

2-102.11(A)(B)(C)(1,4-16) – Demonstration of Knowledge

VIOLATION OF SECTION 2-102.11(A)(B)(C)(1,4-16) *PRIORITY FOUNDATION* The person in charge has not demonstrated knowledge of foodborne illness disease prevention, application of HACCP principles or the requirements of this code, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The person in charge shall demonstrate knowledge of the code by: 1) Complying with the code by having no violations of priority items during the current inspection; 2) Being a certified food protection manager; or 3) Responding correctly to the inspector's questions as they relate to the operation.

2-204.11 – Eating, Drinking, or Using Tobacco

VIOLATION OF SECTION 2-401.11 *PRIORITY FOUNDATION* Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Employees shall eat, drink, or use any form of tobacco only in designated areas. Employees may drink only from covered beverage containers with a handle or straw in food preparation or utensil washing areas.

2-301.14 – When to Wash

VIOLATION OF SECTION 2-301.14 *PRIORITY* Food employees are not washing their hands as often as necessary, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food employees must thoroughly wash their hands and exposed portions of their arms: 1) before beginning or returning to work; 2) after touching body parts other than clean hands and clean, exposed portions of arms; 3) after using the toilet room; 4) after caring for, or handling service or aquatic animals; 5) after coughing, sneezing, or using a handkerchief or disposable tissues; 6) after using tobacco, eating or drinking from inappropriate containers; 7) after handling soiled equipment or utensils; 8) immediately before engaging in food preparation in the food preparation area; 9) during food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks; 10) when switching between working with raw foods and working with ready-to-eat foods; 11) before donning gloves for working with food; or 12) after engaging in other activities that contaminate the hands.

5-205.11 – Handwashing Sink Accessible

VIOLATION OF SECTION 5-205.11 *PRIORITY FOUNDATION* A handwashing sink is not accessible for employee use at all times, is used for purposes other than handwashing or is not operated properly, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing sinks shall be accessible at all times for employee use and not used for other purposes. An automatic handwashing sink shall be used in accordance with manufacturer's instructions.

3-304.11 – Food in Contact with Soiled Items

VIOLATION OF SECTION 3-304.11 *PRIORITY* Food is in contact with surfaces of equipment and utensils that are not properly cleaned and sanitized, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

3-302.11(A)(1,2) – Separation, Packaging, Segregation, Cross-Contamination.

VIOLATION OF SECTION 3-302.11(A)(1,2) *PRIORITY* Raw or ready-to eat food is not properly protected from cross contamination, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Foods shall be protected from cross contamination during storage, preparation, holding, and display by separating raw animal foods and unwashed produce from ready-to-eat foods, ready-to-eat raw animal foods (fish for sushi), fruits and vegetables, and by separating different types of raw animal foods from each other. If stored vertically, raw animal foods should be stored in ascending order of cooking temperature, with the highest required cooking temperature at the lowest level.

4-703.11 – Sanitizing, Hot Water and Chemical

VIOLATION OF SECTION 4-703.11 *PRIORITY* Food-contact surfaces of equipment and utensils are not properly sanitized after cleaning, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food-contact surfaces of equipment and utensils shall be sanitized after cleaning using one of the following methods: 1) immersion for at least 30 seconds in hot water maintained as specified in rule; 2) using mechanical hot water operations that achieve a utensil surface temperature of 160°F; or 3) using an approved chemical sanitizer in manual or mechanical operations for 10 seconds for chlorine and 30 seconds for all other chemical sanitizer or an exposure time used in relation with a combination of temperature, concentration and pH.

4-602.11(A)(C) – Food-Contact Surface, Cleaning Frequency.

VIOLATION OF SECTION 4-602.11(A)(C) *PRIORITY* Food-contact surfaces are not cleaned between different raw animal foods, between raw to ready-to-eat foods, or as frequently as necessary, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food-contact surfaces of equipment, containers and utensils shall be cleaned: 1) Before each use with a different type of raw animal food; 2) Each time there is a change from working with raw foods to working with ready-to-eat foods; 3) Between uses with raw fruits and vegetables and potentially hazardous foods; 4) Before using or storing a food temperature measuring device; 5) At any time during the operation when contamination may have occurred; and 6) At least every 4 hours, unless the equipment and their contents are maintained at proper temperatures; 7) In a refrigerated room at a frequency based on the table in Chapter 4-602.11; and 8) Every 24 hours in salad bars, delis, cafeteria lines, and other serving situations that hold ready-to-eat potentially hazardous foods where new product is combined with the same food.

