

CSUF Retail Food Program Inspection Guide



Understanding the Retail Food Facility Inspection Report



Environmental Health & Safety
Food Service Program
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INTRODUCTION

It is the policy of California State University, Fullerton to protect employees, students and the public from foodborne illness caused by inadequate sanitation and food safety practices in food facilities, special events, and student sales. The overall safety of faculty, staff, students, and the public is the main focus of the retail food safety program so as to not subject them to avoidable and unreasonable risks and/or accidental injury or illness. To accomplish this, Environmental Health and Safety (EHS) will coordinate appropriate proactive, investigative, and corrective measures concerning food establishments.

While the food supply in the United States is one of the safest in the world, the Centers for Disease Control and Prevention (CDC) estimates that roughly 1 in 6 Americans (approximately 48 million people) suffer from foodborne illness each year. Of these, more than 128,000 are hospitalized, and 3,000 die. Preventing foodborne illness and death remains a major public health challenge.

The CDC and the Food and Drug Administration (FDA) have identified five foodborne illness risk factors and five public health interventions that, when addressed during an inspection of a retail food facility, should lead to a reduction in the incidents of foodborne illness and to increased protection for consumer health.

The five most common CDC risk factors are:

- Improper holding temperatures
- Inadequate cooking
- Poor personal hygiene
- Contaminated equipment
- Food from unsafe sources

The FDA's public health interventions are:

- Demonstration of knowledge
- Employee health controls
- Controlling hands as a vehicle of contamination
- Time and temperature parameters for controlling pathogens
- Consumer advisories

It is the responsibility of EHS to conduct routine inspections of on-campus food facilities including student sales and special events in order to ensure compliance with the California Retail Food Code (part of the California Health and Safety Code) and other applicable codes. EHS is responsible for local enforcement of these regulations as representatives of the California Department of Health Services.

The Retail Food Program Inspection Guide is intended to assist EHS during their inspections in an effort to improve standardization in retail food inspections. This guide has also been

developed to help food facility operators maintain and operate a facility in compliance with the law and to understand the inspection process.

This guide is not intended to be all-inclusive due to the fact that individual food facilities and the severity of their violations can vary greatly. It may not address all circumstances that may be found in a food facility, but in those cases, EHS staff will remain approachable to discuss, educate and resolve any issues related to food safety.

COMMON TERMINOLOGY

The following terms are intended to assist food facility operators in understanding the Retail Food Program Inspection Guide:

Acute Gastrointestinal Illness means a short duration illness most often characterized by one of the following symptoms or groups of symptoms, which are known to be commonly associated with the agents most likely to be transmitted from infected food employees through contamination of food:

- Diarrhea, either alone or in conjunction with other gastrointestinal symptoms, such as vomiting, fever, or abdominal cramps.
- Vomiting in conjunction with either diarrhea or two other gastrointestinal symptoms, such as fever or abdominal cramps.

Adulterated means either of the following:

- Food that bears or contains any poisonous or deleterious substance that may render the food impure or injurious to health.
- Food that is manufactured, prepared, or stored in a manner that deviates from a Hazard Analysis Critical Control Point (HACCP) plan so as to pose a discernable increase in risk.

Approved means acceptable to the enforcement agency based on a determination of conformity with applicable laws; or, in the absence of applicable laws, with current public health principles, practices, and generally recognized industry standards that protect public health.

Approved Source means:

- A food source allowed under Article 3 (commencing with Section 114021) of Chapter 4, or a producer, manufacturer, distributor, or food facility that is acceptable to the enforcement agency based on a determination of conformity with applicable laws, or, in the absence of applicable laws, with current public health principles, practices, and generally recognized industry standards that protect public health.
- Any whole uncut fruit or vegetable or unrefrigerated shell egg grown or produced in compliance with all applicable federal, state, or local laws, regulations, and food safety guidelines issued by a regulatory agency shall be deemed to be from an approved source.

California Retail Food Code (CRFC) is also referred to as 'CalCode' part of the California Health and Safety Code with the purpose to safeguard public health and provide to consumers food that is safe, unadulterated, and honestly presented through the adoption of science based standards.

Exclude means to prevent a person from working as a food employee or entering a food facility except for those areas open to the general public.

Food Handler Card is issued after taking a food safety training course and passing an exam from an American National Standards Institute (ANSI) approved provider.

Food Manager Certification is issued after successfully passing an examination from an ANSI approved provider meeting the requirements of the Conference for Food Protection's "Standards for Accreditation of Food Protection Manager Certification Program."

Hazard Analysis Critical Control Point (HACCP) Plan means a written document that complies with the requirements of Section 114419.1 and that delineates the formal procedures for following the Hazard Analysis Critical Control Point (HACCP) principles developed by the National Advisory Committee on Microbiological Criteria for Foods.

Imminent Health Hazard means a significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that can cause food infection, food intoxication, disease transmission, vermin infestation, or hazardous condition that requires immediate correction or cessation of operation to prevent injury, illness, or death.

Impound means the legal control exercised by the EHS over the use, sale, disposal, or removal of any food, equipment, or utensils.

Owner Initiated Closure (OIC) is an action taken by the owner or operator of a food facility when an Imminent Health Hazard is recognized and has ceased all sales and preparation of food until the Imminent Health Hazard is eliminated completely.

Permit Holder means the entity that is legally responsible for the operation of the food facility, such as the owner, the owner's agent, or other person, and possesses a valid permit to operate a food facility.

Permit Suspension is an action taken by EHS to temporarily order a facility closed. A permit may be suspended due to an imminent health hazard, for serious or repeat violations, or for interference in the performance of the health inspector.

Person in Charge (PIC) means the individual present at a food facility who is responsible for the operation of the food facility.

Potable Water means water that complies with the standards pursuant to the California Safe Drinking Water Act Chapter 4 (commencing with Section 116270) of Part 12, to the extent permitted by federal law.

Potentially Hazardous Food (PHF) means a food that requires time or temperature control to limit pathogenic micro-organism growth or toxin formation. Examples include protein based food (meat, poultry, seafood, eggs), dairy products (cheese, milk), cooked vegetables, cooked

beans, cooked rice and cooked pasta.

Restrict means to limit the activities of a food employee so that there is no risk of transmitting a disease that is transmissible through food and the food employee does not work with exposed food, clean equipment, utensils, linens, and unwrapped single use articles.

Time as a Public Health Control (TPHC) is when time only (rather than time in conjunction with temperature) is used as a control for working with or for holding PHF. Written procedures must be available upon request from EHS.

Variance means a written document issued by the State Food and Drug Branch that allows the use of an alternative practice or procedure which is equivalent to the existing requirements and that ensures a health hazard will not result from the alternative practice or procedure.

INSPECTIONS

California State University, Fullerton Environmental Health and Safety office (EHS) is responsible for ensuring that all food facilities, special events, and student sales comply with the California Health and Safety Code and any applicable codes consistent with The County of Orange Health Care Agency's Environmental Health Food Protection Program.

- Routine inspections are not announced and conducted at a frequency determined by a risk assessment. The risk assessment evaluates the type of food, the preparation, and the potential risk to the public.
- Follow-up inspections (also referred to as reinspections) are initiated by the inspector when an inspection reveals violations that warrant correction prior to the next routine inspection.
- Complaint investigations are initiated as a result of a complaint filed by the public or another agency. The posted seal will not be changed until the next routine inspection. However, if the inspection reveals a condition(s) that is an imminent health hazard, then the facility may be ordered to immediately close.
- Emergency inspections are conducted when an emergency may exist such as a fire, electrical outage, possible foodborne illness outbreak, non-potable water, sewage overflow into the facility, or as determined by EHS.

INSPECTION NOTIFICATION SEALS

Based on the results of a routine or follow-up inspection, an *Inspection Notification Seal* will be issued.

A **PASS**, **REINSPECTION DUE - PASS**, or **CLOSED** seal will be posted at the end of the inspection as follows:

<p>PASS</p> 	<p>No more than 2 MAJOR* Critical Risk Factor (CRF) violations identified during the inspection</p> <p><i>*Must be corrected onsite</i></p>	<p>An acceptable level of compliance was achieved with any noted MAJOR violations corrected at time of inspection.</p> <p><i>*If a MAJOR violation cannot be corrected during the inspection, the permit to operate may be suspended and the business will be ordered closed.</i></p> <p>No pattern of repeat violations observed.</p>
<p>REINSPECTION DUE - PASS</p> 	<p>3 or More MAJOR* CRF violations</p> <p style="text-align: center;">OR</p> <p>Violation noted requires correction to prevent a CRF</p> <p style="text-align: center;">OR</p> <p>Repetitive patterns of violations in any category (same MAJOR violations noted on subsequent inspection; same CRF or GRP violation noted on past three inspections).</p>	<p>A reinspection will be scheduled when 3 or more MAJOR CRF violations are observed during the inspection.</p> <p>A reinspection may be scheduled:</p> <ul style="list-style-type: none"> • For a Good Retail Practice (GRP) violation that requires correction to prevent a CRF. • When repeat CRF or GRP violations are identified. <p>Failure to comply by the reinspection date could result in a second or greater reinspection and additional follow-up.</p>
<p>CLOSED</p> 	<p>Permit Suspension/Operating without a Health Permit</p>	<p>The facility was ordered closed as a result of:</p> <ul style="list-style-type: none"> • Permit Suspension due to an imminent health hazard, including but not limited to: <ul style="list-style-type: none"> - Vermin - Sewage overflow - No water or hot water - Lack of power - No operable bathrooms - Fire or other disaster - Ongoing possible foodborne illness • Permit Suspension due to non-compliance • Operating without a Health Permit

Moving from a “Reinspection Due - Pass” Seal to a “Pass” Seal

If a food facility is issued a REINSPECTION DUE - PASS seal during a routine inspection or follow-up inspection, a reinspection will be scheduled within two weeks of the initial inspection, or as otherwise arranged with the facility operator, to assure that the violations have been corrected.

Moving from a “Closed” Seal to a “Pass” Seal

If a food facility is issued a CLOSED seal, the conditions that resulted in the closure must be corrected. Only EHS may remove the “Closed” seal. Operators may request a reinspection to reopen beyond our normal business hours as determined by EHS.

Reasons for closure:

- Imminent health hazard - As soon as the imminent health hazard that warranted the closure is eliminated **AND** a representative of EHS has provided written authorization reinstating the permit, the food facility may reopen and engage in food preparation and sales. Certain imminent health hazard closures will result in additional reinspections after the permit reinstatement. Reinspections following vermin will be conducted as follows to ensure treatment, elimination, and exclusion of vermin is effective:
 - Rodents - reinspection one week after the re-opening date.
 - Cockroaches - reinspection three weeks after the re-opening date.
- Permit suspensions due to non-compliance or repeat violations – enforcement will be determined by EHS.
- Operating without a valid health permit – will be removed once a health permit is issued.

Posting of the Inspection Notification Seal

The Inspection Notification Seal must be posted so that it is conspicuous to the general public from the time it is issued until the time it is replaced with another seal. The seal must be posted in one of the following places:

- On the front door or in the front window of the establishment;
- In a display case mounted on the outside front wall;
- If no windows or display box exists or if the windows are heavily tinted, placed inside the facility, in a visible location to the public; or
- At another location approved by EHS.

Inspection Notification Seal Replacement

The food facility owner is responsible for keeping the seal in the approved location. If the owner finds the seal is missing or altered, it is his/her responsibility to immediately call the EHS office at (657) 278-7233 and request a new seal.

VIOLATION MARKING

The Retail Food Inspection Report is the official document that is used by EHS during an inspection. The goal of the report is to present the compliance status at the time of inspection. The inspection report includes the following three sections:

1. Critical Risk Factors

Critical risk factors are those violations that have been identified by the Centers for Disease Control and Prevention (CDC) as contributing factors in foodborne illness outbreaks. The California Retail Food Code Section 113725(a)(2) requires that each violation be identified as a MAJOR or MINOR violation.

MAJOR violations are considered violations that may pose an imminent health hazard and warrant immediate correction or may require closure of the food facility. These include, but are not limited to:

- Improper handwashing and employee hygiene,
- Contaminated food items,
- Improper sanitizing procedures,
- Improper food temperatures, and/or
- Food from unapproved sources.

The following violations may also be considered as MAJOR violations: adulterated food, prohibited food offered to highly susceptible populations, no water, lack of hot water, sewage, and/or vermin.

For each inspection item in this section of the report, indicate the applicable compliance status on the inspection form:

- **“IN”** indicates that the item is in compliance.
- **“MAJ”** indicates that the item is not in compliance with a critical risk factor and may pose an imminent health hazard if not corrected.
- **“MIN”** indicates that the item is not in compliance with a critical risk factor that does not pose an imminent health hazard if not corrected.
- **“N.A.”** indicates that the item is not applicable to the facility.
- **“N.O.”** indicates that the item was not observed during the inspection.
- **“COS”** is marked to indicate the violation has been corrected and verified before completing the inspection. The corrective action is to be documented on the inspection report.

