) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.

24-07-4 Not properly stored.

Basic

Cleaned and sanitized equipment or utensils not properly stored.

4-903.12(A) FC: (A) Except as specified in Paragraph (B) of this section, cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be stored: (1) In locker rooms; (2) In toilet rooms; (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; (7) Under open stairwells; or (8) Under other sources of contamination.

24-08-4 Wet nesting equipment/utensils.

Basic

Equipment and utensils not properly air-dried - wet nesting.

4-901.11 FC: After cleaning and sanitizing, equipment and utensils: (A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with food; and (B) May not be cloth dried except that utensils that have been air-dried may be polished with cloths that are maintained clean and dry.

24-11-4 Salad bar/buffet plates/bowls not properly protected/inverted. Basic

Salad bar/buffet plates/bowls not properly protected or inverted to prevent contamination.

4-903.11(A) and (B) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. (B) Clean equipment and utensils shall be stored as specified under Paragraph (A) of this section and shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

24-12-4 TPC - FCS not protected from cross contamination. Basic

Theme park food cart with food-contact surfaces not protected from cross contamination.

61C-4.0161(7)(c) FAC: (7)(c) Food and food-contact surfaces shall be protected from rain, dust, rodents, insects and customer contamination. Where necessary to prevent such contamination, overhead protection and effective shields or air curtains shall be provided.

24-13-4 Stored in bathroom/locker room/mechanical room. Basic

Clean utensils or equipment stored in a bathroom, locker room or mechanical room.

4-903.12(A) FC: (A) Except as specified in Paragraph (B) of this section, cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be stored: (1) In locker rooms; (2) In toilet rooms; (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; (7) Under open stairwells; or (8) Under other sources of contamination.

24-14-4 Utensils between wall and equipment. Basic

Clean utensils stored between equipment and wall.

4-903.11(A) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.

24-15-4 Not protected from overhead leakage. Basic

Equipment located in an area not protected from overhead leakage of pipes, drains and other sources.

4-903.12(A) FC: (A) Except as specified in Paragraph (B) of this section, cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be stored: (1) In locker rooms; (2) In toilet rooms; (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; (7) Under open stairwells; or (8) Under other sources of contamination.

24-17-4 Silverware/utensils dried with a towel/cloth. Basic

Silverware/utensils dried with a towel/cloth.

4-901.11 FC: After cleaning and sanitizing, equipment and utensils: (A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with food; and (B) May not be cloth dried except that utensils that have been air-dried may be polished with cloths that are maintained clean and dry.

24-18-4 Silverware/utensils FCS up. Basic

Silverware/utensils stored upright with the food-contact surface up.

4-903.11(A) and (B) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. (B) Clean equipment and utensils shall be stored as specified under Paragraph (A) of this section and shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

24-19-4 FCS self-serve silverware not protected.

Basic

Food-contact surface of silverware provided for customers at salad bar/buffet not properly protected.

4-904.11 FC: (A) Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. (B) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided. (C) Except as specified under Paragraph (B) of this section, single-service articles that are intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

24-20-4 HDC no spare utensils.

Basic

Hot dog unit does not have a spare supply of clean utensils.

61C-4.0161(3)(a) FAC: (3)(a) A utensil washing sink will not be required when all necessary washing and sanitizing of utensils and equipment are conducted at a designated approved commissary or fixed food establishment. An adequate supply of spare preparation or serving utensils shall be maintained on the vehicle and used to replace any utensils that become contaminated.

24-21-4 Under sewer lines not shielded from drips.

Basic

Clean equipment and utensils stored under sewer lines that are not shielded to intercept potential drips.

4-903.12(A) FC: (A) Except as specified in Paragraph (B) of this section, cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be stored: (1) In locker rooms; (2) In toilet rooms; (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; (7) Under open stairwells; or (8) Under other sources of contamination.

24-22-4 TPC no spare utensils.

Basic

Theme park unit does not have a spare supply of clean utensils.

61C-4.0161(7)(g) FAC: (g) An adequate supply of sanitized, covered, or wrapped spare preparation or serving utensils shall be maintained in the theme park food cart and used to replace any utensil that becomes contaminated. All multi-use preparation and serving utensils used in theme park food carts shall be washed and sanitized daily at the theme park's commissary or at an approved fixed food service establishment within the park.

24-23-4 HDC spare utensils not protected.

Basic

Spare supply of clean utensils on hot dog unit not stored in a protected manner/location.

61C-4.0161(3)(a) FAC: (3)(a) A utensil washing sink will not be required when all necessary washing and sanitizing of utensils and equipment are conducted at a designated approved commissary or fixed food establishment. An adequate supply of spare preparation or serving utensils shall be maintained on the vehicle and used to replace any utensils that become contaminated.

24-24-4 In room not fully enclosed (outdoors/screened).

Basic

Clean equipment and utensils stored in a room that is not fully enclosed (open to outdoors/screened).

4-903.11(A) and (B) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. (B) Clean equipment and utensils shall be stored as specified under Paragraph (A) of this section and shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

24-25-4 TPC spare utensils not protected.

Basic

Spare supply of clean utensils on theme park unit not stored in a protected manner/location.

61C-4.0161(7)(g) FAC: (g) An adequate supply of sanitized, covered, or wrapped spare preparation or serving utensils shall be maintained in the theme park food cart and used to replace any utensil that becomes contaminated. All multi-use preparation and serving utensils used in theme park food carts shall be washed and sanitized daily at the theme park's commissary or at an approved fixed food service establishment within the park.

24-26-4 Not 6 inches above floor.

Basic

Clean equipment/utensils not stored at least 6 inches above the floor.

4-903.11(A) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.

24-27-4 Next to HW/food prep sink exposed to splash.

Basic

Clean equipment/dishware/utensils stored next to handwash/food preparation sink exposed to splash.

4-903.11(A) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.

24-28-4 Below soap/PT dispenser exposed to drips.

Basic

Clean equipment/dishware/utensils stored below soap or paper towel dispenser exposing the items to drips from people's hands.

4-903.11(A) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.

24-29-4 FL truck no spare utensils.

Intermediate

Open air mobile food dispensing vehicle's approved variance requires a spare supply of clean utensils be available on the unit. A spare supply of clean utensils is not available.

61C-4.0161(3)(a) FAC: (3)(a) A utensil washing sink will not be required when all necessary washing and sanitizing of utensils and equipment are conducted at a designated approved commissary or fixed food establishment. An adequate supply of spare preparation or serving utensils shall be maintained on the vehicle and used to replace any utensils that become contaminated.

24-30-4 FL truck spare utensils not protected.

Intermediate

Open air mobile food dispensing vehicle's approved variance requires spare supply of clean utensils to be stored in a protected manner on the unit. Spare supply of clean utensils not stored in a protected manner.

4-903.11(A) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash,

25-01-4 Bulk milk tube more than 1 inch.

Basic

Bulk milk dispenser with dispensing tube longer than one inch protruding from the chilled dispensing head.

4-502.13(B) FC: (B) The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

25-02-4 Unwrapped SS utensils not presented handle first.

Basic

Unwrapped single-service utensils not presented so that only the handles are touched.

4-904.11 FC: (A) Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. (B) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided. (C) Except as specified under Paragraph (B) of this section, single-service articles that are intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

25-03-4 SU gloves left on FCS.

Basic

Single-use gloves left on a food-contact surface.

4-904.11 FC: (A) Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. (B) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided. (C) Except as specified under Paragraph (B) of this section, single-service articles that are intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

25-05-4 SS improperly stored.

Basic

Single-service articles improperly stored.

4-903.11(A) and (C) and (D) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. (C) Single-service and single-use articles shall be stored as specified under Paragraph (A) of this section and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. (D) Items that are kept in closed packages may be stored less than 6 inches above the floor on dollies, pallets, racks, and skids that are designed as specified under Section 4-204.122.

25-06-4 SS not inverted/protected.

Basic

Single-service articles not stored inverted or protected from contamination.

4-903.11(B) FC: (B) Clean equipment and utensils shall be stored as specified under Paragraph (A) of this section and shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

25-09-4 SS for customers not protected.

Basic

Single-service items for customer self-service not properly protected to prevent contamination.

4-904.11 FC: (A) Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. (B) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided. (C) Except as specified under Paragraph (B) of this section, single-service articles that are intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

25-10-4 Coffee filters not protected.

Basic

Coffee filters not stored in a protected manner to prevent contamination.

4-903.11(A) and (C) and (D) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. (C) Single-service and single-use articles shall be stored as specified under Paragraph (A) of this section and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. (D) Items that are kept in closed packages may be stored less than 6 inches above the floor on dollies, pallets, racks, and skids that are designed as specified under Section 4-204.122.

25-11-5 SS stored outside or in room/shed not fully enclosed.

Basic

Single-service articles stored outside or in a room/shed that is not fully enclosed (open to outdoors/screened).

4-903.11(A) and (C) and (D) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. (C) Single-service and single-use articles shall be stored as specified under Paragraph (A) of this section and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. (D) Items that are kept in closed packages may be stored less than 6 inches above the floor on dollies, pallets, racks, and skids that are designed as specified under Section 4-204.122.

25-16-4 Bulk milk tube not cut at angle.

Basic

Bulk milk dispenser with dispensing tube not cut at an angle.

4-502.13(B) FC: (B) The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

25-17-4 SS on soiled surface.

Basic

Single-service articles stored on a soiled surface.

4-903.11(A) and (C) and (D) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. (C) Single-service and single-use articles shall be stored as specified under Paragraph (A) of this section and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. (D) Items that are kept in closed packages may be stored less than 6 inches above the floor on dollies, pallets, racks, and skids that are designed as specified under Section 4-204.122.

25-18-4 SS in toilet room/locker room/garbage room/mechanical room.

Basic

Single-service articles stored in toilet room/locker room/garbage room/mechanical room.

4-903.12(A) FC: (A) Except as specified in Paragraph (B) of this section, cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be stored: (1) In locker rooms; (2) In toilet rooms; (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; (7) Under open stairwells; or (8) Under other sources of contamination.

25-20-4 SS under sewer lines not shielded for drips.

Basic

Single-service items stored under sewer lines that are not shielded to intercept potential drips.

4-903.12(A) FC: (A) Except as specified in Paragraph (B) of this section, cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be stored: (1) In locker rooms; (2) In toilet rooms; (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; (7) Under open stairwells; or (8) Under other sources of contamination.

25-21-4 SS under leaking water lines.

Basic

Single-service articles stored under leaking water lines.

4-903.12(A) FC: (A) Except as specified in Paragraph (B) of this section, cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be stored: (1) In locker rooms; (2) In toilet rooms; (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; (7) Under open stairwells; or (8) Under other sources of contamination.

25-22-4 SS next to HW/food prep sink exposed to splash.

Basic

Single-service articles stored next to handwash/food preparation sink exposed to splash.

4-903.11(A) and (C) and (D) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. (C) Single-service and single-use articles shall be stored as specified under Paragraph (A) of this section and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. (D) Items that are kept in closed packages may be stored less than 6 inches above the floor on dollies, pallets, racks, and skids that are designed as specified under Section 4-204.122.

25-23-4 SS below soap/PT dispenser exposed to drips.

Basic

Single-service articles stored below soap or paper towel dispenser exposing the items to drips from people's hands.

4-903.11(A) and (C) and (D) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. (C) Single-service and single-use articles shall be stored as specified under Paragraph (A) of this section and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. (D) Items that are kept in closed packages may be stored less than 6 inches above the floor on dollies, pallets, racks, and skids that are designed as specified under Section 4-204.122.

25-24-4 Handling aluminum foil/plastic wrap/parchment paper/deli tissues in sanitary manner.

Basic

Aluminum foil/plastic wrap/parchment paper/deli tissues not handled in a sanitary manner.

4-904.11 FC: (A) Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. (B) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided. (C) Except as specified under Paragraph (B) of this section, single-service articles that are intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

25-25-4 Food in box of aluminum foil/plastic wrap/deli tissues.

Basic

Box containing roll/sheets of aluminum foil/plastic wrap/parchment paper/deli tissues has old food debris/soil residue inside.

4-903.11(A) and (C) and (D) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. (C) Single-service and single-use articles shall be stored as specified under Paragraph (A) of this section and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. (D) Items that are kept in closed packages may be stored less than 6 inches above the floor on dollies, pallets, racks, and skids that are designed as specified under Section 4-204.122.

25-26-4 Toothpicks self-serve not wrapped/dispensed.

Basic

Toothpicks provided for customer self-service not individually wrapped or in an approved dispenser.

4-904.11 FC: (A) Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. (B) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided. (C) Except as specified under Paragraph (B) of this section, single-service articles that are intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

25-27-4 Straws self-serve not wrapped/dispensed. **Basic**

Straws provided for customer self-service not individually wrapped or in an approved dispenser.

4-904.11 FC: (A) Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. (B) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided. (C) Except as specified under Paragraph (B) of this section, single-service articles that are intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

25-28-4 SS containers not constructed properly. **High Priority**

Single-service containers not constructed with the required characteristics.

4-102.11 FC: Materials that are used to make single-service and single-use articles: (A) May not: (1) Allow the migration of deleterious substances, or (2) Impart colors, odors, or tastes to food; and (B) Shall be: (1) Safe, and (2) Clean.

25-29-4 SU gloves not in clean, protected location. **Basic**

Single-use gloves not stored in a clean, protected location.

4-903.11(A) and (C) and (D) FC: (A) Except as specified in Paragraph (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. (C) Single-service and single-use articles shall be stored as specified under Paragraph (A) of this section and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. (D) Items that are kept in closed packages may be stored less than 6 inches above the floor on dollies, pallets, racks, and skids that are designed as specified under Section 4-204.122.

25-30-4 SU gloves not handled in sanitary manner. **Basic**

Clean, single-use gloves not handled in a sanitary manner.

4-904.11 FC: (A) Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. (B) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided. (C) Except as specified under Paragraph (B) of this section, single-service articles that are intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

25-31-4 Take-home food container refilled with PH/TCS food. **Basic**

Take-home food container refilled with potentially hazardous (time/temperature control for safety) food.

3-304.17(A) FC: (A) A take-home food container returned to a food establishment may not be refilled at a food establishment with a potentially hazardous food (time/temperature control for safety food).

25-32-4 Reuse of SS. **Basic**

Reuse of single-service articles.

4-502.13(A) FC: (A) Single-service and single-use articles may not be reused.

25-33-4 SU boxes/cans reused for food. **Basic**

Single-use containers (boxes and/or cans) reused for the storage of food.

4-502.13(A) FC: (A) Single-service and single-use articles may not be reused.

25-34-4 Purchased oyster/crab shells reused. **Basic**

Oyster/clam/mussel/crab or other shells purchased from a supplier reused to serve food.

4-502.14 FC: Mollusk and crustacea shells may not be used more than once as serving containers.

25-35-4 Reuse of single-use. **Basic**

Reuse of single-use articles.

4-502.13(A) FC: (A) Single-service and single-use articles may not be reused.

25-36-5 Damaged and/or ridged SU container reused. **Basic**

Reuse of damaged and/or ridged single-use container.

4-502.13(A) FC: (A) Single-service and single-use articles may not be reused.

25-38-4 Purchased egg shells. **Basic**

Egg shells purchased from a supplier reused to serve food.

4-502.13(A) FC: (A) Single-service and single-use articles may not be reused.

25-39-4 Shucked onsite oyster/crab shells used more than once. **Basic**

Shells of oysters/clams/mussels/crabs shucked onsite used to serve food more than once.

4-502.14 FC: Mollusk and crustacea shells may not be used more than once as serving containers.

25-40-5 Aluminum foil pan or plastic bag reused. **Basic**

Single-use aluminum foil pan or plastic bag reused.

4-502.13(A) FC: (A) Single-service and single-use articles may not be reused.

25-42-4 SS utensils reused. **Basic**

Single-service utensils reused.

4-502.13(A) FC: (A) Single-service and single-use articles may not be reused.

25-43-4 Plastic jug cut in half and reused as scoop. **Basic**

Plastic jug cut in half and reused as scoop.

4-502.13(A) FC: (A) Single-service and single-use articles may not be reused.

25-45-4 SS chopsticks reused. **Basic**

Single-service chopsticks reused.

4-502.13(A) FC: (A) Single-service and single-use articles may not be reused.

25-53-4 FL truck SS utensils not individually wrapped. **Intermediate**

Mobile food dispensing vehicle's approved variance requires individually wrapped, single-service utensils be provided for customers. Individually wrapped, single-service utensils are not being provided.

4-904.11 FC: Kitchenware and Tableware. (A) Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. (B) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided. (C) Except as specified under Paragraph (B) of this section, single-service articles that are intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

27-01-4 Temporary interruption - no alternative supply of water. Intermediate

Temporary interruption - no alternative supply of water provided.

5-104.12 FC: Water meeting the requirements specified under Subparts 5-101, 5-102, and 5-103 shall be made available for a mobile facility, for a temporary food establishment without a permanent water supply, and for a food establishment with a temporary interruption of its water supply through: (A) A supply of containers of commercially bottled drinking water; (B) One or more closed portable water containers; (C) An enclosed vehicular water tank; (D) An on-premises water storage tank; or (E) Piping, tubing, or hoses connected to an adjacent approved source.

27-02-4 Well testing report unavailable. Basic

Well water testing report/documentation is not available upon request.

5-102.13 FC and 5-102.14 FC: 5-102.13 FC Except when used as specified under Section 5-102.12, water from a nonpublic water system shall be sampled and tested at least annually and as required by state water quality regulations. 5-102.14 FC: Sample Report. The most recent sample report for the nonpublic water system shall be retained on file in the food establishment or the report shall be maintained as specified by state water quality regulations.

27-03-4 Water supply not meeting requirements of public water supply. High Priority

Water supply does not meet the requirements of a public water supply.

5-101.11 FC and 5-102.11 FC: 5-101.11 FC Drinking water shall be obtained from an approved source that is: (A) A public water system; or (B) A nonpublic water system that is constructed, maintained, and operated according to law. 5-102.11 FC: Standards. Except as specified under Section 5-102.12: (A) Water from a public water system shall meet 40 CFR 141 - National Primary Drinking Water Regulations and state drinking water quality standards; and (B) Water from a nonpublic water system shall meet state drinking water quality standards.

27-05-4 HWS separate hot and cold faucets. Intermediate

Handwash sink does not provide water through a mixing valve or combination faucet.

5-202.12(A) and (B) FC: (A) A handwashing sink shall be equipped to provide water at a temperature of at least 100 degrees Fahrenheit through a mixing valve or combination faucet. (B) A steam mixing valve may not be used at a handwashing sink.

27-06-4 3CS no hot water. Intermediate

No hot running water at three-compartment sink.

5-103.11 FC: (A) The water source and system shall be of sufficient capacity to meet the peak water demands of the food establishment. (B) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food establishment.

27-07-4 Not disinfected after interruption/boil water notice. High Priority

Water system not properly disinfected after an interruption in water service or a mandatory boil water notice prior to restarting service.

5-101.12 FC: A drinking water system shall be flushed and disinfected before being placed in service after construction, repair, or modification and after an emergency situation, such as a flood, that may introduce contaminants to the system.

27-08-4 No hot water when DM running. Intermediate

No hot water provided at handwash sink/three-compartment sink/mop sink when dishmachine is running.

5-103.11 FC: (A) The water source and system shall be of sufficient capacity to meet the peak water demands of the food establishment. (B) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food establishment.

27-09-4 3CS no cold water. **Intermediate**

No cold running water at three-compartment sink.

5-103.12 FC: Water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use water except that water supplied as specified under Paragraphs 5-104.12(A) and (B) to a temporary food establishment or in response to a temporary interruption of a water supply need not be under pressure.

27-10-4 Mop sink no hot water. **Basic**

No hot running water at mop sink.

5-501.18(A) FC: (A) Except as specified in Paragraph (B) of this section, suitable cleaning implements and supplies such as high pressure pumps, hot water, steam, and detergent shall be provided as necessary for effective cleaning of receptacles and waste handling units for refuse, recyclables, and returnables.

27-11-4 Mop sink no water. **Intermediate**

No running water at mop sink.

5-103.12 FC: Water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use water except that water supplied as specified under Paragraphs 5-104.12(A) and (B) to a temporary food establishment or in response to a temporary interruption of a water supply need not be under pressure.

27-12-4 No potable water. **High Priority**

Establishment operating with no potable running water.

5-101.11 FC: Drinking water shall be obtained from an approved source that is: (A) A public water system; or (B) A nonpublic water system that is constructed, maintained, and operated according to law.

27-13-4 Water from unapproved source. **High Priority**

Drinking water not obtained from an approved source.

5-101.11 FC: Drinking water shall be obtained from an approved source that is: (A) A public water system; or (B) A nonpublic water system that is constructed, maintained, and operated according to law.

27-14-4 Auto faucet doesn't run 15 seconds. **Basic**

Self-closing metering faucet does not provide water for at least 15 seconds.

5-202.12(C) FC: (C) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

27-15-4 No water system sample reports onsite. **Intermediate**

Failure to provide water system approval reports onsite.

5-102.13 FC and 5-102.14 FC: 5-102.13 FC Except when used as specified under Section 5-102.12, water from a nonpublic water system shall be sampled and tested at least annually and as required by state water quality regulations. 5-102.14 FC: Sample Report. The most recent sample report for the nonpublic water system shall be retained on file in the food establishment or the report shall be maintained as specified by state water quality regulations.

27-16-4 HWS - no hot water. **Intermediate**

Hot water not provided/shut off at employee handwash sink.

5-202.12(A) FC: (A) A handwashing sink shall be equipped to provide water at a temperature of at least 100 degrees Fahrenheit through a mixing valve or combination faucet.

27-17-4 Lack of water pressure to all fixtures. **Intermediate**

Water pressure lacking at fixtures that require the use of water.

5-103.12 FC: Water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use water except that water supplied as specified under Paragraphs 5-104.12(A) and (B) to a temporary food establishment or in response to a temporary interruption of a water supply need not be under pressure.

