



## Maricopa County Environmental Services Department Environmental Health Division

This document is written in the following format, the code reference is listed first, then the violation number, then the classification (RF or GRP), then the violation designation P (priority), Pf (Priority Foundation), or C (core), and a brief violation description regarding what the violation specifically applies to.

"**Priority item (P)**" means a provision in this Code whose application contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard.

"**Priority foundation item (Pf)**" means a provision in this Code whose application supports, facilitates or enables one or more PRIORITY ITEMS.

"**Core item (C)**" means a provision in this Code that is not designated as a PRIORITY ITEM or a PRIORITY FOUNDATION ITEM.

Remember there are 54 violation areas that you must mark either in, out, not observed, or not applicable. Remember the following key when making the decision:

IN – Items covered under this heading are in compliance (i.e. no violations)

OUT – Items covered under this heading are not in compliance (i.e. they have violations)

NOT OBSERVED (N/O) – The facility conducts the operations but you were unable to view them (i.e. the facility cools food at the end of night and you are there earlier and do not observe the cooling process)

NOT APPLICABLE (N/A) – The facility does not conduct the operations covered under that violation area (i.e. cooking temperatures in an ice cream shop)

All variances must be requested in writing prior to beginning the operation that the variance was requested for. Variances may only be granted by the Department, with input from staff.

Many facilities may have in-house management systems (i.e. HACCP plans) that they operate under. We do not enforce these, for enforcement purposes we would only look at plans that have been approved by the Department. There are certain operations that may require a HACCP plan (ROP, curing meats for preservation, etc.). Remember, just

Code Reference	Violation #	Risk Factor / GRP	P, Pf, C	Violation Category	Violation Description
2-101.1	1	RF	Pf	<b>Demonstration of Knowledge -</b> Certification	Assignment (Responsibility)
2-102.11(A), (B) and (C)(1), (4)-(16)	1	RF	Pf		Demonstration (Knowledge)
2-103.11 (A)-(L)	1	RF	Pf		Person-In-Charge (Duties)
2-102.11(C)(2),(3) and (17)	2	RF	Pf	<b>Employee Health -</b> Management awareness; policy present	Demonstration (Knowledge)
2-103.11(M)	2	RF	Pf		Person in Charge (Duties)
2-201.11(A), (B), (C), & (E)	2	RF	P		Responsibility of Permit Holder, Person in Charge, and Conditional Employees (Responsibilities and Reporting Symptoms and Diagnosis)
2-201.11 (D) and (F)	3	RF	P	<b>Employee Health -</b> Restriction and exclusion	Responsibility of the PIC to Exclude or Restrict
2-201.12	3	RF	P		Exclusions & Restrictions
2-201.13	3	RF	P		Removal, Adjustment, or Retention of Exclusions & Restrictions
2-401.11	4	RF	C	<b>Good Hygienic Practices -</b> Proper eating, tasting, drinking, or tobacco use	Eating, Drinking, or Using Tobacco (Food Contamination Prevention)
3-301.12	4	RF	P		Preventing Contamination When Tasting
2-401.12	5	RF	C	<b>Good Hygienic Practices -</b> No discharge from eyes, nose, and throat	Discharges from the Eyes, Nose, and Mouth
2-301.11	6	RF	P		Clean condition - Hands and Arms
2-301.12	6	RF	P	<b>Preventing Contamination by Hands -</b> Hands clean and properly washed	Cleaning Procedure
2-301.13	6	RF	P		When to Wash
2-301.14	6	RF	P		Where to Wash
2-301.15	6	RF	Pf		Hand Antiseptics
2-301.16	6	RF	Pf		Preventing Contamination from Hands
3-301.11	7	RF	P		No bare hand contact with RTE foods
3-801.11(D)	7	RF	P	<b>Preventing Contamination by Hands -</b> Adequate handwashing sinks, supplied and accessible	Pasteurized Foods, Prohibited Re-Service, and Prohibited Foods
5-202.12 (A)	8	RF	Pf		Handwashing Sinks, Installation
5-202.12 (B-D)	8	RF	C		Handwashing Sinks, Installation
5-203.11	8	RF	Pf		Handwashing Sinks - Numbers and Capacities
5-204.11	8	RF	Pf		Handwashing Sinks - Location and Placement
5-205.11	8	RF	Pf		Using a Handwashing Sink - Operation and Maintenance
6-301.11	8	RF	Pf		Handwashing Cleanser, Availability
6-301.12	8	RF	Pf		Hand Drying Provision
6-301.13	8	RF	C		Handwashing Aids and Devices, Use Restrictions
6-301.14	8	RF	C		Handwashing Signage
6-301.20	8	RF	C		Disposable Towels, Waste Receptacle
3-201.11 (A-B)	9	RF	P		<b>Approved Source -</b> Food obtained from approved source
3-201.11 (C-E)	9	RF	Pf	Compliance with Food Law (source for whole-muscle, intact beef)	
3-201.11 (F-G)	9	RF	C	Compliance with Food Law (safe handling instructions)	
3-201.12	9	RF	P	Food in a Hermetically Sealed Container	
3-201.13	9	RF	P	Fluid Milk and Milk Products	
3-201.14	9	RF	P	Fish	
3-201.15	9	RF	P	Molluscan Shellfish	
3-201.16	9	RF	P	Wild Mushrooms	
3-201.17	9	RF	P	Game Animals	
3-202.110 (A)	9	RF	Pf	Juice Treated - Commercially Processed (processed under HACCP)	
3-202.110 (B)	9	RF	P	Juice Treated - Commercially Processed (pasteurized)	
3-202.13	9	RF	P	Eggs	
3-202.14	9	RF	P	Eggs and Milk Products, Pasteurized	
5-101.13	9	RF	P	Bottled Drinking Water	
3-202.11 (A) (C) (D)	10	RF	P	<b>Approved Source -</b> Food received at proper temperature	
3-202.11 (E) (F)	10	RF	Pf		Temperature (receiving - frozen, free from evidence of temp. abuse)
3-101.11	11	RF	P	<b>Approved Source -</b> Food in good condition, safe and unadulterated	Safe, Unadulterated and Honestly Presented
3-202.15	11	RF	Pf		Package Integrity
3-202.18 (A)	12	RF	Pf		Shellstock Identification
3-202.18 (C)	12	RF	C		Shellstock Identification (dealer marked first)
3-203.12	12	RF	Pf		Shellstock, Maintaining Identification
3-402.11	12	RF	P		Parasite Destruction
3-402.12	12	RF	Pf	<b>Approved Source -</b> Required records available: shellstock tags, parasite destruction	Records, Creation, & Retention
3-302.11 (A1-2)	13	RF	P		Packaged and Unpackaged Food - Separation, Packaging, and Segregation
3-302.11 (A3-8)	13	RF	C	<b>Protection from Contamination -</b> Food separated and protected	Packaged and Unpackaged Food - Separation, Packaging, and Segregation
3-304.11	13	RF	P		Food Contact with Equipment and Utensils
3-304.15(A)	13	RF	P		Gloves, Use Limitation
3-306.13(A)	13	RF	P		Consumer Self-Service Operations

