

2- MANAGEMENT & PERSONNEL

2-1 SUPERVISION (590.002)

Responsibility

- 1 2-101.11 Assignment of Responsibility (Pf)
- 1 2-102.11 Demonstration of Knowledge (Pf)
- 1 2-103.11 Person in Charge Duties (Pf)
- 2 2-102.12(A)(C) Certified Food Protect. Manager (C)

2-2 EMPLOYEE HEALTH (590.002)

Responsibilities, Exclusion, Prevent, Contamination

- 3 2-201.11 Demonstration (Pf)
- 3 2-201.11 Responsibilities (P, Pf)
- 3 2-203.11 PIC Duties (Pf)
- 4 2-201.11 Reporting & Restrictions (P)
- 4 2-201.12 Exclusions & Restrictions (P)
- 4 2-201.13 Removal of Restrictions (P)
- 4 2-201.20 Prevention of Viral Gastroenteritis (P)

2-3 PERSONAL CLEANLINESS (590.002)

Hands and Arms

- 8 2-301.11 Clean condition-Hands and Arms (P)
- 8 2-301.12 Cleaning Procedure (P)
- 8 2-301.14 When to Wash (P)
- 8 2-301.15 Where to Wash (Pf)
- 8 2-301.16 Hand Antiseptics (Pf)
- 9 3-301.11 Preventing Contamination, Hands (P,Pf.,C)
- 40 2-302.11 Maintenance-Fingernails (Pf)
- 40 2-303.11 Prohibition-Jewelry (C)
- 40 2-304.11 Clean Condition-Outer Clothing (C)

2-4 HYGIENIC PRACTICES (590.002)

- 6 2-401.11 Eating, Drinking, or Using Tobacco (C)
- 7 2-401.12 Discharges from Eyes, Nose, Mouth (C)
- 38 2-403.11 Handling Prohibition-Animals (Pf)
- 40 2-402.11 Effectiveness-Hair Restraints (C)

2-5 RESPOND TO CONTAMINATION EVENT

- 5 2-501.11 Clean-up Vomiting/Diarrheal Events (Pf)

3 - FOOD

3-1 CHARACTERISTICS

- 13 3-101.11 Safe, Unadulterated, Honest Presented (P)

3-2 SOURCE, SPECS, CONTAINERS, RECORDS

Approved Sources

- 11 3-201.11 Compliance with Food Law (P, Pf, C)
- 11 3-201.12 Food in Hermetically Sealed Container (P)
- 11 3-201.14 Fish (P)
- 11 3-201.15 Molluscan Shellfish (P)
- 11 3-201.16 Wild Mushrooms (P)
- 11 3-201.17 Game Animals (P, C)

Specifications for Receiving & Original Containers

- 11 3-202.110 Juice Treated-Commercial Process (P, Pf)
- 11 3-202.13 Eggs (P)
- 11 3-202.14 Eggs and Milk Products, Pasteurized (P)
- 12 3-202.11 Temperat3-ure (P, Pf)
- 13 3-202.15 Package Integrity (Pf)
- 14 3-202.18 Shellstock Identification (Pf, C)
- 14 3-203.12 Shellstock, Maintaining Identification (Pf)
- 27 3-202.12 Additives (P)
- 31 3-202.16 Ice (P)
- 37 3-202.17 Shucked Shellfish, Packaging, ID (Pf, C)
- 37 3-203.11 Molluscan Shellfish, Orig. Container (C)
- 39 3-202.19 Shellstock, Condition (C)

3-3 PROTECTION FROM CONTAMINATION

Prevent Contamination by Employees, Food, Ice

- 6 3-301.12 Prevent Contamination -Tasting (P)
- 9 3-301.11 Prevent Contamination-Hands (P, Pf, C)
- 15 3-302.11 Pack/Unpackaged Food-Separation, (P, C)
- 15 3-304.11 Food Contact:Equipment, Uten,Linens (P)
- 15 3-304.15(A) Gloves, Use Limitation (P)
- 15 3-306.13(A) Consumer Self-Service Operations (P)
- 17 3-306.14 Returned Food; Re-service of Food (P)
- 27 3-302.14 Protection from Unapproved Additives (P)
- 28 3-302.14 Protection - Unapproved Additives (P)
- 30 3-302.13 Pasteurized Eggs for Raw Eggs (P)
- 37 3-302.12 Food Storage-Common Name of Food (C)
- 37 3-305.13 Vended TCS Food, Original Container (C)
- 39 3-303.11 Ice Ext. Cool, Prohibited as Ingredient (P)
- 39 3-303.12 Storage/Display Food with Water/Ice (C)
- 39 3-304.13 Linens and Napkins, Use Limitations (C)
- 39 3-305.11 Storage-Prevent Contam. By Premises (C)
- 39 3-305.12 Food Storage, Prohibited Areas (C)
- 39 3-305.14 Food Preparation (C)