27-18-4 No hot water peak period. **Intermediate**

Hot water supply not maintained during peak periods.

5-103.11 FC: (A) The water source and system shall be of sufficient capacity to meet the peak water demands of the food establishment. (B) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food establishment.

27-19-4 HWS not enough water pressure to wash hands. **Intermediate**

Handwash sink does not have enough water pressure to properly wash hands.

5-103.12 FC: Water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use water except that water supplied as specified under Paragraphs 5-104.12(A) and (B) to a temporary food establishment or in response to a temporary interruption of a water supply need not be under pressure.

27-20-4 Frog/lizard/insect in chlorinator/water softener container. **High Priority**

Frog, lizard or other insect found in chlorinator tank or water softener container which cross contaminates the water supply.

3-101.11 FC: Food shall be safe, unadulterated, and, as specified under Section 3-601.12, honestly presented.

27-21-4 Chlorinator/water softener no lid/lid broken/cracked. **Basic**

Chlorinator/water softener container has no lid or lid is broken/cracked exposing the water supply to contamination.

5-205.15 FC: (A) Repaired according to law; and (B) Maintained in good repair.

27-22-4 Ice machine/beverage equip not disinfected after interruption/boil water notice. **High Priority**

Ice machine/beverage equipment not properly disinfected after an interruption in water service or a mandatory boil water notice prior to restarting service.

5-101.12 FC: A drinking water system shall be flushed and disinfected before being placed in service after construction, repair, or modification and after an emergency situation, such as a flood, that may introduce contaminants to the system.

27-23-4 Hot water at HWS not 100 F. **Intermediate**

Hot water at handwash sink does not reach 100 degrees Fahrenheit.

5-202.12(A) and (B) FC: (A) A handwashing sink shall be equipped to provide water at a temperature of at least 100 degrees Fahrenheit through a mixing valve or combination faucet. (B) A steam mixing valve may not be used at a handwashing sink.

27-24-4 Hot water at 3CS not 100 F. **Intermediate**

Hot water at three-compartment sink does not reach 100 degrees Fahrenheit.

5-103.11 FC: (A) The water source and system shall be of sufficient capacity to meet the peak water demands of the food establishment. (B) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food establishment.

27-25-4 Hot water at mop sink not 100 F.

Basic

Hot water at mop sink does not reach 100 degrees Fahrenheit.

5-501.18(A) FC: (A) Except as specified in Paragraph (B) of this section, suitable cleaning implements and supplies such as high pressure pumps, hot water, steam, and detergent shall be provided as necessary for effective cleaning of receptacles and waste handling units for refuse, recyclables, and returnables.

27-26-4 MFDV commissary no potable water.

High Priority

Nonself-sufficient mobile food dispensing vehicle using a commissary that does not have a potable water source.

61C-4.0161(2)(d) FAC: (2)(d) When a service area is provided at the commissary for cleaning and servicing mobile food units, the service area shall be physically separated from other food operations; shall be equipped to furnish potable water in accordance with applicable provisions of Chapters 62-550 and 62-555, F.A.C.; and shall provide facilities for the drainage and disposal of liquid wastes in accordance with applicable provisions of Chapter 64E-6 or 62-601, F.A.C., and the local building authority having jurisdiction. The surface of the servicing area shall be constructed of a smooth nonabsorbent material such as concrete or machine laid asphalt and shall be maintained in good repair, kept clean and be graded to drain.

27-27-4 MFDV - unapproved water source.

High Priority

Mobile food dispensing vehicle obtaining water from an unapproved source.

61C-4.0161(2)(f) FAC and 5-101.11 FC: (f) Mobile food dispensing vehicles shall not obtain water from or dispose of wastewater at a private residence. 5-101.11 Drinking water shall be obtained from an approved source that is: (A) A public water system; or (B) A nonpublic water system that is constructed, maintained, and operated according to law.

28-01-4 Grease trap - no cleaning access.

Basic

No cleaning access to grease trap.

5-402.12 FC: If used, a grease trap shall be located to be easily accessible for cleaning.

28-02-4 Condensation/other drainage not disposed properly.

Basic

Condensation or other drainage not disposed of according to law.

5-403.12 FC: Condensate drainage and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal according to law.

28-03-4 Waste receptacle/floor mat/hood filter cleaning wastewater disposed on ground.

Basic

Waste receptacle/floor mat/hood filter cleaned in a manner that allows the waste cleaning water to drain onto ground.

5-501.116(A) FC and 5-402.13 FC: (A) Receptacles and waste handling units for refuse, recyclables, and returnables shall be thoroughly cleaned in a way that does not contaminate food, equipment, utensils, linens, or single-service and single-use articles, and waste water shall be disposed of as specified under Section 5-402.13. 5-402.13 FC: Conveying Sewage. Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.

28-04-5 Mop water/waste water dumped in toilet/urinal.

Basic

Employee dumping mop water/waste water in the toilet/urinal.

5-203.13(B) FC: Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.

28-07-4 Mop water dumped in 3CS/prep sink. Intermediate

Employee dumping mop water in the three-compartment sink/food preparation sink.

6-501.15 FC: Food preparation sinks, handwashing sinks, and warewashing equipment may not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.

28-08-4 No approved sewage system. High Priority

Establishment operating without an approved sewage system.

5-403.11 FC: Sewage shall be disposed through an approved facility that is: (A) A public sewage treatment plant; or (B) An individual sewage disposal system that is sized, constructed, maintained, and operated according to law.

28-09-4 MFDV improperly disposing liquid waste. Intermediate

Mobile food dispensing vehicle disposing liquid waste improperly.

5-402.14 FC: Sewage and other liquid wastes shall be removed from a mobile food establishment at an approved waste servicing area or by a sewage transport vehicle in such a way that a public health hazard or nuisance is not created.

28-10-4 MFDV waste tank not 15 percent larger. Basic

Sewage holding tank in mobile food dispensing vehicle less than 15 percent larger in capacity than the water supply tank.

5-401.11 FC: A sewage holding tank in a mobile food establishment shall be: (A) Sized 15 percent larger in capacity than the water supply tank; and (B) Sloped to a drain that is 1 inch in inner diameter or greater, equipped with a shut-off valve.

28-11-4 Septic operated beyond approved limitations. High Priority

Septic tank system operated beyond approved limitations.

5-403.11 FC: Sewage shall be disposed through an approved facility that is: (A) A public sewage treatment plant; or (B) An individual sewage disposal system that is sized, constructed, maintained, and operated according to law.

28-12-4 Increase seats/menu change no septic approval. High Priority

Establishment operating with changed menu and/or increased seating without septic system approval for such change.

5-403.11 FC: Sewage shall be disposed through an approved facility that is: (A) A public sewage treatment plant; or (B) An individual sewage disposal system that is sized, constructed, maintained, and operated according to law.

28-13-4 Sewage on ground. High Priority

Raw sewage on ground of establishment.

5-402.13 FC: Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.

28-14-4 Evidence of mop water dumped onto ground. High Priority

Evidence of mop/cleaning wastewater dumped onto ground.

5-402.13 FC: Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.

28-15-4 Dumpster leaking liquid waste.

Basic

Liquid waste leakage from dumpster onto ground/dumpster pad.

6-202.110 FC: Outdoor refuse areas shall be constructed in accordance with law and shall be curbed and graded to drain to collect and dispose of liquid waste that results from the refuse and from cleaning the area and waste receptacles.

28-16-4 Failed septic sewage on ground.

High Priority

Sewage on ground from failed septic system.

5-403.11 FC: Sewage shall be disposed through an approved facility that is: (A) A public sewage treatment plant; or (B) An individual sewage disposal system that is sized, constructed, maintained, and operated according to law.

28-17-4 Sewage dumped in floor drains.

High Priority

Improper sewage disposal at floor drains in kitchen and/or food preparation area.

5-402.13 FC: Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.

28-18-4 Septic limits - hours of operation exceeded.

High Priority

Approval of septic tank system limits the hours of operation and the hours of operation have been exceeded.

5-403.11 FC: Sewage shall be disposed through an approved facility that is: (A) A public sewage treatment plant; or (B) An individual sewage disposal system that is sized, constructed, maintained, and operated according to law.

28-19-4 Septic limits - not using SS items.

High Priority

Approval of the septic tank system limits the establishment to the use of single-service items only for customers. Multi-use utensils are in use.

5-403.11 FC: Sewage shall be disposed through an approved facility that is: (A) A public sewage treatment plant; or (B) An individual sewage disposal system that is sized, constructed, maintained, and operated according to law.

28-20-4 MFDV commissary no sewer approval.

High Priority

Mobile food dispensing vehicle using a commissary that does not have sewer approval.

5-403.11 FC: Approved Sewage Disposal System. Sewage shall be disposed through an approved facility that is: (A) A public sewage treatment plant; or (B) An individual sewage disposal system that is sized, constructed, maintained, and operated according to law.

28-23-4 Septic limits - too many seats.

High Priority

Approval of the septic tank system limits the establishment to a maximum number of seats. The maximum number of seats has been exceeded.

5-403.11 FC: Sewage shall be disposed through an approved facility that is: (A) A public sewage treatment plant; or (B) An individual sewage disposal system that is sized, constructed, maintained, and operated according to law.

28-24-4 Grease recycle overflowing on ground.

Basic

Grease recycling container overflowing onto ground.

6-202.110 FC: Outdoor refuse areas shall be constructed in accordance with law and shall be curbed and graded to drain to collect and dispose of liquid waste that results from the refuse and from cleaning the area and waste receptacles.

28-25-4 Sewage backup in sinks. High Priority

Sewage/wastewater backing up through sinks.

5-402.13 FC: Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.

28-26-4 Sewage backup from floor drains. High Priority

Sewage/wastewater backing up through floor drains.

5-402.13 FC: Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.

28-27-4 Grease trap overflowing on floor/ground. High Priority

Grease interceptor/trap overflowing onto floor/ground.

5-402.13 FC: Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.

28-28-4 Sewage dumped in dumpster/compactor floor drain. High Priority

Improper sewage disposal at floor drain in dumpster/compactor area.

5-402.13 FC: Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.

28-29-4 MFDV - unapproved location for wastewater disposal. High Priority

Mobile food dispensing vehicle disposing of wastewater at an unapproved location.

61C-4.0161(2)(f) FAC and 5-403.11 FC: (f) Mobile food dispensing vehicles shall not obtain water from or dispose of wastewater at a private residence. 5-403.11 Sewage shall be disposed through an approved facility that is: (A) A public sewage treatment plant; or (B) An individual sewage disposal system that is sized, constructed, maintained, and operated according to law.

28-34-1 Increased seating without municipal sewer approval. High Priority

Establishment increased seating without municipal sewer approval.

5-403.11(A) FC: Sewage shall be disposed through an approved facility that is: (A) A public sewage treatment plant.

29-01-4 Portable water tank not enclosed/sloped properly. Basic

Portable water tank not enclosed or sloped to drain properly.

5-302.11 FC: A mobile water tank shall be: (A) Enclosed from the filling inlet to the discharge outlet; and (B) Sloped to an outlet that allows complete drainage of the tank.

29-02-4 Toilet leaking. Basic

Toilet leaking.

5-205.15 FC: (A) Repaired according to law; and (B) Maintained in good repair.

29-03-4 Water draining on floor. Basic

Water draining onto floor surface.

5-205.15 FC: (A) Repaired according to law; and (B) Maintained in good repair.

29-04-4 Nonfood-grade hose for potable water. **High Priority**

Nonfood-grade hose conveying potable water.

5-201.11(A) FC: (A) A plumbing system and hoses conveying water shall be constructed and repaired with approved materials according to law.

29-05-4 Plumbing line not capped off. **Basic**

Plumbing line from a removed fixture not capped off.

5-205.15 FC: (A) Repaired according to law; and (B) Maintained in good repair.

29-07-5 Plumbing improperly installed or repaired. **Basic**

Plumbing system improperly installed or repaired.

5-201.11(A) FC: (A) A plumbing system and hoses conveying water shall be constructed and repaired with approved materials according to law.

29-08-4 Plumbing in disrepair. **Basic**

Plumbing system in disrepair.

5-205.15 FC: (A) Repaired according to law; and (B) Maintained in good repair.

29-09-4 Missing faucet/handle. **Basic**

Faucet/handle missing at plumbing fixture.

5-205.15 FC: (A) Repaired according to law; and (B) Maintained in good repair.

29-10-4 Water line from storage tank improperly constructed. **High Priority**

Water line from storage tank not properly constructed.

5-302.16 FC: A hose used for conveying drinking water from a water tank shall be: (A) Safe; (B) Durable, corrosion-resistant, and nonabsorbent; (C) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition; (D) Finished with a smooth interior surface; and (E) Clearly and durably identified as to its use if not permanently attached.

29-11-4 Leaking pipe/faucet. **Basic**

Water leaking from pipe and/or faucet/handle.

5-205.15 FC: (A) Repaired according to law; and (B) Maintained in good repair.

29-12-4 Plumbing fixture not easily cleanable. **Basic**

Plumbing fixture (toilet, urinal, sink) not easily cleanable.

5-202.11(B) FC: (B) A plumbing fixture such as a handwashing sink, toilet, or urinal shall be easily cleanable.

29-13-4 Equip compartment not draining moisture. **Basic**

Compartment of equipment subject to the accumulation of moisture is not sloped to drain to allow complete drainage.

4-204.120 FC: Equipment compartments that are subject to accumulation of moisture due to conditions such as condensation, food or beverage drip, or water from melting ice shall be sloped to an outlet that allows complete draining.

29-14-4 MFDV commissary no mop sink. **Basic**

Nonself-sufficient mobile food dispensing vehicle disposing of wastewater at a commissary on municipal sewer that is not provided with a mop/service sink or other proper liquid waste disposal facilities.

61C-4.0161(2)(c) FAC: (2)(c) Mobile food dispensing vehicles shall operate from an approved commissary that meets all applicable requirements of this rule. The commissary must be provided with potable water and adequate facilities for disposal of liquid and solid waste.

29-15-4 Waste line through ice machine or ice bin. **Basic**

Waste line passing through ice machine or ice bin.

4-204.17 FC: Liquid waste drain lines may not pass through an ice machine or ice storage bin.

29-17-4 Soda gun holster - no waste line. **Basic**

Waste line missing at soda gun holster.

5-205.15 FC: (A) Repaired according to law; and (B) Maintained in good repair.

29-18-4 Drain cover missing. **Basic**

Drain cover(s) missing.

5-205.15 FC: (A) Repaired according to law; and (B) Maintained in good repair.

29-19-4 Floor drain standing water/slow draining. **Basic**

Standing water in floor drain/floor drain draining very slowly.

5-205.15 FC: (A) Repaired according to law; and (B) Maintained in good repair.

29-20-5 HWS/3CS/mop sink standing water/slow draining. **Basic**

Standing water or very slow draining water in handwash sink, three-compartment sink, or mop sink.

5-205.15 FC: (A) Repaired according to law; and (B) Maintained in good repair.

29-24-4 Clean-out cap missing. **Basic**

Clean-out cap missing from plumbing line.

5-205.15 FC: (A) Repaired according to law; and (B) Maintained in good repair.

29-25-4 Cracked/broken/missing grease trap lid. **Basic**

Cracked, broken or missing grease trap lid.

5-205.15 FC: (A) Repaired according to law; and (B) Maintained in good repair.

29-27-4 No mop sink. **Basic**

No mop sink or curbed cleaning facility provided at establishment.

5-203.13 FC: (A) At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.
(B) Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste .

29-28-4 Water treatment device not inspected/serviced per manufacturer's instructions. **Intermediate**

Water treatment device has not been inspected or serviced according to manufacturer's instructions.

5-205.13 FC: A device such as a water treatment device or backflow preventer shall be scheduled for inspection and service, in accordance with manufacturer's instructions and as necessary to prevent device failure based on local water conditions, and records demonstrating inspection and service shall be maintained by the person in charge.

29-30-4 Water filter not located to disassemble. **Basic**

Water filter not located to facilitate disassembly for periodic servicing and cleaning .

5-204.13 FC: A water filter, screen, and other water conditioning device installed on water lines shall be located to facilitate disassembly for periodic servicing and cleaning.

29-31-4 Water softener not maintained. **Intermediate**

Water softener not maintained according to manufacturer's instructions.

5-205.13 FC: A device such as a water treatment device or backflow preventer shall be scheduled for inspection and service, in accordance with manufacturer's instructions and as necessary to prevent device failure based on local water conditions, and records demonstrating inspection and service shall be maintained by the person in charge.

29-32-4 Water filter not designed to disassemble. **Basic**

Water filter not designed to facilitate disassembly for periodic servicing and cleaning.

5-202.15 FC: A water filter, screen, and other water conditioning device installed on water lines shall be designed to facilitate disassembly for periodic servicing and cleaning. A water filter element shall be of the replaceable type.

29-34-4 Hose bibb no vacuum breaker. **High Priority**

Vacuum breaker missing at hose bibb or on fitting/splitter added to hose bibb.

5-203.14 FC: A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law, by: (A) Providing an air gap as specified under Section 5-202.13; or (B) Installing an approved backflow prevention device as specified under Section 5-202.14.

29-37-4 Spray hose hanging in sink. **High Priority**

Spray hose at dish sink lower than flood rim of sink.

5-202.13 FC: An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch.

29-38-4 Backflow device not located for service. **Basic**

Backflow device not located for convenient service or maintenance access.

5-204.12 FC: A backflow prevention device shall be located so that it may be serviced and maintained.

29-39-4 Backflow preventer not serviced. **Intermediate**

Backflow preventer not inspected and serviced according to manufacturer's recommendations.

5-205.13 FC: A device such as a water treatment device or backflow preventer shall be scheduled for inspection and service, in accordance with manufacturer's instructions and as necessary to prevent device failure based on local water conditions, and records demonstrating inspection and service shall be maintained by the person in charge.

29-40-4 Water tank/pump/hoses not operated to prevent backflow. **Basic**

Water tank, pump and hoses not operated properly to prevent backflow and other contamination of the water supply.

5-304.12 FC: A person shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented.

29-41-5 Variance - shared mop sink not maintained. **Basic**

Establishment's approved variance requires that the shared mop sink be maintained. The shared mop sink was not maintained.

4-501.11(A) FC: Good Repair and Proper Adjustment. (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

29-42-4 Mop sink no vacuum breaker.

High Priority

Vacuum breaker missing at mop sink faucet or on fitting/splitter added to mop sink faucet.

5-203.14 FC: A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law, by: (A) Providing an air gap as specified under Section 5-202.13; or (B) Installing an approved backflow prevention device as specified under Section 5-202.14.

29-44-4 Air gap less than 1 inch.

High Priority

Air gap between water supply inlet and flood rim of equipment/sink is less than one inch.

5-202.13 FC: An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch.

29-45-4 Hose on sink faucet eliminates air gap.

High Priority

Hose attached to faucet at three-compartment/food preparation/handwash sink eliminating required air gap.

5-202.13 FC: An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch.

29-46-4 Hose on dipperwell faucet no air gap.

High Priority

Hose attached to dipperwell faucet eliminating required air gap.

5-202.13 FC: An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch.

29-47-4 Dipperwell faucet bent down no air gap.

High Priority

Dipperwell faucet bent downward eliminating required air gap.

5-202.13 FC: An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch.

29-48-5 Variance - shared mop sink unavailable.

Basic

Establishment's approved variance requires that the shared mop sink be available during all periods of operation. The shared mop sink was not available.

5-203.13 FC: Service Sink. (A) At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. (B) Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.

29-49-5 Standing water in RIC.

Basic

Standing water in RIC.

4-204.120 FC: Equipment compartments that are subject to accumulation of moisture due to conditions such as condensation, food or beverage drip, or water from melting ice shall be sloped to an outlet that allows complete draining.

31A-01-4 Vending area no HWS.

Intermediate

No handwash sink located in vending machine area where employees service bulk food machines.

61C-4.020(3) FAC: (3) Equipment location. Vending machines, ovens and other equipment shall be located in a room, area or space which is maintained in a clean condition and which is protected from overhead leakage from drains, piping and other sources. Each machine shall be so located that the space around and under the machine can be easily cleaned and so that insect and rodent harborage is not created. The immediate area shall be well lighted and ventilated. The floor area upon which vending machines are placed shall be of such construction as to be easily cleaned and shall be kept clean and in good repair. Adequate handwashing facilities, including hot and cold running water, soap and individual towels shall be convenient to machine locations where employees service bulk food machines.

31A-02-4 HWS blocked by garbage can.

Intermediate

Handwash sink not accessible for employee use due to being blocked by garbage can.

5-205.11(A) FC: (A) A handwashing sink shall be maintained so that it is accessible at all times for employee use.

31A-03-4 Items stored in HWS.

Intermediate

Handwash sink not accessible for employee use due to items stored in the sink.

5-205.11(A) FC: (A) A handwashing sink shall be maintained so that it is accessible at all times for employee use.

31A-04-4 HWS removed.

Intermediate

Handwash sink removed from food preparation/dishwashing area. Must be reinstalled in the same location where removed.

5-204.11 FC: A handwashing sink shall be located: (A) To allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and (B) In, or immediately adjacent to, toilet rooms.

31A-06-4 Bathroom no HWS.

Intermediate

No handwash sink located in or immediately adjacent to bathroom.

5-204.11 FC: A handwashing sink shall be located: (A) To allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and (B) In, or immediately adjacent to, toilet rooms.

31A-07-4 Dishwash/food prep area no HWS missing/inadequate.

Intermediate

Handwash sink missing in warewashing or food preparation area.

5-204.11 FC: A handwashing sink shall be located: (A) To allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and (B) In, or immediately adjacent to, toilet rooms.

31A-09-4 Inaccessible HWS.

Intermediate

Handwash sink not accessible for employee use at all times.

5-205.11(A) FC: (A) A handwashing sink shall be maintained so that it is accessible at all times for employee use.

31A-10-4 Drain line drains into HWS.

Intermediate

Equipment drain line draining into handwash sink.

