

Safe Food and Water	
30	Pasteurized Eggs Used Where Required^P
3-302.13	Pasteurized Eggs Substituted for Raw Eggs for Certain Recipes ^P
31	Water and Ice From Approved Source^{P Pf C}
3-202.16	Ice ^P
5-101.11	Approved System-Source ^P
5-102.11	Standards-Quality ^P
5-102.12	Nondrinking Water ^P
5-102.13	Sampling ^{Pf}
5-102.14	Sample Report on File ^C
5-104.12	Alternative Water Supply (mobile, temporary event, & temporary interruption) ^{Pf}
32	Variance Obtained for Specialized Processing Methods^{Pf}
8-103.11	Documentation of Proposed Variance and Justification ^{Pf}
Food Temperature Control	
33	Proper Cooling Methods Used; Adequate Equipment for Temperature Control^{Pf C}
3-501.11	Frozen Food ^C
3-501.15(A)	Cooling Methods (1-7) ^{Pf}
3-501.15(B)	Food Containers Arranged and Covered ^C
4-301.11	Cooling, Heating, and Hot Holding Capacities-Equipment ^{Pf}
34	Plant Food Properly Cooked for Hot Holding^{Pf}
3-401.13	Plant Food Properly Cooked for Hot Holding ^{Pf}
35	Approved Thawing Method Used^C
3-501.12	TCS Food, Slacking ^C
3-501.13	Thawing ^C
36	Thermometers Provided & Accurate^{Pf C}
4-203.11	Temperature Measuring Devices (TMD), Food-Accuracy ^{Pf}
4-203.12	TMDs, Ambient Air and Water-Accuracy ^{Pf}
4-204-112	Temperature Measuring Devices ^{Pf C}
4-204-112(A),(B),(D)	TMD Provided, Location, Easily Readable in each Refrigeration/Hot Food Unit ^C
4-204.112(E)	Food and Warewashing TMD, Numerical Scale, Printed Record/Digital Readout as Specified ^{Pf}
4-302.12	TMD, Provided, Accessible, Suitable Probe ^{Pf}
4-502.11(B)	TMD, Food - Calibrated ^{Pf}
Food Identification	
37	Food Properly Labeled; Original Container^{Pf C}
3-203.11	Molluscan Shellfish, Original Container ^C
3-302.12	Food Storage Containers Identified with Common Name of Food ^C
3-601.11	Standards of Identity ^C
3-601.12	Honestly Presented ^C
3-602.11	Food Labels ^{Pf C}
3-602.11(A),(B)(1)-(4)	Packaged in a FE, Labeled as Specified, Label Information as Specified, Color Additives ^C
3-602.11(B)(5)	Name of Each Major Food Allergen Unless Part of Common or Usual Name ^{Pf}
3.602.11(B)(6)(7)	Nutrition Labeling, Salmon Color Additives- Labeled as Specified ^C
3.602.11(C)	Bulk Food, Consumer Self Dispensing, Labeled as Specified ^C
3-602.12	Other Forms of Information - Warnings if Required, Dates Not Altered, ^C

Prevention of Food Contamination	
38	Insects, Rodents, & Animals Not Present^{Pf C}
2-403.11	Handling/Caring for Animals Prohibited ^{Pf}
6-202.13	Insect Control Devices, Design and Installation ^C
6-202.15	Outer Openings, Protected Except as Specified ^C
6-202.16	Exterior Walls and Roofs, Protective Barrier ^C
6-501.111	Controlling Pests ^{Pf C}
6-501.111(A),(B)	Incoming Shipment of Food/Supplies Inspected, Premises Inspected ^C
6-501.111(C)	Trapping Devices or Other Methods of Pest Control as Required ^{Pf}
6-501.111(D)	Eliminate Harborage Conditions ^C
6-501.112	Removing Dead or Trapped Birds, Insects, Rodents and other Pest as Specified ^C
6-501.115	Prohibiting Animals, Live Animals, Not Allowed on Premises, Except as Specified ^{Pf}
39	Contamination Prevented During Food Preparation, Storage, & Display^{P Pf C}
