

# INDEX

- a<sub>w</sub>, definition, 3
- Access
  - allowed after due notice, 186
  - application for inspection order, 187
  - court petition for, 215
  - denial, judicial remedies, 214
  - denied, sworn statement, 215
  - notification of right, 186
  - owner agreement, 178, 186
  - refusal, 187
  - to premises and records, 200, 215-216
- Accuracy, 88
- Acidity. *See pH, 12*
- Acknowledgments, *Preface xi*
- Additive, food and color
  - definition, 2
  - food upon receipt, 42
  - limitations, 71, 167-168
  - sulfites, 51
  - unapproved, protection from, 51
- Administrative remedies, 200-214
  - hearing officer's powers, 211-213
- Adulterated
  - Definition, 2
  - food condition, 37
  - US Code, *See References Annex, 218-221*
- Air-drying
  - equipment and utensils, 122
  - wiping cloths, locations, 122
- Air filtration, 137
- Air gap. *See Backflow Prevention, Plumbing System*
- Air temperature, 67, 92-93
  - See also Ambient temperature measuring devices*
- Aisles in work spaces. *See Spacing*
- Alkalinity. *See pH*
- Allegation of fact, response to hearing notice, 205-206
- Alligator. *See Fish*
- Ambient temperature measuring devices, 88
- Animal foods, raw
  - consumer self-service, limitations, 57-58
  - cooking requirements, 59-62
  - separation from other foods, 48-50
- Animal foods, raw or undercooked, consumer advisory, 77
- Animals
  - commercially raised for food, 40-42, 59-60
  - exotic species, limitations as food source, 41
  - game, 40-42, 59
  - handling by employees, prohibition and exception, 36
  - handwashing after handling, 32
  - live, prohibition and exceptions, 162-163
  - wild game, 41-42, 60
- Anti-slip floor coverings, 148
- Appeal
  - dismissal, hearing officer's powers, 212
  - proceeding, timeliness, 207-208
  - restriction or exclusion order, 192
  - right to, acceptance of consent agreement as waiver, 214
  - denial of application for operating permit, 181
- Applicant for permit to operate food establishment
  - information required, 178-180
  - qualifications, 178
- Applicant, responsibility to report illness, 182
- Application for operating permit
  - notice of denial, 181
  - procedure, 178-180
- Application of Code
  - prevention of health hazards, 172
  - public health protection, 171-172
- Approved, definition, 3
- Area
  - adjacent to easily movable equipment, 6
  - behind vending machine kickplates, 87
  - Code subject, *Preface viii*
  - consumer eating and drinking, 150, 162-163
  - consumer shopping, 103, 143, 150, 163
  - designated for eating, drinking, and tobacco use, 35, 158
  - dining, 125, 163
  - distressed merchandise, 158
  - dressings, 157, 161
  - driving, 148, 154
  - dry storage, 150
  - exposed, 150
  - food preparation, 148-152, 162-163
  - food protection, *Preface ii-iii*
  - handwashing lavatory, 131-132, 149
  - indoor, construction material, 147-148
  - Inspection order access. *See Compliance and Enforcement Annex, contents of order, 200-201, 214-215*
  - light intensity by, 156-157
  - living, 154
  - outdoor, construction materials, 148
  - outside fenced, 162
  - poisonous or toxic materials, 165, 170
  - prohibited food storage, 56
  - protected for tank vent, 136
  - refuse, 141, 143, 145
  - registration for bed and breakfast, 8
  - requiring drip-free ventilation, 89
  - self-service, 24
  - separate, for raw foods, 48-50
  - servicing, 147, 153-154
  - shellfish harvesting, 44-46

- sleeping, 154
  - storage, 141-144, 158-159, 165
  - underneath equipment for cleaning, 102-103
  - underneath fingernails, cleaning, 31
  - unaffected by imminent health hazard, 189
  - vending machine, 19, 153
  - walking, 148, 154
  - warewashing, 149-150, 156, 165
  - waste servicing, 140
    - where unnecessary persons are not allowed, 23
- Artificial color or flavor, declaration, 75-76
- Assessment of statutory provisions, recommendation,
  - See Compliance and Enforcement Annex*, 194
- Asterisk(\*), *Preface ix*
- Asymptomatic carrier, 27
- Attachments, wall and ceilings, cleanability, 150
- Authorities, enforcement, 217
- Authority, PHS model codes, *Preface iii*
- Authorization, settlement, 214
- Automatic shutoff, vending machines, 92-93
  
