

SUPERVISION			APPROVED SOURCE		
<b>1 Person in charge present, demonstrates knowledge and performs duties</b>			<b>11 Food obtained from approved source</b>		
2-101.11	Pf	PIC - No person in charge	3-201.11	P	Compliance with Food Law - not properly labeled; unapproved source
2-102.11	Pf	Demonstration of Knowledge	3-201.12	P	Food in a Hermetically Sealed Container
(A)	Pf	Priority Items - PIC has (P) items on inspection and cannot meet (B) or (C)	3-201.13	P	Fluid Milk & Milk Products
(B)	Pf	CFM - PIC not have accred CFM certification - cannot meet (A) or (C)	3-201.14	P	Fish - recreationally caught fish offered for sale or service
(C) (1) (4)	Pf	Inspection Items - PIC cannot demonstrate knowledge personal hygiene, time/temp foods (cook, cool, hh, ch, reheat), consumer adv, cross cont, facility maintained allergens, equipment req, sanitizing req, backflow req, chemical strge/use, HACCP, TPHC, SOP plans, CCP processes, Resp of PIC, Emp and Reg Auth	3-201.15	P	Molluscan Shellfish source not on Shellfish Shippers List
2-103.11	(Pf)	Duties of PIC - ensures operation/training staff - handwash, inspect food delivery, monitor food temps, TPHC, consumer adv, no reuse utensils at buffet, sanitization proc, no bare hand cont, allergen, EHP req report, no public in kitchen	3-201.16	P	Wild Mushrooms Approved source
			3-201.17	P	Game Animals - Commercial; USDA Inspection; Endangered species
			3-202.110	P	Juice Treated not obtained from approved processor; not properly labeled
			3-202.13	P	Eggs - heavily soiled and/or unsound; Grade B min
			3-202.14	P	Eggs & Milk Products unpasteurized; Not Grade A Std;
			5-101.13	P	Bottled Drinking Water source not identified
<b>2 Certified Food Manager</b>			<b>12 Food received at proper temperature</b>		
2-102.12 (A)		Certified Food Protection Manager - PIC is CFM; ANSI accredited prgm;	3-202.11		Specifications For Receiving
<b>EMPLOYEE HEALTH</b>			(A, C, D)		Foods Rec Temp - PIC rec food not at temp: CH (41F); HH (135F), Eggs (45F)
<b>3 Management awareness; policy present, food/cond. employee knowledge, resp, report</b>			(E,F)		Frozen, Temp Abuse - PIC does not reject foods with visible temp abuse/unfrozen
2-102.11	(Pf)	PIC Dem Know - PIC does not know resp for exclusion/restrict under EHP	<b>13 Food in good condition, safe, &amp; unadulterated</b>		
(C) (3)		PIC Dem Know - PIC does not know reportable symptoms	3-101.11	P	Safe, Unadulterated, Honestly Presented - Food integrity/menu/change color
(C) (17)		PIC Dem Know - PIC does not know roles/resp of cond/food emp, PIC resp/rpt	3-202.15	Pf	Package Integrity - damaged packaging; dented cans
2-103.11	(Pf)	PIC - employees not informed of reporting responsibilities	<b>14 Required records available: shellstock tags, parasite destruction</b>		
2-201.11 (A-E)			3-202.18	Pf	Shellstock Identification - illegible or incomplete info on tags; no tags
A	Pf	Employee Health - employees not aware of reporting procedures; Big 6	3-203.12	Pf	Maintaining Identification - inadequate record keeping; missing tags, tag dated
B	Pf	PIC - Failed to notify the regulatory authority of staff diag Big 6, jaundice	3-402.11	P	Parasite Destruction - raw RTE fish/seafood not frozen/species to ensure destruction
C	P	Employee Health - PIC did not restrict or exclude a conditional employee	3-402.12	Pf	Records, Creation & Retention - parasite dest letter; farm-raised & pellet-fed/frozen prior
E	Pf	Employee Health - employee failed to report symptoms and/or diagnosis to PIC	<b>PROTECTION FROM CONTAMINATION</b>		
<b>4 Proper use of reporting, restriction, &amp; exclusion</b>			<b>15 Food separated and protected</b>		
2-201.11 (D,F)			3-302.11	P	Separation, Packaging, Segregation - improper food storage; unwrapped/uncovered
D	P	Exclusions & Restrictions - symptoms/diagnosis; PIC failed to exclude/restrict			not protected from cross-contamination; cooked rte; separate prep raw meats
F	P	Exclusions & Restrictions - employee failed to follow exclusion/restriction	3-304.11	P	Food Contact w/ Equipment & Utensils - w/ unclean equip; food not given in single-use
2-201.12	P	Exclusions & Restrictions - PIC failed to exclude/restrict	3-304.15(A)	P	Gloves, Use Limitation - using damaged/soiled gloves; reusing gloves between diff tasks
