Marking Instructions

All references and code sections in these marking instructions are based on the 2013 Food Code or the Rules for Food Establishment Sanitation.

GENERAL MARKING INSTRUCTIONS

HEADER

Establishment	Complete this section using the name of the business. This information should be the same as on the permit and application completed at the initiation of the business.
Owner or Manager Name	Name of Owner or Operator as shown on permit and application.
Address	Street address of the actual business location.
Zip Code	For the street address of the business.
Permit Number	Permit number issued by the county health department.
Mo./Day/Year	Date inspection is conducted.
Time In	Time the inspection is initiated.
Time Out	Time the inspection is completed.
Permitted	Check “Yes” if the establishment has a permit, “No” if it does not.
Priority Category	Designation of inspection priority for determining frequency of inspection and type of establishment. Inspection Priority Category is 1, 2, 3, or 4. The county may designate additional categories or sub-categories as necessary for purposes of fee assessment, data tracking, or other.
Compliance Visit/ Reinspection Required	Check “Yes” if either a follow-up visit or complete reinspection is required to determine compliance with a notice issued at this inspection. Check “No” if no follow-up visit or reinspection is required to check compliance with a notice issued at this inspection. An inspection on an accelerated schedule due to a score of less than 85 is not considered a “Compliance Visit” or reinspection.
No. of Priority/ Priority Foundation Items	Write in the total number of Priority and/or Priority foundation items noted on this inspection, whether or not corrected on site during the inspection.

Priority Item (P)
Priority Foundation Item (Pf)
Core Item

Applicable Code sections	Code number

MANAGEMENT and PERSONNEL

01 - (P) Personnel with infections restricted, excluded. Hands clean, properly washed. No bare hand contact. Commissary used.

Responsibility of PIC and food employees	2-201.11
Exclusions and restrictions	2-201.12
Removal of exclusions and restrictions	2-201.13
Hands, Clean condition	2-301.11
Hands, Cleaning procedure	2-301.12
When to wash	2-301.14
Preventing contamination from hands	3-301.11 (B) (See also item #8)
Mobile food commissary used as required	420-3-22-.09 (6)(a)

02 - (Pf) Assignment of Person in Charge. Approved course. Authorized personnel. Nails. Permit category restrictions.

Demonstration	2-102.11 (B)

For Priority Category 3 and 4 establishments, the permit holder or their designee shall possess a valid certification from an accredited program or shall have verification of attendance from an accredited program. On or after January 1, 2020, a designated person in charge with a valid certification from an accredited program or verification of attendance from an accredited program shall be present during all hours of operation. For multiple permitted establishments within one physical structure and under the same operation ownership, such as multiple departments within one retail grocery store, the permit holder or their designee may be any one person with supervisory authority over any department.

This item only addresses whether or not the permit holder or designee possesses a certification from an accredited program; this item does not evaluate whether or not the person-in-charge is properly performing the duties as described in the Food Code. Deficiencies in actual operations will be marked in the corresponding and appropriate section elsewhere on the report. It is not the intent of the report to penalize the facility twice for the same non-compliant observation.

Assignment	2-101.11
Person in charge - Duties	2-103.11

NOTE: The policy on employee illness must reflect the current *Food Code* provisions. Verifiable communication (either written or electronic) of the employee health policy must be specific to the types of illnesses and symptoms that require reporting. Nonspecific statements such as, "sick or ill employees are not allowed to work," are not acceptable as meeting this requirement.

Fingernails	2-302.11
Clean-up plan	2-501.11
Permit category restrictions	8-301.11

NOTE: This item, and only this item, is debited whenever any food establishment is operating outside of the limits required on their Food Permit. This includes the situation in which a Category 3 establishment is found to be using a process that would make it Category 4; for example, using a reduced oxygen processing operation.

03 - No discharges from eyes, nose, mouth. No eating, drinking, tobacco use. Clean clothes; Hair restraints. Other.

