

Criticals

Chapter 2 Management & Personnel

- P. 19 2-101.11 Person in Charge
- 2-102.11 Demonstration of Knowledge
- P. 29-30 2-301.11 Clean Condition - Food employees shall keep their hands and exposed portions of their arms clean.
- 2-301.12 Cleaning Procedure - Employees shall clean their hands and exposed portions of arms by vigorously rubbing together their lathered hands and arms for at least 20 seconds and thoroughly rinsing with clean water. Pay particular attention to the areas underneath the fingernails and between fingers.
- 2-301.14 When to Wash - A) Before engaging in food preparation (working with exposed food, clean equipment and utensils, and unwrapped single service items). B) After touching bare human body parts. C) After using the toilet. D) After coughing, sneezing, using a handkerchief, using tobacco, eating or drinking. E) After caring for or handling service animals or aquatic animals. F) After handling soiled equipment or utensils. G) During food preparation to prevent cross contamination. H) When switching from working with raw food to ready-to-eat food. I) After engaging in any activities that contaminate the hands (any cleaning task).
- P. 33 2-401.11 Drinks in Prep Area - Employees may drink from a closed container (lid and straw).

Chapter 3 Food

- P. 37 3-201.11 Compliance with Food Law (Retail) - Meat or poultry that is not a ready-to-eat food and is in a packaged form, shall be labeled to include safe handling instructions.
- P. 40 3-202.11 Temperature - A) Refrigerated Potentially Hazardous Food shall be at a temperature of 41 F or below when received. D) Food that is labeled frozen and shipped frozen by a food processing plant shall be received frozen.

- P. 58 3-401.12 Microwave Cooking - PHF or reheated raw animal food
and 3-403.11 cooked or in a microwave shall be:
- A) rotated or stirred throughout or midway during cooking to distribute the heat.
 - B) Covered to retain surface moisture.
 - C) Heated to a temperature of at least 165 F in all parts of the food.
 - D) Allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.
- P. 59 3-401.13 Plant Food Cooking for Hot Holding - Fruits and vegetables that are cooked for hot holding shall be cooked to a temperature of 140 F.
- P. 62 3-501.14 Cooling -
- A) Cooked PHF shall be cooled:
 - 1) within 2 hours, from 140 F to 70 F and
 - 2) within 4 hours from 70 F - 41 F or less.
 - B) PHF shall be cooled within 4 hours to 41 F or less if prepared from ingredients at ambient temperature, such as reconstituted food and canned tuna.
- P. 63 3-501.16 Cold Holding - Potentially hazardous food shall be maintained
- A) at 41 F or less
 - B) at 45 F or between 45 F and 41 F in existing refrigeration equipment that is not capable of maintaining the food at 41 F or less if:
 - 1) The equipment is in place and in use in the establishment
 - 2) Within 7 years of the effective date of this Code, the equipment is upgraded or replaced to maintain food at 41 F or less
- P. 64 3-501.17 Date Marking - A) Ready-to-eat PHF refrigerated for more than 24 hours shall be clearly marked at the time of prep to indicate the date by which the food shall be consumed:
- 1) 7 calendar days or less from the day the food is prepared, if the food is maintained at 41 F or less
 - 2) 4 calendar days or less, if the food is maintained at 45 F or less.
- B) Ready-to-eat food prepared in the establishment and subsequently frozen, shall be clearly marked:
- 1) When the food is thawed, to indicate that the food shall be consumed within 24 hours.
- P. 67 3-501.19 Time as Control - A) Ready-to-eat, potentially hazardous food shall be identified with the date and time that the food is removed from temperature control and then discarded after 4 hours.

B) Food in unmarked containers or marked to exceed 4 hours shall be discarded.

C) In a High Susceptible Population, time only without temperature may not be used for raw eggs. After 4 hours, discard no matter what.