2-201.13	P	Exclusions & Restrictions - PIC responsibility removal, adjust exclus/rest	3-306.13(A)	P	Consumer Self-Service - raw unpackaged meat, seafood, poultry offered for self-service
<b>5 Procedures for responding to diarrheal/vomit event</b>			<b>16 Food-contact surfaces: cleaned &amp; sanitized</b>		
2-501.11	Pf	Cleanup Bodily Fluid - No written policy vomit/diarrhea cleanup	4-501.111	P	Manual, Hot Water Sanitization Temps - water >171°F for manual hot water sanitizing
<b>GOOD HYGIENIC PRACTICES</b>			4-501.112	Pf	Mechanical, Hot Water Sanitization Temps - >180°F; >194°F; Stat Single temp 165F
<b>6 Proper eating, tasting, drinking, or tobacco use</b>			4-501.114	P	Manual & Mechanical, Temp, pH, Concentration, Hardness - sanitizer levels, water temp req non-EPA sanitizer, nonfunctioning/unapproved dispen mach;
2-401.11		Eating, Drinking, or Using Tobacco - Designate area/no cont fuels/type bev cont	4-501.115		Manual, Using Detergent-Sanitizer - improper use of detergent/sani during proc
3-301.12	P	Preventing Contamination When Tasting - reusing utensils to taste food	4-601.11(A)	P	Food Contact Surfaces, Non-food Contact Surfaces, & Utensils - soiled
<b>7 No discharge from Eyes, Nose or Mouth</b>			4-602.11	P/C	Food Contact Surfaces & Utensils -cleaned change task; types of prod; every 4 hrs work cont 24hrs preclude soil; self service; tea dispensers; before restock
2-401.12	P	No discharge from eye, nose and mouth	4-602.12		Cooking & Baking Equipment - unclean microwave; soiled food contact equip. (24H)
<b>PREVENTING CONTAMINATION BY HANDS</b>			4-702.11	P	Equipment & Utensils, Before Use After Cleaning - food contact equip. not sanitized
<b>8 Hands Cleaned &amp; Properly Washed</b>			4-703.11	P	Equipment & Utensils, Hot Water & Chemical Sanitizing - inadequate immersion times
2-301.11	P	Hands & Arms, Clean Condition	<b>17 Proper disposition of returned, previously served, reconditioned &amp; unsafe food</b>		
2-301.12	P	Hands & Arms, Cleaning Procedure	3-306.14	P	Returned Food & Reservice of Food - food held for reservice/resale after being returned
2-301.14	P	When to Wash	3-701.11	P	Adulterated, Discarding Unsafe - adulterated, or contaminated food not discarded
2-301.15	Pf	Where to Wash - hand washing in a sink not designated for hand washing	<b>TIME/TEMPERATURE CONTROL FOR SAFETY</b>		
2-301.16	Pf	Hand Antiseptics - improper use of hand sanitizers/antiseptics; Not approved	<b>18 Proper cooking time &amp; temperatures</b>		
<b>9 No bare hand contact with RTE foods or approved alternate method properly followed</b>			3-401.11	P	Raw Animal Foods - inadequate cooking; undercooked offered to HSP
3-301.11	P	Preventing Contamination from Hands - Bare hand contact with RTE foods	3-401.12	P	Microwave Cooking - raw animal foods not cooked to ≥165°F in all parts/process not flwd
3-301.11 (Pf)		Bare Hand Contact with non-RTE foods- Min contact; Ck 145F	3-401.14	P	Noncontinuous Cooking - inadequate holding, cooking, or cooling partially cooked food
3-801.11	P	Pasteurized Foods - bare hand contact with RTE foods at HSP facility		Pf	Noncontinuous Cooking - no HD approval; not maintaining approved procedures
<b># Adequate hand washing facilities supplied &amp; accessible</b>			<b>19 Proper reheating procedures for hot holding</b>		
5-202.12		Handwashing Sink, Water Temp, Flow - >100°F; auto >15 secs; mix valve	3-403.11	P	Reheating for Hot Holding - not reheat to 165°F/ 2 hours; RTE food to 135F seal cont
5-203.11	Pf	Handwashing Sinks - no handwashing sink; numbers/capacity	<b>20 Proper cooling time &amp; temperatures</b>		
5-204.11	Pf	Handwashing Sinks, Location - convenient location	3-501.14	P	Cooling - inadequate cooling (Ambient, 1stage, 2stage); raw eggs not ref after receipt
5-205.11	Pf	Using a Handwashing Sink -Accessibility; no other purpose, work autom faucet	<b>21 Proper hot holding temperatures</b>		
6-301.11	Pf	Handwashing Cleanser, Availability	3-501.16 (P)		TCS Food Hot Holding - Not holding 135F>
6-301.12	Pf	Hand Drying Provision			
6-301.13		Handwashing Aids and Devices, Use Restrictions - installed @ non-hndwsh snk			
6-301.14		Signage/Handwashing Facilities - employee handwashing signs			

<b># Proper cold holding temperatures</b>			<b>31</b>	<b>Water &amp; ice from approved source</b>	