3-202.17	Shellstock, Condition ^C
3-303.11	Ice Used as Exterior Coolant, Prohibited as Ingredient ^P
3-303.12	Storage/Display of Food in Contact with Water/Ice ^C
3-304.13	Linens and Napkins, Use Limitations ^C
3-305.11	Food Storage, Location, Except as Specified ^C
3-305.12	Food Storage, Prohibited Areas ^{Pf, C}
3-305.12 (B)	Food stored in bathrooms ^{Pf}
3-305.12 (A), (C-I)	Food stored in other prohibited rooms, under various pipes, under open stair ways, or other sources ^C
3-305.14	Food Preparation, Unpackaged Food Protected ^C
3-306.11	Food Display-Preventing Contamination by Consumers ^P
3-306.12	Condiments Protected ^C
3.306.13(B)(C)	Consumer Self-Serve Areas- RTE Foods, Suitable Dispensing/Utensils/Methods, Monitored ^{Pf}
3-307.11	Miscellaneous Sources of Contamination ^C
6-404.11	Segregation and Location-Distressed Merchandise ^{Pf}
40	Personal Cleanliness^{Pf C}
2-302.11	Maintenance-Fingernails ^{Pf}
2-303.11	Prohibition-Jewelry ^C
2-304.11	Clean Conditions-Outer Clothing ^C
2-401.13	Use of Bandages, Finger Cots, Finger Stalls ^C
2-402.11	Hair Restraints-Effectiveness ^C
41	Wiping Cloths: Properly Used & Stored^C
3-304.14	Wiping Cloths, Use Limitation ^C
4-101.16	Sponges Use, Limitation ^C
4-901.12	Wiping Cloths. Air Drying Location ^C
42	Washing Fruits and Vegetables^{Pf C}
3-302.15(A)	Raw Fruits and Vegetables Washed ^C
3-302.15(C)	Devices Used for On-Site Generation of Chemicals Meeting Requirements as Specified ^{Pf}
7-204.12	Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria ^P
Proper Use of Utensils	
43	In-Use Utensils & Between Use, Properly Stored^C
3-304.12	In-Use Utensils & Between Use, Properly Stored ^C
44	Utensils/Equipment/Linens: Properly Stored, Dried, Handled^C
4-801.11	Clean Linens ^C

44	Utensils/Equipment/Linens: Properly Stored, Dried, Handled^C
4-802.11	Laundering Frequency - Specifications ^C
4-803.11	Storage of Soiled Linens ^C
4-803.12	Mechanical Washing of Linens ^C
4-901.11	Equipment & Utensils, Air-Drying Required ^C
4-903.11 (A),(B),(D)	Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Stored as Specified ^C
4-903.12(A)(1),(A)(3-8)	Prohibitions, Equipment, Utensils, and Laundered Linen Storage ^C
4-903.12(A)(2)	Prohibitions, Equipment, Utensils, and Laundered Linen Storage in Toilet Rooms ^{Pf}
4-904.11	Kitchenware and Tableware, Preventing Contamination ^C
4-904.12	Soiled and Clean Tableware ^C
4-904.13	Preset Tableware ^C
4-904.14	Rinsing Equipment & Utensils After Cleaning & Sanitizing as Specified ^C
Utensils & Equipment	
45	Single Use/Service Articles: Properly Stored/Used^{P C}
4-502.12	Single-Service and Single-Use Articles, Required Use ^P
4-502.13	Single-Service/Single-Use Articles, Use Limitations ^C
4-502.14	Shells, Use Limitations ^C
4-903.11(A),(C)	Equipment, Utensils, Linens and Single-Service and Single-Use Articles, Storing ^C
4-903.12	Prohibitions ^C
4-904.11	Kitchenware and Tableware-Preventing Contamination ^C
46	Gloves, Used Properly, Use Limitations as Specified^C
3-304.15(B)-(D)	Gloves, Used Properly, Use Limitations as Specified ^C