4-501.111	14	RF	P		ManualWarewashingEquipment,HotWaterSanitizationTemperatures
4-501.112	14	RF	Pf		MechanicalWarewashingEquipment,HotWaterSanitizationTemperatures
4-501.113	14	RF	C		MechanicalWarewashingEquipment, SanitizationPressure
4-501.114	14	RF	P		ManualandMechanicalWarewashingEquipment, ChemicalSanitization-Temperature, pH, ConcentrationandHardness
4-501.115	14	RF	C	<b>Protection From Contamination -</b>	ManualWarewashingEquipment, ChemicalSanitizationUsingDetergent-Sanitizers
4-601.11(A)	14	RF	Pf	Food-contact surfaces: cleaned and sanitized	Equipment, Food-ContactSurfaces, Nonfood-ContactSurfaces, andUtensils
4-602.11	14	RF	P		EquipmentFood-ContactSurfacesandUtensils-Frequency
4-602.11 (E)	14	RF	C		EquipmentFood-ContactSurfacesandUtensils-Frequency(contactw/non-PHF)
4-602.12	14	RF	C		CookingandBakingEquipment
4-702.11	14	RF	P		BeforeUseAfterCleaning
4-703.11	14	RF	P		HotWaterandChemical-Methods
4-701.10	14	RF	P		Equipmentfood-contactsurfacesandutensilsshallbesanitized
3-306.14	15	RF	P	<b>Protection from Contamination -</b>	ReturnedFoodandRe-serviceofFood
3-701.11	15	RF	P	Proper disposition of returned, previously	DiscardingorReconditioningUnsafe, Adulterated, orContaminatedFood
3-401.11	16	RF	P		RawAnimalFoods-Cooking
3-401.11 (B1)	16	RF	Pf	<b>Potentially Hazardous Food Time/ Temperature -</b>	RawAnimalFoods-Cooking(preheatedovenforroast)
3-401.11 (D2)	16	RF	Pf	Proper cooking time and temperatures	RawAnimalFoods-Cooking(RawRTE--comminutedmeatonchildmenu)
3-401.12	16	RF	C		MicrowaveCooking
3-403.11	17	RF	P	<b>Potentially Hazardous Food Time/ Temperature -</b>	ReheatingforHotHolding
				Proper reheating procedures for hot holding	
3-501.14	18	RF	P	<b>Potentially Hazardous Food Time/ Temperature -</b>	Cooling
				Proper cooling time and temperatures	
3-501.16(A)(1)	19	RF	P	<b>Potentially Hazardous Food Time/ Temperature -</b>	PotentiallyHazardousFood(Time/TemperatureControlforSafetyFood), HotHolding
				Proper hot holding temperatures	
3-501.16(A)(2) and (B)	20	RF	P	<b>Potentially Hazardous Food Time/ Temperature -</b>	PotentiallyHazardousFood(Time/TemperatureControlforSafetyFood), ColdHolding
				Proper cold holding temperatures	
3-501.17	21	RF	Pf	<b>Potentially Hazardous Food Time/ Temperature -</b>	Ready-To-EatPotentiallyHazardousFood-DateMarking
3-501.18	21	RF	P		Ready-To-EatPotentiallyHazardousFood-Disposition
3-501.19 (A1, B2, C2-3)	22	RF	Pf	<b>Potentially Hazardous Food Time/ Temperature -</b>	TimeasaPublicHealthControl(documentation)
3-501.19 (B1, 3-4, C1, 4-5)	22	RF	P		TimeasaPublicHealthControl(temperature, discarded)
3-603.11	23	RF	Pf	<b>Consumer Advisory -</b>	ConsumptionofAnimalFoodsthatareRaw, Undercooked, or NotOtherwiseProcessed toEliminatePathogens
				Consumer advisory provided for raw or undercooked food	
3-801.11(A), (B), (C), (E) and (G)	24	RF	P	<b>Highly Susceptible Populations -</b>	PasteurizedFoods, ProhibitedRe-Service, andProhibitedFood
				Pasteurized foods used; prohibited foods not offered	
3-202.12	25	RF	P	<b>Chemical -</b>	Additives
3-302.14	25	RF	P	Food additives: approved and properly used	ProtectionfromUnapprovedAdditives
7-101.11	26	RF	Pf		IdentifyingInformation, Prominence-OriginalContainers
7-102.11	26	RF	Pf		CommonName-WorkingContainers
7-201.11	26	RF	P		Separation-Storage
7-202.11	26	RF	Pf		Restriction-PresenceandUse