Jewelry	2-303.11
Outer Clothing - Clean	2-304.11
Eating, drinking, tobacco use	2-401.11
Discharges from the eyes, nose, and mouth	2-401.12
Hair Restraints	2-402.11

04 - Properly posted: permit, report, other.

Permit	8-304.11
Report	8-403.50 420-3-2.08

NOTE: This item is also to be used for violation of items that are requirements of the rules or of the local jurisdiction, but not specifically listed above. An example is failure to post “No Smoking” signs when required by local ordinance.

Mobile food unit identification	420-3-22.09(3)(d)

FOOD

05 - (P) Safe; Source; Not adulterated; Food separated, protected from contamination. Tasting. Returned, reservice of food. Disposition.

Safe/unadulterated	3-101.11
Compliance with food law	3-201.11 (A), (B) (See also item #10)
Food in a hermetically sealed container	3-201.12
Fluid milk and milk products	3-201.13
Fish	3-201.14
Molluscan shellfish	3-201.15
Wild mushrooms	420-3-22-.03(4) 3-201.16
Game animals	3-201.17
Shell eggs	3-202.13
Eggs and milk products, pasteurized	3-202.14
Ice	3-202.16
Preventing contamination when tasting	3-301.12
Packaged and unpackaged food - Separation, packaging, and segregation	3-302.11 (A)1, 2 (See also item #13)

Ice as a Coolant - Prohibited Ingredient	3-303.11
Refilling Returnables	3-304.17
Food Display	3-306.11
Consumer self-service operations	3-306.13 (A) (See also item #8)
Returned food and reservice of food	3-306.14
Parasite destruction	3-402.11
Disposition of Ready-to-Eat TCS foods	3-501.18
Discarding or reconditioning unsafe food	3-701.11
Homes and Quarters - Use Prohibition	6-202.111

06 - (P) Time/Temperature Control for Safety (TCS) food meets temperature requirements during receiving, cooking, hot holding, cooling. Pasteurized eggs used if required. Non-Continuous Cooking (NCC).

***NOTE**: Cooking temperatures must be taken to make a determination of compliance or noncompliance. Do not rely upon discussions with managers or cooks to make a determination of compliance or noncompliance. Temperatures in each category of raw animal foods that are served by the establishment which are cooked during the inspection should be taken. Temperatures, both in and out of compliance, should be recorded in "Remarks" section of the inspection report. If there is insufficient space for the number of temperatures taken along with other notes and comments, an addendum page can be used.*

Temperature at receiving	3-202.11 (A), (C), (D) (See also item #8 for frozen foods)
Pasteurized Eggs	3-302.13
Raw animal foods - Cooking	3-401.11 (A), (B)2 (See item #9 for additional information on whole meat roasts) (See item #10 for children's menu)
Microwave cooking	3-401.12 (C) (See also item #12)
Non-Continuous Cooking (NCC) of Raw Animal Foods	3-401.14 (A), (B), (C), (D), (E) (See also item #8)
Reheating for hot holding	3-403.11
Cooling	3-501.14

Cooling procedure:

***NOTE**: Please note that the following items address 41°F (5C°F) as well as 45°F (7C°F). Do not rely solely upon discussions with managers or cooks to make a determination of compliance or noncompliance. Temperatures, both in and out of compliance, should be recorded on the inspection report.*

The cooling categories and their temperature/time requirements are as follows:

- ***Cooked time/temperature control for safety food cooled from 60°C (135°F) to 5°C (41°F) or less, in 6 hrs, provided that the food is cooled from 60°C (135°F) to 21°C (70°F) within the first 2 hours.***
- ***Time/temperature control for safety food (from ambient temperature ingredients) cooled to 5°C (41°F) or below within 4 hours.***
- ***Raw shell eggs received at an ambient temperature of 7°C (45°F) immediately placed in refrigerated equipment that maintains an ambient air temperature of 7°C (45°F).***

TCS food, hot holding	3-501.16 (A) 1
Pasteurized foods, prohibited reservice, and prohibited food	3-801.11

07 - (P) TCS food meets temperature requirements during cold holding. Time as a public health control. Compliance with approved plan. Juice.