47	Food & Non-Contact Food Surfaces Cleanable, Properly Designed, Constructed, & Used^{P Pf C}
3-304.16	Clean Tableware for Second Portions and Refills ^C
3-304.17	Refilling Returnables ^P
4-101.11	Characteristics - Materials for Food-Contact Surfaces ^{P C}
4-101.11(A)	Safe Materials ^P
4-101.11(B)-(E)	Durable, Corrosion-Resistant, Nonabsorbent, Withstand Repeated Warewashing, Smooth, Easily Cleanable Surface, Resistant as Specified ^C
4-101.12	Cast Iron, Use Limitation ^C
4-101.13	Lead, Use Limitation ^{P C}
4-101.13(A)	Utensils/Decorative Food Utensils, Lead-Free, Not to Exceed Limits as Specified ^P
4-101.13(B)	Pewter Alloys, In Excess of Lead Limits, Not Used as Food Contact Surface ^P
4-101.13(C)	Solder and Flux In Excess of Lead Limits, Not Used as Food Contact Surface ^C
4-101.14	Copper, Use Limitation, Not Used in Contact with Food, pH as Specified ^P
4-101.15	Galvanized Metal, Use Limitation ^P
4-101.17	Wood, Use Limitation ^C
4-101.18	Nonstick Coatings, Use Limitation ^C
4-101.19	Nonfood Contact Surfaces, Design as Specified ^C
4-102.11	Single Service & Single Use Articles, Characteristics-Materials ^{P C}
4-102.11(A)(1)	No Migration of Deleterious Substances ^P
4-102.11(A)(2)	No Color, Odor, or Taste to Food ^C
4-102.11(B)(1)	Safe Materials ^P
4-102.11(B)(2)	Clean ^C
4-201.11	Equipment and Utensils, Durability & Strength ^C
4-201.12	TMD, No Glass Sensor/Stem except as Specified ^P
4-202.11(A)(1)-(5)	Multiuse F/C Surfaces, Smooth, Free of Imperfections, Accessible Except as Specified ^{Pf}
4-202.12	CIP Equipment ^{Pf C}

47	Food & Non-Contact Food Surfaces Cleanable, Properly Designed, Constructed, & Used ^{P P^f C}
4-202.12(A)	Design, Construction as Specified ^C
4-202.12(A)(1)	Cleaning Solutions Circulated, Contact All Interior F/C Surfaces ^{P^f}
4-202.12(A)(2)	Self-draining or Completely Drained of Solutions ^C
4-202.12(B)	Inspection Access Points Designed to Ensure Effectively Cleaned ^C
4-202.13	"V" Threads, Use Limitation ^C
4-202.14	Hot Oil Filtering Equipment ^C
4-202.15	Can Openers ^C
4-202.16	Nonfood-Contact Surfaces ^C
4-202.17	Kick Plates Removable ^C
4-204.12	Equipment Openings, Closures and Deflectors ^C
4-204.13	Dispensing Equipment, Protection of Equipment and Food (Unpackaged Liquid Food or Ice) ^{P C}
4-204.13(A)-(D)	Dispensing Equipment Design to Protect from Contamination ^C
4-204.13(E)	Equipment Dispensing TCS Liquids w/o Temp Control Maintains Sterility, Conforms to Standards ^P
4-204.15	Bearings and Gear Boxes, Leakproof ^C
4-204.16	Beverage Tubing, Separation Except as Specified ^C
4-204.17	Ice Units, Separation of Drains ^C
4-204.18	Condenser Unit, Separation ^C
4-204.110(A)	Molluscan Shellfish Tanks Used for Display Only ^P
4-204.120	Equipment Compartments, Drainage ^C
4-204.122	Case Lot Handling Apparatuses, Movability ^C
4-302.11	Dispensing Utensils Available for Customer Self-Service ^{P^f}
4-401.11(A)(1), (A)(3-8), & (C)	Equipment, Clothes Washers, Dryers and Storage Cabinets, Contamination Prevention-Location ^C
4-401.11(A)(2)	Equipment, Clothes Washers, Dryers and Storage Cabinets, Contamination Prevention-Location ^{P^f}