3-501.16	P	TCS Food Cold Holding > 41F or below	3-202.16	P	Ice ice not from approved source as ingredient/cooling medium
3-501.16	P	TCS Food Cold Holding, Eggs - not stored in ambient air temp of ≤45°F	5-101.11	P	Approved Water System unapproved potable water system
<b># Proper date marking &amp; disposition</b>			5-102.11	P	Water Quality Standards water quality std unmet (40CFR141)
3-501.17	Pf	RTE TCS Food, Date Marking 41F< 7 Days; 45F< 4Days	5-102.12	P	Nonpotable Water app use only; nonculinary purposes
3-501.18	P	RTE TCS Food, Disposition Discard/exceed label/date	5-102.13	Pf	Sampling - private well not analyzed as required;
<b># Time as a public health control: procedures and record</b>			5-102.14		Sample Report - private well sample reports not available at facility
3-501.19	Pf	TPHC Proc (A); Not Marked/Discarded 4hr (B); 6hr (C);	5-104.12	Pf	Alternative Water Supply portable water supply unapproved
<b>CONSUMER ADVISORY</b>			<b>32</b>	<b>Variance obtained for specialized processing methods</b>	
<b># Consumer advisory provided for raw or undercooked foods</b>			8-103.11	Pf	Documentation of Proposed Variance & Justification - variance not obtained
3-603.11	Pf	Consumption of Raw or Undercooked Animal Foods - No disclosure or remind	<b>FOOD TEMPERATURE CONTROL</b>		
<b>HIGHLY SUSCEPTIBLE POPULATION</b>			<b>33</b>	<b>Proper cooling methods used; adequate equipment for temperature control</b>	
<b># Pasteurized foods used; prohibited foods not offered</b>			3-501.11		Frozen Food not maintained frozen
3-801.11	P	Prohibited Food - undercook animal food; raw eggs; raw sprouts; unpast juice	3-501.15	Pf	Cooling Methods - improper cooling methods
		Prohibited Reservice - re-service of food to/from isolated patients	4-301.11	Pf	Cooling, Heating, & Holding Capacities - equipment ovrstckd; cant maint temp
<b>CHEMICAL</b>			<b>34</b>	<b>Plant food properly cooked for hot holding</b>	
<b># Food additives: approved &amp; properly used</b>			3-401.13	Pf	Plant Food Cooking for Hot Holding - not cooked to proper temperature
3-202.12	P	Additives - food offered for service containing unp additives; inapp usage	<b>35</b> <b>Approved thawing methods used</b>		
3-302.14	P	Protection from Unapproved Additives - Unsafe levels of app add;sulfiting agnts	3-501.12		TCS Food, Slacking
<b># Toxic substances properly identified, stored, &amp; used</b>			3-501.13	Pf	Thawing - improper thawing methods
7-101.11	Pf	Identifying Info; Manufacturer's Label - No manufact label & original cont	<b>36</b> <b>Thermometers provided and accurate</b>		
7-102.11	Pf	Common Name Unlabeled working containers	4-203.11	Pf	Temp Meas Devices, Food - food thermometer not scaled (+/-2F or +/-1C)
7-201.11	P	Separation Improperly stored to contaminate FUELS	4-203.12	Pf	Temp Meas Devices, Ambient Air/Water - not accurate(+/-3F); not readable
7-202.11	Pf	Restriction - Presence and Use Only those for food est stored on site	4-204.11	Pf	Temp Meas Device Equip - not in unit, improper location, not easily readable
7-202.12	Pf	Conditions of Use - restricted use by cert app;use manufact label	4-302.12	Pf	Food Temp Measuring Devices Provided - No food therm, no food probe therm
7-203.11	P	Poisonous or Toxic Material Containers-chem cont store food; or store sanitizer	4-502.11	Pf	Good Repair & Calibration - Food therm calibrated
7-204.11	P	Sanitizer; Criteria/Chemicals for Food Contact - too high for food-contact/not app	<b>FOOD IDENTIFICATION</b>		
7-204.12	P	Chemicals for Washing Fruits & Vegetables - Approved/used properly	<b>37</b>	<b>Food properly labeled, original container</b>	
7-204.13	P	Boiler Water Additives - Approved 21 CFR 173.310	3-202.17	Pf	Shucked Shellfish, Packaging & Identification - container reuse, inadequate label/no label
7-204.14	P	Drying Agents Criteria Approved use/sanitization	3-203.11		Molluscan Shellfish, Original Container - removed/not trked; disp no label
7-205.11	P	Incidental Food Contact, Criteria Lubricants w/food app 21CFR178.3570	3-302.12		Food Storage Containers, Identified W/Common Name - unlabeled food containers
7-206.11	P	Restricted Use Pesticides Meet 40 CFR 152 Subpart I	3-601.11		Standards of Identity - packaged food improperly labeled
