

Chapter 24 Code References

FOODBORNE ILLNESS INTERVENTIONS & RISK FACTORS

This document is designed to assign each violation of Chapter 24 to the appropriate item numbers on the Risk Based Check Sheet.

“Swing” codes are followed by the bold, superscripted letter ^S

A swing code is a Chapter 24 Code section that may be either a foodborne illness risk factor or good retail practice violation and is therefore located under more than one item number. The location of swing codes shall be determined by the inspector in accordance with the seriousness of the violation.

Management & Personnel

1. **Demonstration of Knowledge**

- 2.1(a) Person in Charge (PIC) needed
- 2.1(b) PIC shall demonstrate knowledge
- 2.1 (c) Duties of PIC
- 8.6 Emergency Occurrences

2. **PIC Certified**

- 2.1(b) PIC shall be certified in Risk Type 3 Establishments

3. **Ill/injured Workers Restricted**

- 2.2(a) Affected workers shall not work
- 2.2(b) Responsibility of PIC
- 2.4(b) Symptomatic employees shall not work

Preventing Contamination From Hands

4. **Handwashing conducted in a timely manner**

- 2.3(f) When hands must be washed

5. **Hand washing proper**

- 2.3 (b) Cleaning Procedure
- 2.3 (c) How hands must be washed
- 2.3 (h) Hand Sanitizers

6. Hand wash facilities conveniently located and accessible, unobstructed

- 2.3 (g) Where to wash hands
- 6.7(a) Size, Number and Location
- 6.7(c) Located near toilet rooms
- 6.7(d) Provided in food prep areas
- 6.7(n) Maintained and accessible for employee use
- 6.7(o) Prohibited use for other purposes
- 6.7(q) Clean and in good repair

7. Hand washing facilities provided w/ warm water/ soap/ hand drying device

- 6.7(e) Properly equipped with warm water
- 6.7(i) Supplied with soap
- 6.7(j) Provided with hand drying device
- 6.7(k) Common towel prohibited

8. Exposed RTE food not touched by bare hands

- 3.3(a) 1-4 Contamination from employee's hands

Food Source

9. All foods, including ice & water, from safe sources with proper records

- 3.1 Food Safe/Unadulterated
- 3.2(a)1 Compliance with State /local laws and regulations
- 3.2(a)2 No home prepared foods allowed
- 3.2(a)3 Prepackaged foods shall be labeled
- 3.2(a)4 Fish intended for raw consumption obtained from supplier in frozen state
- 3.2(a)4 Fish intended for raw consumption must have proper "freezing" records
- 3.2(a)5 Meat and poultry labeled with safe handling instructions
- 3.2(b) Hermetically sealed containers from approved source
- 3.2(c) Milk and milk products from approved source
- 3.2(d) Wild mushrooms from approved source
- 3.2(e) Requirements for sale of game animals
- 3.2(g) No unapproved additives

- 3.2(h) Shell eggs clean and graded
- 3.2(i) Liquid eggs pasteurized
- 3.2(k) Ice made only from drinking water
- 3.2(l) Fish legally caught or harvested
- 3.2(m)1,2 Molluscan shellfish source requirements
- 3.2(n) Shucked shellfish ID requirements
- 3.3(i) Requirements for food in contact with water or ice
- 5.1(a) Drinking water from approved source
- 5.1(d) Standards ^{S 25}
- 5.1(e) Non-drinking water
- 8.7 Salvaged Foods

10. Shellfish/Seafood record keeping procedures; storage, proper handling; parasite destruction

- 3.2(o) Information listed on shellfish tags
- 3.2(q) Molluscan shellfish stored in original container
- 3.2(r)1 Shellfish tags attached to original container
- 3.2(r)2 Maintaining Shellfish records kept for 90 days
- 3.4(d) Parasite Destruction Requirements
- 3.4(e) Parasite Destruction Documentation

