



**HANDSINK**

- \* No handsink- 5-203.11
- Handwashing signage-6.301.14
- No soap at sink- 6.301.11
- No towels or dryer at sink- 6.301.12
  
- No wastebasket for disposable towels- 5.501.16 (C)
- No hot water (at least 110° F)- 5.202.12 (A)
- Metered faucet does not provide water for at least 15 seconds- 5.202.12 (C)
- \* Sink not in food preparation area or convenient for employees- 5.204.11
- Sink is dirty (includes restroom sinks)- 6.501.18
- Sink used for purposes other than hand washing- 5.205.11 (B)
- Sink is blocked or inaccessible- 5.205.11 (A)

**HYGIENIC PRACTICES AND PERSONAL CLEANLINESS**

- \* Employees not washing hands- 2.301.14
- \* Employees not washing hands, properly- 2.301.12
- Employees' fingernails long, dirty polished or artificial- 2.302.11
- Employees wearing more jewelry than a plain ring, on arms or hands- 2.303.11
- Employees eating, drinking, or using tobacco- 2.401.11
- Hair restrained- 2.402.11

**FOOD**

- \* Raw meats above RTE food- 3-302.11
- \* Bare hands contact with RTE food- 3-301.11 (B)
- Improper use of gloves-3-304.15
- Improper thawing- 3-501.13
- \* Food from an unapproved source or improperly labeled- 3-201.11
- \* Food item is not in a hermetically sealed container, from an approved source- 3-201.12
- Condiments are not protected from Contamination-3-306.12
- \* Food uncovered with the risk of cross-contamination- 3-302.11 (A)4
- Food uncovered- 3-305.11 (B)
- \* Food that is unsafe, adulterated or contaminated (discarded)- 3-701.11
- \* Reservice of PHF items- 3-306.14
- Food stored on floor or exposed to Moisture/contamination- 3-305.11
- Food storage is prohibited in areas such as restrooms, Mechanical rooms, under sewer lines, etc. -3-305.12
- Customers who make return trips to a buffet may Not use soiled tableware- 3-304.16
- In-use serving utensils not stored properly- 3-304.12
- Food on display not protected or Sneeze guards not present at buffet- 3-3-306.11
- Food stored on a cloth towel or napkin- 3-301.13

**FOOD TEMPERATURES (HOT OR COLD)**

- \* PHF's not properly reheated for holding- 3-403.11
- \* PHF's not held at 140° or above- 3-501.16 (A)
- \* PHF's not held at 45° (41°) or below - 3-501.16 (B)
- \* PHF's not cooled to 70° within 2 hours to less than 45° (41°) within 4 hours- 3-501.14
- \* Incorrect cooking temperature- 3-401.11

Refrigeration equipment not maintaining temperature- 4-301.11

- \* Time used for temperature control- 3-501.19

**WAREWASHING**

- Dishes dried with a towel (not air-dried)- 4-901.11
- Improper wash water temperature- 4-501.110
- \* Improper manual-wash sanitizer temperature- 4-703.11
- \* Improper mechanical-wash sanitizer temperature- 4-703.11
- Insufficient sanitizer- 4-501.114
- Improper use of warewashing sinks-4-501.16
- Dirty warewashing sinks or machine- 4-501.14
- Torn curtains or leaky door seals on machines- 4-501.11
- No audible or visible alarm for sanitizer on machine- 4-204.117
- Insufficient space or lack of drainboards for dirty and clean ware storage- 4-301.13
- Three-compartment sink required for manual warewashing- 4-301.12
- Incorrect order of wash-rinse sanitize- 4-603.16 (A)
- Temperature gauge on dishmachine is not functioning- 4-502.11 (C)

**FOOD CONTACT SURFACES**

- \* Dirty FCCs-4-601.11A or 4-602.11
- \* Chipped, cracked or broken- 4-202.11
- \* Non-food grade materials used for food storage- 4-101.11
- \* Vent hood dirty with grease dripping onto food surfaces- 4-601.11 (A)
- Wicker baskets used as food contact surface- 4-101.19
- \* Utensils and FCS not sanitized before use- 4-702.11

**NON FOOD CONTACT SURFACES**

- Dirty NFCs- 4-601.11C or 4-602.13
- Sharp irregular surfaces- 402-
- Vent hood dirty- 4-601.11 (C)
- Aluminum foil or contact paper covering shelves- 4-101.111
- Wood shelves not sealed or painted- 4-101.111
- Torn or broken door seals, hinges etc. (poorly Maintained or in disrepair- 4-501.11

**ICE**

- Drink iced used for cooling food or other surfaces too: such as a bowl of lemons in drink ice- 3-303.11
- Packaged foods in undrained ice- 3-303.12
- Ice bagged on premises is unlabeled- 3-602.11