- 39 3-306.11 Display-Prevent Consumer Contam. (P)

- 39 3-306.12 Condiments, Protection (C)

- 39 3-306.13(B); (C) Consumer Self-Service Ops (Pf)

- 39 3-307.11 Misc. Sources of Contamination (C)

- 41 3-304.14 Wiping Cloths, Use Limitation (C)

- 42 3-302.15 Washing Fruits and Vegetables (Pf, C)

- 43 3-304.12 In-Use Utensils, Between-Use Storage (C)

- 46 3-304.15(B)-(D) Gloves, Use Limitations (C)

- 47 3-304.16 Clean Tableware for Seconds/Refills (C)

- 47 3-304.17 Refilling Returnables (C)

3-4 DESTRUCT. ORGANISM OF PH CONCERN

- 14 3-402.11 Parasite Destruction (P, C)

- 14 3-402.12 Records, Creation, & Retention (Pf)

- 18 3-401.11 Raw Animal Foods-Cooking (P, Pf)

- 18 3-401.12 Microwave Cooking (P,C)

- 18 3-401.14 Non-Continuous Cook Animal Fds. (P, Pf)

- 19 3-403.11 Reheating for Hot Holding (P)

- 29 3-404.11 Treating Juice (P, Pf)

- 34 3-401.13 Plant Food Cooking for Hot Holding (Pf)

3-5 LIMIT. GROWTH ORG. OF PH CONCERN

- 20 3-501.14 Cooling (P)

- 21 3-501.16(A)(1) TCS Hot/Cold Holding (P)

- 22 3-501.16(A)(2) and (B) TCS Hot/Cold Holding (P)

- 23 3-501.17 RTE TCS Food, Date Marking (Pf)

- 23 3-501.18 RTE TCS Food, Disposition (P)

- 24 3-501.19 Time as Public Health Control (P, Pf, C)

- 29 3-502.11 Variance Requirement (Pf)

- 29 3-502.12 Reduced Oxy. Packaging, Criteria (P, Pf)

- 33 3-501.11 Frozen Food (C)

- 33 3-501.15 Cooling Methods (Pf, C)

- 35 3-501.12 TCS Food, Slacking (C)

- 35 3-501.13 Thawing (C)

3-6 FOOD IDENTITY, PRES., ON-PREM. LABEL

- 9 3-801.11(D) Pasteurized Foods, Prohibited Re-Service, and Prohibited Foods (P) (no BHC with RTE)

- 25 3-603.11 Animal Foods Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf)

- 37 3-601.11 Standards of Identity (C)

- 37 3-601.12 Honestly Presented (C)

- 37 3-602.11 Food Labels (Pf, C)

- 37 3-602.12 Other Forms of Information (C)

3-7 CONTAMINATED FOOD

- 17 3-701.11 Discard or Recondition Unsafe Food (P)

3-8 SPECIAL REQ. HIGHLY SUSCEPTIBLE POP

- 9 3-801.11(D) Pasteurized, Prohibit Re-Serv/Food (P)

- 26 3-801.11(A), (B), (C), (E) and (G) Pasteurized Foods, Prohibited Re-Service, Prohibited Food (P, C)

4- EQUIP/UTENSILS/LINENS

4-1 MATERIALS FOR CONSTRUCT/REPAIR

Frequency

- 16 4-702.11 Before Use After Cleaning (P)
- 16 4-703.11 Hot Water and Chemical-Methods (P)
- 29 4-204.110(B) Molluscan Shellfish Tanks (Pf)