5-205.11(B) FC: (B) Using a Handwashing Facility. A handwashing sink may not be used for purposes other than handwashing.

31A-11-4 HWS used for other purposes.

Intermediate

Handwash sink used for purposes other than handwashing.

5-205.11(B) FC: (B) Using a Handwashing Facility. A handwashing sink may not be used for purposes other than handwashing.

31A

31A-12-4 No HWS at all.

Intermediate

No handwash sink for employees.

5-203.11(A) FC: (A) Except as specified in Paragraphs (B) and (C) of this section, at least 1 handwashing sink, a number of handwashing sinks necessary for their convenient use by employees in areas specified under Section 5-204.11, and not fewer than the number of handwashing sinks required by law shall be provided. (B) If approved and capable of removing the types of soils encountered in the food operations involved, automatic handwashing facilities may be substituted for handwashing sinks in a food establishment that has at least 1 handwashing sink.
(C) If approved, when food exposure is limited and handwashing sinks are not conveniently available, such as in some mobile or temporary food establishments or at some vending machine locations, employees may use chemically treated towelettes for handwashing.

31A-13-4 HWS used as dump sink.

Intermediate

Employee used handwash sink as a dump sink.

5-205.11(B) FC: (B) Using a Handwashing Facility. A handwashing sink may not be used for purposes other than handwashing.

31A-15-4 Water pitcher/cup filled at HWS.

Intermediate

Employee filled water pitcher/cup at handwash sink.

5-205.11(B) FC: (B) Using a Handwashing Facility. A handwashing sink may not be used for purposes other than handwashing.

31B

31B-02-4 No paper towels at HWS.

Intermediate

No paper towels or mechanical hand drying device provided at handwash sink.

6-301.12 FC: Each handwashing sink or group of adjacent handwashing sinks shall be provided with: (A) Individual, disposable towels; (B) A continuous towel system that supplies the user with a clean towel; or (C) A heated-air hand drying device; or (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

31B-03-4 No soap at HWS.

Intermediate

No soap provided at handwash sink.

6-301.11 FC: Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

31B-04-4 No handwash sign.

Basic

No handwashing sign provided at a hand sink used by food employees.

6-301.14 FC and 61C-1.004(2)(c) FAC: 6-301.14 FC: A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. 61C-1.004(2)(c) FAC: (c) Handwashing signs shall be posted in each bathroom facility used by employees.

31B-05-4 Unable to dispense paper towels.

Intermediate

Paper towel dispenser at handwash sink not working/unable to dispense paper towels.

6-301.12 FC: Each handwashing sink or group of adjacent handwashing sinks shall be provided with: (A) Individual, disposable towels; (B) A continuous towel system that supplies the user with a clean towel; or (C) A heated-air hand drying device; or (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

31B-06-4 Unable to dispense soap.

Intermediate

Soap dispenser at handwash sink not working/unable to dispense soap.

6-301.11 FC: Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

31B-07-4 AOP - no hand sanitizer at HWS.

Intermediate

Establishment utilizing an Alternative Operating Procedure for bare-hand contact with ready-to-eat food. No hand antiseptic provided at handwash sink in area(s) where bare hand contact occurs.

61C-4.010(1)(d)3. FAC: (d) Section 3-301.11(B) of the Food Code, as adopted by reference in Rule 61C-1.001, F.A.C., specifies that food service employees shall not contact ready-to-eat food with bare hands. Under the language - When otherwise approved - in Section 3-301.11(C) of the Food Code, as adopted by reference in Rule 61C-1.001, F.A.C., food service employees may contact ready-to-eat foods with their bare hands if the operator of the public food service establishment maintains a written alternative operating procedure which addresses all of the following components: 3. Food service employees who handle ready-to-eat foods must use a chemical hand sanitizing solution.

32-01-4 Not on same floor.

Basic

Bathroom facility not located on the same floor as the food establishment.

61C-4.010(7) FAC: (7) Bathroom Facilities - All bathroom facilities shall provide easy and convenient access to both customers and employees, and shall be located on the same floor of the premises served. For the purpose of this rule, the same floor includes any intermediate levels between the floor and ceiling of any room or space not to exceed a vertical height of 8 feet. Public food service establishments whose occupancy is incidental to another occupancy may use public bathroom facilities provided on the same floor. The travel distance may vary if adequate directional signs are provided and the number of fixtures is deemed satisfactory by the applicable local building authority. Easily cleanable receptacles shall be provided for waste materials and such receptacles in bathroom facilities for women shall be covered. Each public food service establishment shall maintain a minimum of one bathroom facility available for public use, except as provided herein:

32-02-4 Door left open.

Basic

Bathroom door left open other than during cleaning or maintenance.

6-501.19 FC, 6-202.14 FC and 61C-1.004(2)(b) FAC: 6-501.19 Except during cleaning and maintenance operations, toilet room doors as specified under Section 6-202.14 shall be kept closed. 6-202.14 Except where a toilet room is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. 61C-1.004(2)(b) Bathroom facilities shall be completely enclosed and shall have tight-fitting, self-closing doors. Such doors shall not be left open except during cleaning or maintenance. Bathroom facilities located or, in public lodging establishments or located outside a public food service establishment, may have entrances and exits constructed in such a manner as to ensure privacy of occupants.

32-03-4 Lodging bathroom not on same level.

Basic

Bathroom facility for food service located within lodging establishment not located on same level.

61C-4.010(7)(d) FAC:(7)(d) Each public food service establishment shall maintain a minimum of one bathroom facility available for public use, except as provided herein: (d) Public food service establishments located within a public lodging establishment shall be permitted to utilize public bathroom facilities located within the public lodging establishment provided such bathroom facilities are available for use by the customers and employees of the public food service establishment during all hours of operation and are located on the same floor as the public food service establishment.

32-04-4 No self-closer/doors not tight-fitting.

Basic

Bathroom located inside establishment not completely enclosed with tight-fitting, self-closing doors.

6-501.19 FC, 6-202.14 FC and 61C-1.004(2)(b) FAC: 6-501.19 Except during cleaning and maintenance operations, toilet room doors as specified under Section 6-202.14 shall be kept closed. 6-202.14 Except where a toilet room is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. 61C-1.004(2)(b) Bathroom facilities shall be completely enclosed and shall have tight-fitting, self-closing doors. Such doors shall not be left open except during cleaning or maintenance. Bathroom facilities located or, in public lodging establishments or located outside a public food service establishment, may have entrances and exits constructed in such a manner as to ensure privacy of occupants.

32-05-4 Disrepair.

Basic

Bathroom facility in disrepair.

61C-1.004(2)(a) FAC: (2)(a) Each public lodging establishment and public food service establishment shall provide at least one conveniently located bathroom facility for its employees and guests in accordance with provisions of these rules and as approved by the local building authority having jurisdiction. Public access to bathroom facilities shall not be permitted through food preparation, storage, or warewashing areas. Bathroom fixtures shall be of readily cleanable sanitary design. Bathroom facilities shall be kept clean, in good repair and free from objectionable odors. Bathrooms shall provide at least 20 foot candles of light. The walls, ceilings and floors of all bathroom facilities shall be kept in good condition.

32-06-4 Missing partition/door more than 1 toilet.

Basic

Missing partition and/or door for bathroom with more than 1 toilet facility.

61C-1.004(2)(d) FAC: (2)(d) For the purposes of this section, the term toilet shall mean a flush toilet properly plumbed, connected and discharging to an approved sewage disposal system. In a bathroom facility where more than one toilet is provided, each toilet shall be separated by a partition from adjoining fixtures and a door shall be provided which will partially conceal the occupant from outside view.

32-07-4 Dirty.

Basic

Bathroom facility not clean.

6-501.18 FC and 61C-1.004(2)(a) FAC: 6-501.18 Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean. 61C-1.004(2)(a) Public and employee bathrooms. Bathroom fixtures shall be of readily cleanable sanitary design. Bathroom facilities shall be kept clean, in good repair and free from objectionable odors.

32-08-4 Bathroom trash can not cleanable.

Basic

Bathroom waste receptacle not constructed of easily cleanable material.

61C-4.010(7) FAC: (7) Bathroom Facilities – Easily cleanable receptacles shall be provided for waste materials and such receptacles in bathroom facilities for women shall be covered.

32-09-4 No bathroom accessible to customers.

Basic

A minimum of one bathroom facility is not available for public use.

61C-4.010(7) FAC: (7) Bathroom Facilities - All bathroom facilities shall provide easy and convenient access to both customers and employees, and shall be located on the same floor of the premises served. For the purpose of this rule, the same floor includes any intermediate levels between the floor and ceiling of any room or space not to exceed a vertical height of 8 feet. Public food service establishments whose occupancy is incidental to another occupancy may use public bathroom facilities provided on the same floor. The travel distance may vary if adequate directional signs are provided and the number of fixtures is deemed satisfactory by the applicable local building authority. Easily cleanable receptacles shall be provided for waste materials and such receptacles in bathroom facilities for women shall be covered. Each public food service establishment shall maintain a minimum of one bathroom facility available for public use, except as provided herein:

32-10-4 Fixtures not cleanable.

Basic

Bathroom fixtures designed with non-readily cleanable design.

61C-1.004(2)(a) FAC: (2)(a) Public and employee bathrooms. Each public lodging establishment and public food service establishment shall provide a minimum of one conveniently located bathroom facility for its employees and customers in accordance with provisions of these rules and as approved by the local building authority having jurisdiction. Public bathroom facilities shall be located so that customers are not required or allowed to pass through food preparation, storage, or warewashing areas to access the public bathroom facility. Bathroom fixtures shall be of readily cleanable sanitary design. Bathroom facilities shall be kept clean, in good repair and free from objectionable odors. Bathroom facilities shall provide at least 20 foot candles of light. The walls, ceilings and floors of all bathroom facilities shall be kept in good condition. Toilet paper shall be provided in each bathroom facility.

32-11-5 No toilet paper.

Intermediate

Lack of toilet tissue at each toilet.

6-302.11 FC: A supply of toilet tissue shall be available at each toilet.

32-12-4 Women's receptacle uncovered.

Basic

Covered waste receptacle not provided in women's bathroom.

5-501.17 FC: toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

32-13-4 Mall bathroom not available all hours.

Basic

Establishment located within an arcade/mall/flea market – centrally located bathroom are not available during all hours of operation for this establishment and establishment does not have its own bathroom for public or employee use.

61C-4.010(7)(b) FAC: (7)(b) Each public food service establishment shall maintain a minimum of one bathroom facility available for public use, except as provided herein: (b) Public food service establishments located within arcades, malls, or flea markets may use centrally located bathroom facilities accessible to the customers and employees of the public food service establishments. Such centrally located bathroom facilities must be available for use during all hours of operation; located on the same floor as the public food service establishment; and must be accessible without entering another business.

32-14-4 No toilet.

Basic

No toilet provided in bathroom.

509.221(1)(b) FS: (1)(b) Each public food service establishment shall be supplied with potable water and shall provide adequate sanitary facilities for the accommodation of its employees. Such facilities may include, but are not limited to, showers, handwash basins, toilets, and bidets. Such sanitary facilities shall be connected to approved plumbing. Such plumbing shall be sized, installed, and maintained in accordance with the Florida Building Code as approved by the local building authority. Wastewater or sewage shall be properly treated onsite or discharged into an approved sewage collection and treatment system.

32-15-4 Theme park bathroom not within 300 feet.

Basic

Public bathroom not within 300 feet of food establishment in theme park/entertainment complex.

61C-4.010(7)(c) FAC: (c) Public food service establishments located within theme parks and entertainment complexes may utilize centrally located bathroom facilities accessible to the customers and employees of the public food service establishments provided such bathroom facilities are reasonably accessible. For purposes of this section, reasonably accessible means within 300 feet of each establishment.

32-16-4 Customer access through prohibited area.

Basic

Only means for public to access the bathroom is through a food preparation, ware washing, or food storage area.

61C-1.004(2)(a) FAC: (2)(a) Public and employee bathrooms. Each public lodging establishment and public food service establishment shall provide a minimum of one conveniently located bathroom facility for its employees and customers in accordance with provisions of these rules and as approved by the local building authority having jurisdiction. Public bathroom facilities shall be located so that customers are not required or allowed to pass through food preparation, storage, or warewashing areas to access the public bathroom facility. Bathroom fixtures shall be of readily cleanable sanitary design. Bathroom facilities shall be kept clean, in good repair and free from objectionable odors. Bathroom facilities shall provide at least 20 foot candles of light. The walls, ceilings and floors of all bathroom facilities shall be kept in good condition. Toilet paper shall be provided in each bathroom facility.

32-17-4 Self-closer disconnected/broken.

Basic

Self-closing device on bathroom door disconnected/broken.

6-501.19 FC, 6-202.14 FC and 61C-1.004(2)(b) FAC: 6-501.19 Except during cleaning and maintenance operations, toilet room doors as specified under Section 6-202.14 shall be kept closed. 6-202.14 Except where a toilet room is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. 61C-1.004(2)(b) Bathroom facilities shall be completely enclosed and shall have tight-fitting, self-closing doors. Such doors shall not be left open except during cleaning or maintenance. Bathroom facilities located or, in public lodging establishments or located outside a public food service establishment, may have entrances and exits constructed in such a manner as to ensure privacy of occupants.

32-18-4 Central bathroom within another business.

Basic

Establishment located within an arcade/mall/flea market – centrally located bathroom is within another individual business and establishment does not have its own bathroom for public or employee use.

61C-4.010(7)(b) FAC: (7)(b) Each public food service establishment shall maintain a minimum of one bathroom facility available for public use, except as provided herein: (b) Public food service establishments located within arcades, malls, or flea markets may use centrally located bathroom facilities accessible to the customers and employees of the public food service establishments. Such centrally located bathroom facilities must be available for use during all hours of operation; located on the same floor as the public food service establishment; and must be accessible without entering another business.

32-19-4 Not convenient/accessible to employees.

Basic

Bathroom not conveniently located and accessible to employees.

6-402.11 FC: Toilet rooms shall be conveniently located and accessible to employees during all hours of operation.

32-21-4 Door not self-closing.

Basic

Bathroom door not self-closing.

6-501.19 FC, 6-202.14 FC and 61C-1.004(2)(b) FAC: 6-501.19 Except during cleaning and maintenance operations, toilet room doors as specified under Section 6-202.14 shall be kept closed. 6-202.14 Except where a toilet room is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. 61C-1.004(2)(b) Bathroom facilities shall be completely enclosed and shall have tight-fitting, self-closing doors. Such doors shall not be left open except during cleaning or maintenance. Bathroom facilities located or, in public lodging establishments or located outside a public food service establishment, may have entrances and exits constructed in such a manner as to ensure privacy of occupants.

32-22-4 Outside bathroom not enclosed w/self-closing doors or entrances/exits ensuring privacy.

Basic

Bathroom located outside establishment not enclosed with tight-fitting, self-closing doors or constructed to have entrances and exits that ensure the privacy of occupants.

6-501.19 FC, 6-202.14 FC and 61C-1.004(2)(b) FAC: 6-501.19 Except during cleaning and maintenance operations, toilet room doors as specified under Section 6-202.14 shall be kept closed. 6-202.14 Except where a toilet room is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. 61C-1.004(2)(b) Bathroom facilities shall be completely enclosed and shall have tight-fitting, self-closing doors. Such doors shall not be left open except during cleaning or maintenance. Bathroom facilities located or, in public lodging establishments or located outside a public food service establishment, may have entrances and exits constructed in such a manner as to ensure privacy of occupants.

32-23-4 Toilet/urinal not operating properly.

Basic

Toilet/urinal not flushing/functioning properly.

61C-1.004(2)(a) FAC: (2)(a) Public and employee bathrooms. Each public lodging establishment and public food service establishment shall provide a minimum of one conveniently located bathroom facility for its employees and customers in accordance with provisions of these rules and as approved by the local building authority having jurisdiction. Public bathroom facilities shall be located so that customers are not required or allowed to pass through food preparation, storage, or warewashing areas to access the public bathroom facility. Bathroom fixtures shall be of readily cleanable sanitary design. Bathroom facilities shall be kept clean, in good repair and free from objectionable odors. Bathroom facilities shall provide at least 20 foot candles of light. The walls, ceilings and floors of all bathroom facilities shall be kept in good condition. Toilet paper shall be provided in each bathroom facility.

32-24-4 Operator not letting customers use bathroom.

Basic

Operator does not permit customers to use bathroom.

61C-1.004(2)(a) FAC: (2)(a) Public and employee bathrooms. Each public lodging establishment and public food service establishment shall provide a minimum of one conveniently located bathroom facility for its employees and customers in accordance with provisions of these rules and as approved by the local building authority having jurisdiction. Public bathroom facilities shall be located so that customers are not required or allowed to pass through food preparation, storage, or warewashing areas to access the public bathroom facility. Bathroom fixtures shall be of readily cleanable sanitary design. Bathroom facilities shall be kept clean, in good repair and free from objectionable odors. Bathroom facilities shall provide at least 20 foot candles of light. The walls, ceilings and floors of all bathroom facilities shall be kept in good condition. Toilet paper shall be provided in each bathroom facility.

32-25-4 Inside closed/drive-thru open. Customers not permitted to use bathroom.

Basic

Establishment closes inside dining room to customers but drive-thru remains open. Drive-thru customers are not permitted to use bathroom.

61C-1.004(2)(a) FAC: (2)(a) Public and employee bathrooms. Each public lodging establishment and public food service establishment shall provide a minimum of one conveniently located bathroom facility for its employees and customers in accordance with provisions of these rules and as approved by the local building authority having jurisdiction. Public bathroom facilities shall be located so that customers are not required or allowed to pass through food preparation, storage, or warewashing areas to access the public bathroom facility. Bathroom fixtures shall be of readily cleanable sanitary design. Bathroom facilities shall be kept clean, in good repair and free from objectionable odors. Bathroom facilities shall provide at least 20 foot candles of light. The walls, ceilings and floors of all bathroom facilities shall be kept in good condition. Toilet paper shall be provided in each bathroom facility.

32-26-5 Variance - bathroom directional signage not installed.

Basic

Establishment's approved variance requires the installation of bathroom directional signage - signage is not installed.

61C-4.010(7) FAC: Public food service establishments whose occupancy is incidental to another occupancy may use public bathroom facilities provided on the same floor. The travel distance may vary if adequate directional signs are provided and the number of fixtures is deemed satisfactory by the applicable local building authority.

32-27-5 Variance - shared bathroom unavailable.

Basic

Establishment's approved variance requires that the shared bathroom be available during all periods of operation. Bathroom was not available during all hours of operation.

61C-4.010(7) FAC: (7) Bathroom Facilities - All bathroom facilities shall provide easy and convenient access to both customers and employees, and shall be located on the same floor of the premises served. For the purpose of this rule, the same floor includes any intermediate levels between the floor and ceiling of any room or space not to exceed a vertical height of 8 feet. Public food service establishments whose occupancy is incidental to another occupancy may use public bathroom facilities provided on the same floor. The travel distance may vary if adequate directional signs are provided and the number of fixtures is deemed satisfactory by the applicable local building authority. Easily cleanable receptacles shall be provided for waste materials and such receptacles in bathroom facilities for women shall be covered. Each public food service establishment shall maintain a minimum of one bathroom facility available for public use.

32-28-5 Variance - shared bathroom not maintained.

Basic

Establishment's approved variance requires that the shared bathroom be maintained. The shared bathroom was not maintained.

61C-1.004(2)(a) FAC: (2)(a) Public and employee bathrooms. Bathroom fixtures shall be of readily cleanable sanitary design. Bathroom facilities shall be kept clean, in good repair and free from objectionable odors. Bathroom facilities shall provide at least 20 foot candles of light. The walls, ceilings and floors of all bathroom facilities shall be kept in good condition. Toilet paper shall be provided in each bathroom facility.

33-01-4 No cleaning implements for onsite trash/garbage receptacles.

Basic

No cleaning implements provided for onsite trash/garbage receptacles not cleaned off site.

5-501.18 FC: (A) Except as specified in Paragraph (B) of this section, suitable cleaning implements and supplies such as high pressure pumps, hot water, steam, and detergent shall be provided as necessary for effective cleaning of receptacles and waste handling units for refuse, recyclables, and returnables. (B) If approved, off-premises-based cleaning services may be used if on-premises cleaning implements and supplies are not provided.

33-02-4 Cardboard box used as garbage container.

Basic

Cardboard box used as garbage container.

5-501.13 FC: (A) Except as specified in Paragraph (B) of this section, receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect- and rodent-resistant, leakproof, and nonabsorbent. (B) Plastic bags and wet strength paper bags may be used to line receptacles for storage inside the food establishment, or within closed outside receptacles.

33-04-5 Garbage enclosure not durable/cleanable.

Basic

Garbage enclosure not constructed of durable/cleanable materials.

5-501.12 FC: If used, an outdoor enclosure for refuse, recyclables, and returnables shall be constructed of durable and cleanable materials.

33-06-4 No trash can where needed. Basic

Trash receptacles not provided where needed in establishment.

5-501.16(B) FC: (B) A receptacle shall be provided in each area of the food establishment or premises where refuse is generated or commonly discarded, or where recyclables or returnables are placed.

33-07-4 Cleaning garbage can causes cross contamination due to splash. Basic

Cleaning of garbage receptacles conducted in a manner that causes possible cross contamination due to splash.

5-501.116(A) FC: (A) Receptacles and waste handling units for refuse, recyclables, and returnables shall be thoroughly cleaned in a way that does not contaminate food, equipment, utensils, linens, or single-service and single-use articles, and waste water shall be disposed of as specified under Section 5-402.13.

33-08-4 Dumpster/cans/garbage disposal located improperly. Basic

Dumpster/cans/garbage disposal location improper because it is causing a nuisance or public health hazard.

5-501.19(C) FC: (C) The location of receptacles and waste handling units for refuse, recyclables, and returnables may not create a public health hazard or nuisance or interfere with the cleaning of adjacent space.

