

INSPECTIONAL GUIDE

The major headings from each of the Code chapters have been extracted and condensed in this Guide to key word phrases to assist the person conducting inspections in locating the Code citation that corresponds to a given violation. The Guide is intended to be used during inspections as an aid in referencing Code provisions, ensuring that provisions of the Code are not overlooked during the inspection, and accurately completing the Food Establishment Inspection Report form.

Management and Personnel

SUPERVISION

2-101.11 Assignment of **Responsibility***

2-102.11 Demonstration of **Knowledge***

2-103.11 **Duties** of Person in Charge

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2-201.11 Responsibility of Person in Charge*

2-201.12 Exclusions and Restrictions*

2-201.13 Removal of Exclusions/Restrictions

2-201.14 Reporting by Employee/Applicant*

2-201.15 Reporting by Person In Charge*

PERSONAL CLEANLINESS

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2-301.11 Clean Condition*

2-301.12 Cleaning Procedure*

2-301.13 Special Handwash Procedures*

2-301.14 When to Wash*

2-301.15 Where to Wash

2-301.16 Hand Sanitizers

2-302.11 **Fingernail** Maintenance

2-303.11 **Jewelry** Prohibitions

2-304.11 **Outer Clothing** Cleanliness

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2-401.11 Eating, Drinking, or Using Tobacco*

2-401.12 Discharges-Eye, Nose, Mouth*

2-402.11 **Hair Restraint** Effectiveness

2-403.11 **Animal** Handling Prohibition*

Food

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3-101.11 **Safe/Unadult./Honestly Presented***

SOURCES/SPECIFICATIONS/ORIGINAL CONTAINER/RECORDS

Sources

3-201.11 Compliance with Food Law*

3-201.12 Hermetically Sealed Food*

3-201.13 Fluid Milk and Milk Products*

3-201.14 Fish*

3-201.15 Molluscan Shellfish*

3-201.16 Wild Mushrooms*

3-201.17 Game Animals*

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3-202.11 Temperature*

3-202.12 Additives*

3-202.13 Shell Eggs*

3-202.14 Pasteurized Eggs and Milk*

3-202.15 Package Integrity*

3-202.16 Ice*

3-202.17 Shucked Shellfish, Packaging/ID

3-202.18 Shell stock Identification*

3-202.19 Shell stock, Condition

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3-203.11 Shellfish

3-203.12 Shell stock, Record Keeping*

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3-301.11 **Contamination from Employees' Hands***

3-301.12 Contamination When Tasting*

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3-302.11 Separation/Packaging/Segregation*

3-302.12 Containers Identified/Common Name

3-302.13 Pasteurized Eggs, Certain Recipes.*

3-302.14 Unapproved Additives*

3-302.15 Washing Fruits and Vegetables

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3-303.11 Exterior Ice Prohibited Ingredient

3-303.12 Food in Contact with Water or Ice

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3-304.11 Food Contact with Soiled Items*

3-304.12 In-Use Utensils/Between-Use Storage

3-304.13 Linens and Napkins, Use Limitation

3-304.14 Wiping Cloths, Use Limitation

3-304.15 Gloves, Use Limitation

3-304.16 Clean Tableware for Second Portions

3-304.17 Refilling Returnables

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3-305.11 Food Storage

3-305.12 Food Storage, Prohibited Areas

3-305.13 Vended Food, Original Container

3-305.14 Food Preparation

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3-306.11 Food Display

3-306.12 Condiments, Protection

3-306.13 Consumer Self-Service Operations*

3-306.14 Returned Food & Re-service of Food*

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3-307.11 Miscellaneous Sources

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3-401.12 Microwave Cooking*

3-401.13 Plant Foods for Hot Hold

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3-402.11 Parasite Destruction*

3-402.12 Records, Creation and Retention

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3-403.10 Preparation for Immediate Service