Multiuase

- 41 4-101.16 Sponges Use Limitation (C)
- 47 4-101.11 Materials, Construction, Repair (P, C)
- 47 4-101.12 Cast Iron, Use Limitations (C)
- 47 4-101.13 Lead, Use Limitation (P, C)
- 47 4-101.14 Copper Use Limitation (P)
- 47 4-101.15 Galvanized Metal, Use Limitation (P)
- 47 4-101.17 Wood, Use Limitation (C)
- 47 4-101.18 Nonstick Coatings, Use Limitation (C)
- 47 4-101.19 Nonfood-Contact Surfaces (C)

Single-Service and Single-Use

- 47 4-102.11 Single-Service, Single-Use (P, C)

4-2 DESIGN AND CONSTRUCTION

Accuracy

- 36 4-203.11 Temp. Measure Device, Fd-Accuracy (Pf)
- 36 4-203.12 Temp- Ambient Air/Water-Accuracy (Pf)

Durability and Strength

- 36 4-204.112 Temp. Meas Devices-Functionality (Pf, C)
- 47 4-201.11 Equipment/Utensil-Durability, Strength (C)
- 47 4-201.12 Food Temperature Measuring Devices (P)

Cleanability

- 47 4-202.11 Food-Contact Surfaces-Cleanability (Pf)
- 47 4-202.12 CIP Equipment (Pf, C)
- 47 4-202.13 "V" Threads, Use Limitation (C)
- 47 4-202.14 Hot Oil Filtering Equipment (C)
- 47 4-202.15 Can Openers (C)
- 47 4-202.16 Nonfood-Contact Surfaces (C)
- 47 4-202.17 Kick Plates Removable (C)

Functionality

- 47 4-204.110(A) Molluscan Shellfish Tanks (P)
- 47 4-204.111 Vending Machines, Automatic Shutoff (P)
- 47 4-204.12 Equipment Openings, Closures and Deflectors (C)
- 47 4-204.120 Equipment Compartments, Drainage (C)
- 47 4-204.121 Vending Machines, Liquid Waste Products (C)
- 47 4-204.122 Case Lot Handling Apparatuses, Movability (C)
- 47 4-204.123 Vending Machine Doors and Openings (C)
- 47 4-204.13 Dispensing Equipment, Protect Equip./Food (P, C)
- 47 4-204.14 Vending Machine Vending Stage Closure (C)
- 47 4-204.15 Bearings and Gear Boxes, Leakproof (C)
- 47 4-204.16 Beverage Tubing, Separation (C)
- 47 4-204.17 Ice Units, Separation of Drains (C)
- 47 4-204.18 Condenser Unit, Separation (C)
- 47 4-204.19 Can Openers on Vending Machines (C)
- 48 4-203.13 Pressure Measuring, Mech. Warewash Equip.(C)
- 48 4-204.113 Warewash Machine, Data Plate Oper. Specs (C)
- 48 4-204.114 Warewashing Machines, Internal Baffles (C)
- 48 4-204.115 Warewash Machines, Temp. Measure (Pf)
- 48 4-204.116 Manual Warewash Equip., Heaters, Baskets (Pf)
- 48 4-204.117 Wash Mach, Auto Dispense Deterg./Sani (Pf)
- 48 4-204.118 Warewashing Machines, Flow Pressure (C)
- 48 4-204.119 Warewashing Sinks.Drainbrds, Self-Draining (C)
- 56 4-202.18 Ventilation Hood Systems, Filters (C)
- 56 4-204.11 Vent. Hood Systems, Drip Prevention (C)

4-3 NUMBERS AND CAPACITIES

Equipment

- 33 4-301.11 Cooling, Heating, Holding-Equipment (Pf)
- 48 4-301.12 Manual Warewash, Sink Compart.Require (Pf, C)
- 48 4-301.13 Drainboards (C)
- 55 4-301.15 Clothes Washers and Dryers (C)
- 56 4-301.14 Ventilation Hood Systems, Adequacy (C)

Utensils and Measuring/Testing Devices

- 36 4-302.12 Food Temperature Measuring Devices (Pf)
- 47 4-302.11 Utensils, Consumer Self-Service (Pf)
- 48 4-302.13 Temp Measure, Manual/Mech Warewash (Pf)
- 48 4-302.14 Sanitizing Solutions, Testing Devices (Pf)

Cleaning Agents and Sanitizers

- 48 4-303.11 Cleaning Agents, Sanitizers, Available (Pf)