4-402.11	Fixed Equipment, Spacing or Sealing-Installation ^C
4-402.12	Fixed Equipment, Elevation or Sealing ^C
4-501.11	Good Repair and Proper Adjustment-Equipment ^C
4-501.12	Cutting Surfaces Resurfaced or Discarded ^C
4-501.13	Microwave Ovens Meet Standards ^C
4-502.11(A) & (C)	Utensils & Temp/Pressure Measuring Devices: Good Repair, Accurate, or Discarded ^C
4-603.11	Dry Cleaning-Methods for Non-TCS Food Residue Only ^C
4-902.11	Food Contact Surfaces-Lubricating ^C
4-902.12	Equipment-Reassembled w/o Contamination ^C
48	Warewashing Facilities: Installed, Maintained, & Used; Cleaning Agents, Sanitizers, Test strips available ^{P^f C}
4-203.13	Pressure Measuring Devices, Mechanical Warewashing Equipment: Accurate ^C
4-204.113	Warewashing Machine, Readable Data Plate Operation Specifications ^C
4-204.114	Warewashing Machine, Internal Baffles ^C
4-204.115	Warewashing Machine, Temperature Measuring Devices ^{P^f}
4-204.116	Manual Warewashing Equipment, Heaters and Baskets ^{P^f}
4-204.117	Warewashing Machines, Automatic Dispensing of Detergents and Sanitizers ^{P^f}
4-204.118	Warewashing Machines, Flow Pressure Device ^C
4-204.119	Warewashing Sinks and Drainboards, Self-Draining ^C
4-301.12	Manual Warewashing, Sink Compartment Requirements ^{P^f C}
4-301.12(A),(B)	Three Compartment Sink for Manual W/R/S Equipment, Requirements ^{P^f}
4-301.12 (D),(E)	2 Compartment Sink, Prior Approval Required, Use, Limitations ^C
4-301.13	Drainboards, Provided as Specified ^C

48	Warewashing Facilities: Installed, Maintained, & Used; Cleaning Agents, Sanitizers, Test strips available Pf C
4-302.13	TMDs Provided for Washing/Sanitizing as Specified ^{Pf}
4-302.14	Sanitizer Test Kit/Devices, Provided ^{Pf}
4-303.11	Cleaning Agents & Sanitizers, Provided, Available ^{Pf}
4-501.14	Warewashing Equipment, Cleaning Frequency ^C
4-501.15	Warewashing Machines Operated per Manufacturer's Instructions ^C
4-501.16	Warewashing Sinks, Use Limitation ^C
4-501.17	Warewashing Equipment Contains Cleaning Agent ^{Pf}
4-501.18	Warewashing Equipment: W/R/S Solutions Clean ^C
4-501.19	Manual Warewashing Equipment, Wash Solution Temp $\geq 110^{\circ}\text{F}$. ^{Pf}
4-501.110	Mechanical Warewashing Equipment, Wash Solution Temperature ^{Pf}
4-501.116	Warewashing Equipment, Determining Chemical Sanitizer Concentration ^{Pf}
4-603.12	Precleaning, Equipment & Utensils as Specified ^C
4-603.13	Soiled Items Loaded in Warewashing Machines As Required ^C
4-603.14	Wet Cleaning Used as Necessary ^C
4-603.15	Procedures for Alternative Manual Warewashing Equipment as Specified ^C
4-603.16	Rinsing Procedures ^C
49	Non-Food Contact Surfaces Clean ^C
4-601.11 (B),(C)	Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, & Utensils, Clean, Free of Accumulations ^C
4-602.13	Nonfood Contact Surfaces, Cleaning Frequency ^C
Physical Facilities	
50	Hot & Cold Water Available: Adequate Pressure ^{Pf}
5-103.11	Water Capacity-Quantity and Availability ^{Pf}
5-103.12	Water Under Pressure as Specified ^{Pf}
5-104.11	System-Distribution, Delivery, and Retention ^{Pf}
51	Plumbing Installed; Proper Backflow Devices ^{P Pf C}