7-206.12	P	Rodent Bait Stations Contained/Covered, Tamper Resistant Bait Station	3-601.12		Honestly Presented - White Tuna/Escolar; misleading/misinforming the consumer
7-206.13	P	Tracking Powders, Cntrl no tracking powders unless non toxic in kitchen	3-602.11		Food Labels - bulk bins; food allergen, confirm name, descender order, cantinaxantinn salmon
7-207.11	Pf	Medicines, Restriction, & Storage - improperly stored; not labeled	3-602.12		Other Forms of Identification - consumer warnings; manufacturer dating info
7-207.12	P	Refrigerated Medicines, Storage - accessible to children; not contained/labeled	<b>PREVENTION OF FOOD CONTAMINATION</b>		
7-208.11	P	First Aid Supplies, Storage - not labeled; stored not to contaminate	<b>38</b>	<b>Insects, rodents, animals absent</b>	
7-209.11	P	Personal Care Items, Storage - improperly stored	2-403.11	Pf	Animals, Handling Prohibited - service animals; patrol dogs
7-301.11	P	Retail Toxics, Separation - inadequate separation; improper storage	6-202.13		Insect Control Devices, Design & Installation elec keep insects within; improper placement
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>			6-202.15		Outer Openings, Protected screen/air crtn; selfclosure device (not emer dr);sealed
<b># Compliance with variance, specialized process, &amp; HACCP plan</b>			6-202.16		Exterior Walls & Roofs, Protective Barrier - not protected from weather or pests/animals
3-404.11	P	Treating Juice - packaging juice w/o approved HACCP plan	6-501.111		Controlling Pests - harborage conditions; ineffective methods for cntrl
	Pf	Treating Juice - packaging unpasteurized juice w/o warning label	6-501.112		Removing Dead or Trapped Birds & Other Pests - dead pests/animals found
3-502.11	Pf	Variance Requirement - conducting process w/o required variance	6-501.115	Pf	Prohibiting Animals - outdoor dining areas; no contact FUELS/empl/food areas
3-502.12	Pf	ROP - no approved HACCP plan; packaging fresh fish; insufficient controls	<b>39</b> <b>Contamination prevented during food prep, storage, &amp; display</b>		
3-502.12	Pf	ROP - conducting ROP without a HACCP plan	3-202.19		Shelstock; Condition - broken shens; dead; excessive mud/grass
4-204.110	P	Molluscan Shellfish Tanks - Display only(marked); OR Var w/HACCP	3-303.11	P	Ice Used as Exterior Coolant - ice for cooling also used as drink ice or food
8-103.12	P	Conformance Approved Procedures Comply HACCP plan;maintain records	3-303.12		Storage/Display of Food in Contact w/Water or Ice prohibited foods/leaks into pckgd foods
8-201.13	P	HACCP Plans; When Required - conducting process w/o approved HACCP	3-304.13		Linens & Napkins, Use Limitation - linens/napkins in contact with food not changed
8-201.14	Pf	Contents of a HACCP Plan - insufficient information on HACCP plan	3-305.11		Storage, Preventing Contamination from Premises - food on floor; food in splash area
<b>SAFE FOOD AND WATER</b>			3-305.12		Storage, Prohibited Areas - food stored unapp rms;under leak water lines/unp sewage line
<b># Pasteurized eggs used where required</b>			3-305.14		Food Preparation - food subject to environmental contamination during preparation
3-302.13	P	Substitute for Raw Shell Eggs for Certain Recipes	3-306.11	P	Display, Preventing Contamination by Consumers food not protected on display
			3-306.12		Condiments, Protection - not stored/dispensed in a manner to prevent contamination
			3-306.13	Pf	Consumer Self-Service - buffet/salad bar not monitored; RTE foods ineffective dispensing
			3-307.11		Miscellaneous Sources of Contamination open pitchers tea/water;uncovered lemons
			6-404.11	Pf	Distressed merchandise, Segregation & Location - no separate designated area/rem wrk sick

<b># Personal cleanliness</b>				4-202.16	Nonfood-Contact Surfaces - <b>designed not easily cleanable</b>				
2-302.11	Pf	Fingernails, Maintenance <b>long nails;unclean nails</b>		4-202.17	Kick Plates, Removable - <b>accessible for cleaning/inspection</b>				
2-303.11		Jewelry, Prohibition <b>wedding band only</b>		4-204.12	Equipment Openings, Closures, Deflectors				
2-304.11		Outer Clothing, Clean Condition <b>unclean/soiled pants,shirts,aprons</b>		4-204.13	P Dispensing Equipment, Protection of Equipment & Food - <b>not designed properly</b>				
2-401.13		Use of Bandages, Finger Cots, Stalls - <b>Must cover with glove</b>		4-204.15	Bearings & Gear Boxes, Leak-proof - <b>grease/oil leaking onto food-contact</b>				