4-4 LOCATION AND INSTALLATION

- 47 4-401.11 Equipment, Clothes Washers, Dryers and Storage Cabinets, Contamination Prevent/Location (C)

Installation

- 47 4-402.11 Fixed Equip. Spacing, Sealing-Install. (C)
- 47 4-402.12 Fixed Equipment, Elevation or Sealing (C)
- 55 4-401.11(C) Equipment, Cloths, Washers, Dryers, and Storage Cabinets, Contamination Prevention (C)

4-5 MAINTENANCE AND OPERATION

Equipment

- 16 4-501.111 Man. Warewash Hot Water Sanitize Temp (P)
- 16 4-501.112 Mech Warewash Hot Water Sanitize Temp (Pf)
- 16 4-501.113 Mech Warewash Equip, Sanitize Pressure (C)
- 16 4-501.114 Manual/Mechanical Warewash Equip, Chemical Sanitize-Tempe, pH, Concen.Hardness (P, Pf)
- 16 4-501.115 Man Warewash Equip, Chem Deter-Saniti (C)
- 47 4-501.11 Good Repair, Proper Adjust. -Equip (C)
- 47 4-501.12 Cutting Surfaces (C)
- 47 4-501.13 Microwave Ovens (C)
- 47 4-502.11(A) and (C) Good Repair, Calibration-Utensils/Temperature, Pressure Measuring Devices (C)
- 48 4-501.110 Mech Warewash Equip Wash Temperature (Pf)
- 48 4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration (Pf)
- 48 4-501.14 Warewashing Equip., Cleaning Freq. (C)
- 48 4-501.15 Warewashing Machines, Manufacturers' Operating Instructions (C)
- 48 4-501.16 Warewashing Sinks, Use Limitation (C)
- 48 4-501.17 Warewashing Equip., Cleaning Agents (Pf)
- 48 4-501.18 Warewashing Equip., Clean Solutions (C)
- 48 4-501.19 Man Warewash Equip, Wash Temp (Pf)

Utensil/Temperature/Pressure Measuring Device

- 36 4-502.11(B) Good Repair and Calibration (Pf)
- 45 4-502.12 Single-Service/Single-Use, Required (P)
- 45 4-502.13 Single-Service/Single-Use Limitations (C)
- 45 4-502.14 Shells, Use Limitations (C)

4-6 CLEANING OF EQUIPMENT & UTENSILS

Frequency

- 16 4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf)
- 16 4-602.11 Equip/Utensil Food-Frequency (P, C)
- 16 4-602.12 Cooking and Baking Equipment (C)

- 49 4-601.11(B)(C) Equip, Food/NonFood Contact (C)
- 49 4-602.13 Nonfood Contact Surfaces (C)

Methods

- 47 4-603.11 Dry Cleaning-Methods (C)
- 48 4-603.12 Precleaning (C)
- 48 4-603.13 Loading Warewashing Machines (C)
- 48 4-603.14 Wet Cleaning (C)
- 48 4-603.15 Wash, Procedures Alternative Manual Warewashing Equipment (C)
- 48 4-603.16 Rinsing Procedures (C)

4-7 SANITIZATION OF EQUIP./ UTENSILS

- 16 4-702.11 Before Use After Cleaning (P)
- 16 4-703.11 Hot Water and Chemical-Methods (P)

4-8 LAUNDERING

- 44 4-801.11 Clean Linens (C)
- 44 4-802.11 Specifications-Laundering Frequency (C)

Methods

- 44 4-803.11 Storage of Soiled Linens (C)
- 44 4-803.12 Mechanical Washing (C)
- 55 4-803.13 Use of Laundry Facilities (C)

4-9 PROTECTION OF CLEAN ITEMS

Drying

- 41 4-901.12 Wiping Cloths, Air Drying Location (C)
- 44 4-901.11 Equip/Utensils, Air-Drying Require (C)
- 44 4-903.11(A), (B) and (D) Equipment, Utensils, Linens, Single-Service, Single-Use Articles Storing (C)
- 44 4-903.12 Prohibitions (C)
- 44 4-904.14 Rinse Equip./Uten after Clean/Sanitize (C)
- 45 4-904.11 Kitchen/Tableware-Prevent Contamin. (C)