If N.A. or N.O. is not listed as an option for a particular item, this means that this item must be evaluated during the inspection and a compliance status must be determined.

2. Good Retail Practices

Good Retail Practices (GRPs) are intended to control basic operational and sanitation conditions within a food facility. These are the foundation of a successful food safety management system. GRPs found to be out-of-compliance may give rise to conditions that may lead to foodborne illness. Just as monitoring is required by the food facility to ensure that critical risk factors are controlled and interventions are in place, monitoring of basic sanitation conditions in the food facility allows the operator an excellent opportunity to detect weaknesses and initiate actions for improvement. Basic operational and sanitation programs must be in place to:

- Protect food products from contamination by biological, chemical, and physical hazards.
- Control bacterial growth that can result from temperature abuse during storage.
- Maintain equipment, especially equipment used to maintain product temperature.

These items are to be marked only when they are “**OUT**” of compliance.

While all GRPs need to be corrected due to their foundational nature to basic sanitation, certain GRP violations warrant a follow-up inspection prior to the next routine inspection due to potential the risk of being elevated to a critical risk factor if not corrected. A pattern of non-compliance with GRP violations may warrant further progressive enforcement actions in order to gain compliance.

3. Compliance and Enforcement

This section of the report is utilized to document an action taken by EHS for enforcement related activities.

Observations and Corrective Actions

When a violation is identified, the report will provide the violation description and the applicable sections of the California Retail Food Code, unless otherwise specified. EHS is required to document the specific description of the violation observed during the inspection.

Corrective actions will also be noted for MAJOR (risk factor) violations. Guidance is provided in these critical, or traditionally difficult to interpret areas in order to establish a more consistent, science-based approach.

VIOLATION CLASSIFICATIONS

CRITICAL RISK FACTORS (marked with *)							
EMPLOYEE KNOWLEDGE							
1 Demonstration of knowledge, food safety certification*							
<p>CalCode 113947 113947.1 113949.2 113948</p>	<p>All food employees shall have adequate knowledge of, and shall be properly trained in food safety as it relates to their assigned duties.</p> <p>Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food (PHF) shall have an employee who has passed an approved food safety certification examination.</p> <p>The Person in Charge must demonstrate adequate allergen knowledge and must educate food employees as required.</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr style="background-color: black; color: white;"> <th style="text-align: left;">DOCUMENT TYPE</th> <th style="text-align: left;">EXPIRES</th> </tr> </thead> <tbody> <tr> <td>Food Manager Certificate</td> <td>5 years after date of issuance</td> </tr> <tr> <td>Food Handler Card</td> <td>3 years after date of issuance</td> </tr> </tbody> </table>	DOCUMENT TYPE	EXPIRES	Food Manager Certificate	5 years after date of issuance	Food Handler Card	3 years after date of issuance
DOCUMENT TYPE	EXPIRES						
Food Manager Certificate	5 years after date of issuance						
Food Handler Card	3 years after date of issuance						
Major	N/A						
Minor	<ul style="list-style-type: none"> Food manager certificate not available. Food manager certificate expired. Lack of knowledge of employees Lack of Food Handler card 						
EMPLOYEE HEALTH & HYGIENIC PRACTICES							
2 Communicable diseases: reporting, restrictions, and exclusions*							
<p>CalCode 113949.1 113949.2 113949.5 113950(b) 113950.5 113975</p>	<p>Employees with a communicable disease that is transmissible through food shall be excluded from the food facility. An employee experiencing an acute gastrointestinal illness shall be restricted from working with food and/or clean utensils, equipment, and linens. A food worker must properly cover (bandage and/or glove) any wounds or rashes on hands or exposed portions of the arms.</p>						
Major	<ul style="list-style-type: none"> Food employee is ill and has not been restricted to prevent spread of illness. Person in charge removed a restriction of a food employee before illness is over. Person in charge allows excluded employee back to work before medical clearance. An employee handling food or has contact with food contact surfaces has a cut/sore/rash on hands not properly covered. 						
Minor	N/A						
3 No discharge from eyes, nose, or mouth*							
<p>CalCode 113974</p>	<p>Food employees are not allowed to work with exposed food, clean equipment, clean utensils, or clean linens while experiencing persistent sneezing, coughing or runny nose that is associated with discharges from the eyes, nose or mouth that cannot be controlled by medication.</p>						
Major	N/A						

Minor	An employee with discharge from eyes, nose, or mouth is engaged in food preparation.
Notes:	<ul style="list-style-type: none"> • Contamination of food by a food employee that is experiencing persistent sneezing, coughing, or runny nose should also be marked in #13 (Food in good condition, safe and unadulterated). • Contamination of food-contact surfaces by food employee that is experiencing persistent sneezing, coughing, or runny nose should also be marked in #14 (Food-contact surfaces: cleaned and sanitized).
4 Proper eating, tasting, drinking, or tobacco use*	
CalCode 113977	<p>No employee shall eat, drink, or smoke in any area where contamination of non-prepackaged food, clean equipment, clean utensils, clean linens, unwrapped single-use articles, or other items may result.</p> <p>Employees may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, unpackaged food, and food contact surfaces.</p>
Major	N/A
Minor	<ul style="list-style-type: none"> • Employee drink without lid and straw in food preparation area. • Employee observed eating, drinking or smoking in non-designated areas where contamination may result.
PREVENTING CONTAMINATION BY HANDS	
5 Hands clean and properly washed, gloves used properly*	
CalCode 113952 113953.3 113953.4 113961 113968 113973 (b-f)	<p>Employees are required to wash their hands before beginning work, before handling food or clean equipment / utensils, as often as necessary during food preparation to remove soil and contamination, when switching from working with raw to ready to eat foods, after touching body parts, after using the restroom, and any time when contamination may occur.</p> <p>Hand sanitizer must be approved and shall be applied only to hands that have been properly cleaned.</p> <p>Bare hand and arm contact with non-prepackaged ready-to-eat foods shall be minimized by using utensils such as scoops, tongs, gloves, paper wrappers, or other implements.</p> <p>Food employees shall keep their fingernails trimmed, filed, and maintained so that the edges and surfaces are cleanable and not rough.</p> <p>Gloves shall be properly used and changed when required.</p>
Major	<ul style="list-style-type: none"> • An employee observed handling raw meat then RTE food or clean utensils without washing hands. • An employee observed handling raw meat with gloves, removed gloves then touched the outside of glove with bare hands. The employee then handled RTE food or clean utensils without washing hands. • Employee observed handling raw meat, using hand sanitizer without properly washing hands then touching RTE food or utensils. • Employee did not wash hands after eating or smoking before handling food. • Employees handling open food are not able to wash hands due to the lack of supplies throughout the facility.

Minor	<ul style="list-style-type: none"> • Dishwasher loads dirty dishes into dishwasher then stacks clean dishes without first washing hands. • Employee observed using cloth towel/apron/clothes to dry hands after washing. • Employee with artificial nails, nail polish, or rings (other than plain wedding band) was observed handling unpackaged food or clean utensils without gloves. • Employee observed not washing hands after talking on phone or handling money then handling food. • Employee washing hands less than 10 seconds. • Employee washing hands in an unapproved sink.
6 Adequate hand washing facilities supplied and accessible*	
CalCode 113953 113953.1 113953.2 114067	<p>Adequate facilities shall be provided for handwashing.</p> <p>Handwashing cleanser and sanitary single-use towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.</p> <p>Handwashing facilities shall be provided within or adjacent to toilet rooms.</p> <p>The number of handwashing facilities required shall be in accordance with local building and plumbing codes.</p> <p>The handwashing facility shall be separated from the warewashing sink by at least 24 inches or by a metal splashguard with a height of at least 6 inches.</p>
Major	N/A
Minor	<ul style="list-style-type: none"> • Bar soap instead of approved liquid soap dispenser. • Handwash sink installed less than 24 inches from a warewashing drainboard without a splashguard. • Unenclosed paper towel dispenser at handwash sink. • No soap or paper towels adjacent to handwash sink in kitchen. • No soap or paper towels in the employee or public restroom. • Handwash sink is not available.
TIME AND TEMPERATURE RELATIONSHIPS	
7A Proper hot holding temperatures*	
CalCode 113996 113998 114004	<p>Potentially hazardous food (PHF) shall be held at or below 41°F or at or above 135°F.</p> <p>Food preparation outside of required holding temperatures shall in no case exceed 2 cumulative hours without a return to the specified holding temperatures.</p>
Major	<ul style="list-style-type: none"> • Multiple hot PHF (i.e. two or more food items in separate containers or compartments) held at temperatures of less than 130°F as a result of an improper process, practice or equipment failure. • Pooled eggs held at temperatures of 50°F to 130°F without any other intervention. • Korean rice cake or Vietnamese rice cake found at room temperature has exceeded the 24 hour time period and/or is missing the required label/label information. • Asian-rice noodles found at room temperature have exceeded the 4 hour time period and are missing the required label/label information.
Minor	<ul style="list-style-type: none"> • PHF is held at or between 131°F - 134°F • One PHF item is found in the temperature danger zone (42°F - 134°F).

7B Proper cold holding temperatures*	
CalCode 113996 113998 114037 114343(a)	Potentially hazardous food (PHF) shall be held at or below 41°F or at or above 135°F. Food preparation outside of required holding temperatures shall in no case exceed 2 cumulative hours without a return to the specified holding temperatures.
Major	<ul style="list-style-type: none"> Multiple cold PHF (i.e. two or more food items in separate containers or compartments) held at temperatures of 51°F or above as a result of an improper process, practice or equipment failure. Pooled eggs held at temperatures of 50°F to 130°F without any other intervention.
Minor	<ul style="list-style-type: none"> PHF held between 42°F-49°F. One PHF item is found in the temperature danger zone (42°F - 134°F).
Notes:	<ul style="list-style-type: none"> <i>Hot and cold holding temperatures of PHFs should be thoroughly checked with a thermocouple during each inspection. This includes the temperature of PHF during transport, e.g., hot holding carts being used to transport food to buffet tables, satellite kitchens, or off-site catering events. As a rule, every effort should be made to assess every hot and cold holding unit in the food facility during each inspection.</i> <i>Infrared thermometers are a survey tool and must not be used to measure internal temperatures of foods for compliance.</i> <i>Temperatures measured between packages of food, such as cartons of milk or packages of meat, may be limited in accuracy and deviations may indicate the need for further examination. However, the temperature of a PHF itself, rather than the temperature between packages, is necessary if marking as a violation.</i> <i>In large holding units and on steam tables, it is necessary to measure temperatures of foods in various locations to ensure that the equipment is working properly. If deviations are noted in the product temperatures, it is important to take extra steps to find out reasons for the problem such as whether the problem is the result of equipment failure or a breakdown in a process such as cooling or reheating. There could be other reasons such as foods were moved or just put into holding units.</i>
8 Time as a public health control; procedures and records*	
CalCode 114000	When time only, rather than time in conjunction with temperature is used as a public health control, proper records and documentation must be maintained
Major	<ul style="list-style-type: none"> PHF found between 51°F-129°F and the time on the sticker has expired. PHF found between 51°F-129°F and time tracking is not utilized (no time logs or time stickers) and the food has been out of temperature control for more than 4 hours. PHF is reheated/refrigerated to reset the time.
Minor	<ul style="list-style-type: none"> Written procedures are not maintained when using time as a public health control. A PHF is at 42°F-49°F or 131°F-134°F and facility is not tracking time (no temp logs, stickers) but states they are using time as health control for the PHF in question. It is determined that the food has not been in the danger zone for over 4 hours.
9 Proper cooling methods*	
CalCode 114002 114002.1	All potentially hazardous food shall be rapidly cooled from 135°F to 41°F, within 6 hours, and during this time the decrease in temperature from 135°F to 70°F, shall occur within 2 hours. Potentially hazardous food shall be cooled within 4 hours to 41°F or less if prepared from ingredients at ambient temperature, (such as reconstituted foods and canned tuna) or is