2-402.11		Hair Restraints <b>beard guard;hairnet,ballcap,bandana</b>		4-204.16	Beverage Tubing, Separation - <b>cold plat/tubing direct contact w/ice for cons</b>				
<b># Wiping cloths, properly stored and used</b>				4-204.17	Ice Units, Separation & Drains - <b>liq waste line routed through ice storage bin</b>				
3-304.14		Wiping Cloths, Use Limitation - <b>Improper use, storage; bucket on floor;heavy debris</b>		4-204.18	Condenser Unit, Separation - <b>no barrier between unit &amp; food/food-contact</b>				
4-101.16		Sponges, Use Limitation <b>No contact food contact surfaces</b>		4-204.110	P Molluscan Shellfish Tanks - <b>display tanks/identified; operating w/out variance</b>				
4-901.12		Wiping Cloths, Air-Drying Locations <b>not over floors</b>		4-204.120	Equipment Comp/Drainage - <b>food/bev catch,contn pool,ice bin - not drainable</b>				
<b># Washing fruits and vegetables</b>				4-204.122	Case Lot Handling Equipment, Moveability - <b>by hand/convenient tool for use</b>				
3-302.15		Washing Fruits & Vegetables - <b>not washed before being offered for sale or service</b>		4-205.10	Food Equipment,Certification - <b>ANSI std *toaster,mixer,microwave,wtr heater</b>				
7-204.12	P	Chemicals Washing Produce <b>21 CFR 173.315; proper levels manufac instruc</b>		4-302.11	Pf Utensils, Consumer Self-Service - <b>no scoop/utensil for buffet/salad bar food</b>				
				4-401.11	Equip, Clothes Washers/Dryers, & Storage Cabinets, Contamination Prevention				
				4-402.11	Fixed Equipment, Spacing or Sealing - <b>sealed or spaced for cleaning</b>				
				4-402.12	Fixed Equipment, Elevation or Sealing - <b>sealed floor/6 in/counter 4in or 3in&gt;20in</b>				
<b># In-use utensils properly stored</b>				4-501.11	Good Repair, Proper Adjustment - <b>damgd equip., hood filter gaps; can oprn blde</b>				
3-304.12		Between-Use Storage - <b>improper storage;clean surface; hot H2O; handle up</b>		4-501.12	Cutting Surfaces - <b>cutting boards</b>				
<b># Utensils, equipment &amp; linens; stored dried, handled</b>				4-501.13	Microwave Ovens - <b>in disrepair; comply 21 CFR 1030.10</b>				
4-801.11		Clean Linens <b>appear clean/stored clean manner</b>		4-502.11	(A/C) Utensils, Temperature, & Pressure Devices; Good Repair & Calibration				
4-802.11		Laundrying Frequency - <b>linens food/cloth gloves between use; wiping cloth daily;</b>		4-603.11	Dry Cleaning - <b>dry cleaning equipment used for other purposes</b>				
4-803.11		Storage of Soiled Linens <b>nonabsorb cont;wash bags;rem freq prev cont</b>		4-902.11	Food-Contact Surfaces, Lubricating & Reassembling- <b>used not to contaminate</b>				
4-803.12		Mechanical Washing - <b>linens(food)not washed; wiping cloth (allowed in house)</b>		4-902.12	Equipment, Lub & Reassembling - <b>not to contaminate</b>				
4-901.11		Equipment & Utensils, Air-Drying Required - <b>wet-stacking; cloth-drying</b>		0.2663	Outdoor Dining Requirements - <b>not private, no overhead cover;</b>				
4-903.11(A,B,D)		Equip., Utensils, Linens, Single-Service - <b>imp stored; not 6in;covered/inverted</b>							
4-903.12		Prohibitions - <b>clean equip/uten stored in proh areas;unshielded sewage lines;</b>							
4-904.11		Kitchenware & Tableware - <b>handle up;food/lip contact surface prot;app dispenser</b>		<b>48 Warewashing; installed, maintained &amp; used; test strips</b>					
4-904.12		Soiled & Clean Tableware - <b>soiled utensils adjacent to clean; separate</b>		4-203.13	Pressure Measuring Devices, Mechanical Warewashing Equip. - <b>not accurate/scaled</b>				
4-904.13		Preset Tableware - <b>not protected fr contam; not removed between consumers</b>		4-204.113	Warewashing Machine, Data Plate Operating Specifications - <b>no data plate</b>				
4-904		Rinsing Equip/Utensils After Sanitizing Bef Air Dry - <b>ww mach; manufact instr</b>		4-204.114	Warewashing Machines, Internal Baffles				
<b># Single-use &amp; single-service articles, stored &amp; used</b>				4-204.115	Pf Warewashing Machines, Temperature Measuring Devices - <b>not working/missing</b>				
4-502.12	P	Required Use - <b>provide single use only</b>		4-204.116	Pf Man Warewashing Equipment, Heaters, & Baskets- <b>Htr =171F; basket for sub</b>				