33-09-4 Bagged trash not in dumpster/cans. Basic

Garbage not placed in a receptacle for storage until pick up to make the garbage inaccessible to insects and rodents.

5-501.110 FC: Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.

33-10-4 Dumpster not clean. Basic

Inside/outside of dumpster not clean.

5-501.116(B) FC: (B) Soiled receptacles and waste handling units for refuse, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents.

33-11-4 Drain plug missing. Basic

Missing drain plug at dumpster.

5-501.114 FC: Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.

33-12-4 Dumpster bottom rusted out. Basic

Dumpster rusted out on bottom.

5-501.111 FC: Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.

33-13-4 Nonbagged garbage in dumpster. Basic

Nonbagged garbage in dumpster.

5-501.13 FC: Receptacles. (A) Except as specified in Paragraph (B) of this section, receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect- and rodent-resistant, leakproof, and nonabsorbent. (B) Plastic bags and wet strength paper bags may be used to line receptacles for storage inside the food establishment, or within closed outside receptacles.

33-14-4 Dumpster overflowing.

Basic

Dumpster overflowing garbage.

5-501.16 (A) FC and 5-502.11 FC: (A) An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold refuse, recyclables, and returnables that accumulate. 5-502.11 FC: Frequency. Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.

33-15-4 Outside garbage can no lid/lid broken.

Basic

Garbage can located outside has no lid or lid open/broken.

5-501.15(A) FC and 5-501.113 FC: (A) Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.
5-501.113 Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered: (A) Inside the food establishment if the receptacles and units: (1) Contain food residue and are not in continuous use; or (2) After they are filled; and (B) With tight-fitting lids or doors if kept outside the food establishment.

33-16-4 Dumpster lid open.

Basic

Open dumpster lid.

5-501.113 FC: Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered: (A) Inside the food establishment if the receptacles and units: (1) Contain food residue and are not in continuous use; or (2) After they are filled; and (B) With tight-fitting lids or doors if kept outside the food establishment.

33-17-4 Garbage can soiled.

Basic

Garbage can soiled.

5-501.116(B) FC: (B) Soiled receptacles and waste handling units for refuse, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents.

33-19-4 Garbage on ground/pad around dumpster.

Basic

Garbage on the ground and/or pad around dumpster.

5-501.116(B) and 6-501.114(B)FC: 5-501.116(B) Soiled receptacles and waste handling units for refuse, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents. 6-501.114(B) The premises shall be free of: (B) Litter.

33-20-4 Grease on ground/pad around grease receptacle.

Basic

Grease on the ground and/or pad around grease receptacle.

5-501.116(B) FC: (B) Soiled receptacles and waste handling units for refuse, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents.

33-22-4 Cardboard recycle has food garbage.

Basic

Cardboard recycle dumpster/compactor contains garbage with food residue.

5-501.13 FC and 5-501.15 FC: 5-501.13FC: (A) Except as specified in (B) of this section, receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect-and rodent-resistant, leakproof, and nonabsorbent. (B) Plastic bags and wet strength paper bags may be used to line receptacles for storage inside the food establishment, or within closed outside receptacles; and 5-501.15 FC: (A) Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers. (B) Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and , if the unit is not installed flush with the base pad, under the unit.

33-23-4 Grease receptacle/dumpster not on pad/nonabsorbent surface.

Basic

Grease receptacle/dumpster not on proper pad/nonabsorbent surface.

5-501.11 FC: An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.

33-24-4 Garbage enclosure in disrepair.

Basic

Garbage enclosure area in disrepair.

5-501.111 FC: Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.

33-26-4 Garbage area too small.

Basic

Garbage storage area insufficient in capacity.

5-501.16 (A) FC and 5-502.11 FC: (A) An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold refuse , recyclables, and returnables that accumulate. 5-502.11 FC: Frequency. Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.

33-27-4 Outdoor garbage area not curbed/graded to drain.

Basic

Outdoor refuse area not curbed and graded to drain.

6-202.110 FC: Outdoor refuse areas shall be constructed in accordance with law and shall be curbed and graded to drain to collect and dispose of liquid waste that results from the refuse and from cleaning the area and waste receptacles.

33-28-4 Inside garbage can not used continually not kept covered.

Basic

Garbage can located inside establishment that is not continually used is not covered.

5-501.113 FC: Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered: (A) Inside the food establishment if the receptacles and units: (1) Contain food residue and are not in continuous use; or (2) After they are filled; and (B) With tight-fitting lids or doors if kept outside the food establishment.

33-29-4 Grease receptacle lid open/broken/missing.

Basic

Grease receptacle lid open, broken, or missing.

5-501.111 FC: Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.

33-30-4 Unnecessary items in garbage enclosure.

Basic

Unnecessary items stored in garbage enclosure.

5-501.115 FC and 6-501.114 FC: A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under Section 6-501.114, and clean. 6-501.114 FC: Maintaining Premises, Unnecessary Items and Litter. The premises shall be free of: (A) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and (B) Litter.

33-31-5 Unnecessary items on premises.

Basic

Unnecessary items/unused equipment on the premises.

6-501.114 FC: The premises shall be free of: (A) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and (B) Litter.

33-32-4 Walking/driving surface not maintained.

Basic

Walking or driving surfaces not maintained.

6-202.19 FC and 61C-4.010(6) FAC: 6-202.19 Exterior walking and driving surfaces shall be graded to drain. 61C-4.010(6) Physical Facilities – Except as specifically provided in these rules, the physical facilities at public food service establishments shall be subject to the provisions of Chapter 6, Food Code, as adopted by reference in Rule 61C-1.001, F.A.C. Public food service establishments and all property used in connection with their operations shall be kept free of litter. The walking and driving surfaces of all exterior areas of public food service establishments shall be effectively maintained to minimize dust. These surfaces shall be graded to prevent pooling of water.

33-33-4 Unused equipment.

Basic

Large amount of unused equipment/supplies present.

6-501.114 FC: The premises shall be free of: (A) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and (B) Litter.

33-34-4 Storage area in disarray.

Basic

Storage area not maintained clean and organized.

6-501.114 FC: The premises shall be free of: (A) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and (B) Litter.

33-36-4 High grass/weeds around building.

Basic

High grass/weeds surrounding building.

6-501.111(D) FC: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: (D) Eliminating harborage conditions.

33-37-4 MFDV commissary inadequate garbage facilities.

Basic

Nonselself-sufficient mobile food dispensing vehicle using a commissary with inadequate garbage disposal facilities.

61C-4.0161(2)(c) FAC: (2)(c) Mobile food dispensing vehicles shall operate from an approved commissary that meets all applicable requirements of this rule. The commissary must be provided with potable water and adequate facilities for disposal of liquid and solid waste.

33-38-4 No trash can at HWS.

Basic

No waste receptacle installed at handwash sink provided with disposable towels.

5-501.16(C) FC: (C) If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.

35A-01-4 Animal on premise.

Intermediate

Nonservice animals in the food establishment or on premises.

6-501.115(A) and (B) FC: (A) Except as specified in (B) and (C) of this section, live animals may not be allowed on the premises of a food establishment. (B) Live animals may be allowed in the following situations if contamination of food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles can not result: (1) Edible or decorative fish in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems; (2) Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas; (3) In areas not used for food preparation and that are usually open for customers, such as dining and sales areas, service animals that are controlled by the disabled employee or person, if a health or safety hazard will not result from the presence or activities of the service animal; and (5) In areas not used for food preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly confined, such as in a variety store that sells pets or a tourist park that displays animals.

35A-02-5 Flies in kitchen/food prep/food storage area.

High Priority

Live, small flying insects in kitchen, food preparation area, or food storage area.

509.221(7) FS The operator of any establishment licensed under this chapter shall take effective measures to protect the establishment against the entrance and the breeding on the premises of all vermin. Any room in such an establishment infested with such vermin shall be fumigated, disinfected, renovated, or other corrective action taken until the vermin are exterminated.

35A-03-4 Dead roaches.

Basic

Dead roaches on premises.

6-501.112 FC: Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

35A-04-4 Rodent droppings.

High Priority

Rodent activity present as evidenced by rodent droppings found.

509.221(7) FS The operator of any establishment licensed under this chapter shall take effective measures to protect the establishment against the entrance and the breeding on the premises of all vermin. Any room in such an establishment infested with such vermin shall be fumigated, disinfected, renovated, or other corrective action taken until the vermin are exterminated.

35A-05-4 Live roaches.

High Priority

Roach activity present as evidenced by live roaches found.

509.221(7) FS The operator of any establishment licensed under this chapter shall take effective measures to protect the establishment against the entrance and the breeding on the premises of all vermin. Any room in such an establishment infested with such vermin shall be fumigated, disinfected, renovated, or other corrective action taken until the vermin are exterminated.

35A-06-4 Dead/trapped animals in control devices.

Basic

Accumulation of dead or trapped birds, insects, rodents, or other pests, in control devices.

6-501.112 FC: Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

35A-07-4 Flies in bar area.

High Priority

Small flying insects in bar area.

509.221(7) FS The operator of any establishment licensed under this chapter shall take effective measures to protect the establishment against the entrance and the breeding on the premises of all vermin. Any room in such an establishment infested with such vermin shall be fumigated, disinfected, renovated, or other corrective action taken until the vermin are exterminated.

35A-09-4 Insects, rodents, or other pests present.

High Priority

Presence of insects, rodents, or other pests.

509.221(7) FS The operator of any establishment licensed under this chapter shall take effective measures to protect the establishment against the entrance and the breeding on the premises of all vermin. Any room in such an establishment infested with such vermin shall be fumigated, disinfected, renovated, or other corrective action taken until the vermin are exterminated.

35A-11-4 Evidence of feeding stray animals.

Intermediate

Evidence of feeding stray/wild animals – food/water bowls provided outside.

6-501.115(A) and (B) FC: (A) Except as specified in (B) and (C) of this section, live animals may not be allowed on the premises of a food establishment. (B) Live animals may be allowed in the following situations if contamination of food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles can not result: (1) Edible or decorative fish in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems; (2) Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas; (3) In areas not used for food preparation and that are usually open for customers, such as dining and sales areas, service animals that are controlled by the disabled employee or person, if a health or safety hazard will not result from the presence or activities of the service animal; and (5) In areas not used for food preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly confined, such as in a variety store that sells pets or a tourist park that displays animals.

35A-12-4 Mosquito breeding.

Basic

Mosquitoes breeding in standing water.

6-501.111 FC: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: (A) Routinely inspecting incoming shipments of food and supplies; (B) Routinely inspecting the premises for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under Sections 7-202.12, 7-206.12, and 7-206.13; and (D) Eliminating harborage conditions.

35A-13-4 Dog outside no ordinance.

Intermediate

Pet dog permitted in outdoor dining area without local ordinance allowing pet dogs in outdoor dining areas.

6-501.115(A) and (B) FC: (A) Except as specified in (B) and (C) of this section, live animals may not be allowed on the premises of a food establishment. (B) Live animals may be allowed in the following situations if contamination of food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles can not result: (1) Edible or decorative fish in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems; (2) Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas; (3) In areas not used for food preparation and that are usually open for customers, such as dining and sales areas, service animals that are controlled by the disabled employee or person, if a health or safety hazard will not result from the presence or activities of the service animal; and (5) In areas not used for food preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly confined, such as in a variety store that sells pets or a tourist park that displays animals.

35A-14-4 Pet dog inside establishment.

Intermediate

Pet dog allowed inside food service establishment.

509.233(3)(c)11. FS: Dogs shall not be permitted to travel through indoor or nondesignated outdoor portions of the public food service establishment, and ingress and egress to the designated outdoor portions of the public food service establishment must not require entrance into or passage through any indoor area of the food establishment.

35A-15-4 Wild bird inside establishment.

Intermediate

Wild bird present inside establishment.

6-501.115(A) and (B) FC: (A) Except as specified in (B) and (C) of this section, live animals may not be allowed on the premises of a food establishment. (B) Live animals may be allowed in the following situations if contamination of food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles can not result: (1) Edible or decorative fish in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems; (2) Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas; (3) In areas not used for food preparation and that are usually open for customers, such as dining and sales areas, service animals that are controlled by the disabled employee or person, if a health or safety hazard will not result from the presence or activities of the service animal; and (5) In areas not used for food preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly confined, such as in a variety store that sells pets or a tourist park that displays animals.

35A-17-4 Caged bird on premises.

Intermediate

Caged bird on premises.

6-501.115(A) and (B) FC: (A) Except as specified in (B) and (C) of this section, live animals may not be allowed on the premises of a food establishment. (B) Live animals may be allowed in the following situations if contamination of food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles can not result: (1) Edible or decorative fish in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems; (2) Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas; (3) In areas not used for food preparation and that are usually open for customers, such as dining and sales areas, service animals that are controlled by the disabled employee or person, if a health or safety hazard will not result from the presence or activities of the service animal; and (5) In areas not used for food preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly confined, such as in a variety store that sells pets or a tourist park that displays animals.

35A-18-4 Rodent rub marks along wall/ceiling.

High Priority

Rodent rub marks present along walls/ceilings.

509.221(7) FS The operator of any establishment licensed under this chapter shall take effective measures to protect the establishment against the entrance and the breeding on the premises of all vermin. Any room in such an establishment infested with such vermin shall be fumigated, disinfected, renovated, or other corrective action taken until the vermin are exterminated.

35A-19-4 Live rodent.

High Priority

Live rodent present.

509.221(7) FS The operator of any establishment licensed under this chapter shall take effective measures to protect the establishment against the entrance and the breeding on the premises of all vermin. Any room in such an establishment infested with such vermin shall be fumigated, disinfected, renovated, or other corrective action taken until the vermin are exterminated.

35A-20-4 Dead rodent.

Basic

Dead rodent present.

6-501.112 FC: Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

35A-21-4 Rodent burrow/nesting materials.

High Priority

Rodent burrow or rodent nesting materials present.

509.221(7) FS The operator of any establishment licensed under this chapter shall take effective measures to protect the establishment against the entrance and the breeding on the premises of all vermin. Any room in such an establishment infested with such vermin shall be fumigated, disinfected, renovated, or other corrective action taken until the vermin are exterminated.

35A

35A-22-4 MFDV - animals permitted near unit.

Intermediate

Nonservice animals permitted in or by mobile food dispensing vehicle.

6-501.115(A) and (B) FC: (A) Except as specified in (B) and (C) of this section, live animals may not be allowed on the premises of a food establishment. (B) Live animals may be allowed in the following situations if contamination of food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles can not result: (1) Edible or decorative fish in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems; (2) Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas; (3) In areas not used for food preparation and that are usually open for customers, such as dining and sales areas, service animals that are controlled by the disabled employee or person, if a health or safety hazard will not result from the presence or activities of the service animal; and (5) In areas not used for food preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly confined, such as in a variety store that sells pets or a tourist park that displays animals.

35A-23-4 Roach droppings.

High Priority

Roach excrement and/or droppings present.

509.221(7) FS The operator of any establishment licensed under this chapter shall take effective measures to protect the establishment against the entrance and the breeding on the premises of all vermin. Any room in such an establishment infested with such vermin shall be fumigated, disinfected, renovated, or other corrective action taken until the vermin are exterminated.

35A-24-5 Wild birds or squirrels in outside dining area/bar.

Intermediate

Wild birds or squirrels present on ground/table/chairs/railings in outside dining room/bar.

6-501.115(A) and (B) FC: (A) Except as specified in (B) and (C) of this section, live animals may not be allowed on the premises of a food establishment. (B) Live animals may be allowed in the following situations if contamination of food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles can not result: (1) Edible or decorative fish in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems; (2) Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas; (3) In areas not used for food preparation and that are usually open for customers, such as dining and sales areas, service animals that are controlled by the disabled employee or person, if a health or safety hazard will not result from the presence or activities of the service animal; and (5) In areas not used for food preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly confined, such as in a variety store that sells pets or a tourist park that displays animals.

35B

35B-01-4 Gap beneath exterior door.

Basic

Exterior door has a gap at the threshold that opens to the outside.

6-202.15 (A), (C) and (D) FC: (A) Except as specified in (B), (C), and (E) and under (D) of this section, outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) Filling or closing holes and other gaps along floors, walls, and ceilings; (2) Closed, tight-fitting windows; and (3) Solid, self-closing, tight-fitting doors. (C) Exterior doors used as exits need not be self-closing if they are: (1) Solid and tight-fitting; (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the food establishment, and (3) Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use. (D) Except as specified in (B) and (E) of this section, if the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes or a temporary food establishment is not provided with windows and doors as specified under (A) of this section, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means.

35B-02-4 Bug zapper installed over food prep area.

Basic

Insect control device installed over food preparation area.

6-202.13(B) FC: (B) Insect control devices shall be installed so that: (1) The devices are not located over a food preparation area; and (2) Dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

35B-03-4 Exterior door not self-closing.

Basic

Outer openings not protected with self-closing doors.

6-202.15 (A), (C) and (D) FC: (A) Except as specified in (B), (C), and (E) and under (D) of this section, outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) Filling or closing holes and other gaps along floors, walls, and ceilings; (2) Closed, tight-fitting windows; and (3) Solid, self-closing, tight-fitting doors. (C) Exterior doors used as exits need not be self-closing if they are: (1) Solid and tight-fitting; (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the food establishment, and (3) Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use. (D) Except as specified in (B) and (E) of this section, if the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes or a temporary food establishment is not provided with windows and doors as specified under (A) of this section, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means.

35B-04-4 Outer openings cannot be sealed when closed.

Basic

Outer openings of establishment cannot be properly sealed when not in operation.

6-202.15 (A), (C) and (D) FC: (A) Except as specified in (B), (C), and (E) and under (D) of this section, outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) Filling or closing holes and other gaps along floors, walls, and ceilings; (2) Closed, tight-fitting windows; and (3) Solid, self-closing, tight-fitting doors. (C) Exterior doors used as exits need not be self-closing if they are: (1) Solid and tight-fitting; (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the food establishment, and (3) Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use. (D) Except as specified in (B) and (E) of this section, if the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes or a temporary food establishment is not provided with windows and doors as specified under (A) of this section, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means.

35B-05-4 Outer openings not protected - vermin/environmental contamination present.

Basic

Outer openings not protected during operation and vermin and/or environmental cross contamination present.

6-202.15 (A), (C) and (D) FC: (A) Except as specified in (B), (C), and (E) and under (D) of this section, outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) Filling or closing holes and other gaps along floors, walls, and ceilings; (2) Closed, tight-fitting windows; and (3) Solid, self-closing, tight-fitting doors. (C) Exterior doors used as exits need not be self-closing if they are: (1) Solid and tight-fitting; (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the food establishment, and (3) Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use. (D) Except as specified in (B) and (E) of this section, if the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes or a temporary food establishment is not provided with windows and doors as specified under (A) of this section, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means.

35B-06-4 Bug zapper not designed to retain insect.

Basic

Insect control device used to electrocute or stun insects not designed to retain insect within the device.

6-202.13(A) FC: (A) Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device.

35B-07-4 Equip vent openings not screened/protected when equipment not operating.

Basic

Openings to the outside for equipment, such as ventilation fans, not screened or otherwise protected when the equipment is not in operation.

6-202.15 (A), (C) and (D) FC: (A) Except as specified in (B), (C), and (E) and under (D) of this section, outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) Filling or closing holes and other gaps along floors, walls, and ceilings; (2) Closed, tight-fitting windows; and (3) Solid, self-closing, tight-fitting doors. (C) Exterior doors used as exits need not be self-closing if they are: (1) Solid and tight-fitting; (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the food establishment, and (3) Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use. (D) Except as specified in (B) and (E) of this section, if the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes or a temporary food establishment is not provided with windows and doors as specified under (A) of this section, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means.

35B-08-4 Fly sticky tape over food/food prep area.

Basic

Fly sticky tape hanging over food/food preparation area/food-contact equipment.

6-202.13(B) FC: (B) Insect control devices shall be installed so that: (1) The devices are not located over a food preparation area; and (2) Dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

35B-09-4 Screen in door torn - vermin present.

Basic

Screen in door torn/in poor repair - vermin present.

6-202.15 (A), (C) and (D) FC: (A) Except as specified in (B), (C), and (E) and under (D) of this section, outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) Filling or closing holes and other gaps along floors, walls, and ceilings; (2) Closed, tight-fitting windows; and (3) Solid, self-closing, tight-fitting doors. (C) Exterior doors used as exits need not be self-closing if they are: (1) Solid and tight-fitting; (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the food establishment, and (3) Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use. (D) Except as specified in (B) and (E) of this section, if the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes or a temporary food establishment is not provided with windows and doors as specified under (A) of this section, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means.

35B-10-4 MFDV service opening larger than necessary.

Basic

Mobile food dispensing vehicle service opening larger than necessary for food service.

61C-4.0161(2)(a) FAC: (2)(a) Food serving openings shall not be larger than necessary for the particular operation conducted and shall be kept closed at all times except when food is actually being served.

35B-12-4 Perimeter walls/roofs not protecting against cross contamination/pests.

Basic

Perimeter walls and roofs do not effectively protect establishment against environmental cross contamination or the entrance of pests.

6-202.16 FC: Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

35B-13-4 Screening not 16 mesh/inch.

Basic

Screening is not 16-mesh to the inch.

6-202.15 (A), (C) and (D) FC: (A) Except as specified in (B), (C), and (E) and under (D) of this section, outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) Filling or closing holes and other gaps along floors, walls, and ceilings; (2) Closed, tight-fitting windows; and (3) Solid, self-closing, tight-fitting doors. (C) Exterior doors used as exits need not be self-closing if they are: (1) Solid and tight-fitting; (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the food establishment, and (3) Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use. (D) Except as specified in (B) and (E) of this section, if the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes or a temporary food establishment is not provided with windows and doors as specified under (A) of this section, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means.

35B-14-4 MFDV service opening not kept closed.

Basic

Mobile food dispensing vehicle service opening not kept closed except during food service.

61C-4.0161(2)(a) FAC: (2)(a) Food serving openings shall not be larger than necessary for the particular operation conducted and shall be kept closed at all times except when food is actually being served.