	<p>received at temperature above 41°F as specified in section 114037.</p> <p>Potentially hazardous foods must be rapidly cooled using one or more of the following methods.</p> <ul style="list-style-type: none"> • Placing the food in shallow pans, • Separating the food into smaller or thinner portions, • Using rapid cooling equipment, • Using containers that facilitate heat transfer, • Adding ice as an ingredient, • Using ice paddles, • Inserting appropriately designed containers in an ice bath and stirring frequently, • In accordance with an HACCP plan adopted pursuant to this part, • Utilizing other effective means that have been approved by the enforcement agency. 										
Major	<ul style="list-style-type: none"> • PHF cooling has not decreased in temperature from 135°F to 70°F within 2 hours. • PHF cooling has not decreased from 135°F to 41°F in 6 hours, after meeting the 135°F to 70°F within 2 hours (of the 6-hour time allotment). • PHF prepared from ingredients at ambient temperature is not cooled within 4 hours to 41°F. • Deliveries of PHF not cooled to below 41°F within 4 hours if received between 41°F to 45°F. 										
Minor	PHF cooling has not exceeded 135°F to 70°F within 2 hours but is above 70°F and is close to the 2-hour allotment.										
Notes:	<ul style="list-style-type: none"> • <i>Discussions with the PIC <u>along with</u> observations should be used to determine compliance. For instance, during discussion the PIC says that a food product was cooled overnight in the walk-in cooler. The product is checked and the temperature is 50°F. Eight hours have elapsed from closing to opening. This item should be marked OUT because the product did not cool from 135°F to 41°F or less within 6 hours.</i> • <i>The requirement for cooling cooked PHF food is that the food must be cooled from 135°F to 41°F or less in 6 hours, provided that the food is cooled from 135°F to 70°F within the first 2 hours. For example, if a facility cools chili from 135°F to 70°F in 1.5 hours, they then have 4.5 hours to get it from 70°F to 41°F or less. There are two critical limits that must be met with cooling. If the food is not cooled from 135°F to 70°F within 2 hours, this item is marked OUT. If the food is not cooled from 70°F to 41°F or less within 6 hours minus the time it took the food to cool from 135°F to 70°F, the item is marked OUT.</i> • <i>PHF shall be cooled within 4 hours to 41°F or less if prepared from ingredients at ambient temperature, such a canned tuna.</i> • <i>Approved methods include those listed in Section 114002.1.</i> 										
10 Proper cooking time and temperature*											
CalCode 114004 114008 114010	<table border="1"> <thead> <tr> <th style="background-color: #fce4d6;">Food</th> <th style="background-color: #fce4d6;">Internal cooking temperature</th> </tr> </thead> <tbody> <tr> <td>Fruits and vegetables that will be hot held</td> <td>135°F for 15 seconds</td> </tr> <tr> <td>Raw animal foods (i.e., pork, beef)</td> <td>145°F for 15 seconds</td> </tr> <tr> <td>Raw eggs – cooked to order</td> <td>145°F for 15 seconds</td> </tr> <tr> <td>Whole commercially raised game animals</td> <td>145°F for 15 seconds</td> </tr> </tbody> </table>	Food	Internal cooking temperature	Fruits and vegetables that will be hot held	135°F for 15 seconds	Raw animal foods (i.e., pork, beef)	145°F for 15 seconds	Raw eggs – cooked to order	145°F for 15 seconds	Whole commercially raised game animals	145°F for 15 seconds
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Food	Internal cooking temperature
Raw eggs that are pooled or not cooked to order	155°F for 15 seconds
Comminuted fish, meat (i.e. hamburger meat) or commercially raised game	155°F for 15 seconds
Ratites and injected meats	155°F for 15 seconds
Poultry, baluts, stuffed fish/meat/pasta/poultry/ratites	165°F for 15 seconds
Stuffing containing fish, meat, poultry or ratites, or wild game animals	165°F for 15 seconds
Microwave cooking (let food stand covered for 2 minutes)	165°F for 15 seconds
Roasts (including formed roasts)	130°F for 112 minutes or as chart specified in §114004
<p>Exceptions:</p> <ul style="list-style-type: none"> • A raw undercooked whole-muscle intact beef may be served or offered for sale in a ready-to-eat for provided it is labeled as whole-muscle intact beef and is cooked on both the top and bottom to a surface temperature of 145°F. • Foods prepared for immediate service in response to an individual customer order may be served at any temperature if a consumer advisory is provided or a variance has been obtained and it is not served to a highly susceptible population or from a children’s menu. 	
Major	<ul style="list-style-type: none"> • Food temperature did not meet the temperature requirements for cooking and was served to customer. • The facility is not using any verification process to ensure that the minimum internal cooking temperatures are being met and the food is not reaching the minimum internal cooking temperature.
Minor	N/A
Notes:	<ul style="list-style-type: none"> • The cooking temperature of foods must be taken to determine compliance or noncompliance. The EHS should enlist the help of cooperative food employees to notify the EHS of foods that have finished cooking. This allows the EHS to continue with the inspection in other areas of the operation yet continue to verify that proper cooking temperatures are being met. The temperature of raw animal foods cooked during the inspection should be taken upon completion of the cooking process. Food cooking temperatures should be verified by the EHS during each inspection. Every effort should be made to assess the cooking temperatures of a variety of products served in the food facility. • If a food is cooked below the required temperature, but the facility has a Consumer Advisory or an approved variance with a HACCP Plan for that food item, mark the item IN compliance, record the temperature and document the reason it is in compliance. • The time of day inspections are conducted should be varied so that cooking can be observed. • Food facility operators should routinely monitor cooking temperatures. The EHS should verify that monitoring is occurring by involving the person in charge in these activities during the inspection. The presence of required thermometers and their proper use

	<i>should be assessed.</i>
11 Proper reheating procedures for hot holding*	
CalCode 114014 114016	<p>Any potentially hazardous food that has been cooked, cooled and subsequently reheated for hot holding shall be reheated to a temperature of 165°F for at least 15 seconds.</p> <p>Cooked and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.</p> <p>Exceptions:</p> <ul style="list-style-type: none"> • <i>Ready-to-eat food taken from a commercially processed, hermetically sealed container, or from an intact package from a food processing plant shall be heated to a temperature of at least 135°F for hot holding.</i> • <i>Cooked and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.</i>
Major	<ul style="list-style-type: none"> • Observed PHF cold foods taken from walk-in refrigerator and placed directly into the steam table for reheating and hot holding. • Soup on soup warmer being served before it reaches 165°F.
Minor	N/A
PROTECTION FROM CONTAMINATION	
12 Return and reservice of food*	
CalCode 114079	No unpackaged food that has been served to a consumer shall be reserved or later used for human consumption.
Major	N/A
Minor	<ul style="list-style-type: none"> • Leftover consumer food served to another consumer. • Leftover food from a table used as an ingredient.
13 Food in good condition, safe, and unadulterated*	
CalCode 113967 113976 113980 113982 113988 113990 114035 114041 114254.3	<p>Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.</p> <p>No employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils.</p> <p>All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall have been obtained from approved sources; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; shall otherwise be fully fit for human consumption.</p> <p>Ice that has been used as a medium for cooling foods or prepackaged foods shall not be used for human consumption.</p> <p>Food shall be inspected as soon as practical upon receipt and prior to any use, storage, or resale.</p> <p>Potentially hazardous food shall be inspected for signs of spoilage and randomly checked for adherence to the temperature requirements as specified in Section 113996.</p>

	A container previously used to store poisonous or toxic materials shall not be used to store, transport, or dispense food, utensils, or linens.
Major	<ul style="list-style-type: none"> • Foreign object found in food. • Rodent droppings, cockroach, fly in food product. • Food employee observed using a utensil more than once to taste food without properly washing and sanitizing between uses. • Washing produce in a warewashing compartment without first cleaning and sanitizing the compartment. • Non-food grade substances used on food contact surfaces. • A container that previously held poisonous or toxic material is used to store, transport, or dispense food, utensils, linen, or single-use articles. • PHF in reduced oxygen package exceeds the “use by” date. • Condensate from refrigerator dripping onto raw meat/poultry. • Cans or packaged foods are swollen with evidence of gas production. • Items stored in consumable ice. • Food received is not wholesome, not in good condition, and food or food containers and pallets are infested with vermin or otherwise contaminated.
Minor	<ul style="list-style-type: none"> • Major dents on the rim or seams of cans. • Fruit flies, weevils, or moths in food items. • Observed the use of moldy, spoiled food. • Lining food-contact surfaces with newspaper. • Food is not inspected upon receipt (as soon as practical) and prior to any use, storage or resale. • Food is transported in an unapproved manner that violates Section 113982.
14 Food contact surfaces clean and sanitized*	
CalCode 113984(d) 114097 114099.1 114099.4 114099.6 114101 (b-d) 114105 114109 114111 114113 114115 (a, b, d) 114117 114125 114141	<p>All food-contact surfaces and utensils shall be cleaned and sanitized as required.</p> <p>Utensils and food-contact surfaces of equipment must be cleaned and sanitized at the following times:</p> <ul style="list-style-type: none"> • Before each use with a different type of raw food of animal origin such as beef, fish, lamb, pork, or poultry, • Each time there is a change from working with raw foods to working with ready-to-eat foods or produce, • At any time during the operation when contamination may have occurred. • If in contact with potentially hazardous food, equipment food-contact surfaces and utensils shall be cleaned at least every 4 hours or as required. • Before using or storing a food temperature measuring device. <p>Surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned in any of the following circumstances:</p> <ul style="list-style-type: none"> • At any time when contamination may have occurred, • At least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles, • Before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers,

	<ul style="list-style-type: none"> • In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment, at a frequency specified by the manufacturer, or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
Major	<ul style="list-style-type: none"> • Improper sanitization of food-contact surfaces during the warewashing process. • Dishwashing machine is tested and determined to be non-functional or does not effectively sanitize (ppm of chemical/contact time/temperature) and CAN NOT be readily adjusted at the time of inspection. • Contamination of food-contact surfaces that could result in food contamination. • Failure to clean and sanitize food-contact surfaces at the required frequencies. • Failure to sanitize food-contact surfaces between each use with a different type of raw food of animal origin, and/or each time there is a change from working with raw foods to working with ready-to-eat foods. • Warewashing sink is missing, non-functional, or clogged and no other approved means of cleaning and sanitizing is available.
Minor	<ul style="list-style-type: none"> • Equipment and utensils are not scraped of food debris or are not preflushed, presoaked, or scrubbed, if necessary. • Equipment and utensils that <u>are not currently in use</u> are not clean to sight and touch. • Inadequate contact time with sanitizing agent. • Sanitizer level is reading below the required level; however, not reading zero. • Towel drying of utensils or equipment. • Equipment and utensils are not allowed to adequately drain of sanitizer before reuse. • The sink compartments for soap and sanitizer solutions are not able to hold water. • The warewashing sink is not cleaned and sanitized before and after each time it is used to wash wiping cloths, wash produce, or thaw food. • Dry cleaning methods such as brushing, scraping, and vacuuming are used with other than dry non PHF residues.
14A Sanitizer type is Chlorine*	
CalCode 114099.4 114099.6	<p>Manual warewashing shall be accomplished by using a three compartment sink where the utensils are first precleaned, then washed, rinsed, sanitized, and air dried.</p> <p>All food contact surfaces of utensils and equipment shall be sanitized as required.</p> <p>Manual sanitization shall be accomplished by contact with 100 ppm chlorine solution for at least 30 seconds.</p> <p>Automatic warewash units shall provide contact with a solution of 50 ppm chlorine solution for at least 30 seconds.</p>
Major	<ul style="list-style-type: none"> • Employee skipped sanitization step during manual dishwashing. • Dish machine in use and is running with sanitizer at 0 ppm.
Minor	<ul style="list-style-type: none"> • Employee observed washing dishes using approved steps in the wrong order. • Inadequate contact time in sanitizer (<30 seconds). • Dish machine in use with inadequate sanitizer but >0 ppm. • Towel drying of dishware observed. • Equipment and/or utensils are not air dried or properly stored to facilitate drying after