4-502.13		Use Limitation - <b>reuse mf containers/single-service items; Bulk milk tube-1in</b>		4-204.117	Pf Warewashing Machines, Auto Dispensing - <b>no warning device; not auto</b>				
4-502.14		Shellfish Shells, Use Limitation - <b>reuse of shells</b>		4-204.118	Warewashing Machines, Flow Pressure Device - <b>improperly installed</b>				
4-903.11(A,C)		Equipment, Utensils, Linens, Single-Service, & Single-Use - <b>not protected</b>		4-204.119	Warewashing Sinks & Drainboards, <b>Self-Draining</b>				
4-903.12		Prohibition, Single-Service - <b>stored in location subject to contamination</b>		4-301.12	Pf Manual Warewashing, Sink Comp. Req- <b>unapproved 2-comp; comp not large enough</b>				
4-904.11		Kitchenware & Tableware - <b>food/lip contact areas not protected</b>		4-301.13	C Drainboards - <b>not large enough (All clean/dirty)</b>				
<b># Gloves used properly</b>				4-302.13	Pf Temperature Meas Devices, Manual/Mech Warewashing - <b>no thermolabels/thermometer</b>				
3-304.15(P)		Gloves, Use Limitation - <b>cloth gloves w/RTE food; multitask;slash resistant</b>		4-302.14	Pf Sanitizing Solutions, Testing Devices - <b>no test strips</b>				
				4-303.11	Pf Cleaning Agents/Sanitizers Availability - <b>Clean agents/sanitizers avail all hours operation</b>				
				4-501.14	Warewashing Equip., Cleaning Frequency - <b>dish/food basins; once@24hr</b>				
				4-501.15	Warewashing Machines, Manufacturer's Op Inst - <b>Operated acc/timing accurate</b>				
<b># Food &amp; non-food contact surfaces cleanable, properly designed, constructed, &amp; used</b>				4-501.16	Warewashing Sinks, Use Limitations - <b>not cleaned between tasks; used hw</b>				
3-304.16		Using Clean Tableware for Second Portions & Refills- <b>cont free process</b>		4-501.17	Pf Warewashing Equipment, Cleaning Agents - <b>no/in detergent in wash sink;unapp detergent</b>				
3-304.17		Refilling Returnables - <b>using containers unapproved for refilling</b>		4-501.18	Warewashing Equipment, Clean Solutions - <b>in-use water in sink heavily soiled</b>				
4-101.11	P	Equipment & Utensils, Multituse Characteristics - <b>unsafe food-cont surface</b>		4-501.19	Pf Manual Warewashing Equipment, Wash Solution Temperature - <b>&lt;110°F</b>				
4-101.12		Cast Iron, Use Limitation		4-501.110	Pf Mechanical Warewashing Equipment, Wash Solution Temp - <b>insufficient wash temp</b>				
4-101.13	P	Lead, Use Limitation - <b>suspected unacceptable lead levels</b>		4-501.113	Mechanical, Sanitization Pressure - <b>Range Data Plate; 5psi-30psi</b>				
4-101.14	P	Copper, Use Limitation - <b>used in contact w/ acidic foods (pH &lt; 6) *beer</b>		4-501.116	Pf Warewashing Equip., Determining Sanitizer Concentration - <b>not using test strips</b>				
4-101.15	P	Galvanized Metal, Use Limitation - <b>used in contact w/ acidic foods</b>		4-603.12	Pre-cleaning - <b>not precleaning; tableware soiled with food debris after wash cycle</b>				
4-101.17		Wood, Use Limitation - <b>unaprvd wood/wd wicker used as food-cont surface</b>		4-603.13	Loading of Soiled Items, Warewashing Machines - <b>improper loading of soiled items</b>				
4-101.18		Nonstick Coatings, Use Limitation- <b>good cond/used with proper utensils</b>		4-603.14	Wet Cleaning - <b>ineffective manual or mechanical warewashing</b>				
4-101.19		Nonfood-Contact Surfaces, Corrosion Resistant/Nonabsorbent		4-603.15	Washing, Procedures for Alternative Manual Warewashing Equipment				
4-102.11	P	Single-Service & Single-Use, Characteristics - <b>material unsafe for food-contact</b>		4-603.16	Rinsing Procedures- <b>no separate rinse 3 comp or ww machine before chem santzr</b>				
4-201.11		Equipment & Utensils, Durability - <b>designed/const retain under nrm use</b>							
4-201.12	P	Food Temperature Measuring Devices, Glass - <b>unshielded glass stem/sensor</b>		<b>49 Non-food contact surfaces clean</b>					
4-202.11	Pf	Food-Contact Surfaces; Cleanability - <b>not accessible for clng; not easily cleanable</b>		4-601.11(B/C)	Equip Food/Nonfood Contact Surfaces- <b>Cook equip encrusted; non food contact surfaces</b>				
4-202.12	Pf	CIP Equipment - <b>solutions do not contact all interior food-contact surfaces</b>		4-602.13	Non-food Contact Surfaces - <b>equipment nf surfaces unclean</b>				