36-01-4 Floor not cleaned with least food exposed.

Basic

Floor not cleaned when the least amount of food is exposed.

6-501.12 FC: (A) Physical facilities shall be cleaned as often as necessary to keep them clean. (B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

36-02-5 Floor - unsealed concrete in food prep/storage/warewashing areas/bathroom.

Basic

Unsealed concrete floor in food preparation, food storage, warewashing area or bathroom.

6-101.11 FC: (A) Except as specified in Paragraph (B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: (1) Smooth, durable, and easily cleanable for areas where food establishment operations are conducted; (2) Closely woven and easily cleanable carpet for carpeted areas; and (3) Nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile food establishment servicing areas, and areas subject to flushing or spray cleaning methods. (B) In a temporary food establishment: (1) If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other approved materials that are effectively treated to control dust and mud; and (2) Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

36-03-4 Cove molding broken/missing.

Basic

Cove molding at floor/wall juncture broken/missing.

6-501.11 FC: Physical facilities shall be maintained in good repair.

36-04-4 Utility lines exposed on floor.

Basic

Utility lines are unnecessarily exposed along the floor.

6-201.12 FC: (A) Utility service lines and pipes may not be unnecessarily exposed. (B) Exposed utility service lines and pipes shall be installed so they do not obstruct or prevent cleaning of the floors, walls, or ceilings. (C) Exposed horizontal utility service lines and pipes may not be installed on the floor.

36-05-4 Utility lines prevent cleaning floor.

Basic

Utility lines preventing proper floor cleaning.

6-201.12 FC: (A) Utility service lines and pipes may not be unnecessarily exposed. (B) Exposed utility service lines and pipes shall be installed so they do not obstruct or prevent cleaning of the floors, walls, or ceilings. (C) Exposed horizontal utility service lines and pipes may not be installed on the floor.

36-06-4 Soiled cardboard on floor.

Basic

Cardboard used on floor as anti-slip measure not replaced every day or when heavily soiled, whichever comes first.

6-201.11 FC: Except as specified under Section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

36-07-4 Carpet in food/warewash/bathroom.

Basic

Carpeting installed in a food preparation, food storage, warewashing or bathroom area.

6-201.14(A) FC: (A) A floor covering such as carpeting or similar material may not be installed as a floor covering in food preparation areas, walk-in refrigerators, warewashing areas, toilet room areas where handwashing lavatories, toilets, and urinals are located, refuse storage rooms, or other areas where the floor is subject to moisture, flushing, or spray cleaning methods.

36-08-4 No cove molding.

Basic

Floor and wall junctures not coved in food preparation/storage/warewashing areas or bathroom.

6-201.13(A) FC: (A) In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch).

36-09-4 Bathroom floor poor condition.

Basic

Bathroom floors not in good condition.

6-501.11 FC and 61C-1.004(2)(a) FAC: 6-501.11 Physical facilities shall be maintained in good repair. 61C-1.004(2)(a) Each public lodging establishment and public food service establishment shall provide at least one conveniently located bathroom facility for its employees and customers in accordance with provisions of these rules and as approved by the local building authority having jurisdiction. Public access to bathroom facilities shall not be permitted through food preparation, storage, or warewashing areas. Bathroom fixtures shall be of readily cleanable sanitary design. Bathroom facilities shall be kept clean, in good repair and free from objectionable odors. Bathrooms shall provide at least 20 foot candles of light. The walls, ceilings and floors of all bathroom facilities shall be kept in good condition.

36-10-4 Floor/carpet worn/torn/soiled.

Basic

Worn, torn and/or soiled floors/carpeting.

6-501.12(A) FC and 61C-1.004(5) FAC: (A) Physical facilities shall be cleaned as often as necessary to keep them clean. 61C-1.004(5) FAC: (5) All building structural components, attachments and fixtures shall be kept in good repair, clean and free of obstructions.

36-11-4 Floors not smooth/durable.

Basic

Floors not maintained smooth and durable.

6-101.11 FC: (A) Except as specified in Paragraph (B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: (1) Smooth, durable, and easily cleanable for areas where food establishment operations are conducted; (2) Closely woven and easily cleanable carpet for carpeted areas; and (3) Nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile food establishment servicing areas, and areas subject to flushing or spray cleaning methods. (B) In a temporary food establishment: (1) If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other approved materials that are effectively treated to control dust and mud; and (2) Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

36-12-4 Floors not easily cleanable. **Basic**

Floors not constructed to be easily cleanable.

6-201.11 FC: Except as specified under Section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

36-14-4 Floor - grease accumulation. **Basic**

Grease accumulated on kitchen floor and/or under cooking equipment.

6-501.12(A) FC: (A) Physical facilities shall be cleaned as often as necessary to keep them clean.

36-17-4 Floor tiles missing. **Basic**

Floor tiles missing.

6-501.11 FC: Physical facilities shall be maintained in good repair.

36-18-4 Floor tiles cracked/broken/in disrepair. **Basic**

Floor tiles cracked, broken or in disrepair.

6-501.11 FC: Physical facilities shall be maintained in good repair.

36-20-4 Dustless methods not utilized. **Basic**

Dustless cleaning methods not utilized when exposed food present.

6-501.13 FC: (A) Except as specified in Paragraph (B) of this section, only dustless methods of cleaning shall be used, such as wet cleaning, vacuum cleaning, mopping with treated dust mops, or sweeping using a broom and dust-arresting compounds. (B) Spills or drippage on floors that occur between normal floor cleaning times may be cleaned: (1) Without the use of dust-arresting compounds; and (2) In the case of liquid spills or drippage, with the use of a small amount of absorbent compound such as sawdust or diatomaceous earth applied immediately before spot cleaning.

36-21-4 Mats/duckboards not removable/easily cleanable. **Basic**

Mats and duckboards not removable or easily cleanable.

6-201.15 FC: Mats and duckboards shall be designed to be removable and easily cleanable.

36-22-4 Standing water on floor. **Basic**

Floor area(s) covered with standing water.

6-501.12(A) FC: (A) Physical facilities shall be cleaned as often as necessary to keep them clean.

36-24-5 Wall in disrepair. **Basic**

Hole in or other damage to wall.

6-501.11 FC: Physical facilities shall be maintained in good repair.

36-26-4 Wall dishwash area black debris. **Basic**

Wall soiled with accumulated black debris in dishwashing area.

6-501.12(A) FC: (A) Physical facilities shall be cleaned as often as necessary to keep them clean.

36-27-5 Wall soiled. **Basic**

Wall soiled with accumulated grease/food debris/dust.

6-501.12(A) FC: (A) Physical facilities shall be cleaned as often as necessary to keep them clean.

36-30-4 Wall not smooth and easily cleanable.

Basic

Wall not smooth, nonabsorbent and easily cleanable in food preparation, food storage, warewashing areas or bathroom.

6-101.11 FC: (A) Except as specified in Paragraph (B) of this section, materials for indoor wall surfaces under conditions of normal use shall be: (1) Smooth, durable, and easily cleanable for areas where food establishment operations are conducted; (2) Closely woven and easily cleanable carper for carpeted areas; and (3) Nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile food establishment servicing areas, and areas subject to flushing or spray cleaning methods. (B) In a temporary food establishment: (1) If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other approved materials that are effectively treated to control dust and mud; and (2) Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

36-31-4 Ceiling hole.

Basic

Hole in ceiling.

6-501.11 FC: Physical facilities shall be maintained in good repair.

36-32-5 Ceiling/ceiling tile damage or disrepair.

Basic

Ceiling/ceiling tile shows damage or is in disrepair.

6-501.11 FC: Physical facilities shall be maintained in good repair.

36-34-5 Ceiling/tiles/vents soiled.

Basic

Ceiling/ceiling tiles/vents soiled with accumulated food debris, grease, dust, or mold-like substance.

6-501.12(A) FC: (A) Physical facilities shall be cleaned as often as necessary to keep them clean.

36-36-4 Ceiling tile missing.

Basic

Ceiling tile missing.

6-501.11 FC: Physical facilities shall be maintained in good repair.

36-37-4 Ceiling not smooth and easily cleanable.

Basic

Ceiling not smooth, nonabsorbent and easily cleanable in food preparation, food storage, warewashing areas or bathroom.

6-101.11 FC: (A) Except as specified in Paragraph (B) of this section, materials for indoor wall surfaces under conditions of normal use shall be: (1) Smooth, durable, and easily cleanable for areas where food establishment operations are conducted; (2) Closely woven and easily cleanable carper for carpeted areas; and (3) Nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile food establishment servicing areas, and areas subject to flushing or spray cleaning methods. (B) In a temporary food establishment: (1) If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other approved materials that are effectively treated to control dust and mud; and (2) Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

36-40-5 Attached equip soiled.

Basic

Attached equipment soiled with accumulated dust, grease or food debris.

61C-1.004(5) FAC: (5) All building structural components, attachments and fixtures shall be kept in good repair, clean and free of obstructions.

36-41-4 Fan cover WIC/WIF soiled.

Basic

Fan cover in walk-in cooler/freezer has accumulation of dust or debris.

6-501.12(A) FC: (A) Physical facilities shall be cleaned as often as necessary to keep them clean.

36-46-4 Exposed utility lines. **Basic**

Wall and/or ceiling obstructed with exposed utility lines.

6-201.12 FC: (A) Utility service lines and pipes may not be unnecessarily exposed. (B) Exposed utility service lines and pipes shall be installed so they do not obstruct or prevent cleaning of the floors, walls, or ceilings. (C) Exposed horizontal utility service lines and pipes may not be installed on the floor.

36-47-5 Hood soiled with accumulated grease/dust/food debris. **Basic**

Hood soiled with accumulated grease, dust, or food debris.

61C-1.004(5) FAC: (5) All building structural components, attachments and fixtures shall be kept in good repair, clean and free of obstructions.

36-50-4 Dirty building component/attachment/fixture. **Basic**

Unclean building components, attachments or fixtures.

6-501.12(A) FC: (A) Physical facilities shall be cleaned as often as necessary to keep them clean.

36-51-4 Building component/attachment/fixture in disrepair. **Basic**

Building components, attachments or fixtures in poor repair.

6-501.11 FC: Physical facilities shall be maintained in good repair.

36-52-4 Attached WIC shelves not smooth and easily cleanable. **Basic**

Shelves attached to walls in walk-ins not constructed of materials that are corrosion resistant, non-absorbent, smooth and easily cleanable.

6-501.11 FC: Physical facilities shall be maintained in good repair.

36-55-4 Rusted ceiling tile grid warewashing area. **Basic**

Ceiling tile grid/support structure in warewashing area rusted.

6-501.11 FC: Physical facilities shall be maintained in good repair.

36-56-4 Grease above cook equip no hood system. **Basic**

Large amount of grease on wall/ceiling above cooking equipment that does not have a hood ventilation system.

6-501.12(A) FC: (A) Physical facilities shall be cleaned as often as necessary to keep them clean.

36-57-4 Ceiling fan dust/debris. **Basic**

Ceiling fan had accumulation of dust/debris.

61C-1.004(5) FAC: (5) All building structural components, attachments and fixtures shall be kept in good repair, clean and free of obstructions.

36-58-4 Exposed studs/joists/rafters in food prep/warewashing area. **Basic**

Exposed studs/joists/rafters present in food preparation or warewashing area.

6-201.18 FC: Except for temporary food establishments, studs, joists, and rafters may not be exposed in areas subject to moisture.

36-59-4 Dust/debris on exposed studs/joists/rafters. **Basic**

Accumulation of dust/debris on exposed studs/joists/rafters.

6-501.12(A) FC: (A) Physical facilities shall be cleaned as often as necessary to keep them clean.

36-60-4 Screen in door torn. **Basic**

Screen in door torn/in poor repair.

6-501.11 FC: Physical facilities shall be maintained in good repair.

36-61-4 Screen in window torn. **Basic**

Screen in window torn/in poor repair.

6-501.11 FC: Physical facilities shall be maintained in good repair.

36-62-4 Light burned out. **Basic**

Light not functioning.

6-501.11 FC: Physical facilities shall be maintained in good repair.

36-63-4 Hood not designed to prevent grease/condensation drip. **Basic**

Exhaust/ventilation hood system not designed to prevent grease or condensation from dripping onto food, clean equipment and utensils, and single-service items.

4-204.11 FC: Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.

36-64-4 Objectionable odors in bathroom. **Basic**

Objectionable odors in bathroom.

6-304.11 FC: If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.

36-65-4 Steam/vapors in kitchen. **Basic**

Ventilation inadequate as evidenced by excessive steam or vapors in kitchen.

6-304.11 FC: If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.

36-66-4 Smoke in kitchen. **Basic**

Ventilation inadequate as evidenced by smoke in kitchen area.

6-304.11 FC: If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.

36-67-4 Bathroom fan inoperable - no other vent. **Basic**

Exhaust fan inoperable in bathroom with no other form of ventilation.

6-304.11 FC: If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.

36-68-4 Grease on wall/ceiling hood present. **Basic**

Hood ventilation system inadequate as evidenced by grease accumulation on walls/ceiling.

4-301.14 FC: Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

36-69-4 Condensation on walls. **Basic**

Ventilation system inadequate as evidenced by condensation on walls/ceiling.

4-301.14 FC: Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

36-70-4 Objectionable odor. **Basic**

Objectionable odor in establishment.

6-304.11 FC: If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.

36-71-4 Floor drains soiled. **Basic**

Floor drains/drain covers heavily soiled.

6-501.12(A) FC: (A) Physical facilities shall be cleaned as often as necessary to keep them clean.

36-72-4 WIC/WIF floor dirty. **Basic**

Walk-in cooler/walk-in freezer floor soiled.

6-501.12(A) FC: (A) Physical facilities shall be cleaned as often as necessary to keep them clean.

36-73-4 Floor soiled. **Basic**

Floor soiled/has accumulation of debris.

6-501.12(A) FC: (A) Physical facilities shall be cleaned as often as necessary to keep them clean.

36-75-4 Floor under shelving dirty. **Basic**

Build-up of soil/debris on the floor under shelving.

6-501.12(A) FC: (A) Physical facilities shall be cleaned as often as necessary to keep them clean.

38-01-4 Light shield damaged/in disrepair. **Basic**

Light shield damaged/in disrepair.

6-202.11 FC: (A) Except as specified in Paragraph (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles. (B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: (1) The integrity of the packages cannot be affected by broken glass falling onto them; and (2) The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. (C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

38-02-4 HWS/warewashing/equipment storage 20 foot-candles not provided. **Basic**

Twenty (20) foot-candles of light at least 30 inches from floor not provided in handwashing, warewashing, or equipment and utensil storage areas.

6-303.11(B) FC: The light intensity shall be: (B) At least 20 foot-candles: (1) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption, (2) Inside equipment such as reach-in and under-counter refrigerators; and (3) At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms;

38-03-4 Dining area cleaning 10 foot-candles not provided. **Basic**

Ten (10) foot-candles of light at least 30 inches from floor not provided in dining areas during cleaning.

6-303.11(A) FC: The light intensity shall be: (A) At least 10 foot-candles at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;

38-04-4 WIC 10 foot-candles not provided.

Basic

Ten (10) foot-candles of light at least 30 inches from floor not provided in walk-in cooler.

6-303.11(A) FC: The light intensity shall be: (A) At least 10 foot-candles at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;

38-05-4 Dry storage 10 foot-candles not provided.

Basic

Ten (10) foot-candles of light at least 30 inches from floor not provided in dry food storage area.

6-303.11(A) FC: The light intensity shall be: (A) At least 10 foot-candles at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;

38-06-4 Heat lamp bulb beyond shield.

Basic

Heat lamp bulb extends beyond surrounding shield.

6-202.11 FC: (A) Except as specified in Paragraph (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles. (B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: (1) The integrity of the packages cannot be affected by broken glass falling onto them; and (2) The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. (C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

38-07-4 Lights not shielded/coated.

Basic

Lights in food preparation, food storage or warewashing area missing the proper shield, sleeve coatings or covers.

6-202.11 FC: (A) Except as specified in Paragraph (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles. (B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: (1) The integrity of the packages cannot be affected by broken glass falling onto them; and (2) The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. (C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

38-08-4 RIC 20 foot-candles not provided.

Basic

Twenty (20) foot-candles of light not provided inside equipment where food is stored.

6-303.11(B) FC: The light intensity shall be: (B) At least 20 foot-candles: (1) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption, (2) Inside equipment such as reach-in and under-counter refrigerators; and (3) At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms;

38-09-4 Buffet/salad bar 20 foot-candles not provided.

Basic

Twenty (20) foot-candles of light not provided at food buffet or salad bar.

6-303.11(B) FC: The light intensity shall be: (B) At least 20 foot-candles: (1) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption, (2) Inside equipment such as reach-in and under-counter refrigerators; and (3) At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms;

38-10-4 Bathroom 20 foot-candles not provided.

Basic

Twenty (20) foot-candles of light at least 30 inches from floor not provided in bathroom area.

6-303.11(B) FC: The light intensity shall be: (B) At least 20 foot-candles: (1) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption, (2) Inside equipment such as reach-in and under-counter refrigerators; and (3) At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms;

38-11-4 High hazard food prep surface 50 foot-candles not provided.

Basic

Fifty (50) foot-candles of light not provided at a food working surface or where safety is a factor.

6-303.11(C) FC: The light intensity shall be: (C) At least 50 foot-candles at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.

38-12-4 Missing end caps.

Basic

Light shield for lights in food preparation, food storage or warewashing area missing end caps.

6-202.11 FC: (A) Except as specified in (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.

38-13-4 Heat lamp bulb not shielded.

Basic

Heat lamp bulb not shielded or coated.

6-202.11 FC: (A) Except as specified in Paragraph (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles. (B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: (1) The integrity of the packages cannot be affected by broken glass falling onto them; and (2) The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. (C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

40-01-4 Storage area not provided/designated.

Basic

No suitable facilities provided to store employee clothing and other possessions.

6-305.11 FC: (A) Dressing rooms or dressing areas shall be designated if employees routinely change their clothes in the establishment. (B) Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.

40-02-4 Dressing/locker area not clean/orderly/used.

Basic

Dressing and/or locker areas not clean and orderly or used as needed.

6-501.110 FC: (A) Dressing rooms shall be used by employees if the employees regularly change their clothes in the establishment. (B) Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.

40-03-4 Lockers in food prep/food storage/warewash area.

Basic

Employee lockers located in a food preparation, food storage or warewashing area.

6-403.11(B) FC: (B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens, and single-service and single-use articles can not occur.

40-04-4 **Cosmetics/toiletries stored with food/equip/linens/SS.** **Basic**

Cosmetics/toiletries stored with food, clean equipment and utensils, clean linens or single-service items.

7-209.11 FC: Except as specified under Sections 7-207.12 and 7-208.11, employees shall store their personal care items in facilities as specified under Paragraph 6-305.11(B).

40-05-4 **Dressing room not provided for changing clothes.** **Basic**

Dressing room not provided for employees who must regularly change clothes.

6-501.110 FC: (A) Dressing rooms shall be used by employees if the employees regularly change their clothes in the establishment. (B) Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.

40-06-4 **Employee items in/above food prep area.** **Basic**

Employee personal items stored in or above a food preparation area.

6-501.110 FC: (A) Dressing rooms shall be used by employees if the employees regularly change their clothes in the establishment. (B) Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.

40-07-4 **Employee items w/above food/equip/linens/SS.** **Basic**

Employee personal items stored with or above food, clean equipment and utensils, or single-service items.

6-501.110 FC: (A) Dressing rooms shall be used by employees if the employees regularly change their clothes in the establishment. (B) Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.

41-01-4 **Spray bottle near food/food prep area.** **High Priority**

Spray bottle with chemical/toxic substance stored near/on/above food preparation surface or food.

7-201.11 FC: Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.

41-02-4 **By/with food.** **High Priority**

Toxic substance/chemical stored by or with food.

7-201.11 FC: Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.

41-04-4 **Unnecessary chemical on premise.** **Intermediate**

Toxic substance/chemical on premise that is not required for the operation of establishment.

7-202.11(A) FC: (A) Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment.

41-05-4 Household use pesticide/insecticide present.

High Priority

Pesticide/insecticide labeled for household use only present in establishment.

7-202.12 (1) and (2) FC: Poisonous or toxic materials shall be: (A) Used according to: (1) Law and this Code, (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment.

41-07-4 Medicine improperly stored.

High Priority

Container of medicine improperly stored.

7-207.11(A) FC and 7-207.12 FC: (A) Except for medicines that are stored or displayed for retail sale, only those medicines that are necessary for the health of employees shall be allowed in a food establishment; and 7-207.12 FC: Medicines belonging to employees or to children in a day care center that require refrigeration and are stored in a food refrigerator shall be: (A) Stored in a package or container and kept inside a covered, leakproof container that is identified as a container for the storage of medicines; and (B) Located so they are inaccessible to children.

41-08-4 By clean utensils.

High Priority

Toxic substance/chemical stored by or with clean or in-use utensils.

7-201.11 FC: Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.

41-09-4 In food prep area.

High Priority

Toxic substance/chemical stored in food preparation area with potential to cause cross contamination.

7-201.11 FC: Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.

41-10-4 Improperly stored.

High Priority

Toxic substance/chemical improperly stored.

7-201.11 FC: Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.

41-11-4 By/with SS items.

High Priority

Toxic substance/chemical stored by or with single-service items.

7-201.11 FC: Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.

41-12-4 Medicine in refrigerator/cooler with food.

High Priority

Medicine stored in refrigerator/cooler with food.

7-207.11 FC: (A) Except for medicines that are stored or displayed for retail sale, only those medicines that are necessary for the health of employees shall be allowed in a food establishment. (B) Medicines that are in a food establishment for the employees' use shall be labeled as specified under Section 7-101. 11 and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles.

41-13-4 Sterno improperly stored.

High Priority

Sterno stored with/above food, clean equipment and utensils, clean linens and/or single-service items.

7-201.11 FC: Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.

41-14-4 Pesticide/insecticide improperly stored.