	<p>sanitizing.</p> <ul style="list-style-type: none"> • Sanitizer solution at <100 ppm
<p>14B Sanitizer type is Quaternary Ammonium*</p>	
<p>CalCode 114099.4 114099.6</p>	<p>Manual warewashing shall be accomplished by using a three compartment sink where the utensils are first precleaned, then washed, rinsed, sanitized, and air dried.</p> <p>All food contact surfaces of utensils and equipment shall be sanitized as required. Manual sanitization shall be accomplished by contact with 200 ppm quaternary ammonia solution for at least 1 minute.</p> <p>Automatic warewash units shall meet manufacturer’s specifications for sanitizer concentrations.</p>
<p>Major</p>	<ul style="list-style-type: none"> • Employee skipped sanitization step during manual dishwashing. • Dish machine in use and is running with sanitizer at 0 ppm.
<p>Minor</p>	<ul style="list-style-type: none"> • Employee observed washing dishes using approved steps in the wrong order. • Inadequate contact time in sanitizer (<30 seconds). • Towel drying of dishware observed. • Equipment and/or utensils are not air dried or properly stored to facilitate drying after sanitizing. • Sanitizer solution at <200 ppm
<p>14C Sanitizer type is Iodine*</p>	
<p>CalCode 114099.4 114099.6</p>	<p>Manual warewashing shall be accomplished by using a three compartment sink where the utensils are first precleaned, then washed, rinsed, sanitized, and air dried.</p> <p>All food contact surfaces of utensils and equipment shall be sanitized as required. Manual sanitization shall be accomplished by contact with 25 ppm iodine solution for at least 1 minute.</p> <p>Automatic warewash units shall provide contact with a solution of 25 ppm iodine for at least 1 minute.</p>
<p>Major</p>	<ul style="list-style-type: none"> • Employee skipped sanitization step during manual dishwashing. • Dish machine in use and is running with sanitizer at 0 ppm.
<p>Minor</p>	<ul style="list-style-type: none"> • Employee observed washing dishes using approved steps in the wrong order. • Inadequate contact time in sanitizer (<1 minute). • Towel drying of dishware observed. • Equipment and/or utensils are not air dried or properly stored to facilitate drying after sanitizing. • Sanitizer solution at <25 ppm.
<p>14D Sanitizer type is Hot Water*</p>	
<p>CalCode 114099.4 114099.6</p>	<p>Manual warewashing shall be accomplished by using a three compartment sink where the utensils are first precleaned, then washed, rinsed, sanitized, and air dried.</p> <p>All food contact surfaces of utensils and equipment shall be sanitized as required. Manual sanitization shall be accomplished by contact with water of at least 171°F for 30 seconds.</p> <p>Automatic warewash units shall meet manufacturer’s specifications and achieve a utensil</p>

	surface temperature of 160°F as measured by an irreversible registering temperature indicator.
Major	Water in rinse cycle <150°F in high temperature dishwasher.
Minor	High temperature dish machine reaching temps 150°F-159°F but not reaching 160°F.
14E Sanitizer type is Other*	
CalCode 114099.4 114099.6	<p>Manual warewashing shall be accomplished by using a three compartment sink where the utensils are first precleaned, then washed, rinsed, sanitized, and air dried.</p> <p>All food contact surfaces of utensils and equipment shall be sanitized as required. Manual sanitization shall be accomplished by contact with any chemical sanitizer that meets the requirements of 180.940 of Title 40 of the Code of Federal Regulations when used in accordance with the manufacturer’s use directions.</p> <p>Automatic warewash units using other chemical sanitizer that meets the requirements of 180.940 of Title 40 of the Code of Federal Regulations shall follow the sanitizer manufacturer’s use directions as specified on the product label and the machine manufacturer’s specifications as provided in the manufacturers operating instructions.</p>
Major	<ul style="list-style-type: none"> • Employee skipped sanitization step during manual dishwashing. • Dish machine in use and is running with sanitizer at 0 ppm.
Minor	<ul style="list-style-type: none"> • Employee observed washing dishes using approved steps in the wrong order. • Inadequate contact time in sanitizer (as specified by manufacturer). • Towel drying of dishware observed. • Equipment and/or utensils are not air dried or properly stored to facilitate drying after sanitizing. • Sanitizer solution below manufacturer’s specifications.
FOOD FROM APPROVED SOURCES	
15 Food Obtained from approved source*	
CalCode 113980 114021- 114031 114041 114365 114376	<p>All food shall be obtained from an approved source.</p> <p>All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall have been obtained from approved sources; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; shall otherwise be fully fit for human consumption.</p> <p>Liquid, frozen, and dry eggs and egg products shall be obtained pasteurized. Shell eggs shall be received clean and sound and may not exceed the restricted egg tolerances for United States Consumer Grade B Standards.</p> <p>Frozen milk products, such as ice cream, shall be obtained pasteurized.</p> <p>Fluid and dry milk and milk products complying with Grade A standard as specified in law shall be obtained pasteurized.</p> <p>Ice for use as a food or a cooling medium shall be made from potable water.</p>

	Fish that is received for sale or service shall be commercially and legally caught or harvested. Molluscan shellfish shall be obtained from sources according to law or the requirements specified in the United States Department of Health and Human Services, Public Health Service, Food and Drug Administration, National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish. Molluscan shellfish received in interstate commerce shall be from sources that are listed in the Interstate Certified Shellfish Shippers List. Molluscan shellfish that are recreationally caught shall not be received for sale or service.
Major	<ul style="list-style-type: none"> • Food or ice is not from an approved food source. • Liquid, frozen, and dry eggs and egg products are not pasteurized. • Frozen milk products, such as ice cream, are not pasteurized. • Fish is not commercially and legally caught or harvested. • Molluscan shellfish are not received from sources listed in the Interstate Certified Shellfish Shippers list or determined to be recreationally caught. • Game animals are not from an approved source or are a species of wildlife on the 50 CFR Endangered and Threatened Wildlife and Plants list or are listed as an endangered or threatened animal by the California Department of Fish and Game. • Shell eggs are broken and not clean or do not meet at least Grade B Standards. • Food stored or prepared in a private home is offered for sale in a food facility. • Retail food facility packaging yogurt for off-site consumption without the required State Milk Product License. <p>Exceptions:</p> <ul style="list-style-type: none"> • <i>Properly labeled prepackaged raw milk and raw milk products obtained from an approved source and dispensed and sold at a retail food facility.</i> • <i>Non-potentially hazardous beverages and baked goods may be offered for sale, sold, or given away by a nonprofit charitable organization or an established club or organization that operates under the authorization of a school for fundraising purposes at community events.</i> • <i>Foods made in a private home pursuant to Sections 114365 and 114365.2 are exempt from this requirement.</i> • <i>Produce from a community food producer that meets the requirements in Section 114376.</i>
Minor	N/A
16 Compliance with shell stock tags, condition, display*	
CalCode 114039 114039.1 114039.2 114039.3 114039.4 114039.5	Shellstock shall have certification tags and shall be properly stored and displayed. Molluscan shellfish life support system display tanks that are used to store and display shellfish that are offered for human consumption shall be operated and maintained in accordance with a HACCP plan as specified in Section 114419.1.
Major	<ul style="list-style-type: none"> • Identification of shellstock is not maintained after removal from original container by: failing to keep records, or repackaging without shellstock tag or approved labeling. • Improper wet storage of shellfish (includes commingling of shellfish). • Incomplete shellfish certification tags.
Minor	<ul style="list-style-type: none"> • Raw shucked shellfish are not properly labeled.

	<ul style="list-style-type: none"> • Shellstock received is not discarded when they are not reasonably free of mud, dead shellfish, or broken shells. • Shellstock tags are not attached to the container they are received in until empty, or tags/labels are not held for 90 calendar days from the date the lot is emptied as specified in Section 114039.4. • Shellstock tags are not kept in chronological order. • Shellstock has been removed from the original container unless displayed on drained ice or held in a display container with source properly identified as in Section 114039, or 114039.1 and recorded. • If molluscan shellfish life support system display tanks are operated in a manner that allows water used for other fish to flow into the tank or if safety of shellfish as they were received are compromised by use of the tank.
17 Compliance with Gulf Oyster Regulations*	
CalCode 113707	Raw Gulf Oysters shall not be offered for sale, without evidence of approved treatment, between the months of April 1 – October 31.
Title 17 CCR §13675	Raw Gulf Oyster warning signs are required to be posted for untreated oysters between the months of November 1 - March 31.
Major	<ul style="list-style-type: none"> • Raw gulf oysters offered for sale without evidence of approved treatment between the months of April 1 – October 31. • Raw gulf oyster warning signs not posted for untreated oysters between the months of November 1 – March 31.
Minor	N/A
ADDITIONAL CRITICAL RISK FACTORS	
CONFORMANCE WITH APPROVED PROCEDURES	
18 Compliance with variance, specialized process, and HACCP plan*	
CalCode 114057 114057.1 114417-114417.2 114419	<p>HACCP plan (Hazard Analysis Critical Control Point) means a written document that complies with the requirements of Section 114419.1 and that delineates the formal procedures for following the Hazard Analysis Critical Control Point principles developed by the National Advisory Committee on Microbiological Criteria for Foods.</p> <p>Potentially hazardous foods that are packed by the food facility in reduced-oxygen packaging or have been partially cooked and sealed in any container or configuration that creates anaerobic conditions shall be plainly date coded. The date coding shall state "use by" followed by the appropriate month, day, and year.</p> <p>A food facility that packages potentially hazardous food using a reduced-oxygen packaging method must operate under a HACCP plan which has been approved by the California Department of Public Health.</p> <p>Food facilities may engage in the following only pursuant to an HACCP plan that has been approved by the California Department of Public Health:</p> <ul style="list-style-type: none"> • Using acidification or water activity to prevent the growth of Clostridium botulinum. • Packaging potentially hazardous food using a reduced oxygen packaging method as specified in Section 114057.1.

	<p>If the California Department of Public Health grants a variance, or if an HACCP plan is required pursuant to Section 114419, the permit holder shall follow all requirements listed in CalCode.</p> <p>Food facilities may engage in any of the following activities only pursuant to an HACCP plan as specified in Section 114419.1:</p> <ul style="list-style-type: none"> • Smoking food as a method of food preservation rather than as a method of flavor enhancement. • Curing food. • Using food additives or adding components such as vinegar as a method of food preservation rather than as a method of flavor enhancement, or to render a food so that it is not potentially hazardous. • Operating a molluscan shellfish life support system display tank used to store and display shellfish that are offered for human consumption. • Custom processing animals that are for personal use as food and not for sale or service in a food facility. • Preparing food by another method that is determined by the enforcement agency to require an HACCP plan.
Major	<ul style="list-style-type: none"> • Food facility is utilizing any of the following practices without a written HACCP plan: <ul style="list-style-type: none"> - Smoking food as a method of preservation. - Curing food. - Using food additives as a method of preservation or as a means to change the food to a non-PHF. - Operating a molluscan shellfish life support tank for shellfish intended for human consumption. - Custom processing animals as food for personal use. - Preparing food by another method that requires a HACCP plan as determined by the enforcement officer. • Food facility is packaging PHF products using a reduced-oxygen packaging (ROP) method and has not obtained HACCP Plan approval from the State Department. Exception: <i>A food facility is not required to have a HACCP plan if the food facility uses a ROP method to package PHF that always complies with the following standards with respect to packaging the PHF:</i> <ul style="list-style-type: none"> - <i>The food is labeled with the production time and date</i> - <i>The food is held at 41 degrees Fahrenheit or lower during refrigerated storage and</i> - <i>The food is removed from its package in the food facility within 48 hours after packaging.</i> • Food facility is modifying food using acidification or water activity as a means to prevent the growth of <i>Clostridium botulinum</i> and has not obtained HACCP Plan approval from the State Department. • Food facility is utilizing a practice that requires a HACCP Plan approved by the State Department or is not following the State Department approved HACCP Plan procedures. • Food facility has obtained a Variance from the State Department to allow for deviation from specific code requirements and is not following the approved variance conditions or procedures.
Minor	<ul style="list-style-type: none"> • A satellite food facility is operating without EHS-approved written standard operating

	<p>procedures.</p> <ul style="list-style-type: none"> • The food facility is not adhering to their HACCP Plan as required in Section 114419.
CONSUMER ADVISORY	
19 Consumer advisory provided for raw or undercooked foods*	
<p>CalCode 114012 114093</p>	<p>Ready-to-eat food containing undercooked food or raw egg may only be served if the facility notifies the consumer by way of a disclosure and reminder.</p> <p>A 'disclosure' is a written statement that clearly includes a description of the animal-derived foods such as 'raw-egg Cesar salad' or identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.</p> <p>A 'reminder' is a written statement that identifies the animal-derived foods by an asterisk that denotes a footnote that includes a statement that written information regarding the safety of these foods is available upon request or that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.</p>
Major	N/A
Minor	Consumer advisory not provided for less than thoroughly cooked animal-derived food containing products.
20 Licensed health care facilities/public and private schools: prohibited foods not offered*	
<p>CalCode 114091</p>	<p>Limitations are placed on the type of foods which may be served in a licensed health care facility and a public or private school cafeteria.</p>
Major	<ul style="list-style-type: none"> • Unpasteurized juice, fluid milk, or dry milk is served. • Unpasteurized shell eggs are used unless raw eggs are used for one consumer's serving at a single meal and cooked as required by code or combined as an ingredient before baking and thoroughly cooked to a ready-to-eat form, or the facility is operating pursuant to a HACCP Plan. • Food in an opened original package is re-served. • Ready-to-eat foods that contain raw food of an animal origin or partially cooked foods are served. • Raw seed sprouts are served. • Fish is served raw or undercooked, such as sushi or seared ahi tuna.
Minor	N/A
WATER/HOT WATER	
21 Hot and cold water available (120°F)*	
<p>CalCode 113941 113953c 114099.2 114163 114189 114192 114192.1 114195</p>	<p>An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.</p> <p>Hot water shall be supplied at a minimum temperature of 120°F measured from the warewashing sink faucet.</p> <p>Handwashing facilities shall be equipped to provide warm water (100°F) under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F.</p>