11. PHFs received at 41°F or below. *Except: milk, shell eggs & shellfish (45°F)*

- 3.2(f) Temperature requirements for receiving PHF

Food Protection

12. Proper separation of raw meats & raw eggs from ready-to-eat foods provided

3.3(c)1. i. Separation of raw and ready to eat foods

3.3(c)1. ii. Separation of raw animal foods

13. Foods protected from contamination

2.4(a) Eating, drinking, tobacco use by food employees prohibited ^{S 27}

2.4(d) Handling live animals prohibited

3.3(c)1.iv Cleaning hermetically sealed containers before opening ^{S 27}

3.3(c)1.v Protecting foods packaged together or overwrapped from cuts ^{S 27}

3.3(j) Food may only come in contact with cleaned surfaces

3.3(n) Utensils for tasting used only once

3.3(o) Requirements for items reused for second portion

3.3(s) Food Preparation ^{S 27}

3.3(z) Other Sources of Contamination ^{S 27}

7.2(e) Containers used for poisons prohibited for food

14. Food contact surfaces properly cleaned and sanitized.

3.3(c)1.iii. Cleaning & sanitizing of equipment after use from raw to RTE foods

4.5(e) Single-Service/ Single-Use Articles. (Required Use)

4.6(a) Food contact surfaces clean to sight and touch

4.6(d-e) Food contact surfaces cleaning frequency

4.6(f)1-7 Food contact surfaces (with PHFs) cleaning frequency

4.6(k-o) Methods of cleaning equipment and utensils

4.6(p) Cleaning of returned empty containers

4.7(a-b) Food contact surfaces shall be sanitized

4.7(c) Proper methods of sanitizing

4.8(c) Cleaning agents required for warewashing

4.8(d) Solutions Kept Clean

4.8(e) Wash Solution Temperature

4.8(g) Temperature of Water-Manual Sanitizing

4.8(h) Requirements for Hot Water sanitizing

4.8(j) Sanitizer concentrations too low

4.8(m-n) Manual Warewashing, Alternative Methods

- 4.9(i) Temperature of wash solution in spray type mechanical ware washer
- 4.9(j) Temperature of wash solution when chemicals used to sanitize
- 4.9(k) Temperature range for hot water at the dishwasher manifold

PHFs Time/ Temperature Controls

15. Safe Cooking Temperatures: (Internal temperatures for raw animal foods for 15 sec.)

Except: Foods may be served raw or undercooked in response to a consumer order & for immediate service.

- 3.4(a)1 Raw animal foods
- 3.4(a)2 Whole roasts
- 3.4(a)3 Undercooked food specifications
- 3.4(b) Raw animal foods cooked in microwave oven (165°F)
- 3.4(f) Any temp. for immediate service

16. Pasteurized shell eggs substituted for raw shell eggs in raw or undercooked egg-containing foods i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.

- 3.3(e) Pasteurized eggs substituted for raw eggs

17. PHFs maintained at 41° F or below.

- 3.5(f)2 Cold PHFs maintained at refrigeration temperatures
- 4.12(f)1 Temperature control for cold PHFs in vending machines

18. PHFs rapidly cooled from 135°F to 41°F or below within 6 hours and from 135°F to 70°F within 2 hrs

- 3.5(d)1 Cooling requirements for cooked food
- 3.5(d)3 Potentially hazardous foods (PHFs) received $\geq 41^{\circ}$ F cooled to “refrigeration temperatures” within 4 hours.

19. PHF prepared from ingredients at ambient temperature must be cooled to 41°F or below within 4 hours

3.5(d)2 PHFs prepared from ingredients at ambient temperature are cooled to “refrigeration temperatures” within 4 hours

REHEATING

20. PHFs rapidly reheated in proper facilities to 165°F or above within two hours or commercially processed PHFs heated to 135°F or above prior to hot holding

3.4(g)1 Reheating for Hot holding

3.4(g)2 Reheating for Hot holding in microwave

3.4(g)3 Reheating commercially processed food for hot holding

3.4(g)4 Steam tables, warmers prohibited for reheating

21. PHFs Hot Held at 135°F or above in appropriate equipment

3.5(f)1 Hot PHFs maintained at 135°f

4.12(f)2 Temperature control for hot PHFs in vending machines

22. Time as a Public Health Control: Approval; written procedures; time marked; discarded after 4 hours.

3.5(g) Requirements for using “Time as a Public Health Control”

23. Specialized Processing; Approval; written procedures; conducted properly

3.5(h) Specialized food processing needs approval

3.5(i) Reduced Oxygen packaging

24. Highly Susceptible Populations

3.7 (a)1 Highly susceptible population- juice warning

3.7 (a)2 Highly susceptible population- food no re-served

- 3.7 (a)3 Highly susceptible populations, Raw or undercooked animal foods prohibited.