Juice treated	3-202.110
Treating Juice	3-404.11 (A) (See also item #10 for warning label)
TCS, cold holding	3-501.16 (A)2, (B)
Time as a public health control	3-501.19 (B)1, 3, 4, (C)1, 4, 5 (See also items #8 & #12)
Reduced oxygen packaging, criteria	3-502.12 (A), (B)4, (C), (D)2 (b, c, d, e), (E)1 (See also item #8)
Conformance with approved procedures	8-103.12 (A) (See also item #8)
Mobile food plan of operations - Compliance	420-3-22-.09(4)

08 - (Pf) Condition. Segregation. Handling. Receiving frozen foods. Date marking. Required documentation: ROP, Variance, HACCP, NCC, other.

Temperature at receiving	3-202.11 (E), (F) (See also item #6)
Package integrity	3-202.15 (Noted as “Condition” on inspection sheet)
Preventing contamination from hands	3-301.11 (C) (See also item #1)
Consumer Self Service Operations (Utensils)	3-306.13 (B), (C) (See also item #5)
Non-Continuous Cooking (NCC) of Raw Animal Foods	3-401.14 (F) (See also item #6)
Date Marking of Ready to Eat TCS foods	3-501.17
Time as a public health control	3-501.19 (A), (B)2, (C)2, 3 (See also items #7 & #12)
Variance requirement	3-502.11
Reduced oxygen packaging, criteria	3-502.12 (B)1, 2, 3, 5, 6, (D)1, 2(a, f, g, h), 3, 4, (E)2, 3, 4 (See also item #7)
Molluscan Shellfish Tanks	4-204.110 (B) (See also item #16)
Utensils, Self service	4-302.11

Segregation & Location - Distressed Food	6-404.11
Variance on file	8-103.11
Conformance with approved procedures	8-103.12 (B) (See also item #7)

09 - (Pf) Methods: cooling, facilities, plant food cooking.

Raw animal foods - Whole meat roasts	3-401.11 (B)1 (See also items #6 & #10)

***NOTE**: To adequately cook whole meat roasts in an oven within the allowable time parameters, the oven must be preheated according to the temperature parameters set forth in the Food Code that coincide with the oven type.*

Plant Food Cooking for Hot Holding	3-401.13
Cooling Methods	3-501.15 (A) (See also item #12)
Cooling, Heating, Holding Capacities - Equipment	4-301.11

10 - (Pf) Consumer advisory. Juice warning; Allergen label. Shellstock tags; Records.

Compliance with food law	3-201.11 (C), (E) (See also item #5)
Shucked shellfish -Packaging/Identification	3-202.17
Shellstock identification	3-202.18
Shellstock, maintaining identification	3-203.12
Raw animal foods - Children's menu	3-401.11 (D)2 (See also items #6 & #9)

***NOTE**: Because children are at a relatively high risk for infection with E.coli O157:H7, the Food Code seeks to increase their protection by prohibiting undercooked comminuted meat from being offered on a children's menu in retail food establishments.*

Records	3-402.12
Treating Juice (warning label)	3-404.11 (B) (See also item #7 for treatment)
Food Labels Information (food allergen)	3-602.11 (B)5 (See also item #11)
Consumer advisory	3-603.11

11 - Properly labeled; Original container. Code date limits. C.O.O.L. requirements: Catfish; Seafood.

Molluscan Shellfish - Original Container	3-203.11
Food Containers - ID with Common Name of Food	3-302.12
Vended TCS - Original Container	3-305.13

Standards of Identity	3-601.11
Honestly Presented *This item applies to issues relating to public health, not to economic fraud such as species labeling.*	3-601.12
Food Labels Information	3-602.11 (A), (B)1, 2, 3, 4, 6, 7, (C) (See also item #10)
Other Forms of Information	3-602.12
Date limits (for foods received prepackaged)	420-3-22-.03
Country of Origin Labeling - Catfish	420-3-22-.03

12 - Approved procedures: thawing, cooking, other.

