

Alliance Food Inspection Job Aid Tip Sheet

Mass Food Code Sections

590.001 FC-1	Purpose and Definitions
590.002 FC-2	Management and Personnel
590.003 FC-3	Food
590.004 FC-4	Equipment, Utensils and Linens
590.005 FC-5	Water, Plumbing and Waste
590.006 FC-6	Physical Facilities
590.007 FC-7	Poisonous/Toxic Materials
590.008 FC-8	Compliance and Enforcement
590.009	Special MA Requirements
590.010	Guidance for Retail Operations
590.011	Additional Statutory Requirements
590.012	Admin. Examination: Food Embargo
590.013	Vending Machines
590.014	Permits: Suspension and Revocation
590.015	Service of Orders/Hearing
590.016	Criminal Penalties

PIC Duties - Active Managerial Control Interventions

- A. FE Location not for living/sleeping
- B. Restrict Food Prep Area Access
- C. Vendors in Food Prep Area & Code
- D. Handwashing
- E. Monitor Deliveries: Sources & Temps
- F. Monitor After Hour Deliveries
- G. Time/Temp Control Monitoring
- H. Cooling & Temp Monitoring
- I. Hot/Cold Holding Temp Monitoring
- J. Consumer Advisories- Raw Animal Foods
- K. Cleaning/Sanitizing Food Equipment
- L. Consumer Advisories at Salad Bars
- M. Barehand contact with RTE Foods
- N. Allergen Awareness Training
- O. Staff Health Policy: FBI Reporting
- P. Written Policies/Plans Maintained

P = Priority – main items contributing directly to safe food

Pf = Priority Foundation supports Priority Items

Core = general Code items such as sanitation

*** = Critical Items/Violations at end of the tag line**

Inspection Form Elements

TWO SECTIONS: Each has violations that are Priority, Priority Foundation, Core

1. **Top (RED) 1-29:** Foodborne Illness Risk Factors and Public Health Interventions
2. **Bottom (BLUE) 30 - 56:** Good Retail Practices (GRP) and MA only items

IN= in compliance, **OUT=** not in compliance or **COS =** Corrected on the spot **R =** Repeat Violation

Correction times – immediately or

P = 72 hours; Pf = 10 days; C = 90 days or as agreed in a written plan

590.017 Advisory Committee

590.018 Severability

HACCP Steps:

1. Hazard Identified
2. Critical Control Points CCP Determined
3. Critical Control Limits CCL Established
4. Monitoring Procedures Established
5. Corrective Action Procedures Established
6. Verification Procedures Established
7. Documentation Procedures Established

5 FDA Foodborne Illness Risk Factors

- Food from unsafe sources/receiving temps
- Inadequate cooking temps
- Improper holding temps
- Contaminated equipment
- Poor personal hygiene

TCS Foods: Animal products + cooked veggies + sprouts + cut melons, tomatoes, leafy greens + garlic in oil.

Code Nomenclature and Conventions Example

CHAPTER: 3 Reference heading to find a Part

PART: 3-3 Protection from Contamination after Receiving

SUBPART: 3-301 Preventing Contamination by Employees

SECTION: 3-301.11 Preventing Contamination from Hands*(Stricken in 105CMR.590.03 (E))

PARAGRAPH: 3-301.11 (A) Food employees shall wash their hands.

SUBPARAGRAPH: 3-301.11 A(1) Usually designated with a number.

Section Numbers ending in **0** OR **00** are **FYI** and **NOT DEBITABLE**. Need another section to be violation.

SECTIONS ENDING IN: # 110 ARE DEBITABLE

^N = Non-Critical Items

^S = Swing Item that can be critical

Shall: It is a command /imperative; **May Not:**

Absolutely prohibits; **May:** Permissive

Correction Options: food embargo/voluntary disposal; more training, permit modifications, written HACCP plans or Corrective Action Plans (CAP), employee restrictions/exclusions, closure/revocation.

Food Time/Temps for Safety Rules of Thumb

Danger Zone = 41F to 135F (40F – 140F is easier to remember – old standard)

Maintain Food at 135F indefinitely, though it will lose quality.

Keep Open Foods Refrigerated for 7 days (must label)

Reheat to 165F one time if food falls below 135F for less than 2 hours; otherwise discard

Cannot mix batches unless for immediate service or reheat everything to 165F

Time as a PH Control (TPHC) – requires a written plan.

2 Hrs. Unknown/Special populations up to 2 hours; then discard.

4 Hrs. Hot RTE Foods: 4 hours above 41F and below 135F; then discard.

6 Hrs. Cold RTE Foods: 6 hours from internal temp of 41F to 70F; then discard.

Quick Guide to Cooked Food Temps – Check Code for Details

Food Type/Process	Temperature	Hold Time/Appearance	Details
Fruit and Vegetables	135F		
Whole Meat	145F	3 minutes	
Ground Meat	160F		
Ham, fully cooked	140F		
Ham, uncooked	145F	3 minutes	
Poultry, Game	165F	15 seconds	
Eggs	145F	15 sec/Till Firm	
Egg Dishes	165F		
Fin Fish	145F	Or flesh is opaque	
Shrimp, Lobster, Crabs		Flesh opaque	
Clams, Oysters, Mussels		Shells open	
Leftovers, Casserole	165F		
Raw Fish	-4F	7 days	Freeze 7 days to kill parasites
Microwave Cooking	165F	2 minutes, stirred	
Reheating for Hot Holding	165F	15 seconds	2-hour max time to reheat from 41F
Cooling	135F – 41F	6 hrs. total	135F to 70F in 2 hours

Time/Temp Relationship for Whole Meats/Roasts

Final Cook Temp (°F)	Internal Temp (°F)	Time in Minutes Held at Temp.	Final Cook Temp (°F)	Internal Temp (°F)	Time in Minutes Held at Temp.	Final Cook Temp (°F)	Internal Temp (°F)	Time in Minutes Held at Temp.
130°F		112 minutes	140°F		12 minutes	151°F		54 seconds
131°F		89	142°F		8 minutes	153°F		34 seconds
133°F		56	144°F		5 minutes	155°F		22 seconds
135°F		36	145°F		4 minutes	157°F		14 seconds
136°F		28	147°F		134 seconds	158°F		0 seconds
138°F		18	149°F		85 seconds			

Sanitizers

Chlorine Concentration	Minimum Temperature Contact Time 7 – 10 sec.		Iodine Contact Time 30 sec.	Quaternary Ammonium Contact Time 30 sec.	High Temp Sanitizing Ware Washing	
	Mg/L	pH			Manual	Machine
	H 10 or less °C (°F)	pH 8 or less °C (°F)	Minimum temperature of 20°C (68°F), ^P pH of 5.0; Concentration between 12.5 MG/L and 25 MG/L; ^P	Minimum Temp of 24C/75F. Follow Manufacturer’s Directions	77C/171F	74C/165F
25 – 49	49 (120)	49 (120)			82C/180F	
50 – 99	38 (100)	24 (75)			Manifold 90C/194F	
100	13 (55)	13 (55)				