3-403.11 Hot Holding*

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3-501.12 Slacking

3-501.13 Thawing

3-501.14 Cooling*

3-501.15 Cooling Methods

3-501.16 Hot and Cold Holding*

3-501.17 Ready-to-Eat Food, Dating*

3-501.18 Ready-to-Eat Food, Disposition*

3-501.19 Time as a Public Health Control*

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3-502.11 Variance Requirement*

3-502.12 Reduced Oxygen Packaging, Criteria*

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3-601.11 Standards of Identity

3-601.12 Honestly Presented

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3-602.11 Food Labels

3-602.12 Other Forms of Information

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3-603.11 Consumption of Raw Animal Foods*

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3-701.11 Discarding Contaminated Food*

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3-801.11 Special Requirements*

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4-101.12 Cast Iron

4-101.13 Lead in Ceramic, China, Crystal **Utensils**

4-101.14 Copper*

4-101.15 Galvanized Metal*

4-101.16 Sponges

4-101.17 Lead in Pewter

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4-102.11 Characteristics*

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4-201.12 Food Temperature Measuring Devices*

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4-202.11 Food-Contact Surfaces*

4-202.12 CIP Equipment

4-202.13 "V" Threads

4-202.14 Hot Oil Filtering Equipment

4-202.15 Can Openers

4-202.16 Nonfat-Contact Surfaces

4-202.17 Kick Plates, Removable

4-202.18 Ventilation Hood, Filters

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4-203.11 Food Temperature Measuring Devices

4-203.12 Ambient Temp. Measuring Devices

4-203.13 Pres. Meas. Dev., Mech. Ware. Equip.

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4-204.11 Ventilation Hoods, Drip Prevention

4-204.12 Equip. Openings, Closures/Deflectors

4-204.13 Dispensing Equipment, Barriers

4-204.14 Vending Machine, Stage Closure

4-204.15 Bearings and Gear Boxes, Leakproof

4-204.16 Beverage Tubing, Separation

4-204.17 Ice Units, Separation of Drains

4-204.18 Condenser Unit, Separation

4-204.19 Can Openers on Vending Machines

4-204.110 Molluscan Shellfish Tanks

4-204.111 Vending Mach., Automatic Shutoff*

4-204.112 Temperature Measuring Devices

4-204.113 Ware washer, Data Plate Operat. Spec.

4-204.114 Ware washer, Internal Baffles

4-204.115 Ware washer, Temp Measuring Devices

4-204.116 Manual Ware Washing, Heaters/Baskets

4-204.117 Ware Washer, Sanitizer Indicator

4-204.118 Ware Washer, Flow Pressure Device

4-204.119 Sinks and Drainboards/Self-Draining

4-204.120 Equipment Compartments, Drainage

4-204.121 Vending Mach/Liquid Waste Products

4-204.122 Case Lot Handling Equip/Moveability

4-204.123 Vending Machine Doors & Openings

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- 4-301.11 Cooling/Heating/Holding Capacities
- 4-301.12 Ware washing, Sink Requirements
- 4-301.13 Drainboards
- 4-301.14 Ventilation Hood Systems, Adequacy
- 4-301.15 Clothes Washers and Dryers

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- 4-302.11 Utensils for Consumer Self-Service
- 4-302.12 Food Temperature Measuring Devices
- 4-302.13 Wash/San. Temp. Measuring Devices
- 4-302.14 Sanitizing Solution Testing Devices

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- 4-401.11 Equip. **Location**/Preventing Contam.

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- 4-402.11 Fixed Equipment, Spacing/Sealing
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- 4-501.11 Good Repair and Proper Adjustment
- 4-501.12 Cutting Surfaces
- 4-501.13 Microwave Ovens
- 4-501.14 Equipment, Cleaning Frequency
- 4-501.15 Warewasher, Operating Instructions
- 4-501.16 Ware washing Sinks, Use Limitation
- 4-501.17 Ware washing, Cleaning Agents
- 4-501.18 Ware washing, Clean Solutions
- 4-501.19 Ware washing, Wash Sol. Temperature
- 4-501.110 Ware washer, Wash Sol. Temperature
- 4-501.111 Ware washing, San. Water Temp.*
- 4-501.112 Ware washer, San. Water Temp.
- 4-501.113 Ware washer, Sanitization Pressure
- 4-501.114 Chem. San., Temp./pH/Concentr./Hard.*
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- 4-502.12 Single-Ser./Use Art., Required Use
- 4-502.13 Single-Ser./Use Art., Use Limitation
- 4-502.14 Shells, Use Limitation