P. 74 3-801.11 Pasteurized Foods and Prohibited Foods - (Highly Susceptible Populations)

Chapter 4 Equipment, Utensils, Linens

P. 104 4-602.11 Food contact surface - Multi-use Food contact surfaces shall be:
1) Smooth
2) Free of breaks, open seams, cracks, pits, chips, etc.
3) Free of sharp angles, corners, and crevices.
4) Finished to have smooth welds and joints

Food Contact Surfaces and Utensils - Must be kept clean and sanitized (this includes the inside of a refrigerator and microwave, soda nozzles, utensils, etc.)

P. 112 4-703.11 Hot Water Mechanical Sanitization - the dishwasher surface temperature of utensils or a registering thermometer must be at least 160 F.

Chapter 5 Water Plumbing, & Waste

P. 126 5-204.14 Produce Fogging Devices (Retail Stores) -
A) Cleaning procedures shall be conducted at least once a week:
1) Drain and completely disassemble the water and aerosol contact parts.
2) Brush-clean the reservoir, aerosol tubing, and discharge nozzles with a suitable detergent.
3) Flush the system with water to remove the detergent and particulate.
4) Rinse by immersing, spraying, or swabbing the reservoir, aerosol tubing and discharge nozzles with at least 50 mg/L hypochlorite solution.

Chapter 6 Physical Facilities

P. 154 6-501.115 (C) Fish Bait (Retail Stores) - Live or dead fish bait may be stored in a refrigeration unit with food, as long as it is in a covered container and separate from the food on the bottom shelf.

Chapter 7 Poisonous, Toxic Materials

- P. 160 7-207.12 Storage of Medicine - Medicines belong to employees or children in a day care that require refrigeration shall be:
- A) Stored in a covered leak proof container and labeled as such.
 - B) Located to be inaccessible to children.

Chapter 8 Compliance & Enforcement

- P. 194 8-804.10 The Director may suspend a permit to operate if:
- A) An establishment has ≥ 5 immediately uncorrectable critical items; or
 - B) Permit holder obstructs or hinders the Director.

Non Criticals

Chapter 2 Management & Personnel

- P. 32 2-302.11 Fingernails -
A) Keep fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough.
B) Unless wearing gloves, an employee may not wear fingernail polish or artificial nails when working with exposed food.
- P. 32 2-303.11 Jewelry - While preparing food, employees may not wear jewelry on their arms and hands except for a plain ring such as wedding band.
- P. 33 2-402.11 Hair Restraints - Employees shall wear hair restraints such as hats, hair covering or nets, beard restraints, and clothing that covers body hair.

Chapter 3 Food

- P. 49-50 3-304.12 Between Use Storage - During pauses in preparation, utensils shall be stored:
A) In the food with their handles above the top of the food and container.
B) In food that isn't Potentially Hazardous with their handles above the top of the food within containers that can be closed, such as sugar, flour, etc.
C) On a clean portion of the food preparation table as long as the utensils and food contact surface are cleaned and sanitized at least every 4 hours.
D) In running water of sufficient velocity to flush particulate to the drain.
E) In a clean protected location such as an ice scoop.
F) In a container of water that is at least 140 F, if the container is cleaned every 4 hours.
- P. 52 3-305.11 Food Storage - Food shall be stored at least 6" above the floor.
- P. 60 3-501.11 Frozen Food - Stored frozen foods shall be maintained frozen
- P. 61 3-501.13 Thawing - Potentially hazardous food shall be thawed:
A) Completely submerged under running water:
 1) at a water temperature of 70 F or below

- 2) with sufficient water velocity to agitate and float off loose particles in an overflow.
- 3) For a period of time that doesn't allow thawed portions to rise above 41 F or 45 F.

Chapter 6 Physical Facilities

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| P. 142 | 6-202.11 | <u>Shielding of Light Bulbs</u> - Light bulbs shall be shielded, coated, or otherwise shatter - resistant in areas where there is exposed food; clean equipment, utensils, and linens, or unwrapped single-service and single-use articles. |
| P. 147 | 6-301.14 | <u>Hand washing Singage</u> - A sign or poster that notifies food employees to wash their hands shall be provided at all hand washing lavatories. |