Microwave cooking	3-401.12 (A), (B), (D) (See also item #6)
Frozen Food	3-501.11
TCS - Slacking	3-501.12
Thawing	3-501.13 (A-D)
Thawing – ROP Fish	3-501.13 (E)
Cooling Methods	3-501.15 (B) (See also item #9)
Time as a public health control	3-501.19 (D) (See also items #7 & #8)

13 - Food contamination prevented during storage, preparation, other.

Shellstock-Condition	3-202.19
Packaged and unpackaged food - Separation, packaging, and segregation	3-302.11 (A)4, 5 ,6 (See also item #5)
Washing Fruits & Vegetables	3-302.15 (A), (B) (See also item #38)
Storage of Food in Water or Ice	3-303.12
Linens & Napkins - Limitations	3-304.13
Clean Tableware for Seconds	3-304.16
Food Storage - Methods	3-305.11
Food Storage - Prohibited Areas	3-305.12
Food Preparation Protected	3-305.14
Condiments Protected	3-306.12
Misc. Sources of Contamination	3-307.11

14 - In use, between use, food/ice dispensing utensils properly stored.

In use Utensils, Between use Storage	3-304.12
Dispensing Equipment Protection	4-204.13 (A), (B), (C), (D) (See also item #15)
Vending Machine Closure	4-204.14

EQUIPMENT, UTENSILS, LINENS

15 - (P) Equipment; food contact surfaces (non-cooking); Sanitized. Sanitization: temperature, concentration, time.

Food contact with equipment and utensils	3-304.11
Gloves - Use Limitations	3-304.15 (A) (See also item #23)
Characteristics	4-101.11 (A) (See also item #18)
Lead, Pewter Nonfood - Contact Surfaces	4-101.13 (A), (B) (See also item #18)
Copper, Galvanized Metal - Use Limitation	4-101.14 4-101.15
Single-service/Use-Characteristics	4-102.11 (A)1, (B)1 (See also item #18)
Temperature Device-Durability	4-201.12
Dispensing Equipment - Protection	4-204.13 (E) (See also item #14)
Molluscan Shellfish Tanks	4-204.110 (A) (See also item #8)
Vending Machines - Auto Shutoff	4-204.111
Manual warewashing equipment, hot water sanitization temperatures	4-501.111
Manual and mechanical warewashing, chemical sanitization	4-501.114 (A), (B), (C), (D), (E), (F)1, 2 (See also item #16)
Single-Service - Required Use	4-502.12
Equipment, food contact surfaces, and utensils	4-602.11 (A), (C) (See also item #17)
Before use after cleaning	4-702.11
Hot water and chemical	4-703.11

16 - (Pf) Food contact surfaces: Cleanability; Clean to sight & touch.
Food thermometers: provided, accurate.
Warewashing facilities: designed, irreversible registering temperature indicator, and chemical test papers.

Food-Contact Surfaces - Cleanability	4-202.11
CIP - Cleanability	4-202.12 (A)1 (See also item #18)
Food - Accuracy	4-203.11
Ambient Air - Accuracy	4-203.12
Functionality	4-204.112 (E) (See also item #18)
Measuring Device	4-204.115
Manual - Heaters/Baskets	4-204.116
Machines - Dispensing of Detergents & Sanitizer	4-204.117

Manual - Compartment Requirements	4-301.12 (A), (B) (See also item #19)
Food thermometer - Provided	4-302.12
Manual - Temperature Measuring Device Design/Provided	4-302.13 (A)
Machines - Irreversible Temperature Indicator Design/Provided	4-302.13 (B)
Sanitizing Solutions - Testing Devices	4-302.14
Warewashing Equipment -Cleaning Agents	4-501.17
Manual - Wash Temperature	4-501.19
Mechanical Wash Temperature	4-501.110
Mechanical warewashing equipment, hot water sanitization temperatures	4-501.112
Manual and mechanical warewashing (EPA# and manufacturer's instructions)	4-501.114 (F)3, 4 (See also item #15)
Warewashing Equipment - Determining Sanitizer Concentration	4-501.116
Good repair, calibration (food thermometers)	4-502.11 (B) (See also item #18)
Equipment, food contact surfaces, and utensils	4-601.11 (A) (See also item #17)

17 - Cooking surfaces, non-food contact surfaces: clean. Frequency; Methods.