7-202.12	26	RF	P		ConditionsofUse
7-202.12 (C)	26	RF	Pf		ConditionsofUse(pesticidesbycertifiedapplicator)
7-203.11	26	RF	P		PoisonousorToxicMaterialContainers-ContainerProhibitions
7-204.11	26	RF	P		Sanitizers, Criteria-Chemicals
7-204.12	26	RF	P		ChemicalsforWashing, Treatment, Storageand ProcessingFruitsandVegetables, Criteria
7-204.12 (B)	26	RF	C		ChemicalsforWashing, Treatment, Storageand ProcessingFruitsandVegetables, Criteria(ozone)
7-204.13	26	RF	P	<b>Chemical -</b>	BoilerWaterAdditives, Criteria
7-204.14	26	RF	P	Toxic substances properly identified, stored, and used; held for retail sale, properly	DryingAgents, Criteria
7-205.11	26	RF	P		IncidentalFoodContact, Criteria-Lubricants
7-206.11	26	RF	P		RestrictedUsePesticides, Criteria
7-206.12	26	RF	P		RodentBaitStations
7-206.13	26	RF	P		TrackingPowders, PestControlandMonitoring
7-206.13 (B)	26	RF	C		TrackingPowders, PestControlandMonitoring(contaminationbynontoxic)
7-207.11 (A)	26	RF	Pf		RestrictionandStorage-Medicines(unnecessarymedicines)
7-207.11 (B)	26	RF	P		RestrictionandStorage-Medicines(storage&labeling)
7-207.12	26	RF	P		RefrigeratedMedicines, Storage
7-208.11 (A)	26	RF	Pf		Storage-FirstAidSupplies(labeled)
7-208.11 (B)	26	RF	P		Storage-FirstAidSupplies(storage)
7-209.11	26	RF	C		Storage-OtherPersonalCareItems
7-301.11	26	RF	P		Separation-StorageandDisplay, StockandRetailSale
3-404.11 (A)	27	RF	P		TreatingJuice(treatedunderHACCPfor5-logreduction)
3-404.11 (B)	27	RF	Pf		TreatingJuice(properlylabeledifuntreated)
3-502.11	27	RF	Pf		VarianceRequirement
3-502.12 (A)	27	RF	P	<b>Conformance with Approved Procedures/Mobile Food -</b>	ReducedOxygenPackaging, Criteria
3-502.12 (B)	27	RF	Pf	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	ReducedOxygenPackaging, Criteria(HACCPplanrequirements)
4-204.110(B)	27	RF	Pf		MolluscanShellfishTanks
8-103.12 (A)	27	RF	P		ConformancewithApprovedProcedures(compliancewithHACCPplan)
8-103.12 (B)	27	RF	Pf		ConformancewithApprovedProcedures(HACCPrecords)
8-201.13	27	RF	C		WhenaHACCPPlanisRequired
8-201.14	27	RF	Pf		ContentsofaHACCPPlan
3-302.13	28	GRP	P	<b>Safe Food and Water -</b>	PasteurizedEggsSubstitutedforRawEggsforCertainRecipes
3-202.16	29	GRP	P	Pasteurized eggs used where required	
5-101.11	29	GRP	P		Ice(coolingexteriorsurfacesoffood)
5-102.11	29	GRP	P	<b>Safe Food and Water -</b>	ApprovedSystem-Source
5-102.12	29	GRP	P	Water and ice from approved source	Standards-Quality
5-102.13	29	GRP	Pf		NondrinkingWater
5-102.14	29	GRP	C		Sampling
5-104.12	29	GRP	Pf		SampleReport
					AlternativeWaterSupply
8-103.11	30	GRP	Pf	<b>Safe Food and Water -</b>	DocumentationofProposedVarianceandJustification
				Variance obtained for specialized processing methods	
3-501.11	31	GRP	C		FrozenFood
3-501.15 (A)	31	GRP	Pf	<b>Food Temperature Control -</b>	CoolingMethods
3-501.15 (B)	31	GRP	C	Proper cooling methods used; adequate equipment for temperature control	CoolingMethods(coolingcontainers)
4-301.11	31	GRP	Pf		Cooling, Heating, andHoldingCapacities-Equipment
3-401.13	32	GRP	Pf	<b>Food Temperature Control -</b>	PlantFoodCookingforHotHolding
				Plant food properly cooked for hot holding	
3-501.12	33	GRP	C	<b>Food Temperature Control -</b>	PotentiallyHazardousFood(Time/TemperatureControlforSafetyFood), Slacking
3-501.13	33	GRP	C	Approved thawing methods used	Thawing