4-202.13		"V" Threads, Use Limitation - <b>food-contact surface w/ "V" threads</b>							
4-202.14		Hot Oil Filtering Equipment - <b>filter not readily accessible</b>							
4-202.15		Can Openers - <b>blade not easily removable</b>							



PHYSICAL FEATURES		54	Garbage & refuse properly disposed; facilities maintained
#	Hot & cold water available; adequate pressure		5-501.11 Outdoor Storage Surface - outdoor refuse containers stored on absorbent material
5-103.11	Pf W Water Capacity - no/insufficient hot water; insufficient water supply	5-501.12	Outdoor Enclosure - enclosure not durable or not easy to clean
5-103.12	Pf Water Pressure - water shall be supplied under pressure	5-501.13	Refuse Receptacles - leaking; not covered; cardboard boxes for food waste
5-104.11	Pf Water System - app system/source	5-501.15	Outside Receptacles - improper installation; missing doors, cover, or lid
#	Plumbing installed, proper backflow devices	5-501.16	Storage Areas,Rms & Rec,Capacity & Avail -receptacle ea area of trash/sufficient #
5-101.12	P System Flushing & Disinfection	5-501.18	Cleaning Implements and Supplies - no on-site refuse container cleaning supplies
5-201.11	P Approved Materials - hoses; plumbing system; water filter	5-501.19	Storage Areas, Redeeming Mach, Receptacles & Waste Hndng Units, Location
5-202.11	P Approved System & Cleanable Fixtures - system not designed to Plumbing Code	5-501.110	Storing Refuse, Recyclables & Returnables - no trashcan; not insect/rodent proof
5-202.13	P Backflow Prevention, Air Gap - 2x the diameter no less 1in	5-501.111	Areas, Enclosures and Rec, Good Rep - any of these items disrepair
5-202.14	P Backflow Prevention Device, Design Standard - improper or unapproved device	5-501.112	Outside Storage Prohibitions - trash not stored in trashbins; unprotected trashbags
5-202.15	Conditioning Device Design - Replacable filter; easily access	5-501.113	Covering Receptacles - uncovered dumpster; overfilled trashbins
5-203.13	Service Sink - At least one utility/curb sink not provided for wastewater disposal	5-501.114	Using Drain Plugs - no drain plugs
5-203.14	P Backflow Prevention Device, When Required - no backflow; hoses below flood rim	5-501.115	Maintaining Refuse Areas & Enclosures - trash/litter adjacent to outside trashbins
5-203.15	P Backflow Prevention Device, Carbonator	5-501.116	Cleaning Receptacles - maggots; odor from outdoor trashbin; soiled trashbins
5-204.12	Backflow Prevention Device, Location - accessible for maint	5-502.11	Removal Frequency - low removal frequency
5-204.13	Water Conditioning Device, Location - accessible for maint	5-502.12	Receptacles or Vehicles - removing refuse w/ unapproved receptacles or vehicles
5-205.12	P Plumbing, Prohibiting a Cross Connection - cross connection	5-503.11	Community or Individual Facility - improper disposal of generated wastes
5-205.12	Pf Plumbing, Prohibiting a Cross Connection - nondrinking water supply line markings	6-202.110	Outdoor Refuse Areas, Curbed & Graded to Drain
5-205.13	Pf Scheduling Inspection & Service for a Water System Device - no maint records	55	Physical facilities installed, maintained, & clean
5-205.14	P Water Reservoir of Fogging Devices, Cleaning - app process/at least 1 per week	4-301.15	Clothes Washers & Dryers -man wash wiping cloth only/mech for clothes/linens
5-205.15	B Plumbing System Maintained in Good Repair - leaking; slow draining; poor repair	4-401.11C	Clothes Washers & Dryers, Contamination Prevention - improperly located
5-205.15	P Plumbing System Maintained in Good Repair - repair not in accordance with law	4-803.13	Use of Laundry Facilities -
5-301.11	P Mobile Water Tank, Approved Materials - unsafe	6-101.11	Indoor Areas, Surface Characteristics - floors, walls, ceiling materials don't meet std
5-301.11	B/C Mobile Water Tank, Approved Materials - nonabsorbent, smooth easily cleanable	6-102.11	Outdoor Areas, Surface Characteristics - exterior surfaces not weather-resistant
5-302.11	Mobile Water Tank, Enclosed Systems, Sloped to Drain - fill cap miss; leaking,not sloped	6-201.11	Floors, Walls & Ceilings - Cleanability - floors, walls, ceiling not easily cleanable
5-302.12	Mobile Water Tank, Inspection and Cleaning Port, Protected and Secured	6-201.12	Floors, Walls & Ceilings, Utility Lines - exposed utility lines