	A food preparation sink shall be provided with hot and cold running water through a mixing valve.
Major	<ul style="list-style-type: none"> • The water supply is from a water system that is not approved by the enforcement agency. • Contaminated water supply. • No potable water is available to the facility. • Inadequate water temperature for proper manual or mechanical warewashing and/or sanitizing.
Minor	<ul style="list-style-type: none"> • Temperature of water at handsink is below 100°F or is not adjustable and exceeds 108°F. • Lack of <u>pressurized</u> hot and cold water. • Hot water is not available (measured below 120°F) at a utensil washing, food preparation or janitorial sink, <u>but the food facility is able to properly clean and sanitize.</u>
LIQUID WASTE DISPOSAL	
22 Sewage and wastewater properly disposed*	
CalCode 114197 114250	Liquid waste shall be disposed through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.
	Toilet room is available, functioning and stocked with toilet tissue.
Major	<ul style="list-style-type: none"> • Sewage release of floor sinks/drains of sewage/waste water onto floors in the food facility that can result in contamination of food-contact surfaces and adulteration of foods. • Overflowing or clogged grease trap/interceptor. • Open sewer line discharging to the outside of the facility. • Lack of operable toilet facilities.
Minor	<ul style="list-style-type: none"> • Mop water disposed improperly. • Condensation line from equipment not draining in approved manner. • Floor sink clogged or draining slowly. No sewage on floor and facility and equipment can function.
VERMIN	
23 No rodents, insects, birds, or animals*	
CalCode 114259 114259.1 114259.4 114259.5	Each food facility shall be kept free of cockroaches, mice, rats, flies, and similar vermin that are disease carrying that has or would likely result in contamination of food-contact surfaces, food packaging, utensils, or equipment, or adulteration of food.
	Critical food areas include food preparation, food storage, warewashing, indoor dining, and restrooms.
Major	<ul style="list-style-type: none"> • Live rodent, dead rodent, or rodent droppings observed (critical food areas). • Evidence of active rodent infestation (gnaw or rub marks, urine) observed near/on food or food contact items. • Live cockroaches (>1) observed (critical food areas). • Numerous flies were observed contacting food or food contact surfaces.
Minor	<ul style="list-style-type: none"> • Non-disease carrying insects (weevils, gnats, ants, etc.) present in facility. • Animals other than service animals allowed in facility.

	<ul style="list-style-type: none"> • Live rodents observed outside near trash area. • Old rodent droppings observed with no evidence of active infestation.
GOOD RETAIL PRACTICES	
SUPERVISION	
24 Person in charge present and performs duties	
CalCode 113945 113945.1 113984.1 114075	<p>A “person in charge” who is responsible for operation of facility shall be present at the food facility during all hours of operation.</p> <p>“Person in charge” shall have knowledge of safe food handling practices as they relate to the specific food preparation activities that occur at the food facility.</p> <p>“Person in charge” must ensure that customer access through preparation area is limited and in compliance with requirements.</p> <p>Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets.</p> <p>Drinking cups may be refilled provided that the refill process does not permit contamination.</p>
OUT	<ul style="list-style-type: none"> • The person in charge is not present during operating hours. • The person in charge lacks knowledge of safe food handling practices as they relate to activities in the facility. • Customers allowed access through food preparation or warewashing areas where there is not at least 3 feet of clearly delineated space or rail at least 3 feet high.
25 Personal cleanliness and hair restraints	
CalCode 113969 113971	<p>All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair.</p>
OUT	<ul style="list-style-type: none"> • Employees preparing, serving or handling food or utensils are not wearing hair restraints. • Food employees observed with soiled clothing.
GENERAL FOOD SAFETY REQUIREMENTS	
26 Approved thawing methods used, frozen food	
CalCode 114018 114020	<p>Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process.</p>
OUT	<ul style="list-style-type: none"> • Potentially hazardous food item observed thawing at room temperature on the counter. • Food item observed thawing in the sink without water running. • Food item observed thawing under hot running water. • Food item observed not being thawed by one of the approved methods.
27 Food separated and protected	
CalCode 113980 113984 113986	<p>All food shall be separated and protected from contamination.</p> <p>Food preparation shall be conducted within a fully enclosed food facility.</p>

<p>114060 114067 114077 114073 114143</p>	<p>Food shall be protected from cross-contamination.</p> <p>Food on display shall be protected from contamination by the use of packaging, covers, sneeze guards, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.</p> <p>Overhead protection shall be provided above all food preparation, food display, and food storage areas.</p>
<p>OUT</p>	<ul style="list-style-type: none"> • Unpackaged food is not protected from contamination. • Food is not being prepared in a fully enclosed food facility. Exception: <i>Limited food preparation may be conducted within a food compartment.</i> • Limited food preparation is not conducted within an approved food compartment defined in Section 113784 or as approved. • Food is not protected from cross-contamination during storage and/or display (i.e. sneeze guards, lids, display cases, dispensers, separating raw food from ready-to-eat food, etc.). • The open-air barbecue or outdoor wood burning oven is not separated from public access to prevent food contamination or injury to the public. • Food is being thawed, washed, sliced, or cooled in an unenclosed unapproved facility; or overhead protection is not provided where required (i.e., outdoor food displays, vending machines, or satellite food service operations). • Splash guard is missing between the food preparation sink and warewashing sink. • Foods other than prepackaged non-PHF or uncut produce are displayed outdoors. • Prepackaged non-PHF or uncut produce displayed outdoors are not periodically checked on a regular basis by the PIC. • Bulk milk container dispensing tubes not cut diagonally so as to leave no more than one inch protruding from the chilled dispensing head.
<p>28 Washing fruits and vegetables</p>	
<p>CalCode 113992</p>	<p>Produce shall be thoroughly washed in potable water prior to being cut, combined with other ingredients, cooked, served, or offered for human consumption.</p> <p>Chemicals used to wash or peel produce shall meet the requirements specified in 21 C.F.R. 173.315.</p>
<p>OUT</p>	<p>Raw whole produce has not been washed prior to being cut, combined with other ingredients, cooked, served, or offered for human consumption in the ready-to-eat form.</p>
<p>29 Toxic substances properly identified, stored, used</p>	
<p>CalCode 114254 114254.1 114254.2</p>	<p>Only those pesticides that are necessary and specifically approved for use in a food facility may be used (in accordance with the manufacturer's instructions).</p> <p>All poisonous substances, detergents, bleaches, cleaning compounds, shall be stored and used only in a manner that is not likely to cause contamination or adulteration of food, food contact surfaces, utensils, or packaging materials.</p> <p>A container previously used to store poisonous or toxic materials shall not be used to store, transport, or dispense food, utensils, and/or linen.</p> <p>Containers of poisonous or toxic materials and personal care items shall bear a legible</p>

	<p>manufacturer's label.</p> <p>Working containers of cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.</p>
OUT	<ul style="list-style-type: none"> • A poisonous substance, detergent, bleach, cleaning compound, personal care item, or any other injurious or poisonous material is stored or used in a manner that may cause contamination or adulteration of food, food-contact surfaces, utensils or packaging materials. • An insecticide, rodenticide, or other pesticide is not used in accordance with the manufacturer's instructions. • Container for cleaner lacking legible label. • Chemicals not stored separated from food items.
FOOD STORAGE/DISPLAY/SERVICE	
30 Food storage, food storage containers identified	
CalCode 114047 114049 114051 114053 114055 114067(h) 114069(b)	<p>Adequate and suitable space shall be provided for the storage of food.</p> <p>Food shall be protected from contamination by storing the food in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor.</p> <p>Food shall not be stored in lockers, toilet rooms, dressing rooms, refuse rooms, mechanical rooms, under unshielded sewer lines, leaking water lines, under stairwells, under other sources of contamination.</p> <p>Prepackaged foods may not be stored in direct contact with ice or water if the food is subject to the entry of water.</p> <p>Products held by the permit holder for return to the manufacturer must be segregated and held in designated areas that are separate from food, equipment, utensils, linens, and single use articles.</p> <p>Food and utensils must be stored inside the fully enclosed permanent food facility when satellite food service is not being conducted.</p> <p>Food displayed outdoors during operating hours, must be stored inside the fully enclosed food facility during non-business hours.</p> <p>Working containers holding food or food ingredients shall be identified with the common name of the food, except those foods that can be readily and unmistakably recognized.</p>
OUT	<ul style="list-style-type: none"> • Food storage area is not clean, dry, or adequate for amount of food being stored. • Food is not stored above the floor by at least 6 inches (except food stored on dollies, pallets, or similar equipment). • Working containers of food or ingredients removed from original packages are not identified with common name of the food (except food that can be easily recognized, such as pasta). • Food is stored in lockers, in toilet rooms, in dressing rooms, in refuse rooms, in mechanical rooms, under unshielded sewer lines, under leaking water lines, under

	<p>stairwells, and/or under other sources of contamination.</p> <ul style="list-style-type: none"> • Food stored in ice or water was subject to the entry of water because of nature of packaging, wrapping, or container, or the positioning in the ice or water. • Returned or damaged products, products where the label has been removed, and food products held for return to distributors are not separated and stored in a manner that prevents adulteration of other foods or contributes to a vermin problem. • Unapproved food storage area.
31 Consumer self-service	
<p>CalCode 114063 114065 114089.1</p>	<p>Non prepackaged food may be displayed in bulk for consumer self-service if all of the following conditions are satisfied:</p> <ul style="list-style-type: none"> • A label is provided. Nonfood items shall be displayed and stored in an area separate from food. • A suitable food dispensing utensil is provided for each container. • Consumer self-service operations such as buffets and salad bars shall be checked periodically on a regular basis by food employees trained in safe operating procedures. <p>Consumer self-service bulk beverage dispensing operations may not be required to be located within an enclosed facility if all the requirements in CalCode are met.</p> <p>Raw, non-prepackaged food of animal origin, such as beef, lamb, pork, poultry, and eviscerated fish, shall not be offered for consumer self-service.</p>
<p>OUT</p>	<ul style="list-style-type: none"> • Raw, non-prepackaged food of animal origin, such as lamb, beef, pork, poultry, and eviscerated fish, is offered for customer self-service. • A food dispensing utensil is not provided for each container at buffets and salad bars. • Consumer self-service bulk beverage dispensers are not properly operated or maintained. • Nonfood items are displayed and stored in the same area with food. • French bread is displayed so that the bread extends beyond the open-end bag.
32 Food properly labeled and honestly presented	
<p>CalCode 114087 114089 114089.1 (a,b) 114090 114093.1 114094.5 114377 Sherman Food, Drug and Cosmetic Law</p>	<p>Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation.</p> <p>Food offered for human consumption shall be honestly presented in a way that does not mislead or misinform the consumer.</p> <p>Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law, Part 5 and label information shall include:</p> <ul style="list-style-type: none"> • The common name of the food • If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food. • An accurate declaration of the quantity of contents. • The name and place of business of the manufacturer, packer, or distributor. <p>Bulk food that is available for consumer self-service shall be prominently labeled with</p>

	<p>either of the following information in plain view of the consumer:</p> <ul style="list-style-type: none"> • The manufacturer's or processor's label that was provided with the food. • A card, sign, or other method of notification that includes the information specified above. <p>Bakery items that are not considered bulk food available to the consumer shall have a protective wrapping which bears a label which complies with the Sherman Food, Drug, and Cosmetic Law, Part 5 commencing with section 109875.</p> <p>Note: Bakery products sold directly to a restaurant, catering service, retail bakery, or sold over the counter directly to the consumer by the manufacturer or bakery distributor shall be exempt from these labeling requirements.</p>
OUT	<ul style="list-style-type: none"> • Prepackaged food does not bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug, and Cosmetic Law. Exception: Bakery products sold to other food businesses are exempt from labeling provisions. • Food is found offered for human consumption and is not honestly presented, which misleads or misinforms the consumer. Examples include: <ul style="list-style-type: none"> - "Fresh" fish is advertised, but the fish had been frozen - "Quarter pounder" is not ¼ lb. before cooking - Use of pink light shields in meat display case • Bulk food available for consumer self-service does not have label information or does not have a sign or other method of notification that includes the label information. • If the manufacturer's dating information on foods is concealed or altered. • Unpackaged confectionary food contains more than 0.5% alcohol and is not labeled to identify alcohol content. • Cottage Food product being sold or used without required labeling. • Serving foods with artificial trans-fat greater than 0.5 grams per serving. Exception: Food sold or served in a manufacturer's original, sealed package with proper labelling. • Ingredients containing trans-fat stored onsite but not used in food preparation. • A food facility sells or offers for sale infant formula or baby food after the "use by" date. • A retail food facility is not in compliance with Section 343 (q)(5)(H) of Title 21 of the United States Code regarding menu labeling.
EQUIPMENT/UTENSILS/LINENS	
33 Nonfood contact surfaces clean	
CalCode 114115(b)	Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
OUT	Non-food contact surfaces of equipment are not kept free of an accumulation of dust, dirt, food residue or other debris.
34 Ware washing facilities: installed, maintained, used, test strips	
CalCode 114067(f) 104067(g) 114099 114099.3 114099.5 114101(a)	<p>A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operating specifications.</p> <p>A warewashing machine shall be equipped with a temperature measuring device that indicates the temperature of the water as the water enters the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank.</p>