4-203.11	34	GRP	Pf	<b>Food Temperature Control</b> - Thermometers provided and accurate	Temperature Measuring Devices, Food-Accuracy
4-203.12	34	GRP	Pf		Temperature Measuring Devices, Ambient Air and Water-Accuracy
4-204-112	34	GRP	C		Temperature Measuring Devices-Functionality
4-204-112 (E)	34	GRP	Pf		Temperature Measuring Devices-Functionality (warewashing machines)
4-302.12	34	GRP	Pf		Food Temperature Measuring Devices
4-502.11(B)	34	GRP	Pf	Good Repair and Calibration	
3-202.17	35	GRP	Pf	<b>Food Identification</b> - Food properly labeled, original container	Shucked Shellfish, Packaging and Identification
3-203.11	35	GRP	C		Molluscan Shellfish, Original Container
3-302.12	35	GRP	C		Food Storage Containers Identified with Common Name of Food
3-305.13	35	GRP	C		Vended Potentially Hazardous Food (Time/Temperature Control for Safety Food), Original Container
3-601.11	35	GRP	C		Standards of Identity
3-601.12	35	GRP	C	Honestly Presented	
3-602.11	35	GRP	C	Food Labels	
3-602.11 (B)(5)	35	GRP	Pf	Food Labels (food allergens)	
3-602.12	35	GRP	C	Other Forms of Information	
2-403.11	36	GRP	Pf	<b>Prevention of Food Contamination</b> - Insects, rodents and animals not Present	Handling Prohibition-Animals
6-202.13	36	GRP	C		Insect Control Devices, Design and Installation
6-202.15	36	GRP	C		Outer Openings, Protected
6-202.16	36	GRP	C		Exterior Walls and Roofs, Protective Barrier
6-501.111 (A-B, D)	36	GRP	C		Controlling Pests
6-501.111 (C)	36	GRP	Pf	Controlling Pests (approved trapping methods)	
6-501.112	36	GRP	C	Removing Dead or Trapped Birds, Insects, Rodents and other Pest	
6-501.115	36	GRP	Pf	Prohibiting Animals	
3-202.19	37	GRP	C	<b>Prevention of Food Contamination</b> - Contamination prevented during food preparation, storage and display	Shellstock, Condition
3-303.11	37	GRP	P		Ice Used as Exterior Coolant, Prohibited as Ingredient
3-303.12 (A)	37	GRP	C		Storage or Display of Food in Contact with Water or Ice (permeable packaging)
3-303.12 (B)	37	GRP	C		Storage or Display of Food in Contact with Water or Ice (unpacked food)
3-304.13	37	GRP	C		Linens and Napkins, Use Limitations
3-305.11	37	GRP	C	Food Storage-Preventing Contamination from the Premises	
3-305.12	37	GRP	C	Food Storage, Prohibited Areas	
3-305.14	37	GRP	C	Food Preparation	
3-306.11	37	GRP	P	Food Display-Preventing Contamination by Consumers	
3-306.12	37	GRP	C	Condiments, Protection	
3-306.13(B) and (C)	37	GRP	Pf	Consumer Self-Service Operations	
3-307.11	37	GRP	C	Miscellaneous Sources of Contamination	
6-404.11	37	GRP	Pf	Segregation and Location-Distressed Merchandise	
2-302.11	38	GRP	Pf	<b>Prevention of Food Contamination</b> - Personal cleanliness	Maintenance-Fingernails
2-303.11	38	GRP	C		Prohibition-Jewelry
2-304.11	38	GRP	C		Clean Condition-Outer Clothing
2-402.11	38	GRP	C		Effectiveness-Hair Restraints
3-304.14	39	GRP	C		Wiping Cloths, Use Limitation
4-101.16	39	GRP	C	<b>Prevention of Food Contamination</b> - Wiping cloths, properly used and stored	Sponges Use Limitation
4-901.12	39	GRP	C		Wiping Cloths, Air Drying Location
3-302.15	40	GRP	C		Washing Fruits and Vegetables
7-204.12 (A)	40	GRP	P		Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria (approved chemicals)