Food contact surfaces of cooking equipment	4-601.11 (B), (C) (See also item #16)
Equipment Food-contact Surfaces and Utensils	4-602.11 (E) (See also item #15)
Cooking and baking equipment	4-602.12
Nonfood-contact Surfaces Cleaning Frequency	4-602.13
Dry Cleaning - Methods	4-603.11

18 - Food (ice), Non-food contact surfaces: equipment, constructed, cleanable, installed, located. Thermometers: cold and hot holding units.

Food-contact characteristics	4-101.11 (B), (C), (D), (E) (See also item #15)
Nonstick Coatings, Nonfood-Contact Surfaces, Solder - Limitation	4-101.12 4-101.13 (C) 4-101.17 4-101.18 (See also item #15)
Nonfood-Contact Surfaces	4-101.19
Single-service/Use - Characteristics	4-102.11 (A)2, (B)2 (See also item #15)
Equipment/Utensils	4-201.11

CIP - Cleanability	4-202.12 (A)2, (B) (See also item #16)
“V” Threads - Limitation	4-202.13
Hot Oil Filtering Equipment	4-202.14
Can Openers	4-202.15
Nonfood-Contact Surfaces Design	4-202.16
Kick Plates - Removable	4-202.17
Equipment Openings/Defectors	4-204.12
Bearings/Gear Boxes	4-204.15
Beverage Tubing - Separation	4-204.16
Ice Units - Separation of Drains	4-204.17
Condenser Unit Separation	4-204.18
Can Openers on Vending Machines	4-204.19
Functionality (thermometers)	4-204.112 (A), (B), (C), (D) (See also item #16)
Vending Machines - Liquid Waste Products	4-204.121
Case Lot Handling Equipment	4-204.122
Vending Machine Door/Openings	4-204.123
Equipment, Washer/Dryer, & Storage Cabinets, Contamination Prevention	4-401.11 (A) (See also item #20)
Fixed Equipment - Installation	4-402.11 4-402.12
Equipment - Good Repair/Proper Adjustment	4-501.11
Cutting Surfaces *(failure to resurface or discard)*	4-501.12
Microwave Ovens - meet CFR safety standards	4-501.13
Good Repair & Calibration - Utensils Temperature Devices (food holding units)	4-502.11 (C) (See also item #16)
Food-contact - Lubricating/Reassembling	4-902.11 4-902.12

19 - Warewashing facilities: constructed, maintained, installed, located, operated. Thermometers: dish machine units.

Pressure Devices	4-203.13
Machines - Data Plate, Baffles	4-204.113 4-204.114
Machines - Sanitizer Indicator, Flow Pressure Device	4-204.118
Sinks, Drainboards & Compartments Self-Draining	4-204.119 4-204.120
Manual - Compartment Requirements	4-301.12 (D), (E) (See also item #16)
Drainboards	4-301.13
Equipment for Utensil Washing - Good Repair	4-501.11
Warewashing Equipment - Cleaning Frequency	4-501.14

Machines - Manufacturers Operating Instructions	4-501.15
Manual Sinks - Use Limitation	4-501.16
Warewashing Equipment- Clean Solutions	4-501.18
Mechanical warewashing equipment – sanitization pressure	4-501.113
Manual warewashing, detergent - sanitizer solution	4-501.115
Good Repair & Calibration - Utensils Temperature Devices (warewashing)	4-502.11 (C) (See also item #16)
Precleaning	4-603.12
Loading Soiled Items	4-603.13
Wet Cleaning	4-603.14
Washing-Alternative Manual Equipment	4-603.15
Rinsing Procedures	4-603.16
Rinsing Equipment and Utensils after Cleaning and Sanitizing	4-904.14

20 - Linens properly: stored, dried, handled. Laundry facilities used.