<p>114101.1 114101.2 114103 114107 114125</p>	<p>All warewashing sinks shall be provided with two integral metal drainboards of adequate size, sloped in construction.</p> <p>Testing equipment and materials shall be provided to adequately measure the applicable sanitization method.</p> <p>A warewashing sink shall not be used for handwashing except in food facilities that were not constructed or extensively remodeled since January 1, 1996, and where there are no facilities exclusively for handwashing in food preparation areas.</p>
<p>OUT</p>	<ul style="list-style-type: none"> • The food facility prepares food and does not have a three-compartment sink with two integral metal drain boards as required. Exception: <i>A two compartment sink that was constructed prior to January 1, 1996 need not be replaced when used as specified in Section 114099.3(e).</i> • Alternative manual warewashing equipment such as listed in Section 114099.3(a) through (e) is used, and EHS has not approved its use. • Mechanical warewashing machine is not approved or not installed and operated according to manufacturer’s specifications. Note: <i>A three-compartment sink is available to properly clean and sanitize food-contact surfaces.</i> • Two integral metal drain boards of adequate size and construction attached at the point of entry and the point of exit of the machine or sink are not provided or do not comply with Section 114103(b) through (e). Exception: <i>The requirement for a drainboard for soiled equipment or utensils or the requirement for a drainboard for clean equipment and utensils, or both requirements, may be satisfied by using the drainboards that are part of the manual warewashing sinks if the sink is located adjacent to the machine.</i> • The warewashing machine does not have an easily accessible and readable data plate affixed to the machine by the manufacturer that lists the machine’s design and operating specifications as listed in Section 114101.1. • The warewashing machine is not equipped with a temperature measuring device that indicates the temperature of the water as specified in Section 114101.2. • In manual warewashing operations, a temperature measuring device is not provided and is not accessible for frequently measuring washing and sanitizing temperatures. • The warewashing sink is used for handwashing except as allowed by Section 114125(a). • Means for adequately measuring the applicable sanitization method are not provided. • Sanitizer levels are found to be in excess of 200 ppm for chlorine and in excess of 400 ppm for quaternary ammonia, indicating that the test strips were not used to verify sanitizer level. • Sink compartments are not large enough to accommodate the largest equipment and utensil. • Faucet at warewashing sink doesn’t extend over all sink compartments.
<p>35 Equipment/utensils approved, installed, clean, good repair, capacity</p>	
<p>CalCode 114130 114130.1 114130.2 114130.3</p>	<p>All utensils and equipment shall be fully operative and in good repair. All utensils and equipment shall be approved, installed properly, and meet applicable standards.</p> <p>Multiuse food-contact surfaces shall be all of the following:</p> <ul style="list-style-type: none"> • Smooth

<p>114130.4 114130.5 114132 114133 114137 114139 114153 114155 114165 114167 114169 114175 114177 114180 114182</p>	<ul style="list-style-type: none"> • Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. • Free of sharp internal angles, corners, and crevices. • Finished to have smooth welds and joints. • Accessible for cleaning. <p>Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material that allows easy cleaning.</p> <p>Soft wood such as wood wicker shall not be used as a food contact surface. Hard maple or equivalent may be used as cutting boards, rolling pins, chopsticks, etc.</p>
<p>OUT</p>	<p>APPROVED</p> <ul style="list-style-type: none"> • All new and replacement food-related and utensil-related equipment is not certified or classified for sanitation by an ANSI accredited certification program, or if no standard exists, has not been evaluated and approved by EHS. • Equipment and utensils are not designed and constructed to be durable and retaining characteristic qualities under normal use. • New and replacement electrical appliances do not meet UL standards for electrical equipment. • Merchandise refrigerator approved for canned or bottled non-PHF is used for open foods. • Materials used in the construction of single-use articles, utensils, and food-contact surfaces of equipment allow migration of deleterious substances; impart colors, odors, or tastes to food; or otherwise do not meet the standards of Sections 114130.1 and 114130.2. • Multiuse food-contact surfaces do not meet the requirements of Section 114130.3(a) through (b). • Nonfood-contact surfaces do not meet standards specified in Section 114130.4. • Clean In Place (CIP) equipment is designed in violation of Section 114130.5(a) through (b). • Wood or wood wicker is used as a food-contact surface. <p>Exceptions:</p> <ul style="list-style-type: none"> • <i>Hard maple or equivalent may be used for as cutting boards, rolling pins, chopsticks and as specified in Section 114132(b).</i> • <i>Raw fruit, vegetables, and nuts in the shell may be kept in wood shipping containers as specified in Section 114132(c) and (d).</i> • Copper or copper alloys are used in contact with food that has a pH below 6.0 such as vinegar, fruit juice, or wine, or for a fitting between a backflow preventer and a carbonator. Exception: <i>Copper and copper alloys may be used in contact with beer brewing ingredients as noted in Section 114133(b).</i> • Dollies, pallets, racks, or skids are not designed to be moved by hand, hand truck or forklifts.

INSTALLED

- “V” type threads are used on food-contact surfaces. **Exception:** *Acceptable for hot oil cooking or filtering equipment.*
- Cutting or piercing parts of can openers are not readily removable.
- Beverage tubing or cold-plate beverage cooling devices are installed in contact with ice intended to be used for food or drink. **Exception:** *Does not apply to cold plates constructed integrally with an ice storage bin.*
- Fixed equipment that is not easily movable is not installed with adequate spacing or sealing, or floor-mounted equipment that is not easily movable is not sealed to floor or elevated on 6 inch legs.
- Table-mounted equipment that is not easily movable is not sealed to table or elevated on 4 inch legs.

GOOD REPAIR

- Equipment and utensils are not fully operative, and in good repair.
- Surfaces of equipment such as cutting blocks and boards are scratched and scored, so they can no longer be effectively cleaned and sanitized.
- Torn door gaskets, rusty shelves, or missing fan guard in refrigeration unit.
- Ice build-up on the condenser unit in the walk-in freezer.
- Cracked sink or sink not secured to wall.

CAPACITY

- Equipment used for cooling and heating food and/or for holding cold and hot food is not sufficient in number and/or capacity to ensure proper food temperature control during transportation and operation.
- Electrical power is not supplied at all times.
- An approved food preparation sink is not provided when the food facility conducts washing, rinsing, soaking, thawing, or similar preparation of foods. **Exception:** *Food facilities that were approved for operation without a food preparation sink prior to July 1, 2007 need not provide a food preparation sink unless the food facility makes a menu change or changes their method of operation.*
- A hand truck or forklift is not provided to easily move dollies, pallets, racks, or skids that are not designed to be moved by hand.

MOLLUSCAN SHELLFISH TANKS

- Molluscan shellfish life-support system display tanks are used to display shellfish that are offered for human consumption. Molluscan shellfish life-support system display tanks are not marked conspicuously so that it is obvious to the consumer that the shellfish are for display only. **Exception:** *If installed after July 1, 2007 molluscan shellfish may be offered for human consumption if the life-support system display tanks are operated pursuant to a HACCP plan.*

MISTING SYSTEMS

- Reservoirs that supply water to a device such as a produce fogger are not maintained and cleaned according to manufacturer’s specifications or Section 114180(b)(1) through (4), whichever is more stringent.
- Fogging device installed after July 1, 2007 using a reservoir instead of water under pressure for fogging or misting of food.

36 Equipment, utensils, and linens: storage and use

<p>CalCode 114074 114075 114081 114083 114119 114121 114161 114178 114179 114172 114185 114185.2 114185.3 114185.4 114185.5</p>	<p>A food preparation sink shall be provided in permanent food facilities for the washing, rinsing, soaking, thawing, or similar preparation of foods.</p> <p>If tableware is preset, exposed, and unused, extra settings shall either be removed when a customer is seated or all tableware (clean and soiled) must be cleaned and sanitized before use by another party.</p> <p>Multi-use utensils shall be handled, displayed, and dispensed in an approved manner.</p> <p>Single use utensils and tableware intended for customer self-service shall be provided in a wrapper or from an approved dispenser.</p> <p>Food preparation and dispensing utensils shall be stored in an approved manner.</p> <p>When a food or beverage container is to be re-filled, it shall be cleaned and sanitized prior to refilling or refilled using a dispensing system that prevents the possibility of contamination.</p> <p>Cleaned and sanitized equipment, utensils, laundered linens, single use articles, and cabinets used for the storage of food, cleaned and sanitized equipment, utensils, laundered linens, and single use articles shall not be in any of the following locations:</p> <ul style="list-style-type: none"> • In locker rooms. • In restrooms. • In refuse rooms. • In mechanical rooms. • Under sewer lines that are not shielded to intercept potential drips. • Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed. • Under open stairwells. • Under other sources of contamination. <p>All cleaned equipment and utensils, laundered linens, and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.</p> <p>All pressurized cylinders shall be securely fastened to a rigid structure.</p>
<p>OUT</p>	<p>UTENSILS/TABLEWARE</p> <ul style="list-style-type: none"> • Preset tableware has not been removed when a customer is seated and has not been cleaned and sanitized before further use. • Soiled tableware is used to provide second portions. • Utensils are not handled, displayed, and dispensed so as to prevent contamination of lip contact surfaces; or single-use articles are reused. • Clean equipment and utensils are not stored covered or inverted in a self-draining manner that allows air drying. • Single-use articles are not kept in original protective package or otherwise protected from contamination until used. • If utensils are stored in an unapproved manner during pauses in food preparation or dispensing. Exception: <i>The following are acceptable practices:</i>

- Handles of food preparation/serving utensils stored above the top of the food and the container.
- Utensils used for non-PHF stored within a closed container and the handle of the utensil is above the top of the food (i.e., bins of sugar or flour).
- Utensils stored on a clean portion of the food preparation table or cooking equipment, and the "in use" utensil is cleaned as prescribed in Section 114117.
- In running water if used with ice cream.
- In a clean, protected location if the utensils (i.e., ice scoops) are used only with a food that is not a PHF.
- In a container if the water is maintained at a temperature of at least 135 °F and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of residues.

REFILLING CONTAINERS

- Returned empty containers intended for refilling with food or beverage are not cleaned and refilled in an approved manner.
- Condiment containers not intended for reuse (e.g., ketchup bottles) are refilled.

STORAGE AREAS

- Cleaned and sanitized equipment, cabinets used for storing food, or a cabinet used to store cleaned and sanitized equipment, utensils, laundered linens, or single-use articles are found or stored in any of the following areas:
 - In locker rooms.
 - In restrooms.
 - In refuse rooms.
 - In mechanical rooms.
 - Under sewer lines that are not shielded to intercept potential drips.
 - Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed.
 - Under open stairwells.
 - Under other sources of contamination.

***Exception:** Laundered linens and single-use articles may be stored in a locker room if protected by packaging or a storage compartment.*

- Pressurized cylinders are not securely fastened to a rigid structure.
- Milk crates used as shelving.
- Cleaned equipment and utensils, laundered linens, and single-use articles are stored where they are subject to splash, dust, or other contamination and are not at least 6 inches above the floor. ***Exception:** Items in enclosed packages may be stored less than six inches above the floor on dollies, pallets, racks, or skids that are designed to be easily movable.*

LINENS

- Linens are used in contact with food in a manner different than allowed by Section 114185. ***Exception:** This section allows use of linens to line food containers if the linens are replaced each time the container is refilled for a new consumer, and they are laundered prior to reuse.*
- Linens are not free of food residue and soil.
- Linens, cloth gloves, or cloth napkins are not laundered as required.