7-204.12 (B)	40	GRP	C		Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria (ozone)
3-304.12	41	GRP	C	<b>Proper Use of Utensils</b> - In-use utensils; properly stored	In-Use Utensils, Between-Use Storage
4-801.11	42	GRP	C		Clean Linens
4-802.11	42	GRP	C		Specifications-Laundry Frequency
4-803.11	42	GRP	C		Storage of Soiled Linens
4-803.12	42	GRP	C		Mechanical Washing
4-901.11	42	GRP	C	Equipment and Utensils, Air-Drying Required	
4-903.11(A), (B) and (D)	42	GRP	C	Equipment, Utensils, Linens and Single-Service and Single-Use Articles- Storing	
4-903.12	42	GRP	C	Prohibitions	
4-904.11	42	GRP	C	Kitchenware and Tableware-Preventing Contamination	
4-904.12	42	GRP	C	Soiled and Clean Tableware	
4-904.13	42	GRP	C	Pre-set Tableware	
4-502.12	43	GRP	P	<b>Proper Use of Utensils</b> - Single-use/single-service articles; properly stored, used	Single-Service and Single-Use Articles, Required Use (single service required with no warewashing facilities)
4-502.13 (A)	43	GRP	C		Single-Service and Single-Use Articles-Use Limitations
4-502.13 (B)	43	GRP	C		Single-Service and Single-Use Articles-Use Limitations (milk dispensing tubes)
4-502.14	43	GRP	C		Shells, Use Limitations
4-903.11(A) and (C)	43	GRP	C		Equipment, Utensils, Linens and Single-Service and Single-Use Articles- Storing
4-903.12	43	GRP	C	Prohibitions	
4-904.11	43	GRP	C	Kitchenware and Tableware-Preventing Contamination	
3-304.15(B)-(D)	44	GRP	C	<b>Proper Use of Utensils</b> - Gloves used properly	Gloves, Use Limitations (type of gloves)
3-304.15	44	GRP	C		Latex Gloves
3-304.16	45	GRP	C		Using Clean Tableware for Second Portions and Refills
3-304.17	45	GRP	C		Refilling Returnables
4-101.11 (A)	45	GRP	P		Characteristics-Materials for Construction and Repair (Safe)
4-101.11 (B-E)	45	GRP	C	Characteristics-Materials for Construction and Repair (durable, smooth, easily cleanable)	
4-101.12	45	GRP	C	Cast Iron, Use Limitations	
4-101.13 (A-B)	45	GRP	P	Lead, Use Limitation	
4-101.13 (A-B)	45	GRP	P	Lead, Use Limitation	
4-101.13 (C)	45	GRP	C	Lead, Use Limitation (solder, flux 0.2%)	
4-101.14	45	GRP	P	Copper Use Limitation	
4-101.15	45	GRP	P	Galvanized Metal, Use Limitation	
4-101.17	45	GRP	C	Wood, Use Limitation	
4-101.18	45	GRP	C	Nonstick Coatings, Use Limitation	
4-101.19	45	GRP	C	Nonfood-Contact Surfaces	
4-102.11 (A)(1) and (B)(1)	45	GRP	P	Characteristics-Single-Service and Single-Use (migration of deleterious substances, safe)	
4-102.11 (A)(2) and (B)(2)	45	GRP	C	Characteristics-Single-Service and Single-Use (impart color, odor, taste; clean)	
4-201.11	45	GRP	C	Equipment and Utensils-Durability and Strength	
4-201.12	45	GRP	C	Food Temperature Measuring Devices	
4-202.11	45	GRP	Pf	Food-Contact Surfaces-Cleanability	
4-202.12 (A)(1)	45	GRP	Pf	CIPEquipment (sanitizer contact all surfaces)	
4-202.12 (A)(2) and (B)	45	GRP	C	CIPEquipment (self-draining, inspection access)	
4-202.13	45	GRP	C	"V" Threads, Use Limitation	
4-202.14	45	GRP	C	Hot Oil Filtering Equipment	
4-202.15	45	GRP	C	Can Openers	
4-202.16	45	GRP	C	Nonfood-Contact Surfaces	
4-202.17	45	GRP	C	Kick Plates Removable	
4-204.110(A)	45	GRP	P	<b>Utensils, Equipment and Vending</b> - Molluscan Shellfish Tanks	