High Priority

Pesticide/insecticide stored with/above food, clean equipment and utensils, clean linens and/or single-service items.

7-201.11 FC: Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.

41-15-4 WC solution cross contamination could occur.

Basic

Wiping cloth solution stored in a location that could result in the cross contamination of food, equipment, utensils, linens, single-service, or single-use articles.

3-304.14(E) FC: (E) Containers of chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.

41-16-4 Lubricants applied to FCS.

Basic

Lubricants improperly applied to food-contact surface.

4-902.11 FC: Lubricants as specified under Section 7-205. 11 shall be applied to food-contact surfaces that require lubrication in a manner that does not contaminate food-contact surfaces.

41-17-4 Unlabeled spray bottle (common name).

Intermediate

Spray bottle containing toxic substance not labeled.

7-102.11 FC: Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

41-18-4 Warewashing sanitizer too strong.

High Priority

Warewashing sanitizing solution exceeding the maximum concentration allowed.

7-204.11 FC: Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-contact surface sanitizing solutions).

41-19-4 Insecticide/rodenticide use improper.

High Priority

Insecticide/rodenticide use not in compliance with regulations.

7-202.12 FC: Poisonous or toxic materials shall be: Used according to Law and this Code, Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state use is allowed in a food establishment, and Additional conditions that may be established by the regulatory authority ; and Applied so that: A hazard to employees or other persons is not constituted , and Contamination including toxic residues due to drip, drain, fog, splash or spray on food, equipment, utensils, linens, and single-service and single-use articles is prevented; for a restricted use pesticide, this is achieved by: Removing the items, Covering the items with impermeable covers, or Taking other appropriate preventive actions , and Cleaning and sanitizing equipment and utensils after the application. A restricted use pesticide shall be applied only by a certified applicator , or a person under the direct supervision of a certified applicator.

41-20-4 Pesticide not used per manufacturer's directions.

High Priority

Pesticide use not in accordance with manufacturer's directions.

7-202.12 FC: Poisonous or toxic materials shall be: Used according to Law and this Code, Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state use is allowed in a food establishment, and Additional conditions that may be established by the regulatory authority ; and Applied so that: A hazard to employees or other persons is not constituted , and Contamination including toxic residues due to drip, drain, fog, splash or spray on food, equipment, utensils, linens, and single-service and single-use articles is prevented; for a restricted use pesticide, this is achieved by: Removing the items, Covering the items with impermeable covers, or Taking other appropriate preventive actions , and Cleaning and sanitizing equipment and utensils after the application. A restricted use pesticide shall be applied only by a certified applicator , or a person under the direct supervision of a certified applicator.

41-21-4 Unlabeled container (no manufacturer's label).

Intermediate

Original container of toxic substance or chemical does not bear the manufacturer's label.

7-101.11 FC: Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.

41-22-4 Medicine improperly labeled.

High Priority

Medicine not labeled properly.

7-207.11(B) FC: (B) Medicines that are in a food establishment for the employees' use shall be labeled as specified under Section 7-101.11 and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles.

41-23-4 Rodent bait exposed.

High Priority

Rodent bait not contained in a covered, tamper-resistant bait station.

7-206.12 FC: Rodent bait shall be contained in a covered, tamper-resistant bait station.

41-24-4 Pesticide-emitting strip in food prep area.

High Priority

Pesticide-emitting strip present in food prep area.

7-202.12 FC: Poisonous or toxic materials shall be: Used according to Law and this Code, Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state use is allowed in a food establishment, and Additional conditions that may be established by the regulatory authority ; and Applied so that: A hazard to employees or other persons is not constituted , and Contamination including toxic residues due to drip, drain, fog, splash or spray on food, equipment, utensils, linens, and single-service and single-use articles is prevented; for a restricted use pesticide, this is achieved by: Removing the items, Covering the items with impermeable covers, or Taking other appropriate preventive actions , and Cleaning and sanitizing equipment and utensils after the application. A restricted use pesticide shall be applied only by a certified applicator , or a person under the direct supervision of a certified applicator.

41-25-4 Tracking powder in establishment.

High Priority

Tracking powder pesticide used inside establishment.

7-206.13 FC: (A) Except as specified in Paragraph (B) of this section, a tracking powder pesticide may not be used in a food establishment. (B) If used, a nontoxic tracking powder such as talcum or flour may not contaminate food, equipment, utensils, linens, and single-service and single-use articles.

41-26-4 Nonfood-grade lubricant used on FCS.

High Priority

Nonfood-grade lubricant in use on food-contact surfaces.

7-205.11 FC: Lubricants shall meet the requirements specified in 21 CFR 178.3570 Lubricants with incidental food contact, if they are used on food-contact surfaces, on bearings and gears located on or within food-contact surfaces, or on bearings and gears that are located so that lubricants may leak, drip, or be forced into food or onto food-contact surfaces.

41-27-4 WC sanitizer too strong.

High Priority

Wiping cloth sanitizer solution exceeds the maximum concentration allowed.

7-204.11 FC: Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-contact surface sanitizing solutions).

41-28-4 Sanitizer not used per manufacturer's recommendations.

High Priority

Sanitizer not used in accordance with the manufacturer's recommendations.

4-501.114 FC: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under Paragraph 4-703.11(C) shall meet the criteria specified under Section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions.

41-29-4 Unapproved additive(s) contaminating food product.

High Priority

Unapproved food additive used in food. Any food containing the unapproved additive may not be served. See stop sale.

3-302.14 FC: (A) Food shall be protected from contamination that may result from the addition of, as specified in Section 3-202.12: (1) Unsafe or unapproved food or color additives; and (2) Unsafe or unapproved levels of approved food and color additives. (B) A food employee may not: (1) Apply sulfiting agents to fresh fruits and vegetables intended for raw consumption or to a food considered to be a good source of vitamin B1; or (2) Except for grapes, serve or sell food specified under Subparagraph (B)(1) of this section that is treated with sulfiting agents before receipt by the food establishment.

41-30-4 Fruits/vegetables improper chemical wash.

High Priority

Fruits/vegetables exposed to improper chemical wash. See stop sale.

7-204.12 FC: (A) Chemicals used to wash or peel raw, whole fruits and vegetables shall meet the requirements specified in 21 CFR 173.315 Chemicals used in washing or to assist in the peeling of fruits and vegetables. (B) Ozone as an antimicrobial agent used in the treatment, storage, and processing of fruits and vegetables in a food establishment shall meet the requirements specified in 21 CFR 173.368 Ozone.

42-01-4 Wet mop not stored to dry.

Basic

Wet mop not stored in a manner to allow the mop to dry.

6-501.16 FC: After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

42-02-4 Maintenance equip storage - interferes w/cleaning.

Basic

Improper storage of maintenance equipment that interferes with cleaning.

6-501.113 FC: Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be: (A) Stored so they do not contaminate food, equipment, utensils, linens, and single-service and single-use articles; and (B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.

42-03-4 Maintenance equipment improperly stored - cross contamination.

Basic

Storage of maintenance equipment in areas that may result in cross contamination.

6-501.113 FC: Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be: (A) Stored so they do not contaminate food, equipment, utensils, linens, and single-service and single-use articles; and (B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.

42-04-4 Tools with food.

Basic

Storage of tools on shelf above or with food.

6-501.113 FC: Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be: (A) Stored so they do not contaminate food, equipment, utensils, linens, and single-service and single-use articles; and (B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.

42-05-5 Tools with clean equip/utensils/ss/linens.

Basic

Storage of tools on shelf above or with clean equipment and utensils.

6-501.113 FC: Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be: (A) Stored so they do not contaminate food, equipment, utensils, linens, and single-service and single-use articles; and (B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.

42-08-4 Commissary service area not separate from food prep/storage.

Basic

Mobile food dispensing vehicle service area of commissary not properly physically separated from food preparation and food storage areas.

61C-4.0161(2)(d) FAC: (2)(d) When a service area is provided at the commissary for cleaning and servicing mobile food units, the service area shall be physically separated from other food operations; shall be equipped to furnish potable water in accordance with applicable provisions of Chapters 62-550 and 62-555, F.A.C.; and shall provide facilities for the drainage and disposal of liquid wastes in accordance with applicable provisions of Chapter 64E-6 or 62-601, F.A.C., and the local building authority having jurisdiction. The surface of the servicing area shall be constructed of a smooth nonabsorbent material such as concrete or machine laid asphalt and shall be maintained in good repair, kept clean and be graded to drain.

42-09-4 Commissary service area not separate from warewashing area.

Basic

Mobile food dispensing vehicle service area of commissary not properly physically separated from warewashing area(s).

61C-4.0161(2)(d) FAC: (2)(d) When a service area is provided at the commissary for cleaning and servicing mobile food units, the service area shall be physically separated from other food operations; shall be equipped to furnish potable water in accordance with applicable provisions of Chapters 62-550 and 62-555, F.A.C.; and shall provide facilities for the drainage and disposal of liquid wastes in accordance with applicable provisions of Chapter 64E-6 or 62-601, F.A.C., and the local building authority having jurisdiction. The surface of the servicing area shall be constructed of a smooth nonabsorbent material such as concrete or machine laid asphalt and shall be maintained in good repair, kept clean and be graded to drain.

43-01-4 Living/sleeping quarters - direct opening not protected.

Basic

Living/sleeping quarters that open directly into a public food service establishment without complete partitioning and/or self-closing doors.

6-202.112 FC: Living or sleeping quarters located on the premises of a food establishment such as those provided for lodging registration clerks or resident managers shall be separated from rooms and areas used for food establishment operations by complete partitioning and solid self-closing doors.

43-02-4 Private home/living/sleeping area used to conduct food operation.

High Priority

Private home/living/sleeping area used to conduct food operation.

6-202.111 FC: A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters may not be used for conducting food establishment operations.

43-08-4 Unnecessary persons.

Intermediate

Unnecessary persons in the food preparation, food storage, or warewashing area.

2-103.11(B) FC: The person in charge shall ensure that: (B) Persons unnecessary to the food establishment operation are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;

43-09-4 Unescorted customers traveling to inaccessible bathroom.

Intermediate

Existing establishment with a bathroom for public use that is not accessible to the public without passing through food storage, warewashing or food preparation area – customer not escorted to and from bathroom by employee.

2-103.11(B) FC: The person in charge shall ensure that: (B) Persons unnecessary to the food establishment operation are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;

43-10-4 Customers enter through kitchen.

Intermediate

Customers enter establishment through kitchen.

2-103.11(B) FC: The person in charge shall ensure that: (B) Persons unnecessary to the food establishment operation are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;

45-01-4 No fire extinguisher.

Reporting

No portable fire extinguisher present. For reporting purposes only.

509.032(2)(d) FS: (d) The division, or its agent, shall notify the local firesafety authority or the State Fire Marshal of any readily observable violation of a rule adopted under chapter 633 which relates to public lodging establishments or public food establishments, and the identification of such violation does not require any firesafety inspection certification. For reporting purposes only.

45-02-4 Extinguisher gauge in red. Reporting

Portable fire extinguisher gauge in red zone. For reporting purposes only.

509.032(2)(d) FS: (d) The division, or its agent, shall notify the local firesafety authority or the State Fire Marshal of any readily observable violation of a rule adopted under chapter 633 which relates to public lodging establishments or public food establishments, and the identification of such violation does not require any firesafety inspection certification. For reporting purposes only.

45-03-4 Extinguisher cabinet locked - no access. Reporting

Portable fire extinguisher in a locked cabinet with no means of access. For reporting purposes only.

509.032(2)(d) FS: (d) The division, or its agent, shall notify the local firesafety authority or the State Fire Marshal of any readily observable violation of a rule adopted under chapter 633 which relates to public lodging establishments or public food establishments, and the identification of such violation does not require any firesafety inspection certification. For reporting purposes only.

45-04-4 No hood FSS grease cooking. Reporting

Use of cooking equipment producing grease laden vapors/smoke with no hood suppression system installed. Notified Fire AHJ. For reporting purposes only.

509.032(2)(d) FS: (d) The division, or its agent, shall notify the local firesafety authority or the State Fire Marshal of any readily observable violation of a rule adopted under chapter 633 which relates to public lodging establishments or public food establishments, and the identification of such violation does not require any firesafety inspection certification. For reporting purposes only.

45-05-4 Extinguisher missing from designated location. Reporting

Portable fire extinguisher missing from its designated location. For reporting purposes only.

509.032(2)(d) FS: (d) The division, or its agent, shall notify the local firesafety authority or the State Fire Marshal of any readily observable violation of a rule adopted under chapter 633 which relates to public lodging establishments or public food establishments, and the identification of such violation does not require any firesafety inspection certification. For reporting purposes only.

45-06-4 Extinguisher inaccessible. Reporting

Portable fire extinguisher is inaccessible. For reporting purposes only.

509.032(2)(d) FS: (d) The division, or its agent, shall notify the local firesafety authority or the State Fire Marshal of any readily observable violation of a rule adopted under chapter 633 which relates to public lodging establishments or public food establishments, and the identification of such violation does not require any firesafety inspection certification. For reporting purposes only.

46-01-4 Exit/exit path blocked. Reporting

Marked exit/path to marked exit blocked. For reporting purposes only.

61C-1.004(9) FAC: (9) Means of access, including entrances, halls, and stairways, must permit unobstructed travel at all times and shall be clean, ventilated and well-lighted day and night. Hall and stair runners shall be kept in good condition. Railways, as defined in 61C-1.001(23), F.A.C., shall be installed on all stairways and around all porches and steps. For reporting purposes only.

46-04-4 Exit door locked. Reporting

Exit door locked. For reporting purposes only.

61C-1.004(9) FAC: (9) Means of access, including entrances, halls, and stairways, must permit unobstructed travel at all times and shall be clean, ventilated and well-lighted day and night. Hall and stair runners shall be kept in good condition. Railways, as defined in 61C-1.001(23), F.A.C., shall be installed on all stairways and around all porches and steps. For reporting purposes only.

47-01-4 Frayed/spliced wires. For reporting purposes only. Reporting

Observed frayed/spliced electrical wires. For reporting purposes only.

509.032(2)(d) FS: (d) The division, or its agent, shall notify the local firesafety authority or the State Fire Marshal of any readily observable violation of a rule adopted under chapter 633 which relates to public lodging establishments or public food establishments, and the identification of such violation does not require any firesafety inspection certification. For reporting purposes only.

47-02-4 Scorch marks around electrical outlet. For reporting purposes only. Reporting

Observed scorch marks around electrical outlet. For reporting purposes only.

509.032(2)(d) FS: (d) The division, or its agent, shall notify the local firesafety authority or the State Fire Marshal of any readily observable violation of a rule adopted under chapter 633 which relates to public lodging establishments or public food establishments, and the identification of such violation does not require any firesafety inspection certification. For reporting purposes only.

47-03-4 Electrical wiring in disrepair. For reporting purposes only. Reporting

Observed electrical wiring in disrepair. For reporting purposes only.

509.032(2)(d) FS: (d) The division, or its agent, shall notify the local firesafety authority or the State Fire Marshal of any readily observable violation of a rule adopted under chapter 633 which relates to public lodging establishments or public food establishments, and the identification of such violation does not require any firesafety inspection certification. For reporting purposes only.

48-01-5 No current boiler report or certification. Reporting

No current insurance inspector boiler report or boiler certificate available for boiler. For reporting purposes only.

61C-1.004(9) FAC: (9) Heating and ventilation - The heating and ventilation system shall be kept in good repair or be installed to maintain a minimum of 68 degrees Fahrenheit throughout the building. The insurance inspector's boiler report is required annually for power boilers and high pressure /high temperature boilers and biannually for low pressure steam or vapor heating boilers and shall be posted in the boiler room. For reporting purposes only.

48-02-5 Boiler report not posted in boiler room. Reporting

Insurance inspector boiler report not posted in boiler room. For reporting purposes only.

61C-1.004(9) FAC: (9) Heating and ventilation - The heating and ventilation system shall be kept in good repair or be installed to maintain a minimum of 68 degrees Fahrenheit throughout the building. The insurance inspector boiler report is required annually for power boilers and high pressure or high temperature boilers and biannually for low pressure steam or vapor heating boilers and shall be posted in the boiler room. For reporting purposes only.

48-03-4 Fuel-burning space heater inside. Reporting

Fuel-burning, wick-type, unvented space heater in use inside an enclosed building or patio area. For reporting purposes only.

509.211(2)(a) FS: (2)(a) It is unlawful for any person to use within any public lodging establishment or public food service establishment any fuel-burning wick-type equipment for space heating unless such equipment is vented so as to prevent the accumulation of toxic or injurious gases or liquids. For reporting purposes only.

48-04-4 LP gas tank inside building.

Reporting

Propane tank (larger than 2.7 lb. water capacity/1 lb. gas capacity) located inside of the building. For reporting purposes only.

509.032(2)(d) FS: (d) The division, or its agent, shall notify the local firesafety authority or the State Fire Marshal of any readily observable violation of a rule adopted under chapter 633 which relates to public lodging establishments or public food establishments, and the identification of such violation does not require any firesafety inspection certification. For reporting purposes only.

49-01-4 Meter room.

Reporting

Flammables stored/debris present in meter room. For reporting purposes only.

61C-1.004(6) FAC: (6) Attics, basements, boiler rooms, meter rooms, laundry rooms, and storage rooms shall be kept clean and free of debris and flammables. For reporting purposes only.

49-02-4 Attic/basement.

Reporting

Flammables stored/debris present in attic/basement. For reporting purposes only.

61C-1.004(6) FAC: (6) Attics, basements, boiler rooms, meter rooms, laundry rooms, and storage rooms shall be kept clean and free of debris and flammables. For reporting purposes only.

49-03-4 Boiler room.

Reporting

Flammables stored/debris present in boiler room. For reporting purposes only.

61C-1.004(6) FAC: (6) Attics, basements, boiler rooms, meter rooms, laundry rooms, and storage rooms shall be kept clean and free of debris and flammables. For reporting purposes only.

49-04-4 Laundry room.

Reporting

Flammables stored/debris present in laundry room. For reporting purposes only.

61C-1.004(6) FAC: (6) Attics, basements, boiler rooms, meter rooms, laundry rooms, and storage rooms shall be kept clean and free of debris and flammables. For reporting purposes only.

49-05-4 Flammables near source of ignition.

Reporting

Flammables stored near a source of ignition. For reporting purposes only.

509.032(2)(d) FS: (d) The division, or its agent, shall notify the local firesafety authority or the State Fire Marshal of any readily observable violation of a rule adopted under chapter 633 which relates to public lodging establishments or public food establishments, and the identification of such violation does not require any firesafety inspection certification. For reporting purposes only.

50-01-4 Vending machine - no decal.

Basic

Hotel and Restaurant license decal not displayed on vending machine.

509.241(3) FS and 61C-1.002(1) and (7) FAC: 509.241(3) Any license issued by the division shall be conspicuously displayed in the office or lobby of the licensed establishment. Public food service establishments which offer catering services shall display their license number on all advertising for catering services. 61C-1.002(1) The current license from the division shall be conspicuously displayed on the office or lobby of the licensed establishment. If no office or lobby is present on the premises of the licensed establishment, the license must be readily available for inspection upon request. (7) The division shall issue a license to each public lodging establishment and public food service establishment which has satisfied the requirements of Chapter 509, F.S., and this chapter upon initial licensing and annual renewal. In addition to the license, the division must issue a license decal to each mobile food dispensing vehicle, theme park food cart and vending machine, which must be prominently displayed and affixed to the vehicle, cart or machine.

50-02-4 Theme Park Cart - no decal.

Basic

Hotel and Restaurant license decal not displayed on theme park cart.

509.241(3) FS and 61C-1.002(1) and (7) FAC: 509.241(3) Any license issued by the division shall be conspicuously displayed in the office or lobby of the licensed establishment . Public food service establishments which offer catering services shall display their license number on all advertising for catering services . 61C-1.002(1) The current license from the division shall be conspicuously displayed on the office or lobby of the licensed establishment. If no office or lobby is present on the premises of the licensed establishment , the license must be readily available for inspection upon request. (7) The division shall issue a license to each public lodging establishment and public food service establishment which has satisfied the requirements of Chapter 509, F.S., and this chapter upon initial licensing and annual renewal. In addition to the license, the division must issue a license decal to each mobile food dispensing vehicle, theme park food cart and vending machine, which must be prominently displayed and affixed to the vehicle , cart or machine.

50-03-4 MFDV - no decal.

Basic

Hotel and Restaurant license decal not displayed on mobile food dispensing vehicle.

509.241(3) FS and 61C-1.002(1) and (7) FAC: 509.241(3) Any license issued by the division shall be conspicuously displayed in the office or lobby of the licensed establishment . Public food service establishments which offer catering services shall display their license number on all advertising for catering services . 61C-1.002(1) The current license from the division shall be conspicuously displayed on the office or lobby of the licensed establishment. If no office or lobby is present on the premises of the licensed establishment , the license must be readily available for inspection upon request. (7) The division shall issue a license to each public lodging establishment and public food service establishment which has satisfied the requirements of Chapter 509, F.S., and this chapter upon initial licensing and annual renewal. In addition to the license, the division must issue a license decal to each mobile food dispensing vehicle, theme park food cart and vending machine, which must be prominently displayed and affixed to the vehicle , cart or machine.

50-04-4 MFDV - license number not on unit.

Basic

Mobile food dispensing vehicle license number not permanently affixed on the side of the unit in figures at least 2 inches high and in contrasting colors from the background of the vehicle.

509.101(3) FS: (3) Each mobile food dispensing vehicle operator shall permanently affix in a prominent place on the side of the vehicle, in figures at least 2 inches high and in contrasting colors from the background, the operator's public food service establishment license number.

50-07-4 Closure sign removed/covered/defaced.

High Priority

Establishment removed/covered/defaced closure sign posted by the division.