5-101.12	System Flushing and Disinfection ^P
5-201.11	System Constructed with Approved Materials ^P
5-202.11	Approved System and Cleanable Fixtures ^{P C}
5-202.11(A)	Designed, Constructed As Required ^P
5-202.11(B)	Plumbing Fixtures, Easily Cleanable ^C
5-202.13	Backflow Prevention, Air Gap 2 X D of Water Inlet ^P
5-202.14	Backflow Prevention Device Meets ASSE Standards ^P
5-202.15	Conditioning Device, Design ^C
5-203.13	Service Sink Provided ^C
5-203.14	Backflow Prevention Device Provided When Required ^P
5-203.15	Backflow Prevention Device Provided on Carbonator ^P
5-204.12	Backflow Prevention Device, Location ^C
5-204.13	Conditioning Device, Location ^C
5-205.12	Prohibiting a Cross Connection ^{P, Pf}
5-205.12(A)	Drinking / Non Drinking Water System, No Cross Connection ^P
5-205.12(B)	Nondrinking Water Piping, Identified ^{Pf}
5-205.13	Water System Device: Inspection/Service Scheduled; Records Maintained ^{Pf}
5-205.14	Water Reservoir of Fogging Devices: Maintained/Cleaned ^P
5-205.15	Plumbing System Maintained in Good Repair ^{P, C}
5-205.15(A)	Repaired as Required ^P
5-205.15(B)	Maintained in Good Repair ^C

51	Plumbing Installed; Proper Backflow Devices ^{P Pf C}
5-301.11	Mobile Water Tanks (MWTs): Approved Materials, ^{P,C}
5-301.11(A)	Safe ^P
5-305.11(B)(C)	Durable, Corrosion-Resistant, Nonabsorbent, Smooth, Easily Cleanable ^C
5-302.11	MWT Systems Enclosed, Sloped to Drain ^C
5-302.12	MWT Inspection and Cleaning Port, Protected, Secured ^C
5-302.13	MWT - "V" Type Threads, Use Limitation ^C
5-302.14	MW Tank Vent, Protected ^C
5-302.15	MWT Inlet and Outlet, Sloped to Drain ^C
5-302.16	MWT Hose, Construction and Identification ^{P, C}
5-302.16(A)	Safe, Hose Used to Convey Drinking Water ^P
5-302.16(B)-(E)	Durable, Resistant, Nonabsorbent, Smooth Interior Surface, Use Identified ^C
5-303.11	Filter Installed When Compressed Air Used ^P
5-303.12	Protective Cover or Device for Inlets/Outlets/Hoses ^C
5-303.13	Mobile Food Establishment Tank Inlet ≤ 0.75 " & Proper Hose Connection ^C
5-304.11	MWT System Flushing and Sanitization, Prior to Use as Specified ^P
5-304.12	MWT Operated to Prevent Backflow & Contamination ^C
5-304.13	MWT Inlet/Outlet Protected When Not in Use ^C
5-304.14	MWT Pump and Hoses Dedicated for Drinking Water Only ^P
52	Sewage and Waste Water Properly Disposed ^{P Pf C}
5-401.11	Mobile Food Establishment Sewage Holding Tank, Capacity and Drainage, Sized and Sloped ^C
5-402.11	Backflow Prevention, No Direct Connection ^P
5-402.12	Grease Trap, Location and Placement ^C
5-402.13	Conveying Sewage ^P
5-402.14	Removing Mobile Food Establishment Wastes ^{Pf}
5-402.15	Flushing a Waste Retention Tank ^C
5-403.11	Approved Sewage Disposal System ^P
5-403.12	Other Liquid Wastes and Rainwater ^C
53	Toilet Facilities: Properly Constructed, Supplied, & Cleaned ^{Pf C}
5-203.12	Toilets and Urinals, Required Number ^C
5-501.17	Toilet Room, Covered Receptacle ^C
6-202.14	Toilet Rooms, Enclosed ^C
6-302.11	Toilet Tissue, Availability ^{Pf}
6-402.11	Toilet Rooms Conveniently Located & Accessible ^C
6-501.18	Plumbing Fixtures Cleaned as Needed ^C