4-204.111	45	GRP	P
4-204.12	45	GRP	C
4-204.121	45	GRP	C
4-204.122	45	GRP	C
4-204.123	45	GRP	C
4-204.13 (A-D)	45	GRP	C
4-204.13 (E)(1-2)	45	GRP	P
4-204.14	45	GRP	C
4-204.15	45	GRP	C
4-204.16	45	GRP	C
4-204.17	45	GRP	C
4-204.18	45	GRP	C
4-204.19	45	GRP	C
4-302.11	45	GRP	Pf
4-401.11	45	GRP	C
4-402.11	45	GRP	C
4-402.12	45	GRP	C
4-501.11	45	GRP	C
4-501.12	45	GRP	C
4-501.13	45	GRP	C
4-502.11(A) and (C)	45	GRP	C
4-603.11	45	GRP	C
4-603.17	45	GRP	P
4-902.11	45	GRP	C
4-902.12	45	GRP	C
4-205.10	45	GRP	C
6-501.116	45	GRP	C
4-203.13	46	GRP	C
4-204.113	46	GRP	C
4-204.114	46	GRP	C
4-204.115	46	GRP	Pf
4-204.116	46	GRP	Pf
4-204.117	46	GRP	Pf
4-204.118	46	GRP	C
4-204.119	46	GRP	C
4-204.120	46	GRP	C
4-301.12 (A-B)	46	GRP	Pf
4-301.12 (D-E)	46	GRP	C
4-301.13	46	GRP	C
4-302.13	46	GRP	C
4-302.14	46	GRP	Pf
4-501.110	46	GRP	Pf
4-501.116	46	GRP	Pf
4-501.14	46	GRP	C
4-501.15	46	GRP	C
4-501.16	46	GRP	C
4-501.17	46	GRP	Pf
4-501.18	46	GRP	C
4-501.19	46	GRP	Pf
4-603.12	46	GRP	C
4-603.13	46	GRP	C
4-603.14	46	GRP	C
4-603.15	46	GRP	C
4-603.16	46	GRP	C
4-601.11(B) and (C)	47	GRP	C
4-601.11(C)	47	GRP	C
4-602.13	47	GRP	C
5-103.11	48	GRP	Pf
5-103.12	48	GRP	Pf
5-104.11	48	GRP	Pf
5-101.12	49	GRP	P
5-201.11	49	GRP	P
5-202.11 (A)	49	GRP	P
5-202.11 (B)	49	GRP	C
5-202.13	49	GRP	P
5-202.14	49	GRP	P
5-202.15	49	GRP	C
5-203.13	49	GRP	C
5-203.14	49	GRP	P
5-203.15	49	GRP	C
5-204.12	49	GRP	C
5-204.13	49	GRP	C
5-205.12 (A)	49	GRP	P
5-205.12 (B)	49	GRP	Pf
5-205.13	49	GRP	Pf
5-205.14	49	GRP	P
5-205.15 (A)	49	GRP	P
5-205.15 (B)	49	GRP	C
5-301.11 (A)	49	GRP	P
5-301.11 (B-C)	49	GRP	C
5-302.11	49	GRP	C
5-302.12	49	GRP	C
5-302.13	49	GRP	C
5-302.14	49	GRP	C
5-302.15	49	GRP	C
5-302.16 (A)	49	GRP	P
5-302.16 (B-E)	49	GRP	C
5-303.11	49	GRP	P
5-303.12	49	GRP	C
5-303.13	49	GRP	C
5-304.11	49	GRP	P
5-304.12	49	GRP	C
5-304.13	49	GRP	C
5-304.14	49	GRP	P