4-501.114(A) – Chemical Sanitizer, Chlorine

VIOLATION OF SECTION 4-501.114(A) *PRIORITY* The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Provide and maintain an approved chlorine chemical sanitizer solution that has a minimum concentration of 50 ppm at 75°F for water with a pH of 8 or less, or 100°F for water with a pH of 10 or less, or as allowed in rule.

3-501.16 – Hot and Cold Holding

VIOLATION OF SECTION 3-501.16 *PRIORITY* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous foods shall be maintained at 135°F or above (except roast beef may be held at 130°F (54°C) or above) or at 41°F or less.

3-501.17 – Ready-to-Eat Food, Dating

VIOLATION OF SECTION 3-501.17 *PRIORITY FOUNDATION* Ready-to-eat food is not properly date-marked, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat potentially hazardous food prepared in the food establishment and held for more than 24 hours must be marked with the date of preparation or consumption. Including the date of preparation, food shall be consumed within 7 days if stored at 41°F or less. Food that is frozen shall be marked to indicate the remaining days that the food may be kept once the product is thawed.

3-501.19(A)(B)(2)(C)(2,3) – Time Public Health Control, Marking/Procedures

VIOLATION OF SECTION 3-501.19(A)(B)(2)(C)(2,3) *PRIORITY FOUNDATION* The use of time as a public health control is not properly monitored, food is not properly marked or written procedures have not been developed, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority on request. If time as a public health control is used up to a maximum of 4 hours is used, food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. If time as a public health control is used up to a maximum of 6 hours food shall be monitored to ensure the warmest portion of the food does not exceed 70°F during the 6-hour period. Food shall be marked or otherwise identified to indicate the time when the food is removed from cold holding at 41°F and the time that is 6 hours past the point in time when the food is removed from 41°F cold holding temperature control.

3-603.11 – Consumer Advisory

VIOLATION OF SECTION 3-603.11 *PRIORITY FOUNDATION* A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A facility that serves or sells animal foods raw, partially cooked or without otherwise being processed to eliminate pathogens either in a ready-to-eat form or as an ingredient in another ready-to-eat food shall inform consumers of the significantly increased risk of foodborne illness. The advisory must include a disclosure and reminder and can be provided using brochures, deli case or menu advisories, label statements, table tents, placards or other effective written means. The disclosure shall include a description of the animal derived foods such as "oysters on the half shell (raw oysters)" , "raw-egg Caesar salad" and "hamburgers (can be cooked to order)" or identification of the food by asterisking them to a footnote that state that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. The reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states: 1) Regarding the safety of these items, written information is available on request; 2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or 3) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

4-302.12 – Food Temperature Measuring Devices, Provided

VIOLATION OF SECTION 4-302.12 *PRIORITY FOUNDATION* Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food temperature measuring devices shall be provided and readily accessible for use. At a minimum, a metal-stemmed temperature measuring device with a scale appropriate to the intended range of use shall be provided to take internal food temperatures. If thin foods such as meat patties and fish filets are cooked, a temperature measuring device that is designed to measure the temperature of thin masses shall be provided and accessible.

3-302.12 – Containers Identified/Common Name

VIOLATION OF SECTION 3-302.12 Working containers of food removed from their original packages are not identified, specifically:

REQUIRED CORRECTION: Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food.

4-602.13 – Nonfood-Contact Surface, Cleaning Frequency

VIOLATION OF SECTION 4-602.13 Nonfood-contact surfaces are not cleaned at an adequate frequency, specifically:

REQUIRED CORRECTION: Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

6-201.11 – Floors, Walls and Ceiling, Cleanability

VIOLATION OF SECTION 6-201.11 Floors, floor coverings, walls, wall coverings and ceilings are not designed, constructed and installed to be smooth and easily cleanable, specifically:

REQUIRED CORRECTION: Floors, floor coverings, walls, wall coverings and ceilings shall be designed, constructed and installed so they are smooth and easily cleanable.

6-501.16 – Drying Mops

VIOLATION OF SECTION 6-501.16 Mops are not properly positioned for air-drying, specifically:

REQUIRED CORRECTION: After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment or supplies.