Clothes Washers & Dryers	4-301.15
Equipment - Contamination Prevention	4-401.11 (C) (See also item #18)
Clean linens	4-801.11
Frequency of laundering	4-802.11
Storage of soiled linens - Methods	4-803.11
Mechanical washing	4-803.12
Use of Laundry Facilities	4-803.13
Equipment, Utensils, Linens, Single-Service - Storing Prohibitions - *Storing*	4-903.11 4-903.12 (See also item #21)

21 - Wiping cloths: clean, use limitations, stored.

Wiping Cloths - Use Limitations/Used for One Purpose	3-304.14
Sponges - Use Limitations	4-101.16
Wiping Cloths - Air Drying Locations	4-901.12
Equipment, Utensils, Linens, Single-Service - Storing Prohibitions - *Storing*	4-903.11 4-903.12 (See also item #20)

22 - Clean equipment, utensils: stored, handled, dried.

Equipment & Utensils - Air Drying Required	4-901.11
Equipment, Utensils & Linens - Storage & Prohibitions	4-903.11 4-903.12

Kitchenware & Tableware - Handling (repeat use)	4-904.11 (A), (B)
Soiled & Clean Tableware - Handling	4-904.12
Preset Tableware - Handling	4-904.13

23 - Single service articles: stored, dispensed, wrapped, use limitation.

Gloves - Use Limitations	3-304.15 (B), (D) (See also item #15)
Single-Service - Use Limitation	4-502.13
Shells - Use Limitation	4-502.14
Single-Service - Storage & Prohibitions	4-903.11 4-903.12
Kitchenware & Tableware - Handling (single service)	4-904.11 (C)

WATER, PLUMBING, AND WASTE

24 - (P) Water: source, quality. System: approved.

Approved	5-101.11
Bottled Drinking Water	5-101.13
Standards - Quality	5-102.11
Non-drinking Water	5-102.12
Approved Materials	5-201.11
Approved System	5-202.11(A) (See also item #28)
Water Reservoir of Fogging Devices - Cleaning	5-205.14
System in Good Repair	5-205.15 (A) (See also item #28)
Mobile Water Tank - Approved Materials	5-301.11 (A) (See also item #28)
Mobile Water Tank - Design & Condition (Safe)	5-302.16 (A) (See also item #28)
Mobile Water Tank - Numbers & Capacities	5-303.11
Mobile Water Tank - Operation and Maintenance	5-304.14

25 - (P) Sewage, grease disposal: system approved; Flushed.

System Flushing/Disinfection	5-101.12
Approved Materials	5-201.11
Approved System	5-202.11 (A) (See also item #28)
System in Good Repair	5-205.15 (A) (See also items #24 & #28)
System Flushing & Sanitization	5-304.11
Conveying Sewage	5-402.13
Approved Sewage Disposal System	5-403.11

26 - (P) Cross connection; Back siphonage; Backflow.

Backflow Prevention - Air Gap	5-202.13
Backflow Prevention Device - Design	5-202.14
Backflow Prevention Device - When Required	5-203.14
Backflow Prevention Device, Carbonator	5-203.15
Prohibiting a Cross-Connection	5-205.12 (A) (See also item #27)
Backflow Prevention	5-402.11

27 - (Pf) Water: pressure, capacity, sampling. Alternative water supply. Handwashing facilities: number, location, accessible, soap, towels/drying devices. Toilet tissue.

Where to wash	2-301.15
Hand sanitizers	2-301.16
Sampling; Report	5-102.13
Capacity	5-103.11
Pressure	5-103.12
System	5-104.11
Alternative Water Supply	5-104.12
Handwashing Facility - Water Temp/Flow (water temp.)	5-202.12 (A) (See also item #28)
Handwashing facilities	5-203.11
Handwashing facilities location, placement	5-204.11
Using a handwashing facility	5-205.11
Prohibiting a Cross-Connection - Labeling	5-205.12 (B) (See also item #26)
Inspection & Service	5-205.13
Removing Mobile Wastes	5-402.14
Handwashing cleanser, availability	6-301.11
Hand drying provision	6-301.12
Toilet Tissue	6-302.11

28 - Plumbing: fixtures clean, designed, operated, maintained. Service sink provided. Handwashing signage. Toilet rooms constructed. Toilets: number, location. Other liquid wastes properly disposed.