6-501.19	Toilet Room Doors Closed ^C
54	Garbage and Refused Properly Disposed; Facilities Maintained ^C
5-501.11	Outdoor Storage Surface ^C
5-501.12	Outdoor Enclosure, Constructed ^C
5-501.13	Waste Receptacles, Materials ^C
5-501.15	Outside Receptacles, Design and Installed ^C
5-501.16	Storage Areas, Rooms and Receptacles, Capacity and Availability ^C
5-501.18	Cleaning Implements and Supplies, Provided ^C
5-501.19	Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location ^C
5-501.110	Storing Refuse, Recyclables and Returnables ^C
5-501.111	Areas, Enclosures and Receptacles, Good Repair ^C
5-501.112	Outside Storage Prohibitions ^C
5-501.113	Covering Receptacles ^C

54	Garbage and Refused Properly Disposed; Facilities Maintained^C
5-501.114	Using Drain Plugs ^C
5-501.115	Maintaining Refuse Areas and Enclosures ^C
5-501.116	Cleaning Receptacles ^C
5-502.11	Frequency of Removal ^C
5-502.12	Removed by Receptacles or Vehicles ^C
5-503.11	Disposed of in Community or Individual Facility ^C
6-202.110	Outdoor Refuse Areas, Curbed and Graded to Drain ^C
55	Physical Facilities Installed, Maintained, and Clean^{P Pf C}
4-301.15	Clothes Washers and Dryers ^C
4-401.11(C)	Cloths Washers and Dryers, Contamination Prevention ^C
4-803.13	Use of Laundry Facilities ^C
6-101.11	Surface Characteristics-Indoor Areas ^C
6-102.11	Surface Characteristics-Outdoor Areas ^C
6-201.11	Floors, Walls and Ceilings-Cleanability ^C
6-201.12	Floors, Walls, and Ceilings, Utility Lines ^C
6-201.13	Floor and Wall Junctures, Coved, and Enclosed or Sealed ^C
6-201.14	Floor Carpeting, Restrictions and Installation ^C
6-201.15	Floor Covering, Mats and Duckboards ^C
6-201.16	Wall and Ceiling Coverings and Coatings ^C
6-201.17	Walls and Ceilings, Attachments ^C
6-201.18	Walls and Ceilings, Studs, Joists, and Rafters ^C
6-202.18	Outdoor Servicing Areas, Overhead Protection ^C
6-202.19	Outdoor Walking and Driving Surfaces, Graded to Drain ^C
6-202.111	Private Homes and Living or Sleeping Quarters, Use Prohibition ^P
6-202.112	Living or Sleeping Quarters, Separation ^C
6-501.11	Physical Facilities in Good Repair ^C
6-501.12	Physical Facilities-Cleaning, Frequency and Restrictions ^C
6-501.13	Cleaning Floors, Dustless Methods ^C
6-501.15	Cleaning Maintenance Tools, Preventing Contamination ^{Pf}
6-501.16	Drying Mops ^C
6-501.17	Absorbent Materials on Floors, Use Limitation ^C
6-501.113	Storing Maintenance Tools ^C
6-501.114	Maintaining Premises, Unnecessary Items and Litter ^C
56	Adequate Ventilation and Lighting; Designated Areas Used^C
4-202.18	Ventilation Hood Systems, Filters ^C
4-204.11	Ventilation Hood Systems, Drip Prevention ^C
4-301.14	Ventilation Hood Systems, Adequacy ^C
6-202.11	Light Bulbs, Protective Shielding ^C
6-202.12	Heating, Ventilation, Air Conditioning System Vents ^C
6-303.11	Lighting, Intensity ^C
6-304.11	Ventilation, Mechanical ^C
6-305.11	Dressing Areas and Lockers Designated ^C
6-403.11	Designated Areas for Employee Eating/Drinking/Smoking ^C
6-501.14	Cleaning Ventilation Systems, Nuisance and Discharge Prohibition ^C
6-501.110	Using Dressing Rooms and Lockers ^C