GOOD RETAIL PRACTICES

SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION

25. Hot & cold water available; adequate pressure

- 5.1(b) System flushing and disinfecting
- 5.1(c) Bottled Drinking water
- 5.1(d) Standards ^{S 9}
- 5.1(f) Testing of non-public water supplies
- 5.1(g) Keeping water test results on site
- 5.1(h) Water (hot and cold) of sufficient capacity to meet demand
- 5.1(i) Water required to be under pressure
- 5.1(j) Water source requirements
- 5.1(k) Requirements for temporary facilities

26. Food properly labeled, original container

- 3.2(j) Package integrity
- 3.2(r)2 Shellfish tags shall be in chronological order
- 3.3(d) Containers Identified/Common Name
- 3.6(a) Standards of Identity/Presentation
- 3.6(b) Packaged Food Labeling
- 3.6(c) Bulk Packaged Food Labeling
- 3.6(d) Bulk unpackaged Labeling

27. Food protected from contamination during preparation, storage, display.

- 2.4(a) Eating, drinking, tobacco use by food employees prohibited ^{S 13}
- 3.2(p) Condition of shellstock upon receipt

- 3.3(c)1.iv Cleaning hermetically sealed containers before opening ^{S 13}
- 3.3(c)1.v Protecting foods packaged together or overwrapped from cuts ^{S 13}
- 3.3(c)1.vi Improper storage of damaged ,spoiled or recalled food
- 3.3(c)1.viii Storing food uncovered
- 3.3(f) Protection from Unapproved Additives
- 3.3(h) Ice used for other purposes prohibited as use for food
- 3.3(i) Storage/ display of food in contact with ice
- 3.3(q) Food Storage
- 3.3(r) Food storage/ Prohibited Areas
- 3.3(s) Food Preparation ^{S 13}
- 3.3(t) Food Display
- 3.3(u) Condiments Protection
- 3.3(v) Raw Unpackaged Animal Food
- 3.3(x) Self Serve Areas Monitored by Employees
- 3.3(y) Returned/Reservice of Food
- 3.3(z) Other Sources of Contamination ^{S 13}
- 4.12(a) Vending Machine PHF
- 4.12(b) Vending Machine Condiments
- 4.12(c) Vending Machines Door/cover Requirements
- 6.4 Segregation of Distressed Merchandise

28. Utensils, spatulas, tongs, forks, disposable gloves provided & used properly to restrict bare hand contact

- 3.3(a)2 Contamination from Employees hands
- 3.3(b) Limitations for glove use
- 4.3(d) Utensils for consumer Self-service
- 4.10(b)2 Use of cloth gloves

29. Ready-to-eat raw fruits & vegetables washed prior to serving

- 3.3(c)1.vii Separating fruits & vegetables before washed from RTE food.
- 3.3(g) Washing Fruits and vegetables

30. Wiping Cloths properly used and stored

3.3(m) Wiping cloth, Use requirement

4.1(e) Sponges prohibited

31. Toxic substances, properly identified, stored and used

7.1(a) Identifying Information, Prominence

7.1(b) Working containers, Common Name

7.2(a) Storage, Separation

7.2(b) Presence & Use

7.2(c) Conditions of Use

7.2(d) Restriction

7.2(f) Chemicals for Food Contact Surfaces

7.2(g) Chemicals for washing fruit

7.2(h) Chemicals for boiler additives

7.2(i) Drying agents used with sanitizers

7.2(j) Sanitizing with Chemicals

7.2(k) Lubricants

7.2(l) Pesticides, Restricted-Use, Criteria

7.2(m) Bait Stations

7.2(n) Tracking Powders

7.2(o) Storage of Medicine

7.2(p) Employee Medicines, Refrigerated Storage

7.2(q) First Aid Supplies, storage

7.2(r) Other Personal Care Items, Storage

7.3(a) Retail Storage, Display/Separation

32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.