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- 4-601.11 Clean Sight/Touch-No Accum/Encrust.*

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- 4-602.11 Food-Contact Surfaces and Utensils*
- 4-602.12 Cooking and Baking Equipment
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- 4-603.11 Dry Cleaning
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- 4-603.13 Loading of Soiled Items, Warewasher
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- 4-603.15 Washing, Alternative Manual Equipment
- 4-603.16 Rinsing Procedures
- 4-603.17 Returnables, Cleaning for Refilling*

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- 4-702.11 **Frequency**-Before Use After Cleaning*
- 4-703.11 **Methods**-Hot Water and Chemical*

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- 4-801.11 **Objective**, Clean Linens
- 4-802.11 **Frequency**, Specifications
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- 4-902.11 Food-Contact Surfaces
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- 4-904.11 Kitchenware and Tableware
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- 5-101.11 Approved System*
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- 5-101.13 Bottled Drinking Water.*

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- 5-102.11 Standards*
- 5-102.12 Nondrinking Water*
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- 5-103.11 Capacity*
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5-202.14 Backflow Prevention Device, Design

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5-203.13 Service Sink

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5-203.15 **Backflow Prevention Dev./Carbonator***

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5-204.12 Backflow Prevention Device/Location

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5-205.13 Scheduling Device Inspect./Service

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5-205.15 **System Maintained/Repair***

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5-301.11 **Materials, Approved**

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5-302.11 Enclosed System, Sloped to Drain

5-302.12 Inspection Port, Protected/Secured

5-302.13 "V" Type Threads, Use Limitation

5-302.14 Tank Vent, Protected

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5-302.16 Hose, Construction/Identification

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5-303.12 Protective Equipment or Device

5-303.13 Mobile Food Est. Water Tank Inlet

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5-304.11 **Flushing and Disinfecting System***

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5-304.14 Dedicating Tank, Pump, and Hoses

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5-501.14 Receptacles in Vending Machines
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5-501.16 Areas-Receptacles, Capacity/Avail.
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5-501.110 Storing Refuse/Recyclables/Return.
5-501.111 Areas/Enclosures/Receptacles, Repair
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5-501.113 Covering Receptacles
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5-502.12 Receptacles or Vehicles

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6-201.11 Floors, Walls, and Ceilings
6-201.12 Floors/Walls/Ceilings, Utility Lines
6-201.13 Juncures, Coved/Enclosed/Sealed
6-201.14 Carpeting, Restriction/Installation
6-201.15 Floor Covering, Mats and Duckboards
6-201.16 Wall, Ceiling, Coverings/Coatings
6-201.17 Walls and Ceilings, Attachments
6-201.18 Wall, Ceiling, Studs/Joists/Rafters

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6-202.11 Light Bulbs, Protective Shielding
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6-202.14 Toilet Rooms, Enclosed
6-202.15 Outer Openings, Protected
6-202.16 Exterior Walls/Roofs, Barriers
6-202.17 Outdoor Vending Areas, Protection
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- 6-301.12 Hand Drying Provision
- 6-301.13 Hand Wash Aids and Devices, Use Restrictions
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- 6-303.11 **Lighting**, Intensity
- 6-304.11 **Ventilation**, Mechanical
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- 6-501.13 Cleaning Floors, Dustless Methods
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- 6-501.15 **Clean. Maint. Tools, Prev. Contam.***
- 6-501.16 Drying Mops
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- 7-205.11 **Lubricants, Incidental Food Contact***

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- 7-207.11 **Restriction and Storage***
- 7-207.12 **Medicines, Refrigerated Storage***
- 7-208.11 **First Aid Supplies, Storage***
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- 8-302.12 Form of Submission
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