**TEST KIT**

- No test kit for sanitizer- 4-302.14

**LABELING AND DATING**

- \* Ready to eat PHFs not dated- 3-501.17
- Food packaged on-site not labeled or bulk foods for Consumer service unlabeled- 3-602.11 (C)



Manufacturer's dating concealed or altered- 3-602.12 (B)  
Containers storing foods that are not readily and unmistakably recognized not labeled- 3-302.12

**LIGHTING/BULBS**

Unshielded bulbs- 6-202.11 (A)  
Insufficient lighting- 6-303.11  
Heat lamp not properly shielded- 6-202.11 (C)

**LIVING QUARTERS**

Separation of living quarters- 6-202.112  
Prohibition of homes and rooms used for food preparation- 6-202.111

**PESTS AND THEIR CONTROL**

- \* Mice feces or roaches seen- 6-501.111 or 3-302.11
- Outer openings unprotected- 6-202.15
- Pests control devices located in food preparation and unable to contain bug fragments- 6-202.13 (B)
- \* Bait stations are not covered or tamper resistant- 7-206.12

**PHYSICAL FACILITIES**

Dirty walls, floors or ceilings because of infrequent cleaning- 6-501.12 (A)  
Dirty walls, floors or ceilings because of construction or improper installation- 6-201.11  
Damaged floor tiles, holes in walls, missing ceiling tiles- 6-501.11  
Coats, purses and other personal items stored improperly- 6-501.110 (B)  
Distressed merchandise not held in designated area separate from food, equipment, linens, and single-service items- 6-404.11  
Unnecessary items/clutter and litter- 6-501.114  
Excessive heat, steam or fumes present, no mechanical Ventilation- 6-304.11

**PLUMBING/WASTE DISPOSAL**

- \* Unapproved sewage system- 5-403.11
- \* Failing sewage system- 5-403.11
- \* Insufficient water capacity (includes hot water)- 5-103.11
- \* No air gap present- 5-202.13
- \* Backflow prevention device not present- 5-203.14
- \* Direct Connection exists between sewage system and drain originating from food prep or warewashing sink- 5-402.11
- \*S Leaking plumbing or plumbing in disrepair- 5-205.15
- No mop sink- 5-203.13

**RESTROOMS**

No covered wastebasket in women's restroom- 5-501.17  
No self-closing door to restroom- 6-202.14  
No toilet paper- 6-302.11  
Odors present, no mechanical ventilation- 6-304.11  
Toilet dirty in restroom- 6-501.12

- \* No restroom- 5-203.12

**SANITIZER/WIPING CLOTHS**

- \* Equipment/ware not sanitized- 4-702.11
- \* Improper method used to sanitize- 4-703.11
- \* Sanitizer too strong- 7-202.12
- Wiping cloths not stored in sanitizer- 3-304.14

**SINGLE SERVICE**

SS articles handled, dispensed or displayed improperly- 4-904.11  
Re-use of SS prohibited- 4-502.13  
Tube at milk dispenser too long and not cut diagonally- 4-502.13  
Equipment, linens, single service not stored properly- 4-903.11

**SUPERVISION**

- \* Consumer Advisory requirement for raw or undercooked foods- 3-603.11
- \* Failure to designate a Person-in-Charge- 2-101.11
- \* Unable to demonstrate knowledge of foodborne diseases, HACCP, the Code, etc.- 2-102.11
- \* PIC fails to have employees report illnesses- 2-201.11
- Unauthorized people in food prep areas- 2-103.11 (B)

**THERMOMETERS**

Thermometers missing from hot or cold unit- 4-204.112  
No thermometer for cooks use- 4-302.12  
Thermometers inaccurate- 4-203.11

**TRASH**

Trashcans are dirty- 5-501.116  
Cardboard box used as a trash can, is not cleanable, durable or nonabsorbent- 5-501.13  
Dumpster lids are open- 5-501.113  
Dumpster lids are missing- 5-501.15  
Dumpster not on a non-absorbent surface- 5-501.11  
Drain plug not in-place in dumpster- 5-501.114  
Unnecessary equipment in enclosure or litter- 5-501.115

**TOXICS**

- \* Unlabelled spray bottle- 7-10211
- \* Improper storage of toxics- 7-201.11
- \* Toxic item in establishment that is not needed for cleaning or sanitizing equipment- 7-202.11
- \* Toxic item is not approved for use in a food service establishment- 7-202.12 (2)
- \* Food stored in a container that once held a toxic item- 7-203.11
- \* Improper storage of medicines in a refrigerator- 7-207-12
- \* Employees medicine stored improperly- 7-207.11
- \*S First aid kit not labeled or improperly located- 7-208.11
- \*S Toxic items for retail sales not separated by partitioning or spacing, or are stored above food, utensils, linens etc.- 7-301.11