509.261(3) FS: (3) The division shall post a prominent closed-for-operation sign on any public lodging establishment or public food service establishment, the license of which has been suspended or revoked. The division shall also post such sign on any establishment judicially or administratively determined to be operating without a license. It is a misdemeanor of the second degree, punishable as provided in Section 775.082 or Section 775.083, for any person to deface or remove such closed-for-operation sign or for any public lodging establishment or public food service establishment to open for operation without a license or to open for operation while its license is suspended or revoked. The division may impose administrative sanctions for violations of this section.

50-08-5 No license.

High Priority

Establishment operating without a license from the Division of Hotels and Restaurants. Operator must obtain a public food service license from the Division of Hotels and Restaurants within 60 days. Submit a license application and payment to DBPR/Bureau o

509.241(1)(2) FS: (1) LICENSES; ANNUAL RENEWALS. Each public lodging and public food service establishment shall obtain a license from the division. (2) APPLICATION FOR LICENSE. Each person who plans to open a public food service establishment shall apply for and receive a license from the division prior to the commencement of operation.

50-09-4 Current license not displayed.

Basic

Current Hotel and Restaurant license not displayed.

509.241(3) FS and 61C-1.002(1) and (7) FAC: 509.241(3) Any license issued by the division shall be conspicuously displayed in the office or lobby of the licensed establishment . Public food service establishments which offer catering services shall display their license number on all advertising for catering services . 61C-1.002(1) If no office or lobby is present on the premises of the licensed establishment , the license must be readily available for inspection upon request. (7) The division shall issue a license to each public lodging establishment and public food service establishment which has satisfied the requirements of Chapter 509, F.S., and this chapter upon initial licensing and annual renewal. In addition to the license, the division must issue a license decal to each mobile food dispensing vehicle, theme park food cart and vending machine, which must be prominently displayed and affixed to the vehicle, cart or machine.

50-10-4 Operating after EOS issued.

High Priority

Establishment operating after issuance of an Emergency Order of Suspension of license.

509.261(3) FS: (3) The division shall post a prominent closed-for-operation sign on any public lodging establishment or public food service establishment, the license of which has been suspended or revoked. The division shall also post such sign on any establishment judicially or administratively determined to be operating without a license. It is a misdemeanor of the second degree, punishable as provided in Section 775.082 or Section 775.083, for any person to deface or remove such closed-for-operation sign or for any public lodging establishment or public food service establishment to open for operation without a license or to open for operation while its license is suspended or revoked. The division may impose administrative sanctions for violations of this section.

50-11-4 Catering ad - no license number.

Basic

Hotel and Restaurant license number not displayed on catering advertisement.

509.241(3) FS: (3) DISPLAY OF LICENSE. Any license issued by the division shall be conspicuously displayed in the office or lobby of the licensed establishment . Public food service establishments which offer catering services shall display their license number on all advertising for catering services.

50-13-5 DACS/DOH transfer - no license.

High Priority

Establishment previously licensed by the Department of Agriculture and Consumer Services or the Department of Health operating without a license from the Division of Hotels and Restaurants. Operator must obtain a public food service license from the Divis

509.241(1)(2) FS: (1) LICENSES; ANNUAL RENEWALS. Each public lodging and public food service establishment shall obtain a license from the division. (2) APPLICATION FOR LICENSE. Each person who plans to open a public food service establishment shall apply for and receive a license from the division prior to the commencement of operation.

50-17-1 License expired.

High

Hotel and Restaurant license is expired.

509.241(1)(2) and 509.251(1)(B), FS: 509.241(1)(2) LICENSES; ANNUAL RENEWALS. Each public lodging and public food service establishment shall obtain a license from the division. (2) APPLICATION FOR LICENSE. Each person who plans to open a public food service establishment shall apply for and receive a license from the division prior to the commencement of operation. 509.251(1)(B), FS: A license renewal filed with the division after the expiration date shall be accompanied by a delinquent fee as prescribed by rule, not to exceed \$50, in addition to the renewal fee and any other fees required by law.

51-01-4 Operating after emergency no notice to division. Intermediate

Establishment operating after an emergency without notifying the division.

61C-4.010(1)(b) FAC: (1)(b) In the event of an emergency such as a fire, flood, power outage, or similar event that might result in the contamination of food or that might prevent potentially hazardous food from being held at safe temperatures, the person in charge shall immediately notify the division.

51-02-4 Fire no notice to division. Intermediate

Operator failed to notify the division after sustaining damage from a fire.

61C-4.010(1)(b) FAC: (1)(b) In the event of an emergency such as a fire, flood, power outage, or similar event that might result in the contamination of food or that might prevent potentially hazardous food from being held at safe temperatures, the person in charge shall immediately notify the division.

51-03-4 No power no notice to division. Intermediate

Establishment operating with no power without notifying the division.

61C-4.010(1)(b) FAC: (1)(b) In the event of an emergency such as a fire, flood, power outage, or similar event that might result in the contamination of food or that might prevent potentially hazardous food from being held at safe temperatures, the person in charge shall immediately notify the division.

51-04-4 No child labor poster. Reporting

No child labor law poster. For reporting purposes only.

450.045 FS: Proof of age; posting of notices. (1) Any person who hires, employs, or suffers to work any child shall, in addition to the limitations provided in this part, first obtain and keep on record during the entire period of such employment proof of the child's age. This requirement shall be satisfied by: (a) A photocopy of the child's birth certificate; (b) A photocopy of the child's driver's license; (c) An age certificate issued by the district school board of the district in which the child is employed, certifying the child's date of birth; or (d) A photocopy of a passport or visa which lists the child's date of birth. (2) Any person who hires, employs, or suffers to work any minor shall post at a conspicuous place on the property or place of employment, where it may be easily read, a poster notifying minors of the Child Labor Law, to be provided by the division upon request. For reporting purposes only.

51-05-4 Minor working w/hazardous equip/ladder. Reporting

Minor working with hazardous equipment/ladder. For reporting purposes only.

450.061(1)(j) and (o) FS: (1) No minor 15 years of age or younger shall work in any of the following: (j) Freezers or meat coolers and all preparation of meats except wrapping, sealing, labeling, weighing, pricing, and stocking. This shall not prohibit work done in operations of a food service facility licensed by Chapter 509. (o) Working with meat and vegetable slicing machines.

51-06-4 MFDV - utility connection not temporary. Basic

Mobile food dispensing vehicle connected to utilities on more than a temporary basis.

61C-4.0161(5) FAC: Mobile food dispensing vehicles may temporarily connect to an approved utility system for no more than one day's operation, if the utility system provides water, wastewater, or electricity adequate to meet the needs of the unit; bathroom facilities are available for employees in accordance with the local building authority having jurisdiction or, where no plumbing code has been adopted locally, with Chapter 64E-10, F.A.C.; and the unit returns to its base commissary as described in paragraph (2)(c) of this rule.

51-07-4 Minor working in restricted/hazardous area. Reporting

Minor working in a hazardous/restricted area. For reporting purposes only.

450.061(1)(j) and (o) FS: (1) No minor 15 years of age or younger shall work in any of the following: (j) Freezers or meat coolers and all preparation of meats except wrapping, sealing, labeling, weighing, pricing, and stocking. This shall not prohibit work done in operations of a food service facility licensed by Chapter 509. (o) Working with meat and vegetable slicing machines.

51-09-4 Seating change not reported.

Basic

Establishment did not report seating change that affects the license fee, Clean Indoor Air Act, sewage system approval or other related requirements.

61C-1.002(5)(b) FAC: (5)(b) Seating establishments are classified as those public food service establishments that provide and maintain accommodations for consumption of food on the premises or under the control of the establishment. The operator of the establishment is responsible for providing the number of seats available to the public to the division prior to licensing. Prior to making any changes to the number of seats provided which affect the license fee, fire safety, or the wastewater disposal system, the operator must report the change to the division by submitting DBPR Form HR 5021-103, SEATING CHANGE EVALUATION, effective 2008 October 22, or any other document obtained from the local authority having jurisdiction that provides proof the operator obtained approval for the change. A change in the number of seats is not valid until approved by the division. License fees related to a seating change are not due until the license is renewed, unless the seating change is part of a license application.

51-10-4 Interference/obstruction with inspector.

Intermediate

Interference/obstruction with the inspector's right of entry and access at any reasonable time.

509.032(2)(b) and 509.281(2) FS: 509.032(2)(b) For purposes of performing required inspections and the enforcement of this chapter, the division has the right of entry and access to public lodging establishments and public food service establishments at any reasonable time. 509.281(2) Any operator who obstructs or hinders any agent of the division in the proper discharge of the agent's duties; who fails, neglects, or refuses to obtain a license or pay the license fee required by law; or who fails or refuses to perform any duty imposed upon it by law or rule is guilty of a misdemeanor of the second degree, punishable as provided in s. 775.083. Each day that such establishment is operated in violation of law or rule is a separate offense.

51-11-4 CO/helium tank not secure.

Basic

Carbon dioxide/helium tanks not adequately secured.

61C-1.004(7) FAC: (7) Carbon dioxide and helium tanks shall be adequately secured so as to preclude any danger to safety.

51-12-4 DACS/DOH transfer no plan review.

Intermediate

No plan review submitted and approved for establishment previously licensed by the Department of Agriculture and Consumer Service or the Department of Health. Must submit plans, plan review application and payment for plan review to DBPR H and R Plan Revi

61C-1.002(5)(c)(1) FAC: (1) The operator of each public food service establishment to be newly constructed, remodeled, converted, or reopened after being out of business more than 12 months shall submit properly prepared facility plans and specifications to the division for review and approval in accordance with the provisions of Chapter 509, F.S. and Rule Chapters 61C-1 and 61C-4, F.A.C. Such plans must be approved by the division as meeting the sanitation and safety requirements provided in law prior to scheduling of an opening inspection and licensing. For remodeling, plan review submittal is not required if the division can otherwise determine that the intended remodeling will not have an impact on any sanitation and safety requirements provided in law or rule. Plan review is not required for applications for change of ownership when no interruption in operation or no change to the establishment occurs. Plan reviews for additional theme park units are not required if such units have been previously reviewed and approved and have no modifications from the originally approved model.

51-13-4 No choking poster.

Basic

No Heimlich maneuver/choking sign posted.

509.213(1) FS: (1) Every public food service establishment shall post a sign which illustrates and describes the Heimlich Maneuver procedure for rendering emergency first aid to a choking victim in a conspicuous place in the establishment accessible to employees.

51-14-5 Bar added no plan review.

Intermediate

No plan review submitted and approved - bar area added. Must submit plans, plan review application and payment for plan review to DBPR H and R Plan Review office located at 1940 N Monroe St, Tallahassee, FL 32399-1011. Plans must be submitted AND approved

61C-1.002(5)(c)(1) FAC: (1) The operator of each public food service establishment to be newly constructed, remodeled, converted, or reopened after being out of business more than 12 months shall submit properly prepared facility plans and specifications to the division for review and approval in accordance with the provisions of Chapter 509, F.S. and Rule Chapters 61C-1 and 61C-4, F.A.C. Such plans must be approved by the division as meeting the sanitation and safety requirements provided in law prior to scheduling of an opening inspection and licensing. For remodeling, plan review submittal is not required if the division can otherwise determine that the intended remodeling will not have an impact on any sanitation and safety requirements provided in law or rule. Plan review is not required for applications for change of ownership when no interruption in operation or no change to the establishment occurs. Plan reviews for additional theme park units are not required if such units have been previously reviewed and approved and have no modifications from the originally approved model.

51-15-4 Seating change approval not provided.

Basic

Establishment increased seating without providing written approval from the local fire authority and wastewater provider.

61C-1.002(5)(b) FAC: (5)(b) Seating establishments are classified as those public food service establishments that provide and maintain accommodations for consumption of food on the premises or under the control of the establishment. The operator of the establishment is responsible for providing the number of seats available to the public to the division prior to licensing. Prior to making any changes to the number of seats provided which affect the license fee, fire safety, or the wastewater disposal system, the operator must report the change to the division by submitting DBPR Form HR 5021-103, SEATING CHANGE EVALUATION, effective 2008 October 22, or any other document obtained from the local authority having jurisdiction that provides proof the operator obtained approval for the change. A change in the number of seats is not valid until approved by the division. License fees related to a seating change are not due until the license is renewed, unless the seating change is part of a license application.

51-16-5 Remodel no plan review.

Intermediate

No plan review submitted and approved - renovations were made or are in progress. Must submit plans, plan review application and payment for plan review to DBPR H and R Plan Review office located at 1940 N Monroe St, Tallahassee, FL 32399-1011. Plans must

61C-1.002(5)(c)(1) FAC: (1) The operator of each public food service establishment to be newly constructed, remodeled, converted, or reopened after being out of business more than 12 months shall submit properly prepared facility plans and specifications to the division for review and approval in accordance with the provisions of Chapter 509, F.S. and Rule Chapters 61C-1 and 61C-4, F.A.C. Such plans must be approved by the division as meeting the sanitation and safety requirements provided in law prior to scheduling of an opening inspection and licensing. For remodeling, plan review submittal is not required if the division can otherwise determine that the intended remodeling will not have an impact on any sanitation and safety requirements provided in law or rule. Plan review is not required for applications for change of ownership when no interruption in operation or no change to the establishment occurs. Plan reviews for additional theme park units are not required if such units have been previously reviewed and approved and have no modifications from the originally approved model.

51-17-4 TPC no notice of cart number changes.

Basic

Operator of theme park food cart failed to notify the division of changes in the number of carts.

61C-1.002(5)(a)(6) FAC: (6) Theme park food carts. It shall be the responsibility of the entity which maintains and operates any food cart or group of food carts within a theme park or entertainment complex to acquaint all operators with the requirements of all applicable laws and rules. The operator is required to notify the division immediately of any changes in the number of carts.

51-18-6 Last inspection not available.

Basic

No copy of latest inspection report available.

509.101(1) FS: Any operator of a public food service establishment shall maintain a copy of the latest food service inspection report and shall make it available to the division at the time of any division inspection of the establishment and to the public, upon request.

51-19-4 Commissary not maintaining registry.

Basic

Operator of a commissary for mobile food dispensing vehicles does not maintain a daily registry of the vehicles served.

509.101(3) FS: (3) It is the duty of each operator of a public food service establishment that provides commissary services to maintain a daily registry verifying that each mobile food dispensing vehicle that receives such services is properly licensed by the division. In order that such licensure may be readily verified, each mobile food dispensing vehicle operator shall permanently affix in a prominent place on the side of the vehicle , in figures at least 2 inches high and in contrasting colors from the background, the operator's public food service establishment license number. Prior to providing commissary services, each public food service establishment must verify that the license number displayed on the vehicle matches the number on the vehicle operator's public food service establishment license.

51-20-4 Commissary not verifying MFDV license.

Basic

Commissary operator not verifying mobile food dispensing vehicle license.

509.101(3) FS: (3) It is the duty of each operator of a public food service establishment that provides commissary services to maintain a daily registry verifying that each mobile food dispensing vehicle that receives such services is properly licensed by the division. In order that such licensure may be readily verified, each mobile food dispensing vehicle operator shall permanently affix in a prominent place on the side of the vehicle , in figures at least 2 inches high and in contrasting colors from the background, the operator's public food service establishment license number. Prior to providing commissary services, each public food service establishment must verify that the license number displayed on the vehicle matches the number on the vehicle operator's public food service establishment license.

51-21-4 MFDV - no Commissary Notification form prior to use of commissary.

Intermediate

Nonself-sufficient mobile food dispensing vehicle operator failed to submit a Commissary Notification form to the division for each commissary prior to use.

61C-4.0161(2)(e) FAC: (2)(e) The owner of each mobile food dispensing vehicle shall notify the division of each commissary they intend to utilize for support services before using the commissary by submitting DBPR HR-7022, COMMISSARY NOTIFICATION, incorporated herein by reference and effective 2009 January 1. Instructions for filling in DBPR HR-7022 are provided in DBPR HR-7022i, INSTRUCTIONS FOR COMPLETING COMMISSARY NOTIFICATION, incorporated herein by reference and effective 2009 January 1.

51-22-4 MFDV - unapproved commissary.

Intermediate

Nonself-sufficient mobile food dispensing vehicle operating from an unapproved commissary.

61C-4.0161(2)(c) FAC and 61C-1.001(9) FAC: (2)(c) Mobile food dispensing vehicles shall operate from an approved commissary that meets all applicable requirements of this rule. (g) Self-sufficient mobile food dispensing vehicles are exempt from paragraphs (2)(c) and (2)(e) of this rule. 61C-1.001(9) Commissary - A public food service establishment licensed by the division or a food establishment permitted by the Department of Agriculture and Consumer Services, which is utilized by a mobile food dispensing vehicle for the purpose of providing all required support services, including potable water and wastewater disposal, that are not available on the mobile food dispensing vehicle.

51-23-4 MFDV not reporting to commissary.

Intermediate

Nonselself-sufficient mobile food dispensing vehicle not reporting to commissary as required.

61C-4.0161(2)(c)(g) FAC: Mobile food dispensing vehicles shall operate from an approved commissary that meets all applicable requirements of this rule. The commissary must be provided with potable water and adequate facilities for disposal of liquid and solid waste. The mobile food unit must report to the commissary to store or replenish supplies, clean utensils and equipment, or dispose of liquid and solid waste. Mobile food dispensing vehicles must report to their commissary at least once daily. (g) Self-sufficient mobile food dispensing vehicles are exempt from paragraphs (2)(c) and (2)(e) of this rule.

51-24-4 TPC not within 300 feet of support facility.

Basic

Theme park unit does not operate within 300 feet of its support facility.

61C-4.0161(7)(a) FAC: (7) If a theme park has a servicing area to support its theme park food carts which meets the sanitation and safety standards of this rule, deviations from the provisions of this rule are allowed for theme park food carts, provided there is full compliance with the following additional requirements: (a) Theme park food carts shall operate adjacent to or within 300 feet of the support facility.

51-25-4 TPC no commissary within theme park.

Intermediate

Theme park unit has no commissary within the theme park or entertainment complex.

61C-4.0161(6)(a) FAC: (6)(a) The mobile food dispensing vehicle shall designate a commissary within the theme park or entertainment complex.

51-26-4 TPC not serviced by cleaning unit once per week.

Basic

Theme park unit is not serviced by the mobile cleaning unit at least once per week.

61C-4.0161(6)(c) FAC: (6)(c) The mobile cleaning unit shall travel to and service the mobile food dispensing vehicle not less than once weekly or more often as needed to replenish supplies, clean the interior of the unit, or dispose of liquid or solid wastes.

51-27-4 TPC not cleaned/serviced daily.

Basic

Theme park unit not cleaned and serviced at least once daily.

61C-4.0161(7)(d) FAC: (7)(d) If a theme park has a servicing area to support its theme park food carts which meets the sanitation and safety standards of this rule, deviations from the provisions of this rule are allowed for theme park food carts, provided there is full compliance with the following additional requirements: (d) All food carts, when used, shall be cleaned and serviced at least once daily.

51-28-4 TPC mobile cleaning unit not properly operated/equipped.

Basic

Theme park unit's mobile cleaning unit not properly operated or equipped.

61C-4.0161(6)(a) FAC: (6)(a) The designated commissary shall be equipped with a mobile cleaning unit that will travel from the commissary to the mobile food dispensing vehicle. The mobile cleaning unit will be based in a service area adjacent to the designated commissary as described in paragraph (2)(d) of this rule. The mobile cleaning unit shall be stocked with supplies to clean the interior and exterior of a mobile food dispensing vehicle. In addition, the mobile cleaning unit shall carry a supply of potable water sufficient to fill the mobile food dispensing vehicle's potable water tank, and shall be able to pump waste water from a mobile food dispensing vehicle into holding tanks on the mobile cleaning unit, if necessary. The mobile cleaning unit holding tanks shall be emptied in accordance with the provisions of paragraph (2)(d) of this rule.

51-29-4 FL truck - new commissary information not provided.

Intermediate

Establishment's approved variance requires updated commissary information be provided to the division immediately. Information for approval of a new commissary location was not provided.

61C-4.0161(2)(e) FAC: (2)(e) The owner of each mobile food dispensing vehicle shall notify the division of each commissary they intend to utilize for support services before using the commissary by submitting DBPR HR-7022, COMMISSARY NOTIFICATION, incorporated herein by reference and effective 2009 January 1. Instructions for filling in DBPR HR-7022 are provided in DBPR HR-7022i, INSTRUCTIONS FOR COMPLETING COMMISSARY NOTIFICATION, incorporated herein by reference and effective 2009 January 1.

52-01-4 Food identity misrepresented.

Intermediate

Identity of food or food product misrepresented.

509.292(1) FS: (1) An operator may not knowingly and willfully misrepresent the identity of any food or food product to any of the patrons of such establishment. The identity of food or a food product is misrepresented if: (a) The description of the food or food product is false or misleading in any particular; (b) The food or food product is served, sold, or distributed under the name of another food or food product; or (c) The food or food product purports to be or is represented as a food or food product that does not conform to a definition of identity and standard of quality if such definition of identity and standard of quality has been established by custom and usage.

52-02-4 Fruit/fruit juice misrepresented.

Intermediate

Misrepresentation of a fruit or fruit juice.

509.292(2) FS: (2) If the food or food product is a fruit or fruit juice, its identity is misrepresented if: (a) The description of the fruit or fruit juice is false or misleading in any particular; (b) The fruit or fruit juice is served, sold, or distributed under the name of another fruit or fruit juice; or (c) A synthetic or flavored drink is sold purporting to be fruit juice. The term "fresh juice" refers to a juice without additives and prepared from the original fruit within 12 hours or less of sale.

52-03-4 Imitation crab.

Intermediate

Establishment advertised crab on menu/menu board but served imitation crab.

509.292(1) FS: (1) An operator may not knowingly and willfully misrepresent the identity of any food or food product to any of the patrons of such establishment. The identity of food or a food product is misrepresented if: (a) The description of the food or food product is false or misleading in any particular; (b) The food or food product is served, sold, or distributed under the name of another food or food product; or (c) The food or food product purports to be or is represented as a food or food product that does not conform to a definition of identity and standard of quality if such definition of identity and standard of quality has been established by custom and usage.

52-04-4 Grouper substitute.