- 6.2(k) Controlling Pests, Insects
- 6.2(l) Removing Dead or Trapped Pests
- 6.2(n) Outer Openings, Protected
- 6.2(o) Exterior Walls/Roofs, Barriers
- 6.5(k) Requirements for prohibiting animals

33. Personal Cleanliness (fingernails, jewelry, outer clothing, hair restraint).

- 2.3(a) Employees must have clean hands and arms
- 2.3(d) Fingernails clean
- 2.3(i) Fingernails trimmed
- 2.3(j) Jewelry prohibitions
- 2.3(k) Outer Clothing Cleanliness
- 2.4(c) Hair restraints

FOOD TEMPERATURE CONTROL

34. Food temperature measuring devices provided and calibrated

- 4.2(c)1 Provided and accessible
- 4.2(c)3 Calibrated
- 4.2(c)4 Glass sensors prohibited or encased

35. Thin-probed temperature measuring devices provided for monitoring thin foods (ie.) Meat patties and fish fillets)

- 4.2(c)2 Provided and accessible

36. Frozen foods maintained completely frozen.

- 3.5(a) Stored frozen foods

37. Frozen foods properly thawed.

- 3.5(c) Methods of Defrosting

38. Plant food for hot holding properly cooked to at least 135°F

- 3.5(b) Slacking of frozen food
- 3.4(c) Plant food for hot holding

39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate

3.5(e) Cooling Methods

EQUIPMENT, UTENSILS & LINENS

40. Materials, construction, repair, design, capacity, location, installation, maintenance

4.1(a) Material requirements for surfaces in contact with food

4.1(b) Cast Iron.

4.1(c) Copper

4.1(d) Galvanized Metal

4.1(f) Lead in Pewter

4.1(g) Lead in Solder & Flux

4.1(h) Wood

4.1(i) Nonstick Coatings

4.1(j) Material requirements for surfaces requiring frequent cleaning

4.1(k) Single-Service & Single-Use/Characteristics

4.2(a) Equipment and utensils durable

4.2(b) Requirements for multi-use food-contact surfaces

4.2(d) CIP Equipment

4.2(f) Hot oil filtering equipment

4.2(h) Non food contact surface design

4.2(i) Kick plates

4.2(j) Kick plates removable

4.2(n) Bearings and gears designed so as not to leak lubricant

4.2(o-p)Ice Units Beverage Tubing, waste drains

4.2(q-t) Food Equipment Parts/Requirements

4.3(a) Sufficient capacity and number of heating /cooling units

4.4(c) Location of washer and dryer

4.4 (d-f) Spacing around fixed equipment

4.4(e) Table mounted equipment

4.5(a) Equipment maintenance

4.5(b) Sharpness of cutting blades

- 4.5(c-d) Cutting blocks and utensil repair
- 4.6(g) Methods for dry cleaning
- 4.12(e) Automatic shut off to prevent temp. abuse in Vending machines
- 4.12(g) Drains for leakage in a vending machine
- 4.12(h-l) Vending machine- Design Requirements
- 41. Equipment thermometers provided (refrigeration units, etc)**
 - 4.2(c)5 Ambient air thermometers maintained and have appropriate range
 - 4.2(c)6 Easily readable and accurate
 - 4.2(c)7 Hot and cold holding equipment
 - 4.2(c)8 Located in warmest part of unit
 - 4.2(c)9 Temperature measuring Device Specifications
 - 4.8(i) Manual Warewashing Requirements
 - 4.9(c) Warewashing Requirements
- 42. In-use utensils properly stored**
 - 3.3(k) Storage during pauses in food preparation
 - 3.3(w) Self-Serve Operations
- 43. Utensils, equipment, linens properly stored, dried and handled, Single – service items**
 - 3.3(l) Linens and wiping cloths
 - 4.3(c) Clothes Washers and Dryers
 - 4.4 (a-b) Storage locations
 - 4.10(a) Linens free of soil
 - 4.10(b) Laundering of linens
 - 4.10(c) Storage of soiled linens
 - 4.10 (d) Mechanical Washing
 - 4.10 (e) Laundry Facilities on premises
 - 4.11(a) Air Drying of Equipment and Utensils
 - 4.11(b) Wiping cloths may be air dried
 - 4.11(e) Storage requirements
 - 4.11(f) Single- service items handled and dispensed properly
 - 4.11(g) Soiled Tableware