5-302.13	Mobile Water Tank, "V" Type Threads, Use Limitation-hose perm attached only	6-201.13	Floor & Wall Junctures, Coved, and Enclosed or Sealed
5-302.14	Mobile Water Tank Vent, Protected - no filter; no mesh cover; turned up	6-201.14	Floor Carpeting, Restrictions & Installation - carpet in proh area; not secure to floor
5-302.15	Inlet and Outlet, Sloped to Drain - inlet protected from cont sources; sloped drain	6-201.15	Floor Covering, Mats & Duckboards - not removable and easily cleanable
5302.16	(B-E) Water Tank Hose Connection, Construction & Identification - id; corr res; cleanable	6-201.16	Wall & Ceiling Coverings & Coatings - concrete, bricks, etc. not finished and sealed
5302.16	A Water Tank Hose Connection, Construction, & Identification - unsafe to use	6-201.17	Walls & Ceilings, Attachments - attachments not easily cleanable
5-303.11	P Filter, Compressed Air - filter in air supply line is not safe	6-201.18	Walls & Ceilings, Studs, Joists & Rafters - exposed in areas of moisture
5-303.12	Water Tank Protective Cover or Device - cap/keeper chain etc	6-202.19	Outdoor Walking & Driving Surfaces, Graded to Drain - not draining
5-303.13	Mobile Food Establishment Tank Inlet - 3/4in or less; has dedicated hose	6-202.111	P Private Homes & Living or Sleeping Quarters, Use Prohibition
5-304.11	P Water Tank System Flushing and Disinfection - not disinfected prior to use	6-202.112	Living or Sleeping Quarters, Separation
5-304.12	Using a Pump and Hoses, Backflow Prevention	6-501.11	Physical Facilities in Good Repair
5-304.13	Water Tank Protecting Inlet, Outlet, and Hose Fitting - prot when not in use/cover	6-501.12	Cleaning Frequency, & Restrictions - ex. unclean floors, walls, ceiling
5-304.14	P Water Tank, Pump, and Hoses, Dedication - using for other purposes	6-501.13	Cleaning Floors, Dustless Methods
#	Sewage & waste water properly disposed	6-501.15	Pf Cleaning Maintenance Tools, not cleaning utility sink;dumping mop water
5-401.11	Mobile Holding Tank, Capacity & Drainage - 15% lrg; Slope 1in inner/shutoff vlve	6-501.16	Drying Mops - not hung up to air dry
5-402.11	Pf Backflow Prevention - direct connections	6-501.17	Absorbent Materials on Floors, Use Limitation spills only
5-402.12	Grease Trap - not easily accessible	6-501.113	Storing Maintenance Tools - storage contaminating food/food equip.
5-402.13	P Conveying Sewage - not disposed of in approved system	6-501.114	Maintaining Premises, Unnecessary Items/Litter - nonusable equipment/trash
5-402.14	Pf Removing Mobile Food Establishment Wastes - no approved waste area	56	Adequate ventilation & lighting; designated areas used
5-402.15	P Flushing a Waste Retention Tank - flushed/draind during the servicing operation	4-202.18	Ventilation Hood Systems, Filters - not easily removable
5-403.11	P Approved Sewage Disposal System - improperly discharging	4-204.11	Ventilation Hood Systems, Drip Prevention - grease/condensation dripping
5-403.12	Other Liquid Wastes & Rainwater - condensate drain lines	4-201.14	Ventilation Hood Systems, Adequacy - grease/condensation build-up
#	Toilet facilities: properly constructed, supplied, & cleaned	6-202.11	Light Bulbs, Protective Shielding - unshielded lightbulbs
5-203.12	Toilets & Urinals - inadequate number of toilets	6-202.12	Heating, Ventilation, Air Conditioning System Vents - designed so vents contaminate
5-501.17	Toilet Room Receptacle, Covered - no lid on trashbin in womens restroom	6-303.11	Lighting, Intensity - insufficient lighting
6-202-14	Toilet Rooms, Enclosed - door not self-closing or tight-fitting	6-304.11	Ventilation, Mechanical - insufficient ventilation
6-302.11	Toilet Tissue, Availability	6-305.11	Dressing Areas & Lockers, Designation - no designated dressing rooms/lockers
6-402.11	Toilet Rooms, Convenience & Accessibility - to all employees during operation	6-403.11	Employee Accommodations, Designated Areas - not located to prevent contamination
6-501.18	Cleaning of Plumbing Fixtures - handsinks, toilets, urinals unclean	6-501.14	Cleaning Ventilation System, Nuisance & Discharge Prohibition - unclean hood filters
6-501.19	Closing Toilet Room Doors - doors open	6-501.110	Using Dressing Rooms & Lockers - employee items improperly stored