Intermediate

Establishment advertised grouper on the menu/menu board but served another type of fish.

509.292(1) FS: (1) An operator may not knowingly and willfully misrepresent the identity of any food or food product to any of the patrons of such establishment. The identity of food or a food product is misrepresented if: (a) The description of the food or food product is false or misleading in any particular; (b) The food or food product is served, sold, or distributed under the name of another food or food product; or (c) The food or food product purports to be or is represented as a food or food product that does not conform to a definition of identity and standard of quality if such definition of identity and standard of quality has been established by custom and usage.

52-05-4 Red snapper substitute.

Intermediate

Establishment advertised red snapper on the menu/menu board but served another type of fish.

509.292(1) FS: (1) An operator may not knowingly and willfully misrepresent the identity of any food or food product to any of the patrons of such establishment. The identity of food or a food product is misrepresented if: (a) The description of the food or food product is false or misleading in any particular; (b) The food or food product is served, sold, or distributed under the name of another food or food product; or (c) The food or food product purports to be or is represented as a food or food product that does not conform to a definition of identity and standard of quality if such definition of identity and standard of quality has been established by custom and usage.

52-06-4 Imitation scallops/seafood nuggets.

Intermediate

Establishment advertised scallops on the menu/menu board but served imitation scallops/seafood nuggets.

509.292(1) FS: (1) An operator may not knowingly and willfully misrepresent the identity of any food or food product to any of the patrons of such establishment. The identity of food or a food product is misrepresented if: (a) The description of the food or food product is false or misleading in any particular; (b) The food or food product is served, sold, or distributed under the name of another food or food product; or (c) The food or food product purports to be or is represented as a food or food product that does not conform to a definition of identity and standard of quality if such definition of identity and standard of quality has been established by custom and usage.

52-07-4 White tuna substitute.

Intermediate

Establishment advertised white tuna on the menu/menu board but served another type of fish.

509.292(1) FS: (1) An operator may not knowingly and willfully misrepresent the identity of any food or food product to any of the patrons of such establishment. The identity of food or a food product is misrepresented if: (a) The description of the food or food product is false or misleading in any particular; (b) The food or food product is served, sold, or distributed under the name of another food or food product; or (c) The food or food product purports to be or is represented as a food or food product that does not conform to a definition of identity and standard of quality if such definition of identity and standard of quality has been established by custom and usage.

52-08-4 Imitation/different product.

Intermediate

When operator asked to identify product used for specific item advertised on menu/menu board, operator indicated an imitation product or different product was used.

509.292(1) FS: (1) An operator may not knowingly and willfully misrepresent the identity of any food or food product to any of the patrons of such establishment. The identity of food or a food product is misrepresented if: (a) The description of the food or food product is false or misleading in any particular; (b) The food or food product is served, sold, or distributed under the name of another food or food product; or (c) The food or food product purports to be or is represented as a food or food product that does not conform to a definition of identity and standard of quality if such definition of identity and standard of quality has been established by custom and usage.

52-09-4 Juice - not from original fruit.

Intermediate

Establishment advertised fresh juice, but juice was not prepared from original fruit.

509.292(2) FS: (2) If the food or food product is a fruit or fruit juice, its identity is misrepresented if: (a) The description of the fruit or fruit juice is false or misleading in any particular; (b) The fruit or fruit juice is served, sold, or distributed under the name of another fruit or fruit juice; or (c) A synthetic or flavored drink is sold purporting to be fruit juice. The term "fresh juice" refers to a juice without additives and prepared from the original fruit within 12 hours or less of sale.

52-10-4 Fresh juice - not prepared within 12 hrs/contains additives.

Intermediate

Establishment advertised fresh juice, but juice was not prepared within 12 hours of sale and/or juice contains additives.

509.292(2) FS: (2) If the food or food product is a fruit or fruit juice, its identity is misrepresented if: (a) The description of the fruit or fruit juice is false or misleading in any particular; (b) The fruit or fruit juice is served, sold, or distributed under the name of another fruit or fruit juice; or (c) A synthetic or flavored drink is sold purporting to be fruit juice. The term "fresh juice" refers to a juice without additives and prepared from the original fruit within 12 hours or less of sale.

52-11-4 Misleads/misinforms consumer.

Basic

Food offered in a way that misleads/misinforms the consumer.

3-601.12 FC: (A) Food shall be offered for human consumption in a way that does not mislead or misinform the consumer.
(B) Food or color additives, colored overwraps, or lights may not be used to misrepresent the true appearance, color, or quality of a food.

52-12-4 Advertise no MSG, but MSG present.

Basic

Establishment advertised no MSG used in the food, but a large quantity of MSG was present in establishment.

3-601.12 FC: (A) Food shall be offered for human consumption in a way that does not mislead or misinform the consumer.
(B) Food or color additives, colored overwraps, or lights may not be used to misrepresent the true appearance, color, or quality of a food.

52-13-4 Brand substitute.

Basic

Establishment advertised a specific brand of a product, but used another brand.

3-601.12 FC: (A) Food shall be offered for human consumption in a way that does not mislead or misinform the consumer.
(B) Food or color additives, colored overwraps, or lights may not be used to misrepresent the true appearance, color, or quality of a food.

52-14-4 Colored overwrap/lighting - foods appear different than actuality.

Basic

Establishment used colored overwrap/lighting to make foods appear different than how they actually looked.

3-601.12 FC: (A) Food shall be offered for human consumption in a way that does not mislead or misinform the consumer.
(B) Food or color additives, colored overwraps, or lights may not be used to misrepresent the true appearance, color, or quality of a food.

52-15-4 Advertised homemade, used already prepared.

Basic

Establishment advertised homemade food items, but used food items received already prepared.

3-601.12 FC: (A) Food shall be offered for human consumption in a way that does not mislead or misinform the consumer.
(B) Food or color additives, colored overwraps, or lights may not be used to misrepresent the true appearance, color, or quality of a food.

53A-01-5 No proof of CFM.

Intermediate

Manager lacking proof of food manager certification.

509.039 FS: All public food service establishments must provide the division with proof of food service manager certification upon request, including, but not limited to, at the time of any division inspection of the establishment.

53A-02-5 Mgr no proof of CFM and no other CFM.

Intermediate

Manager lacking proof of food manager certification and no other certified food service manager employed at this location.

509.039 FS and 61C-4.023(1) FAC: 509.039 FS All managers employed by a food service establishment must have passed an approved test and received a certificate attesting thereto. Managers have a period of 30 days after employment to pass the required test. All public food service establishments must provide the division with proof of food service manager certification upon request, including, but not limited to, at the time of any division inspection of the establishment. 61C-4.023(1) FAC All food service managers who are responsible for the storage, preparation, display, or serving of foods to the public shall have passed a certification test approved by the division demonstrating a basic knowledge of food protection practices as adopted in this chapter. Each licensed establishment shall have a minimum of one certified food protection manager responsible for all periods of operation. The operator shall designate in writing the certified food protection manager or managers for each location.

53A-03-5 Expired CFM.

Intermediate

Food manager certification expired.

61C-4.023(1) FAC: (1) All managers who are responsible for the storage, preparation, display, and serving of foods to the public shall have passed a certification test approved by the division demonstrating a basic knowledge of food protection practices as adopted by the division. Those managers who successfully pass an approved certification examination shall be issued a certificate by the certifying organization, which is valid for a period of five years from the date of issuance.

53A-04-5 Not certified within 30 days of employment.

Intermediate

Food service manager not certified within 30 days of employment.

509.039 FS: All managers employed by a food service establishment must have passed an approved test and received a certificate attesting thereto. Managers have a period of 30 days after employment to pass the required test. All public food service establishments must provide the division with proof of food service manager certification upon request, including, but not limited to, at the time of any division inspection of the establishment. All food service managers who are responsible for the storage, preparation, display, or serving of foods to the public shall have passed a certification test approved by the division demonstrating a basic knowledge of food protection practices as adopted in this chapter.

53A-05-5 No CFM present (4 or more employees present).

Intermediate

No currently certified food service manager on duty with four or more employees engaged in food preparation/handling.

61C-4.023(1) FAC: (1) Each licensed establishment shall have a minimum of one certified food protection manager responsible for all periods of operation. When four or more employees, at one time, are engaged in the storage, preparation or serving of food in a licensed establishment, there shall be at least one certified food protection manager present at all times when said activities are taking place.

53A-06-5 Licensing no CFM.

Intermediate

No proof of a certified food manager for the establishment at the time of the licensing inspection.

61C-4.023(1) FAC: (1) All managers who are responsible for the storage, preparation, display, and serving of foods to the public shall have passed a certification test approved by the division demonstrating a basic knowledge of food protection practices as adopted by the division. Those managers who successfully pass an approved certification examination shall be issued a certificate by the certifying organization, which is valid for a period of five years from the date of issuance. A current list of certified food protection managers shall be available upon request in each establishment.

53A-07-5 Establishment lacking at least one CFM.

Intermediate

No certified food manager for establishment.

61C-4.023(1)FAC: (1) All managers who are responsible for the storage, preparation, display, and serving of foods to the public shall have passed a certification test approved by the division demonstrating a basic knowledge of food protection practices as adopted by the division. Those managers who successfully pass an approved certification examination shall be issued a certificate by the certifying organization, which is valid for a period of five years from the date of issuance. Each licensed establishment shall have a minimum of one certified food protection manager responsible for all periods of operation. The operator shall designate in writing the certified food protection manager or managers for each location. A current list of certified food protection managers shall be available upon request in each establishment. When four or more employees, at one time, are engaged in the storage, preparation or serving of food in a licensed establishment, there shall be at least one certified food protection manager present at all times when said activities are taking place. The certified food protection manager or managers need not be present in the establishment during those periods of operation when there are three or fewer employees engaged in the storage, preparation, or serving of foods. It shall be the responsibility of the certified food protection manager or managers to inform all employees under their supervision and control who engage in the storage, preparation, or serving of food, to do so in accordance with acceptable sanitary practices as described in this chapter.

53A

53A-08-4 No list of CFMs available.

Intermediate

No list of certified food service managers available at the establishment.

61C-4.023(1) FAC: (1) A current list of certified food protection managers shall be available upon request in each establishment.

53A-09-4 No clean-up plan for vomit/diarrhea.

Intermediate

Establishment has no procedures for employees to follow in response to a vomiting or diarrheal event where the vomit or diarrhea is discharged onto surfaces in the establishment.

2-501.11 FC: A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

53A-10-4 CFM unable to answer basic code questions.

Intermediate

Certified food manager unable to answer basic Food Code questions pertaining to safe operation of establishment.

2-102.11(C) FC: Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the Hazard Analysis and Critical Control Point principles, and the requirements of this Code. The person in charge shall demonstrate this knowledge by: (C) Responding correctly to the inspector's questions as they relate to the specific food operation.

53A-14-4 PIC unable to answer basic code questions.

Intermediate

Person in charge unable to answer basic Food Code questions pertaining to safe operation of establishment.

2-102.11(C) FC: Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the Hazard Analysis and Critical Control Point principles, and the requirements of this Code. The person in charge shall demonstrate this knowledge by: (C) Responding correctly to the inspector's questions as they relate to the specific food operation.

53A-15-4 PIC unable to answer allergen questions.

Intermediate

Person in charge unable to answer basic questions about allergens.

2-102.11(C)(9) FC: Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the Hazard Analysis and Critical Control Point principles, and the requirements of this Code. The person in charge shall demonstrate this knowledge by: (C) Responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include: (9) Describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction.

53A-16-4 CFM unable to answer allergen questions.

Intermediate

Certified food manager unable to answer basic questions about allergens.

2-102.11(C)(9) FC: Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the Hazard Analysis and Critical Control Point principles, and the requirements of this Code. The person in charge shall demonstrate this knowledge by: (C) Responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include: (9) Describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction.

53B

53B-01-5 No proof of any training.

Intermediate

No proof of required state approved employee training provided for any employees. To order approved program food safety material, call DBPR contracted provider: Florida Restaurant & Lodging Association (SafeStaff) 866-372-7233.

509.049(5) FS: It shall be the duty of each public food service establishment to provide training in accordance with the described rule to all food service employees of the public food service establishment. The public food service establishment may designate any certified food service manager to perform this function. Food service employees must receive certification within 60 days after employment. Certification pursuant to this section shall remain valid for 3 years. All public food service establishments must provide the division with proof of employee training upon request, including, but not limited to, at the time of any division inspection of the establishment. Proof of training for each food service employee shall include the name of the trained employee, the date of birth of the trained employee, the date the training occurred, and the approved food safety training program used.

53B-02-5 Hired over 60 days no proof of training.

Intermediate

No proof of required state approved employee training provided for employee hired more than 60 days ago. To order approved program food safety material, call DBPR contracted provider: Florida Restaurant & Lodging Association (SafeStaff) 866-372-7233.

509.049(5) FS: It shall be the duty of each public food service establishment to provide training in accordance with the described rule to all food service employees of the public food service establishment. The public food service establishment may designate any certified food service manager to perform this function. Food service employees must receive certification within 60 days after employment. Certification pursuant to this section shall remain valid for 3 years. All public food service establishments must provide the division with proof of employee training upon request, including, but not limited to, at the time of any division inspection of the establishment. Proof of training for each food service employee shall include the name of the trained employee, the date of birth of the trained employee, the date the training occurred, and the approved food safety training program used.

53B-03-5 Unapproved provider.

Intermediate

Required employee training provided by an unapproved provider. To order approved program food safety material, call DBPR contracted provider: Florida Restaurant & Lodging Association (SafeStaff) 866-372-7233.

509.049(3) FS: (3) Any food safety training program established and administered to food service employees utilized at a licensed public food service establishment prior to July 1, 2000, shall be submitted by the operator or the third-party provider to the division for its review and approval on or before September 1, 2004. If the food safety training program is found to be in substantial compliance with the division's required criteria and is approved by the division, nothing in this section shall preclude any other operator of a food service establishment from also utilizing the approved program or require the employees of any operator to receive training from or pay a fee to the division's contracted provider.

53B-05-5 All expired.

Intermediate

Required employee training expired for all employees. To order approved program food safety material, call DBPR contracted provider: Florida Restaurant & Lodging Association (SafeStaff) 866-372-7233.

509.049(5) FS: It shall be the duty of each public food service establishment to provide training in accordance with the described rule to all food service employees of the public food service establishment. The public food service establishment may designate any certified food service manager to perform this function. Food service employees must receive certification within 60 days after employment. Certification pursuant to this section shall remain valid for 3 years. All public food service establishments must provide the division with proof of employee training upon request, including, but not limited to, at the time of any division inspection of the establishment. Proof of training for each food service employee shall include the name of the trained employee, the date of birth of the trained employee, the date the training occurred, and the approved food safety training program used.

53B-07-5 Licensing no proof of training.

Intermediate

No proof of required state approved employee training provided at the time of the licensing inspection. To order approved program food safety material, call DBPR contracted provider: Florida Restaurant & Lodging Association (SafeStaff) 866-372-7233.

509.049(5) FS: It shall be the duty of each public food service establishment to provide training in accordance with the described rule to all food service employees of the public food service establishment. The public food service establishment may designate any certified food service manager to perform this function. Food service employees must receive certification within 60 days after employment. Certification pursuant to this section shall remain valid for 3 years. All public food service establishments must provide the division with proof of employee training upon request, including, but not limited to, at the time of any division inspection of the establishment. Proof of training for each food service employee shall include the name of the trained employee, the date of birth of the trained employee, the date the training occurred, and the approved food safety training program used.

53B-08-4 Training by nonCFM.

Intermediate

Required employee training provided by a person who is not a certified food manager.

509.049(5) FS: It shall be the duty of each public food service establishment to provide training in accordance with the described rule to all food service employees of the public food service establishment. The public food service establishment may designate any certified food service manager to perform this function. Food service employees must receive certification within 60 days after employment. Certification pursuant to this section shall remain valid for 3 years. All public food service establishments must provide the division with proof of employee training upon request, including, but not limited to, at the time of any division inspection of the establishment. Proof of training for each food service employee shall include the name of the trained employee, the date of birth of the trained employee, the date the training occurred, and the approved food safety training program used.

53B-09-4 No original certificate - third-party provider.

Intermediate

Required employee training provided by a third-party employee training program and operator unable to provide original certificate for employees trained.

509.049(6)(a) FS: Third-party providers shall issue to a public food service establishment an original certificate for each employee certified by the provider and an original card to be provided to each certified employee. Such card or certificate shall be produced by the certified food service employee or by the public food service establishment, respectively, in its duly issued original form upon request of the division.

53B-10-4 Training records incomplete.

Intermediate

Records/documents for required employee training do not contain all of the required information.

509.049(5) FS: Proof of training for each food service employee shall include the name of the trained employee, the date of birth of the trained employee, the date the training occurred, and the approved food safety training program used.

53B-11-4 Required employee training - falsified documents.

Intermediate

Records/documents for required employee training appear to be falsified.

509.049(5) FS: It shall be the duty of each public food service establishment to provide training in accordance with the described rule to all food service employees of the public food service establishment. The public food service establishment may designate any certified food service manager to perform this function. Food service employees must receive certification within 60 days after employment. Certification pursuant to this section shall remain valid for 3 years. All public food service establishments must provide the division with proof of employee training upon request, including, but not limited to, at the time of any division inspection of the establishment. Proof of training for each food service employee shall include the name of the trained employee, the date of birth of the trained employee, the date the training occurred, and the approved food safety training program used.

53B-12-4 In-house training - work not per code.

Intermediate

Employee trained using a state approved in-house training program not performing their work duties in a manner consistent with the Food Code requirements.

61C-4.023(4)(c) FAC: Public Food Service Employee Training. (c) Licensees who provide in-house employee training shall make available on the premises of the establishment, or in a theme park or entertainment complex in a central location, upon the division's request, the curriculum and materials used to conduct training. If training is obtained from an outside provider, the licensee must provide, upon the division's request, information about the selected training program and methods used to evaluate training outcomes. Training outcomes include employees correctly applying procedures and answering questions relative to assigned duties. Employees must safely perform their work duties in a manner consistent with the requirements of the Food Code, as adopted by reference in Rule 61C-1.001, F.A.C.

53B-13-5 No proof of training for some employees.

Intermediate

Proof of required state approved employee training not available for some employees. To order approved program food safety material, call DBPR contracted provider: Florida Restaurant & Lodging Association (SafeStaff) 866-372-7233.

509.049(5) FS: It shall be the duty of each public food service establishment to provide training in accordance with the described rule to all food service employees of the public food service establishment. The public food service establishment may designate any certified food service manager to perform this function. Food service employees must receive certification within 60 days after employment. Certification pursuant to this section shall remain valid for 3 years. All public food service establishments must provide the division with proof of employee training upon request, including, but not limited to, at the time of any division inspection of the establishment. Proof of training for each food service employee shall include the name of the trained employee, the date of birth of the trained employee, the date the training occurred, and the approved food safety training program used.

53B-14-5 Some expired.

Intermediate

Required employee training expired for some employees. To order approved program food safety material, call DBPR contracted provider: Florida Restaurant & Lodging Association (SafeStaff) 866-372-7233.

509.049(5) FS: It shall be the duty of each public food service establishment to provide training in accordance with the described rule to all food service employees of the public food service establishment. The public food service establishment may designate any certified food service manager to perform this function. Food service employees must receive certification within 60 days after employment. Certification pursuant to this section shall remain valid for 3 years. All public food service establishments must provide the division with proof of employee training upon request, including, but not limited to, at the time of any division inspection of the establishment. Proof of training for each food service employee shall include the name of the trained employee, the date of birth of the trained employee, the date the training occurred, and the approved food safety training program used.

53B-15-4 No duty specific training/performance.

Intermediate

Employee has not received adequate training related to their assigned duties as evidenced by lack of general knowledge in performing their assigned duties.

61C-4.023(4)(b) FAC: Public Food Service Employee Training. (b) Public food service employees must receive training which relates to their assigned duties. Employees who prepare foods must be knowledgeable about safe methods of thawing, cooking, cooling, handling, holding and storing foods. Service personnel must be knowledgeable about safe methods of serving food. Employees who clean equipment and facilities must be knowledgeable about proper cleaning and sanitization methods. Employees responsible for maintaining the premises must be knowledgeable about proper vermin control methods as specified in the Food Code, as adopted by reference in Rule 61C-1.001, F.A.C.

53B

53B-16-4 No duty specific training/answering questions.

Intermediate

Employee has not received adequate training related to their assigned duties as evidenced by the inability to answer basic food safety questions.

61C-4.023(4)(b) FAC: Public Food Service Employee Training. (b) Public food service employees must receive training which relates to their assigned duties. Employees who prepare foods must be knowledgeable about safe methods of thawing, cooking, cooling, handling, holding and storing foods. Service personnel must be knowledgeable about safe methods of serving food. Employees who clean equipment and facilities must be knowledgeable about proper cleaning and sanitization methods. Employees responsible for maintaining the premises must be knowledgeable about proper vermin control methods as specified in the Food Code, as adopted by reference in Rule 61C-1.001, F.A.C.

53B-17-4 No food allergen training.

Intermediate

Employee training does not include food allergen awareness information.

2-103.11(L) FC: The person in charge shall ensure that: (L) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties;

54

54-01-4 Smoking inside.

Basic

Smoking in an enclosed indoor workplace.

386.204 FS: A person may not smoke in an enclosed indoor workplace , except as otherwise provided in s. 386.2045.

54-02-4 Evidence of employee smoking in bathroom.

Basic

Evidence of employee smoking in bathroom.

386.204 FS: A person may not smoke in an enclosed indoor workplace , except as otherwise provided in section 386.2045 FS.

55

55-01-4 Automatic gratuity not on menu/bill.

Basic

Establishment charging automatic gratuity without properly disclosing the information on the menu and the bill.

509.214 FS: Notification of automatic gratuity charge. Every public food service establishment which includes an automatic gratuity or service charge in the price of the meal shall include on the food menu and on the face of the bill provided to the customer notice that an automatic gratuity is included.