44. Food and non-food contact surfaces properly constructed, cleaned, cleanable, used

- 3.3(p) Refilling returnables
- 4.2(e) "V" threads prohibited on food contact surfaces
- 4.2(g) Can opener cutting parts
- 4.6(b) Cooking equipment and pans clean to sight and touch
- 4.6(c, j) Non-food contact surfaces shall be clean
- 4.6 (h, i) Cleaning Frequencies (microwaves, baking equip.)
- 4.11(c) Safe use of lubricants
- 4.11(d) Food contact surfaces reassembled w/o contamination
- 4.12(d) Vending machine cutting parts protected from contamination
- 4.5(f) Single service use and milk dispensers
- 4.5(g) Shells, Use Limitation
- 6.5(e) Proper use of sinks/warewashing equipment

45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer strips available; used

- 4.8(a) Sink Requirements
- 4.8(b) Sink limitations
- 4.8(f) Drainboards, Racks Provided
- 4.8(k) Test kit required
- 4.8(l) Sanitizer concentration shall be checked with test kit
- 4.9(a) Warewashing machine-manufacturers' directions provided
- 4.9(b) Warewashing machine-no cross contamination of solutions
- 4.9(d) Alarm for chemical sanitizer
- 4.9(e) Warewashing machine-pressure gauge requirements
- 4.9(l-m) Hot Water -pressure gauge requirements
- 4.9(f) Sinks/drainboards self draining
- 4.9(g) Warewashing equipment cleaned before use
- 4.9(h) Warewashing machine operates as per manufacturer's instructions
- 4.9(l-m) Water Pressure Requirements

PHYSICAL FACILITIES

46. Plumbing system properly installed; safe & in good repair; no potential backflow or backsiphonage conditions

- 2.3(e) Automatic handwashing facility
- 5.2(a-c) Plumbing system designed, installed and maintained
- 5.2(d) Air Gap
- 5.2(e) Backflow Prevention Device, Design
- 5.2(f) Water Filter Design
- 5.2(g) Service Sink
- 5.2(h) Plumbing System Shall Preclude Backflow
- 5.2(i) Location of Backflow Prevention Device
- 5.2(j) Installation of Water filters/screens
- 5.2(k) Prohibiting a Cross Connection
- 5.2(l) Fogging Devices
- 5.3(a) Mobile unit Materials, Design & Construction
- 5.3(b-c) Mobile unit Requirements for a Mobile Water Tank
- 5.3(d) Mobile unit V" Type Threads, Use Limitation
- 5.3(e) Mobile unit Tank Vent, Protected
- 5.3(f) Mobile unit Inlet & Outlet, Sloped to Drain
- 5.3(g) Mobile unit Hose, Construction/Identification
- 5.3(h) Mobile unit Filter, Compressed Air
- 5.3(i) Protective Equipment or Device
- 5.3(j) Mobile unit Mobile Food Establishment Water Tank Inlet
- 5.3(k) Mobile unit. Flushing & Disinfecting System
- 5.3(l) Mobile unit Using Pump & Hoses/Backflow Preventer
- 5.3(m) Mobile unit Protect. Inlet/Outlet/Hose Fitting
- 5.3(n) Mobile unit . Dedicating Tank, Pump, & Hoses
- 6.7(g) Metered -water flow for 15 seconds in a hand sink
- 6.7(h) Automatic hand sink requirements