Food and non-food-contact surfaces cleanable, properly designed, constructed and used

**Utensils, Equipment and Vending -**  
Warewashing facilities, installed, maintained, used, test strips

**Utensils, Equipment and Vending -**  
Non-food-contact surfaces clean

**Physical Facilities -**  
Hot and cold water available; adequate pressure

**Physical Facilities -**  
Plumbing installed; proper backflow devices

VendingMachines, AutomaticShutoff
EquipmentOpenings, ClosuresandDeflectors
VendingMachines, LiquidWasteProducts
CaseLotHandlingApparatuses, Moveability
VendingMachineDoorsandOpenings
DispensingEquipment, ProtectionofEquipmentandFood
DispensingEquipment, ProtectionofEquipmentandFood(liquidPHFtimeascontrol)
VendingMachineVendingStageClosure
BearingsandGearBoxes, Leakproof
BeverageTubing, Separation
IceUnits, SeparationofDrains
CondenserUnit, Separation
CanOpeneronVendingMachines
Utensils, ConsumerSelf-Service
Equipment, ClothesWashers, DryersandStorageCabinets, ContaminationPrevention-Location
FixedEquipment, SpacingorSealing-Installation
FixedEquipment, ElevationorSealing
GoodRepairandProperAdjustment-Equipment
CuttingSurfaces
MicrowaveOvens
GoodRepairandCalibration-UtensilsandTemperatureand PressureMeasuringDevices
DryCleaning-Methods
Returnsables, CleaningforRefilling
Food-ContactSurfaces-LubricatingandReassembling
Equipment-LubricatingandReassembling
FoodEquipment, CertificationandClassification(ANSI-accreditedcert, prgm.)
VendingMachineSigns
PressureMeasuringDevices, MechanicalWarewashingEquipment
WarewashingMachine, DataPlateOperationSpecifications
WarewashingMachines, InternalBaffles
WarewashingMachines, TemperatureMeasuringDevices
ManualWarewashingEquipment, HeatersandBaskets
WarewashingMachines, AutomaticDispensingofDetergentsandSanitizers
WarewashingMachines, FlowPressureDevice
WarewashingSinksandDrainboards, Self-Draining
EquipmentCompartments, Drainage
ManualWarewashing, SinkCompartmentRequirements(3compartments, size)
ManualWarewashing, SinkCompartmentRequirements (2compartmentsinkrequirements)
Drainboards
TemperatureMeasuringDevices, ManualWarewashing
SanitizingSolutions, TestingDevices
MechanicalWarewashingEquipment, WashSolutionTemperature
WarewashingEquipment, DeterminingChemicalSanitizerConcentration
WarewashingEquipment, CleaningFrequency
WarewashingMachines, Manufacturers'OperatingInstructions
WarewashingSinks, UseLimitation
WarewashingEquipment, CleaningAgents
WarewashingEquipment, CleanSolutions
ManualWarewashingEquipment, WashSolutionTemperature
Precleaning
LoadingofSoiledItems, WarewashingMachines
WetCleaning
Washing, ProceduresforAlternativeManualWarewashingEquipment
RinsingProcedures
Equipment, Food-ContactSurfaces, Nonfood-ContactSurfaces, andUtensils
Equipment, Food-ContactSurfaces, Nonfood-ContactSurfaces, andUtensils
NonfoodContactSurfaces
Capacity-QuantityandAvailability
Pressure
System-Distribution, Delivery, andRetention
SystemFlushingandDisinfection
Approved-Materials
ApprovedSystem
CleanableFixtures
BackflowPrevention, AirGap
BackflowPreventionDevice, DesignStandard
ConditioningDevice, Design
ServiceSink
BackflowPreventionDevice, WhenRequired
BackflowPreventionDevice, Carbonator
BackflowPreventionDevice, Location
ConditioningDevice, Location
ProhibitingaCrossConnection
ProhibitingaCrossConnection(identifynon-drinkingwaterpipes)
SchedulingInspectionandServiceforaWaterSystemDevice
WaterReservoiroffoggingDevices, Cleaning
SystemMaintainedinGoodRepair(repairaccordingtolaw)
SystemMaintainedinGoodRepair(maintained)
Approved-Materials, MobileWaterTankand
MobileFoodEstablishmentWaterTank(safematerials)
Approved-Materials, MobileWaterTankand
MobileFoodEstablishmentWaterTank(durable, smooth, easilycleanable)
EnclosedSystem, SlopedtoDrain
InspectionandCleaningPort, ProtectedandSecured
"V"TypeThreads, UseLimitation
TankVent, Protected
InletandOutlet, SlopedtoDrain
Hose, ConstructionandIdentification(safe)
Hose, ConstructionandIdentification(durable, smooth, identified)
Filter, CompressedAir
ProtectiveCoverorDevice
MobileFoodEstablishmentTankInlet
SystemFlushingandSanitization-OperationandMaintenance
UsingaPumpandHoses, BackflowPrevention
ProtectingInlet, OutletandHoseFitting
Tank, PumpandHoses, Dedication