Sample Report	5-102.14 (See also item #27)
Plumbing fixtures easily cleanable	5-202.11 (B) (See also items #24 & 25)
Handwashing Facility - Flow	5-202.12 (B), (C), (D) (See also item #27)
Conditioning Device - Design	5-202.15
Toilets	5-203.12
Service Sink	5-203.13
Backflow-Prevention Device - Location	5-204.12
Conditioning Device - Location	5-204.13

System in Good Repair	5-205.15 (B) (See also #24 & #25)
Mobile Water Tank - Approved Materials	5-301.11(B), (C) (See also item #24)
Mobile Water Tank - Design & Condition	5-302.11 5-302.12 5-302.13 5-302.14 5-302.15 5-302.16 (B), (C), (D), (E) (See also item #24)
Mobile Water Tank - Protection	5-303.12 5-303.13 (See also item #24)
Mobile Water Tank - Operation and Maintenance	5-304.12 5-304.13 (See also item #24)
Mobile Holding Tank Capacity and Drainage	5-401.11
Grease Trap	5-402.12
Flushing a Waste Retention Tank	5-402.15
Other Liquid Wastes & Rainwater (condensate)	5-403.12
Toilet Rooms - Enclosed	6-202.14
Handwashing aids/devices - Use restrictions	6-301.13
Handwashing signage	6-301.14
Toilet Rooms - Convenience & Accessibility	6-402.11
Cleaning frequency (for plumbing fixtures except handsinks)	6-501.12 (See also item #34)
Plumbing Fixtures - Clean, maintained	6-501.18
Closing Toilet Room Doors	6-501.19

29 - Refuse, recyclables, and returnables. Outdoor/Indoor storage area approved. Receptacles: provided, covered. Approved refuse disposal method.

Facilities - Materials Design and Installation	5-501.11 5-501.12 5-501.13 5-501.14 5-501.15
Numbers - Capacity & Availability	5-501.16
Toilet Room Receptacle - Covered	5-501.17
Cleaning Implements & Supplies	5-501.18
Redeeming Machines, Waste Handling Units Storage Location	5-501.19
Storing Refuse, Recyclables, & Returnables	5-501.110
Areas, Enclosures, & Receptacles, Good Repair	5-501.111
Outside Storage Prohibitions	5-501.112
Covering Receptacles	5-501.113
Using Drain Plugs	5-501.114

Maintaining Refuse Areas & Enclosures	5-501.115
Cleaning Receptacles	5-501.116
Removal Frequency, Receptacles & Vehicles Maintained	5-502.11 5-502.12
Individual or Community Facility	5-503.11
Outdoor Refuse Areas, Curbed, Graded to Drain	6-202.110

PHYSICAL FACILITIES

30 - (Pf) Food contamination from cleaning equipment prevented.

Cleaning Maintenance Tools	6-501.15

31- (Pf) Presence of insects, rodents, other pests. Animals prohibited.

Handling Prohibition - Animals	2-403.11
Controlling Pests	6-501.111 (C) (See also item #32)
Prohibiting Animals	6-501.115

32 - Pests control methods approved, used. Pest control devices serviced as required. Non-toxic tracking powder

Insect Control Devices	6-202.13
Controlling Pests	6-501.111 (A), (B), (D) (See also item #31)
Removing Dead or Trapped Pests	6-501.112
Tracking powders, pest control and monitoring	7-206.13 (B) (See also item #38)

33 - Maintaining premises: free of litter and unnecessary items, harborage.

Cleaning other physical facilities - Unnecessary Items & Litter (including playgrounds)	6-501.114

34 - Floors, walls, ceilings, attached equipment: clean. Outer openings protected. Surface characteristics, indoor, outdoor: maintained. Cleaning frequency, dustless methods. Absorbent floor materials properly used.