Lubricating and Reassembling

- 47 4-902.11 Food-Contact-Lubricate/ Reassemble (C)
- 47 4-902.12 Equipment-Lubricate/Reassemble (C)

Storing

- 45 4-903.11(A)(C) Equip, Ut Linens, Single-Use (C)
- 45 4-903.12 Prohibitions (C)

Handling

- 44 4-904.11 Kitchen/Tableware-Prevent Contam. (C)
- 44 4-904.12 Soiled and Clean Tableware (C)
- 44 4-904.13 Preset Tableware (C)

5- WATER, PLUMBING, AND WASTE

5-1 WATER (590.006)

Source & Quality

- 11 5-101.13 Bottled Drinking Water (P)
- 31 5-101.11 Approved System-Source (P)
- 31 5-102.11 Standards-Quality (P)
- 31 5-102.12 Nondrinking Water (P)
- 31 5-102.13 Sampling (Pf)
- 31 5-102.14 Sample Report (C)
- 31 5-104.12 Alternative Water Supply (Pf)

Quantity and Availability

- 50 5-103.11 Capacity-Quantity and Availability (Pf)
- 50 5-103.12 Pressure (Pf)

Distribution, Delivery, and Retention

- 50 5-104.11 System-Distribution, Delivery, Reten. (Pf)
- 51 5-101.12 System Flushing and Disinfection (P)

5-2 PLUMBING SYSTEM

Handwashing Sinks

- 10 5-202.12 Handwash Sinks, Installation (Pf, C)
- 10 5-203.11 Handwash Sinks-Numbers, Capacities (Pf)
- 10 5-204.11 Handwash Sinks-Location, Placement (Pf)
- 10 5-205.11 Handwash Sink-Operation/Maint. (Pf)
- 51 5-201.11 Approved-Materials (P)
- 51 5-202.11 Approved System/Cleanable Fixtures (P, C)
- 51 5-202.13 Backflow Prevention, Air Gap (P)
- 51 5-202.14 Backflow Prevent. Device, Design Std. (P)
- 51 5-202.15 Conditioning Device, Design (C)

Numbers and Capacities

- 51 5-203.13 Service Sink (C)
- 51 5-203.14 Backflow Prevention Device, required (P)
- 51 5-203.15 Backflow Prevent Device, Carbonator (P)
- 51 5-204.12 Backflow Prevention Device, Location (C)
- 51 5-204.13 Conditioning Device, Location (C)
- 51 5-205.12 Prohibiting a Cross Connection (P, Pf)
- 51 5-205.13 Schedule/Service Water System (Pf)
- 51 5-205.14 Water Reservoir Fogging- Cleaning (P)
- 51 5-205.15 System Maintained in Good Repair (P, C)
- 53 5-203.12 Toilets and Urinals (C)

5-3 MOBILE H2O TANK/MOBILE/FE H2O TANK

- 51 5-301.11 Approved-Materials, Mobile Water Tank and Mobile Food Establishment Water Tank (P, C)

Design and Construction

- 51 5-302.11 Enclosed System, Sloped to Drain (C)
- 51 5-302.12 Inspect/Clean Port, Protected, Secured (C)
- 51 5-302.13 "V" Type Threads, Use Limitation (C)
- 51 5-302.14 Tank Vent, Protected (C)
- 51 5-302.15 Inlet and Outlet, Sloped to Drain (C)
- 51 5-302.16 Hose, Construction, Identification (P, C)
- 51 5-303.11 Filter, Compressed Air (P)
- 51 5-303.12 Protective Cover or Device (C)
- 51 5-303.13 Mobile Food Establishment Tank Inlet (C)
- 51 5-303.13 Mobile Food Establishment Tank Inlet (C)

Operation and Maintenance

- 51 5-304.11 System Flush/Sanitize-Oper., Maint. (P)
- 51 5-304.12 Use Pump/Hoses, Backflow Prevent. (C)
- 51 5-304.13 Protecting Inlet, Outlet/Hose Fitting (C)
- 51 5-304.14 Tank, Pump and Hoses, Dedication (P)

5-4 SEWAGE, OTHER LIQUID WASTES, AND RAINWATER

Mobile Holding Tank

- 52 5-401.11 Capacity and Drainage (C)