5-401.11	50	GRP	C	<b>Physical Facilities</b> - Sewage and waste water properly disposed	Capacity	
5-401.11 (B)	50	GRP	C		Drainage	
5-402.11	50	GRP	P		BackflowPrevention	
5-402.12	50	GRP	C		GreaseTrap	
5-402.13	50	GRP	P		ConveyingSewage	
5-402.14	50	GRP	Pf		RemovingMobileFoodEstablishmentWastes	
5-402.15	50	GRP	C		FlushingWasteRetentionTank	
5-403.11	50	GRP	P		ApprovedSewageDisposalSystem	
5-403.12	50	GRP	C		OtherLiquidWastesandRainwater	
5-402.10	50	GRP	C		EstablishmentDrainageSystem,includingGreaseTraps	
5-203.12	51	GRP	C	<b>Physical Facilities</b> - Toilet facilities: properly constructed, supplied, clean	ToiletsandUrinals	
5-501.17	51	GRP	C		ToiletRoomReceptacle,Covered	
6-202.14	51	GRP	C		ToiletRooms,Enclosed	
6-302.11	51	GRP	Pf		ToiletTissue,Availability	
6-402.11	51	GRP	C		ConvenientlyLocated	
6-501.18	51	GRP	C		CleaningofPlumbingFixtures	
6-501.19	51	GRP	C		ClosingToiletRoomDoors	
5-501.110	52	GRP	C		OutdoorStorageSurface	
5-501.111	52	GRP	C		StorageRefuse,RecyclablesandReturnables	
5-501.112	52	GRP	C		Area,EnclosuresandReceptacles,GoodRepair	
5-501.113	52	GRP	C	OutsideStorageProhibitions		
5-501.114	52	GRP	C	CoveringReceptacles		
5-501.115	52	GRP	C	UsingDrainPlugs		
5-501.116	52	GRP	C	MaintainingRefuseAreasandEnclosures		
5-501.116	52	GRP	C	CleaningReceptacles		
5-501.12	52	GRP	C	CleaningReceptacles		
5-501.12	52	GRP	C	OutdoorEnclosure		
5-501.13	52	GRP	C	Receptacles		
5-501.14	52	GRP	C	ReceptaclesinVendingMachines		
5-501.15	52	GRP	C	OutsideReceptacles		
5-501.16	52	GRP	C	StorageAreas,RoomsandReceptacles,CapacityandAvailability		
5-501.18	52	GRP	C	CleaningImplementsandSupplies		
5-501.19	52	GRP	C	StorageAreas,RedeemingMachines,ReceptaclesandWasteHandlingUnits,Location		
5-502.11	52	GRP	C	Frequency-Removal		
5-502.12	52	GRP	C	ReceptaclesorVehicles		
5-503.11	52	GRP	C	CommunityorIndividualFacility		
6-202.110	52	GRP	C	OutdoorrefuseAreas,CurbedandGradedtoDrain		
5-501.10	52	GRP	C	IndoorStorageArea		
4-301.15	53	GRP	C	<b>Physical Facilities</b> - Garbage/refuse properly disposed; facilities maintained	ClothesWashersandDryers	
4-401.11(C)	53	GRP	C		Equipment,ClothesWashersandDryers,andStorageCabinets,ContaminationPrevention	
4-803.13	53	GRP	C		UseofLaundryFacilities	
6-101.11	53	GRP	C		SurfaceCharacteristics-IndoorAreas	
6-102.11	53	GRP	C		SurfaceCharacteristics-OutdoorAreas	
6-102.11	53	GRP	C		SurfaceCharacteristics-OutdoorAreas	
6-201.11	53	GRP	C		Floors,WallsandCeilings-Cleanability	
6-201.12	53	GRP	C		Floors,Walls,andCeilings,UtilityLines	
6-201.13 (A)	53	GRP	C		FloorandWallJunctures,Coved,andEnclosedorSealed(covedbase)	
6-201.13 (B)	53	GRP	C		FloorandWallJunctures,Coved,andEnclosedorSealed(gradedtodrain)	
6-201.14	53	GRP	C		FloorCarpeting,RestrictionsandInstallation	
6-201.15	53	GRP	C		FloorCovering,MatsandDuckboards	
6-201.16	53	GRP	C		WallandCeilingCoveringsandCoatings	
6-201.17	53	GRP	C		WallsandCeilings,Attachments	
6-201.18	53	GRP	C		WallsandCeilings,Studs,Joists,andRafters	
6-202.111	53	GRP	P		PrivateHomesandLivingorSleepingQuarters,UseProhibition	
6-202.112	53	GRP	C		LivingorSleepingQuarters,Separation	
6-202.17	53	GRP	C		OutdoorFoodVendingAreas,OverheadProtection	
6-202.18	53	GRP	C		OutdoorServicingAreas,OverheadProtection	
6-202.19	53	GRP	C		OutdoorWalkingandDrivingSurfaces,GradedtoDrain	
6-501.11	53	GRP	C		Repairing-Premises,Structures,Attachments,andFixtures-Methods	
6-501.113	53	GRP	C		StoringMaintenanceTools	
6-501.114	53	GRP	C		MaintainingPremises,UnnecessaryItemsandLitter	
6-501.12	53	GRP	C		Cleaning,FrequencyandRestrictions	
6-501.13	53	GRP	C		CleaningFloors,DustlessMethods	
6-501.15	53	GRP	Pf		CleaningMaintenanceTools,PreventingContamination	
6-501.16	53	GRP	C		DryingMops	
6-501.17	53	GRP	C		AbsorbentMaterialsonFloors,UseLimitation	
4-202.18	54	GRP	C		<b>Physical Facilities</b> - Physical facilities installed, maintained, and clean	VentilationHoodSystems,Filters
4-204.11	54	GRP	C			VentilationHoodSystems,DripPrevention
4-301.14	54	GRP	C	VentilationHoodSystems,Adequacy		
6-202.11 (A)	54	GRP	C	LightBulbs,ProtectiveShielding		
6-202.11 (C)	54	GRP	C	LightBulbs,ProtectiveShielding(Infrared,heatlamp)		
6-202.12	54	GRP	C	Heating,Ventilation,AirConditioningSystemVents		
6-303.11	54	GRP	C	Intensity-Lighting		
6-304.11	54	GRP	C	Mechanical-Ventilation		
6-305.11	54	GRP	C	Designation-DressingAreasandLockers		
6-403.11	54	GRP	C	DesignatedAreas-EmployeeAccommodationsforeating/drinking/smoking		
6-501.110	54	GRP	C	UsingDressingRoomsandLockers		
6-501.14	54	GRP	C	CleaningVentilationSystems,NuisanceandDischargeProhibition		