47. Sewage & waste water properly disposed

- 5.4(a) Mobile Food Establishments. Sewage Holding Tank

- 5.4(b) Drainage Systems
- 5.4(c) Backflow Prevention
- 5.4(d) Grease Trap
- 5.4(e) Conveying Sewage
- 5.4(f) Sewage disposal from mobile establishment
- 5.4(g) Retention tank liquid waste disposal
- 5.4(h) Approved Sewage Disposal System
- 5.4(i) Other Liquid Wastes & Rainwater
- 6.5(e) Prohibited use of sinks for disposal of mop water
- 6.7(p) Handwash sink requirements prohibited at other sinks

48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.

- 6.6(a) Toilet Rooms, Convenient/Accessible
- 6.6(b) Available to the Public
- 6.6(d) Access through food area prohibited
- 6.6(e) Sanitary & Cleanable
- 6.6(f) Enclosed
- 6.6(g) Closing Toilet Room Doors
- 6.6(h) Clean & in Good Repair
- 6.6(i) Toilet Tissue, Availability
- 6.6(k) Covered Receptacles
- 6.7(b) Hand wash facilities-construction requirements
- 6.7(f) Steam-mixing valve prohibited at handwash sink

49. Design, construction, installation & maintenance proper-floors/walls/ceilings.

- 4.2(k) Design of ventilation hoods
- 4.2(l) Design of equipment openings

- 6.1(a) Indoor Surface Characteristics
- 6.1(b) Outdoor Surface Characteristics
- 6.2(a) Floor, walls , ceilings
- 6.2(b) Utility line requirements
- 6.2(c) Floor, wall juncture
- 6.2(d) Carpeting
- 6.2(e) Mats and duckboards
- 6.2(f-g) Wall and ceiling covering, attachments
- 6.2(h) Studs, joists, rafters
- 6.2(j) Heating, ventilation and air conditioning systems
- 6.2(m) Requirements and location of insect control devices
- 6.2(p) Overhead protection of service areas
- 6.2(q) Exterior walking/driving surfaces
- 6.2 (r) Outdoor refuse areas
- 6.2(s) Private home/room for sleeping prohibited as food est.
- 6.2(t) Living/sleeping quarters separated
- 6.5(a) Facilities In Good Repair
- 6.5(g) Floors – Absorbent Materials

50. Adequate ventilation; lighting; designated areas used

- 4.2(m) Dispensing Equipment, Barriers
- 4.3(b) Sufficient ventilation
- 6.2(i) Protective shielding for light bulbs
- 6.3(a) Lighting intensity
- 6.3(b) Mechanical ventilation of sufficient capacity
- 6.3(c) Dressing area and locker requirements
- 6.3(d) Designated areas for employees to eat
- 6.5(d) Air ducts cleaned and Filters changed
- 6.5(h) Lockers needed

51. Premises maintained free of litter, unnecessary articles, cleaning & maintenance equipment properly stored; garbage & refuse properly maintained

- 5.5(a) Indoor Storage Area
- 5.5(b) Outdoor Storage Surface
- 5.5 (c) Outdoor Enclosures
- 5.5(d-f) Outside Receptacles
- 5.5(g-k) Inside Receptacles
- 5.5(l) Outside Storage Prohibitions
- 5.5(m) Covering Receptacles
- 5.5(n) Using Drain Plugs
- 5.5(o) Maintaining Refuse Areas/Enclosures
- 5.5(p) Cleaning Receptacles
- 5.5(q) Removal Frequency/Procedure
- 5.5(r) Refuse, recyclables removal
- 5.5(s) Solid Waste Disposal
- 6.5(b-c) Cleanliness of Facilities
- 6.5(f) Mops properly stored and air dried
- 6.5(i) Maintenance tools stored properly
- 6.5(j) Unnecessary Items & Litter
- 6.7(l) Waste Receptacle provided for hand sink

52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted

- 6.6(j) Location of hand wash signs
- 3.6(c)2 Bulk foods
- 6.7(m) Hand wash sink
- 8.12 Posting of inspection placard
- 8.13 (a) Public availability of inspection records