Surface Characteristics - Indoors	6-101.11
Surface Characteristics - Outdoors	6-102.11
Floors, Walls, Ceilings - Cleanability	6-201.11
Utility Lines	6-201.12
Junctures, Covered, & Enclosed or Sealed	6-201.13
Carpeting	6-201.14
Mats and Duckboards	6-201.15

Wall & Ceiling - Coverings & Coatings, Attachments, Studs	6-201.16 6-201.17 6-201.18
Outer Openings, Exterior -Protected	6-202.15 6-202.16
Outdoor Vending & Service Areas - Overhead Protection	6-202.17 6-202.18
Outdoor Walking/Driving Surfaces - Graded to Drain	6-202.19
Good Repair	6-501.11
Cleaning frequency, restrictions	6-501.12
Cleaning Floors - Dustless Methods	6-501.13
Absorbent Materials of Floors - Limitations	6-501.17

35 - Lighting; Ventilation: adequate. Ventilation system (filters), clean, operated. Lights shielded.

Ventilation Hood - Filters	4-202.18
Ventilation Hood - Drip Prevention	4-204.11
Ventilation Hood - Adequacy	4-301.14
Light Bulbs - Protective Shielding	6-202.11
Heating, Ventilation, Air Conditioning System Vents	6-202.12
Intensity - Lighting	6-303.11
Mechanical - Ventilation	6-304.11
Cleaning Ventilation Systems	6-501.14

36 - Dressing rooms provided. Employee designated areas properly located. Living/sleeping quarters separation.

Homes and Quarters - Use Prohibition/Separation	6-202.112 (See also item #5)
Designation - Dressing Areas/Lockers	6-305.11
Designated Areas -Employee Accommodations	6-403.11
Using Dressing Rooms & Lockers	6-501.110
Storage (other personal care items)	7-209.11

37 - Cleaning, maintenance tools properly stored.

Drying Mops	6-501.16
Storing Maintenance Tools	6-501.113

POISONOUS OR TOXIC MATERIALS

38 - (P) Toxic or poisonous items; Medicines; First aid materials: stored, labeled, used. Other personal care items: stored, labeled. Toxic or poisonous materials separation.

Additives	3-202.12
Protection from unapproved additives	3-302.14
Washing Fruits & Vegetables	3-302.15 (C) (See also item #13)
Separation	7-201.11
Poisonous or toxic material containers	7-203.11
Sanitizers, criteria	7-204.11
Chemicals for washing fruits and vegetables, criteria	7-204.12
Boiler water additives, criteria	7-204.13
Drying agents, criteria	7-204.14
Incidental food contact, criteria	7-205.11
Restricted use pesticides, criteria	7-206.11
Rodent bait stations	7-206.12
Tracking powders, pest control and monitoring	7-206.13 (A) (See also item #32)
Refrigerated medicines, storage	7-207.12
Separation (storage and display)	7-301.11

***The following provisions have a 10-day correction time (Pf):**

Poisonous/Toxic Materials - Identifying information, prominence	7-101.11 **(Pf)**
Poisonous/Toxic Materials - Common name	7-102.11 **(Pf)**
Restriction	7-202.11 **(Pf)**
Conditions of use	7-202.12 ***(C) is a (Pf)***
Restriction and storage (medicines)	7-207.11 ***(A) is a (Pf)***
Storage (first aid supplies)	7-208.11 ***(A) is a (Pf)***

REMARKS

Include here specific descriptions of violations observed and recorded in the item sections. Also include corrective actions for the noted violations and temperatures if there is insufficient space in the allotted section for temperature recordings.

SIGNATURE BLOCK

Person in Charge	The Person in Charge is the individual present at a food establishment who is responsible for the operation at the time of inspection.
Title	The title the Person in Charge designates for him/herself such as owner, manager, supervisor, etc.
Inspected by	The Public Health Environmentalist conducting the inspection.