	<ul style="list-style-type: none"> • Adequate space is not provided for storage of clean linens. • Soiled linens are not kept in proper receptacles or handled to prevent contamination of food, clean equipment and utensils, and single use articles. <p>LAUNDERING OF LINENS AND WORKCLOTHES</p> <ul style="list-style-type: none"> • A mechanical clothes washer or dryer is located where it is exposed to contamination or where there is exposed food, utensils, linens, or unwrapped single-use articles. • Linens and work clothes are laundered on the premises, and a mechanical clothes washer and dryer are not provided. • Laundry facilities on premises are used for laundering items other than those used in the operation of the food facility.
37 Vending Machines	
CalCode 114145	<p>Vending machines shall meet all applicable requirements of this part and shall comply with the following:</p> <ul style="list-style-type: none"> • Each vending machine or machine location shall have posted in a prominent place a sign indicating the owner's name, address, and telephone number. • Wet storage of prepackaged products is prohibited. • Potentially hazardous food shall be dispensed to the consumer in the original package into which it was placed at the commissary or food processing plant. Bulk potentially hazardous food is prohibited. • Single-use articles that are used in machines dispensing products in bulk shall be obtained in sanitary packages. The single-use articles shall be stored in the original package until introduced into the container magazine or dispenser of the vending machine. • A record of cleaning and sanitizing shall be maintained by the operator in each machine and shall be current for at least the past 30 days. • All vending machines shall be constructed in accordance with applicable NSF International or National Automatic Merchandizing Association standards, or the equivalent thereof. • If located outside, a vending machine shall be provided with overhead protection. • The dispensing compartment of a vending machine shall be equipped with a self-closing door or cover if the machine is located in an outside area that does not otherwise afford the protection of an enclosure against the rain, windblown debris, insects, rodents, and other contaminants that are present in the environment, or if the machine is available for self-service during hours when it is not under the full-time supervision of an employee.
OUT	Any of the above requirements are not met.
38 Adequate ventilation and lighting, designated areas, use	
CalCode 114149 114149.1 114149.2 114149.3 114252 114252.1	<p>All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee.</p> <p>Restrooms shall have an openable screened window, an air shaft, or a light switch-activated exhaust fan, consistent with the requirements of local building codes.</p> <p>Mechanical exhaust ventilation shall be provided over all cooking equipment to remove cooking odors, smoke, steam, grease, heat, and vapors.</p>

	<p>The ventilating hood system shall be installed and designed as required in CalCode section 114149.2</p> <p>In every room and area in which any food is prepared, manufactured, processed, or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided to produce the following light intensity:</p> <ul style="list-style-type: none"> • At least 10 foot candles: In walk-in refrigerator, working surface in bar, inside equipment such as reach-in or under the counter refrigerator. • At least 20 foot candles: At surface where food is provided for customer self-service, fresh produce or prepackaged food is offered for sale or consumption, server stations, in areas used for handwashing, warewashing, utensil storage and in toilet rooms, in all areas and rooms during cleaning. • At least 50 foot candles: in all areas where food is prepared (except server stations) or where employee works with utensils and equipment such as knives, slicers etc. where employee safety is a factor. <p>Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.</p>
<p>OUT</p>	<p>VENTILATION</p> <ul style="list-style-type: none"> • Sufficient ventilation is not provided in all areas to facilitate proper food storage and provide a reasonable condition of comfort consistent with job performed by employees. • Mechanical exhaust ventilation equipment is not provided over all cooking equipment to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. • Toilet rooms are not ventilated to the outside air by means of an openable, screened window, an air shaft, or a light-switch-activated exhaust fan consistent with local building codes. • HVAC systems are designed and installed such that intake and exhaust vents cause contamination of food, food-contact surfaces, equipment, or utensils, or create air currents that cause difficulty in maintaining required temperatures of PHFs. • Makeup air is not provided in the amount of that exhausted. • Hood is not installed in a manner that provides for thorough cleaning of all surfaces. • Hood systems in food prep and warewashing areas are not designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, or linens. • Filters or other grease-extracting equipment are not designed to be readily removable for cleaning and replacement. • Every joint and seam is not substantially tight. • Grease gutters, when provided, do not drain to a collecting receptacle fabricated, designed, and installed to be readily accessible for cleaning. <p>LIGHTING</p> <ul style="list-style-type: none"> • Sufficient natural or artificial lighting is not provided in every room and area, while in the area is in use, in which any food is prepared, manufactured, processed, or prepackaged or in which equipment or utensils are cleaned. • Light bulbs are not shielded, coated, or otherwise shatter-resistant in areas where open food, clean equipment, utensils, and linens or unwrapped single-use articles are located. Exception: <i>Shielded, coated, or otherwise shatter-resistant bulbs are not</i>

	<p><i>required in areas used only for storing prepackaged food in unopened packages.</i></p> <ul style="list-style-type: none"> • Infrared or other heat lamps are not protected against breakage by a shield or by using shatter-resistant bulbs. • Light shields with accumulated dust or dead insects.
39 Thermometers provided and accurate	
<p>CalCode 114157 114159</p>	<p>A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.</p> <p>An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperatures of potentially hazardous foods shall be available to the food handler.</p>
<p>OUT</p>	<p>THERMOMETERS FOR HOT AND COLD HOLDING EQUIPMENT</p> <ul style="list-style-type: none"> • A readily visible thermometer is not provided in the warmest part of each refrigeration unit. • A temperature measuring device is not integral or permanently affixed to cold or hot holding equipment used for PHFs or is not located to allow easy viewing of the device's temperature display. Exceptions: <i>This requirement does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, Bain maries, steam tables, insulated food transport containers, and salad bars.</i> • Temperature measuring devices are not easily readable or have increments that are greater than 2°F. <p>THERMOMETERS FOR MEASURING FOOD TEMPERATURES</p> <ul style="list-style-type: none"> • A metal probe thermometer suitable for measuring the temperature of food is not readily available on the premises. Note: <i>Required only if PHFs are held or cooked. The EHS should inquire how cooking temperatures are verified when no probe thermometer is available.</i> • A temperature measuring device with a suitable small-diameter probe designed to measure the temperature of thin masses of food is not provided and readily accessible to measure thin foods, such as meat patties and fish filets. • Temperature measuring devices used for food are not accurate to within plus or minus 2 degrees Fahrenheit. • Glass stem temperature measuring devices are used, unless they are candy thermometers encased in a shatterproof coating. <p>Notes:</p> <ul style="list-style-type: none"> • <i>The distinction between having a thermometer for measuring properly cooked foods vs a thermometer used to measure a refrigerator must be made.</i> • <i>The use of an infrared thermometer does not replace the need for a probe thermometer.</i>
40 Wiping cloths: properly used and stored	
<p>CalCode 114135 114185.1</p>	<p>Sponges shall not be used in contact with cleaned and sanitized or in-use food-contact surfaces.</p>

<p>114185.3 (d-e)</p>	<p>Wiping cloths that are in use for cleaning food spills shall not be used for any other purpose.</p> <p>Cloths used for wiping food spills shall be dry and used for cleaning food spills from tableware and carry-out containers or used only once, or if used repeatedly, held in a sanitizing solution.</p> <p>Dry or wet cloths that are used with raw foods of animal origin shall be kept separate from cloths used for other purposes, and wet cloths used with raw foods of animal origin shall be kept in a separate sanitizing solution.</p> <p>Wiping cloths shall be free of food debris and visible soil.</p> <p>Wet wiping cloths shall be laundered daily or placed into a laundry bag for no further use until laundered.</p> <p>Dry wiping cloths shall be laundered as necessary.</p> <p>If wiping cloths are laundered on the premises, they shall be laundered in a mechanical clothes washer and dryer or in a warewashing sink that is cleaned and sanitized before and after each time it is used to wash wiping towels, wash produce or thaw food.</p>
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<p>OUT</p>	<ul style="list-style-type: none"> • Wiping cloths are used in a manner other than as prescribed. For example: <ul style="list-style-type: none"> - Wiping cloths used for wiping food spills are used for another purpose. - Cloths used for cleaning food spills from tableware and carry-out containers are not dry. - Dry cloths used for wiping food spills other than from tableware and carryout containers are used more than once prior to laundering. - Cloths used repeatedly prior to laundering are not held in an approved sanitizing solution. - Dry or wet cloths used with raw animal foods are not kept separate from cloths used for other purposes. - Wet cloths used with raw animal foods are not kept in a separate sanitizing solution. - Wet wiping cloths used with a freshly made sanitizing solution and dry wiping cloths are not free of food debris and visible soil. - Working containers of sanitizing solutions for storage of in-use wiping cloths are not used in a manner that prevents contamination of food, equipment, utensils, linens, or single-use articles. • Wet wiping cloths are not laundered daily. • Dry wiping cloths are not laundered as necessary to prevent contamination of food and clean serving utensils. • Sponges are used in contact with cleaned and sanitized or in-use food-contact surfaces.
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PHYSICAL FACILITIES

41 Plumbing: proper backflow devices

<p>CalCode 114171 114189.1</p>	<p>All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, be maintained so as to prevent any contamination, be kept clean, fully operative, and in good repair.</p>
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<p>114190 114192 114193 114193.1 114199 114201 114269</p>	<p>All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap into a floor sink or other approved type of receptor.</p> <p>Air gaps at water supply inlets must be at least twice the diameter of the inlet and no less than 1 inch.</p> <p>Floor sinks shall be visible and accessible for cleaning.</p> <p>Warewashing machines may be connected directly to the sewer immediately downstream from a floor drain, or they may be drained through an approved indirect connection.</p> <p>The potable water supply shall be protected with a backflow or back siphonage protection device when required by applicable plumbing codes.</p> <p>Exposed piping of a non-potable water system shall be identified so that it is readily distinguishable from piping that carries potable water.</p> <p>Liquid waste drain lines shall not pass through an ice machine or ice storage bin.</p>
<p>OUT</p>	<p>PLUMBING AND PLUMBING FIXTURES</p> <ul style="list-style-type: none"> • Plumbing and plumbing fixtures are not installed in compliance with local plumbing ordinances, are not maintained to prevent contamination, or are not fully operative or in good repair. • Nonpotable water piping is not identified so as to be readily distinguishable from potable water piping. • Liquid waste drain lines pass through an ice machine or ice storage bin. • Boiler water additives do not meet the requirements of 21 C.F.R. 173.310. • A hose used for conveying potable water is not constructed of nontoxic materials, is used for other purposes, is not clearly labeled as to its use, or is not stored or used in a manner that keeps it free of contamination. • Indirect waste receptors are not readily accessible. <p>BACKFLOW/BACK SIPHONAGE PROTECTION</p> <ul style="list-style-type: none"> • The potable water supply is not protected by a backflow or back siphonage protection device when required. • Equipment, such as refrigeration units, that discharge liquid waste is not drained by means of indirect waste pipes through an air gap into a floor sink or other approved receptor. • Warewashing machines that are directly connected to the sewer are not connected immediately downstream from a floor drain. • An air gap between a water supply inlet and flood level rim of a plumbing fixture, equipment, or nonfood equipment is not at least twice the diameter of the inlet or is less than one inch. <p>GREASE TRAPS</p> <ul style="list-style-type: none"> • A grease trap or grease interceptor is located in a food or utensil handling area

	<p>without the approval of EHS</p> <ul style="list-style-type: none"> • A grease trap or grease interceptor is not easily accessible for servicing. Exception: <i>Food facilities approved with a grease trap or grease interceptor that were in operation before January 2006 are not required to comply with this section.</i> <p>DRAINAGE</p> <ul style="list-style-type: none"> • In new construction and extensive remodels, floor drains are not installed in floors that are water flushed or where pressure spray methods of cleaning equipment are used. Such floor surfaces are not sloped 1/8 inch per foot to the floor drains. • Equipment compartments that are subject to accumulation of moisture from condensation, food or beverage drip, or water from melting ice are not sloped to an outlet that allows complete draining.
<p align="center">42 Garbage and refuse properly disposed of, facilities maintained</p>	
<p>CalCode 114244 114245 114245.1 114245.2 114245.3 114245.4 114245.5 114245.6 114245.7 114245.8</p>	<p>All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be provided and covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a public health hazard or nuisance. The exterior of each food facility shall be kept clean and free of litter and rubbish.</p>
<p>OUT</p>	<p>FACILITIES PROVIDED</p> <ul style="list-style-type: none"> • Facilities and equipment necessary to store or dispose of all waste material are not present. • Waste receptacles are not present for use by consumers when needed. • A waste receptacle is not provided in each area where refuse is generated or discarded, or where recyclables or returnables are placed. • An area designated for refuse, recyclables, returnables, or a redeeming machine for recyclables or returnables is not separate from food, equipment, utensils, linens, and single-service and single-use articles, and a public health hazard or nuisance is created. • Receptacles and waste handling units are located so as to create a public health hazard or nuisance, or interfere with cleaning of adjacent space. • Indoor storage area does not comply with requirements for floors, walls, ceilings, and vermin exclusion. Exception: <i>Areas where food is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers; this is typically the area where a cardboard baler may be installed and operated in a grocery store.</i> • An outside storage area or enclosure is not constructed of nonabsorbent material or is not easily cleanable, durable, and sloped to drain. • Receptacles or waste-handling units for refuse and recyclables are not installed so that accumulation of debris and insect and rodent attraction and harborage are minimized, or so that effective cleaning is facilitated around and under the unit (unless the unit is installed flush with the base pad). <p>FACILITIES MAINTAINED</p> <ul style="list-style-type: none"> • Refuse, recyclables, or returnables is not kept in nonabsorbent, durable, cleanable,