Retention, Drainage, and Delivery

- 52 5-402.11 Backflow Prevention (P)
- 52 5-402.12 Grease Trap (C)
- 52 5-402.13 Conveying Sewage (P)
- 52 5-402.14 Removing Mobile Food Estab. Wastes (Pf)
- 52 5-402.15 Flushing a Waste Retention Tank (C)

Disposal Facility

- 52 5-403.11 Approved Sewage Disposal System (P)
- 52 5-403.12 Other Liquid Wastes and Rainwater (C)

5-5 REFUSE, RECYCLABLES, RETURNABLES

Facilities on the Premises

- 53 5-501.17 Toilet Room Receptacle, Covered (C)
- 54 5-501.11 Outdoor Storage Surface (C)
- 54 5-501.110 Store Refuse, Recyc, Returnables (C)

Repair

- 54 5-501.111 Enclosures, Receptacles, Good Repair (C)
- 54 5-501.112 Outside Storage Prohibitions (C)
- 54 5-501.113 Covering Receptacles (C)
- 54 5-501.114 Using Drain Plugs (C)
- 54 5-501.115 Maintaining Refuse Areas and Enclosures(C)
- 54 5-501.116 Cleaning Receptacles (C)
- 54 5-501.12 Outdoor Enclosure (C)
- 54 5-501.13 Receptacles (C)
- 54 5-501.14 Receptacles in Vending Machines (C)
- 54 5-501.15 Outside Receptacles (C)

Areas/Enclosures

- 54 5-501.16 Store, Rooms, Capacity, Avail. (C)
- 54 5-501.18 Cleaning Implements and Supplies (C)
- 54 5-501.19 Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location (C)

Removal

- 54 5-502.11 Frequency-Removal (C)
- 54 5-502.12 Receptacles or Vehicles (C)
- 54 5-503.11 Community or Individual Facility (C)

6- PHYSICAL FACILITIES

6-1 MATERIALS FOR CONSTRUCTION/REPAIR

- 55 6-101.11 Surface Character-Indoor Areas (C)
- 55 6-102.11 Surface Characteristics-Outdoor Areas (C)

6-2 DESIGN, CONSTRUCT./ INSTALLATION Cleanability

- 55 6-201.11 Floors, Walls, Ceilings-Cleanability (C)
- 55 6-201.12 Floors, Walls, Ceilings, Utility Lines (C)
- 55 6-201.13 Floor/Wall Junct; Coved, Encl/Sealed (C)
- 55 6-201.14 Floor Carpeting, Restrictions, Install (C)
- 55 6-201.15 Floor Covering, Mats and Duckboards (C)
- 55 6-201.16 Wall and Ceiling Coverings/Coatings (C)
- 55 6-201.17 Walls and Ceilings, Attachments (C)
- 55 6-201.18 Walls/Ceilings, Studs, Joists, Rafters (C)
- 56 6-202.11 Light Bulbs, Protective Shielding (C)
- 56 6-202.12 Heat, Vent, Air Cond. System Vents (C)

Functionality

- 38 6-202.13 Insect Control, Design; Installation (C)
- 38 6-202.15 Outer Openings, Protected (C)
- 38 6-202.16 Exter. Walls/Roofs, Protective Barrier (C)
- 53 6-202.14 Toilet Rooms, Enclosed (C)
- 53 6-202.14 Toilet Rooms, Enclosed (C)
- 53 6-302.11 Toilet Tissue, Availability (Pf)
- 53 6-402.11 Conveniently Located (C)
- 53 6-501.18 Cleaning of Plumbing Fixtures (C)

- 53 6-501.19 Closing Toilet Room Doors (C)
- 54 6-202.110 Outdoor refuse A., Curbed/Grade to Drain (C)
- 55 6-202.17 Outdoor Food Vend. Overhead Protec(C)
- 55 6-202.18 Outdoor Servicing Areas, Overhead Protection (C)
- 55 6-202.19 Outdoor Walk/Drive Surface, Graded to Drain (C)
- 55 6-202.111 Private Homes; Living/Sleeping Prohibition (P)
- 55 6-202.112 Living/Sleeping Quarters, Separation (C)