	<p>leak-proof, and rodent-proof containers.</p> <ul style="list-style-type: none"> • Refuse containers are not covered with close-fitting lids, or sealed, disposable bags that are impervious to moisture are not used. Exception: <i>Refuse containers inside a food facility do not need to be covered during periods of operation.</i> • Storage areas, enclosures, and receptacles are not maintained in good repair. • Receptacles and waste-handling units are cleaned in a way that causes contamination of food, equipment, utensils, linens, or single-service or single-use articles; at a frequency that does not prevent the buildup of soil or that allows them to become an attractant for insects or rodents; or wastewater is not disposed of as specified in Section 114241. • Suitable cleaning implements and supplies are not provided as necessary, or off-premises cleaning services are not provided. <p>DISPOSAL</p> <ul style="list-style-type: none"> • Refuse is not removed and disposed of in a sanitary manner, as needed to prevent the creation of a nuisance. • Refuse, recyclables, or returnables are not removed from the premises at a frequency that will minimize the development of objectionable odors or conditions that attract or harbor insects or rodents. • Cardboard or other packaging material that does not contain food residue and that is stored outside creates a rodent harborage problem or is not removed on a regularly-scheduled basis. Exception: <i>Cardboard or other packaging material that does not contain food residue and that is stored outside may be stored without being in a covered receptacle if it does not create a rodent harborage problem.</i> • Cast-off/non-functional equipment stored at the exterior of the facility. • Animal byproducts and inedible kitchen grease is not disposed of as required in Section 114245.8.
<p align="center">43 Toilet facilities: properly constructed, supplied, cleaned</p>	
<p>CalCode 114250 114250.1 114276</p>	<p>Toilet facilities shall be maintained clean and in good repair. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Restroom doors shall be kept closed, well fitting, and provided with a self-closing device.</p> <p>Restrooms shall be provided and conveniently located and accessible for use by employees during all hours of operation.</p> <p>Toilet facilities shall be provided for patrons: in establishments offering on-site food consumption, or a food facility with more than 20,000 sq. ft. of floor space.</p>
<p>OUT</p>	<ul style="list-style-type: none"> • Toilet facilities are not provided or the number of toilet facilities is not in accordance with local building and plumbing ordinances. • Toilet facilities are not clean and in good repair. • Toilet facilities are not conveniently located and accessible to employees at all times the facility is in operation. • Toilet facilities are not provided with toilet tissue in permanently installed dispensers at each toilet. • Doors are not kept closed or are not self-closing or well-fitted. Exception: <i>Doors may be open during cleaning or maintenance.</i>

	<p>PERMANENT FOOD FACILITIES ONLY</p> <ul style="list-style-type: none"> • Clean toilet facilities in good repair are not provided for use by employees or for patrons, guests, and invitees where there is onsite consumption of foods or where the food facility was constructed after July 1, 1984 and has more than 20,000 square feet of floor space. • At least one separate toilet facility for men and one separate toilet facility for women are not provided in food facilities with more than 20,000 square feet of floor space. • Patron toilet facilities are located where patrons, guests, or invitees pass through food preparation, food storage, or utensil washing areas to reach the toilet facilities. • Food facilities constructed before January 1, 2004 that provide food for consumption on the premises shall either 1) provide clean toilet facilities in good repair for patrons, guests, or invitees; or 2) prominently post a sign in a public area of the food facility stating that toilet facilities are not provided. <p>Notes:</p> <ul style="list-style-type: none"> • <i>Food facilities located within amusement parks, stadiums, arenas, food courts, fairgrounds, and similar premises are not required to provide toilet facilities for employee use within each food facility if approved toilet facilities are located within 200 feet in travel distance of each food facility and are readily available for use by employees. Any food facility taking advantage of this allowance must be provided with approved handwashing facilities for employee use.</i> • <i>A food facility that was approved prior to July 1, 2007 with toilet facilities within 300 feet are not required to meet the 200-foot requirement.</i>
<p>44 Premises, personal/cleaning items, vermin proofing</p>	
<p>CalCode 114067(h) 114123 114143(a) 114143(b) 114256 114256.1 114256.2 114256.4 114257 114257.1 114259 114259.2 114259.3 114279(a) 114281 114282</p>	<p>The premises of a food facility shall be kept clean fully operative, and in good repair.</p> <p>The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.</p> <p>Handwashing, warewashing, and food preparation sinks shall not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.</p> <p>Open-air barbecues or outdoor wood-burning ovens must be operated on the same premises as, in reasonable proximity to, and in conjunction with a permanent food facility that is approved for food preparation and they must be located in an area that will not constitute a fire hazard.</p> <p>A separate room, area, or cabinet shall be provided for the storage of cleaning equipment and supplies.</p> <p>Mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.</p> <p>At least one curbed cleaning facility or janitorial sink equipped with hot and cold water and drain shall be provided.</p>

	<p>Employee lockers, employee personal storage areas, and areas designated for employees to eat and drink shall be located in an area that will prevent potential contamination of food, equipment, linens, and single-use articles.</p> <p>Lockers or other suitable facilities shall be provided for personal items.</p> <p>Dressing rooms or dressing areas shall be provided and used by employees if the employees regularly change their clothes in the facility.</p> <p>Medications that are in a food facility for employee use shall be labeled and stored in a designated storage area for personal items.</p> <p>First aid supplies that are in a food facility for employee use shall be identified with a legible manufacturer's label and stored in a kit or a container that is located so as to prevent the potential for contamination.</p> <p>A food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, birds, and vermin.</p> <p>Pass through window service openings shall be limited to 216 square inches each. The service openings shall not be closer together than 18 inches. Each opening shall be provided with a solid or screened window, equipped with a self-closing device. Pass through windows of up to 432 square inches are approved if equipped with an air curtain device. The counter surface of the service openings shall be smooth and easily cleanable.</p> <p>Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device.</p> <p>Insect control devices shall be installed so that the devices are not located over a food or utensil handling area and dead insects and insect fragments are prevented from being impelled onto or falling on non-prepackaged food, clean equipment, utensils, linens, and unwrapped single-use-articles.</p> <p>During non-operating hours and periods of inclement weather, satellite food service operations shall be completely enclosed to exclude vermin, or stored inside the fully enclosed permanent food facility.</p>
<p>OUT</p>	<p>PREMISES</p> <ul style="list-style-type: none"> • Satellite food service operations are not completely enclosed during nonoperating hours or periods of inclement weather. • Food preparation sinks, handwashing sinks and warewashing equipment are used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of mop water and similar liquid wastes. • The premise is not kept free of litter and items that are unnecessary to the operation or maintenance of the facility. • The open-air barbecue or outdoor wood burning oven is not operated on the same premises in conjunction with a permanent food facility, or it is operated in an area that

	<p>may pose a fire hazard.</p> <ul style="list-style-type: none"> • All facilities are not kept clean, fully operative, and in good repair. • No room, area, or cabinet separate from any food prep or storage area and warewashing or storage area is provided for storage of cleaning equipment and supplies. • Mops, after use, are not placed in a position that allows them to air dry without soiling walls, equipment, or supplies. • No curbed cleaning facility or janitorial sink with drain is provided and conveniently located. Exception: See Section 114279(b) for exemption of restricted food service facilities. <p>STORAGE OF PERSONAL/CLEANING ITEMS</p> <ul style="list-style-type: none"> • Personal storage of clothing or personal effects in any area used for the storage and preparation of food or utensils. • Lockers or areas designated for employees are located in an area where contamination of food, equipment, utensils, linens, and single-use articles can occur. • Lockers or other suitable facilities are not provided for the storage of employee clothing and other personal possessions, or dressing rooms/areas are not provided for employees who regularly change their clothes in the food facility. • Medicines are found in the food facility that are for an employee’s use and are not labeled with a legible manufacturer’s label and stored in a kit or container that is located to prevent contamination. • First aid supplies are not labeled with a legible manufacturer’s label and stored in a kit or container that is located to prevent contamination. <p>VERMIN PROOFING</p> <ul style="list-style-type: none"> • The food facility is not constructed, equipped, maintained, or operated in a manner that prevents the entrance or harborage of animals, birds, or vermin. • Air curtain ineffective, non-functional, or turned off at open door. • Pass-through window openings do not comply with Section 114259.2. • Insect electrocution devices do not retain the insect within the device or are located over food or utensil handling areas.
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PERMANENT FOOD FACILITIES

45 Floor, walls, and ceilings: built, maintained, and cleaned

	<p>All food facilities, equipment, and utensils shall be kept clean fully operative, and in good repair.</p>
<p>CalCode 114143(d) 114266 114268 114268.1 114271 114272</p>	<p>Each permanent food facility shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure.</p> <p>The floor surfaces in all areas where food is prepared, prepackaged, or stored, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located, and in all toilet and handwashing areas shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.</p> <p>Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches, except in areas</p>

	<p>where food is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers.</p> <p>Except for dining and serving areas, the use of sawdust, wood shavings, peanut hulls, or similar materials is prohibited.</p> <p>The walls and ceilings of all rooms shall be of a durable, smooth, nonabsorbent, and easily cleanable surface.</p> <p>Mats and duckboards shall be designed to be removable and easily cleanable.</p> <p>If an open-air barbecue or outdoor wood-burning oven is a permanent structure, it shall be equipped with an impervious and easily cleanable floor surface that extends a minimum of five feet from the open-air barbecue or outdoor wood-burning oven facility on all open sides.</p>
<p>OUT</p>	<ul style="list-style-type: none"> • A permanent food facility is not fully enclosed in a building or does not consist of permanent floors, walls, and an overhead structure that meet minimum standard. Exception: <ul style="list-style-type: none"> - A food facility that is not fully enclosed on all sides and that was in operation on January 1, 1985 does not need to meet this requirement until the facility is remodeled, has a significant menu change, or has a significant change in its method of operation. - Dining areas or any other operation approved for outdoor food service is not required to be enclosed. - A produce stand that was in operation prior to July 1, 2007 may have no more than one side open to the outside air during business hours. • Floor surfaces are not clean and in good repair; not smooth, durable, and nonabsorbent as required; or floor surfaces are not covered at the floor-wall juncture with a minimum 3/8-inch radius coving and don't extend up the wall 4 inches, except as allowed in Section 114268(b). • The floor surfaces extending from the open-air barbecue or wood-burning oven a minimum of five feet are not impervious or easily cleanable. • Floor drains or floor sinks are not clean. • Mats and duckboards, if used, are not removable and easily cleanable. • Walls and ceiling surfaces are not clean and in good repair or not smooth, durable, and nonabsorbent. Exception: This does not apply to walls and ceilings where food is stored only in unopened bottles, cans, cartons, sacks, or other shipping containers; or in dining and sales areas, offices, or restrooms used exclusively by patrons. <p>Notes:</p> <ul style="list-style-type: none"> • Acoustical paneling is acceptable if installed not less than 6 feet above the floor; however, it must be smooth, durable, nonabsorbent, and easily cleanable. • Conduits must be installed within walls and ceilings as much as practicable, or mounted or enclosed to facilitate cleaning. • Attachments to walls and ceilings must be easily cleanable.

46 No unapproved private homes/living or sleeping quarters	
CalCode 114285 114286 114365	A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters shall not be used for conducting food facility operations, except for permitted cottage food establishments.
OUT	<ul style="list-style-type: none"> • A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters is used for conducting food facility operations. • Areas not approved as part of a Cottage Food Operation. • A sleeping accommodation is kept in a room where food is prepared, stored, or sold, or living or sleeping quarters that are located on the premises of a food facility are not separated from rooms and areas used for food facility operations by complete partitioning and solid, self-closing doors.
SIGNS/REQUIREMENTS	
47 Signs posted, last inspection report available, seal posted	
CalCode 113725.1 113945.1 113953.5 113978 114075 114276 114381(e)	<p>A copy of the most recent routine inspection report shall be maintained at the food facility and made available upon request.</p> <p>A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing lavatories used by food employees, and shall be clearly visible.</p> <p>Food facilities shall have "no smoking" signs posted as required.</p> <p>The Permit to Operate shall be posted in a conspicuous place within the food facility.</p> <p>Upon completion of each routine or follow up inspection, the Health Officer shall post the appropriate seal as determined by the criteria included in this document. The seal shall be easily visible to all patrons entering the facility.</p>
OUT	<ul style="list-style-type: none"> • Seal not posted. • Handwashing sign is not posted at handwashing sinks used by food employees. • "No Smoking" sign is not posted in food preparation, food storage or warewashing areas. • A sign advising customers that toilet facilities are not provided is not posted. • A copy of the most recent routine inspection report is not maintained at the food facility and is not made available upon request. • A sign notifying customers that clean tableware is to be used when they return to self-service area. • A sign was not posted advising patrons that a copy of the most recent inspection report is available for review. • Permit is not posted in conspicuous location.
COMPLIANCE ENFORCEMENT	
48 Plan Review	
CalCode 114380	Any proposal to build or remodel a food facility shall be submitted to the Health Officer for approval before beginning any new construction or remodeling.
49 Permits Available	
CalCode	A food facility shall not be open for business without a valid health permit.

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50 Impoundment	
CalCode 114393	Based upon inspection findings or other evidence, the enforcement officer may impound food, equipment, or utensils that are found to be unsanitary or in such disrepair that food, equipment, or utensils may become contaminated or adulterated.
51 Permit Suspension	
CalCode 114405	A Permit to Operate may be suspended or revoked by the enforcement officer for a violation of this part. Any food facility for which the permit has been suspended shall close and remain closed until the permit has been reinstated.