6-3 NUMBERS AND CAPACITIES

Handwashing Facilities

- 10 6-301.11 Handwashing Cleanser, Availability (Pf)
- 10 6-301.12 Hand Drying Provision (Pf)
- 10 6-301.13 Handwash Aids/Devices, Restrictions (C)
- 10 6-301.14 Handwashing Signage (C)
- 56 6-303.11 Intensity-Lighting (C)
- 56 6-304.11 Mechanical-Ventilation (C)
- 56 6-305.11 Designation-Dressing Areas, Lockers (C)

Toilets and Urinals

- 53 6-302.11 Toilet Tissue, Availability (Pf)

6-4 LOCATION AND PLACEMENT

- 39 6-404.11 Segregate, Location-Distressed Merch. (Pf)
- 53 6-402.11 Conveniently Located (C)
- 56 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking (C)

6-5 MAINTENANCE AND OPERATION

Premises/Fixtures - Methods

- 38 6-501.111 Controlling Pests (Pf, C)
- 38 6-501.112 Dead/Trapped Birds, Insects, Rodents, Pest (C)
- 38 6-501.115 Prohibiting Animals (Pf)
- 53 6-501.18 Cleaning of Plumbing Fixtures (C)
- 53 6-501.19 Closing Toilet Room Doors (C)
- 55 6-501.11 Repair- Structures, Attach, Fixtures-Methods (C)
- 55 6-501.113 Storing Maintenance Tools (C)
- 55 6-501.114 Maintain Premises, Unnecessary Items/Litter (C)
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)
- 55 6-501.13 Cleaning Floors, Dustless Methods (C)
- 55 6-501.15 Cleaning Maintenance Tools, Prevent Contam.(Pf)
- 55 6-501.16 Drying Mops (C)
- 55 6-501.17 Absorbent Materials on Floors, Use Limitation (C)
- 56 6-501.110 Using Dressing Rooms, Lockers (C)
- 56 6-501.14 Clean Vents, Nuisance/Discharge Prohibition (C)

7- POISONOUS OR TOXIC MATERIALS

7-1 LABELING AND IDENTIFICATION

Original Containers

- 28 7-101.11 Identify Info, Prominence-Original Containers (Pf)
- 28 7-102.11 Common Name-Working Containers (Pf)

7-2 OPERATIONAL SUPPLIES/APPLICATIONS

Presence and Use

- 28 7-201.11 Separation-Storage (P)
- 28 7-202.11 Restriction-Presence and Use (Pf)
- 28 7-202.12 Conditions of Use (P, Pf, C)

Container Prohibitions

- 28 7-203.11 Poison/Toxic Mat Container- Prohibitions (P)

Chemicals

- 28 7-204.11 Sanitizers, Criteria-Chemicals (P)
- 28 7-204.12 Chem Wash, Treat, Store/Process Fruits, Veg.(P)
- 28 7-204.13 Boiler Water Additives, Criteria (P)
- 28 7-204.14 Drying Agents, Criteria (P)
- 28 7-205.11 Incidental Food Contact, Lubricants (P)
- 42 7-204.12 Chem Wash, Treat, Store, Process Fruits/ Veg. (P)

Pesticides

- 28 7-206.11 Restricted Use Pesticides, Criteria (P)
- 28 7-206.12 Rodent Bait Stations (P)
- 28 7-206.13 Tracking Pwd, Pest Contl, Monitor (P, C)

Medicines

- 28 7-207.11 Restriction; Storage-Medicines (P, Pf)
- 28 7-207.12 Refrigerated Medicines, Storage (P)
- 28 7-208.11 Storage-First Aid Supplies (P, Pf)
- 28 7-209.11 Storage-Other Personal Care Items (C)

7-3 STOCK AND RETAIL SALE

- 28 7-301.11 Separate-Storage/Display, Stock/Retail (P)

8- COMPLIANCE AND ENFORCEMENT

8-1 CODE APPLICABILITY

- 29 8-103.12 Conformance Approved Proceed. (P, Pf)
- 32 8-103.11 Document Variance/Justification (Pf)

8-2 PLAN SUBMISSION AND APPROVAL

- 29 8-201.13 When a HACCP Plan is Required (C)
- 29 8-201.15 Variances (C)

M 1- M 11 Chapter 9: Special Requirements (A-F)

Chapter 10: Guidance on Retail Operations (A-J)

Chapter 11: Additional Requirements

Chapter 12: Administrative Procedures