- Backflow prevention, plumbing system
  - air gap, 130
  - carbonator, 132
  - knowledge of person in charge, 22
  - sewage systems, 138-140
  - water system operation, 137-138
- Backflow prevention device, plumbing system
  - carbonator, 132
  - copper, use limitation, 83
  - design standard, 130
  - location, 132
  - numbers and capacity, 132
  - operation and maintenance, 133
- Backsiphonage. *See Backflow*
- Bacon, slab, storage, 50
- Bacteria. *See Disease outbreaks caused by*
- Baffles, internal, for warewashing machine, 94
- Bags. *See Single-service articles*
- Bait
  - fish, 163
  - station, 169
- Bakery products, 76
- Basket, for warewashing equipment, 94, 115
- Bearings and gear boxes, leakproof, 91
- Bed and Breakfast. *See Food establishment definition*
- Beef
  - consumer self-service, 57-58
  - cooking requirement, 59-62
  - minimum holding times for cooking, 59-62
  - oven parameters for cooking, 60
  - rare or raw, consumer advisory, 77
  - raw, storage, 48-50
  - use of clean equipment, 111-114
  - use of laundered gloves, 120
  - whole-muscle, intact, definition, 19
  - whole-muscle, intact steak, cooking, 61
- Beef roasts, cooking requirements, 60-61
- Beverage
  - containers, consumer-owned, refilling, 118
  - definition, 3
  - tubing, separation from stored ice, 91
    - vending machines, liquid waste disposal, 96
- Birds, dead or trapped, removal, 161
- Boil. *See Lesion, containing pus*
- Boiler water additives, criteria, 167
- Bottled drinking water, definition, 3
  - source, 127
- Botulism. *See Clostridium botulinum*
- Bowls. *See Hollowware*
- Bread wrappers. *See Single-use articles*
- Buffets, monitoring by food employees, 58
- Buildings. *See Physical facilities*
- Bulk food
  - dispensing methods, 57-58
  - display, protection, 57
  - labeling requirements, 74-76
  - liquid, vended, 96
  - raw animal food, prohibition, 57
  - unpackaged, labeling exemptions, 76
- Bulk milk container dispensing tube, 110
- Cabinets
  - storage, 102, 124, 137, 163
  - vending machine, 97
- Calibration, temperature measuring devices, 110
- Can openers
  - design and construction, 87
  - maintenance and operation, 104
  - on vending machines, design and construction, 91
- Cans, number 10. *See Single-use articles*
- Canthaxanthin, 75
- Carbonator, 132
- Cardboard for recycling, outside storage, 144
- Carpeting, floor, restrictions and installation, 149
- Carrier, disease. *See Asymptomatic carrier*
- Carry-out utensils. *See Single-service articles*
- Case lot handling equipment, moveability, 96
- Casing, 3
  - definition, 3
  - datemarking, 69
- Cast iron utensils and equipment food-contact surfaces,
  - use limitation, 82
- Catering operation. *See Food establishment*
- Catsup bottles. *See Single-use articles*
- Ceiling, ceiling coverings, and coatings, cleanability,
  - 148-150
- Ceramic utensils, lead limitation, 82
- Certification number, definition, 3
- CFR, definition, 3
- Chemicals
  - preservatives, declaration, 75
  - sanitization of equipment food-contact surfaces and utensils, 119-120
  - sanitizers, criteria, 167
  - washing fruits and vegetables, criteria, 167
  - working containers, of, 164
- Chicken, raw, immersion in ice or water, 52
- China utensils, lead imitation, 83
- Chlorine solutions, chemical sanitization, 108-109
- CIP
  - definition, 3
  - equipment, design and construction, 86-87
- Civil penalty, hearing officer's powers, 211-213
- Civil proceedings, petitions, penalties, and

- continuing violations, 217-218
- Clams, lightly cooked or raw, consumer advisory, 61-62, 77
  - See also Molluscan shellfish; Fish*
- Cleanability
  - carpeting, 149-150
  - ceilings, 148-150
  - floor and wall junctures, 149
  - floors, 148-150
  - food-contact surfaces, 84
  - mats and duckboards, 150
  - nonfood-contact surfaces, 87
  - studs, joists, and rafters, 150
  - utility lines, 149
  - wall and ceiling attachments, 150
  - wall and ceiling coverings and coatings, 150
  - walls, 148-150
- Cleanable fixtures, plumbing system, 130
- Cleaned in place. *See CIP*
- Cleaners. *See Poisonous or toxic materials*
- Cleaning agents
  - handwashing, 155
  - warewashing equipment, 106
- Cleaning and sanitizing
  - equipment and supplies for reuse, recyclables, and returnables, 141-145
  - equipment and utensils to prevent food cross contamination, 111-120
  - knowledge demonstrated by person in charge, 21-22
  - maintenance tools, preventing contamination, 160
  - physical facilities, frequency and restrictions, 159
  - procedure for employees' hands and arms, 31
  - ventilation systems, nuisance and discharge prohibition, 160
- Cleaning of equipment and utensils
  - criteria, 111
  - frequency, 111-115
  - methods, 115-118
- Cleanliness, personal, of employees
  - finger nails, 31, 34
  - hands and arms, 31-34
  - jewelry, prohibition, 34
  - outer clothing, 34
- Closed hearing, justification, 209
- Clostridium botulinum***, nongrowth in reduced, atmosphere packaging, variance, 72-74
  - See also Potentially hazardous food definition*
- Clothes washers and dryer
  - availability, 100
  - location for contamination prevention, 101-102
- Clothing, outer, of employees, clean condition, 34
- Cloths
  - for use with raw foods of animal origin treatment, 53-54
  - for wiping food spills, criteria, 53-54
- Code
  - Adoption, certified copies, *Preface vii*
  - applicability, 171-174
  - conformance with history, role in frequency of inspections, 185-186
  - Code of Federal Regulations, definition, 3
  - Cold holding of potentially hazardous food, 65-68
  - Cold-plate beverage cooling devices, separation from stored ice, design, and construction, 91
  - Color additive, 2
  - Commingle, definition, 4
  - Comminuted, definition, 3
    - cooking fish and meats, 59
  - Commissary. *See Food establishment definition*
  - Common name, 50
  - Communicable. *See infectious agent*
  - Community or individual facility for disposal of refuse, recyclables, and returnables, 146
  - Compactors, on-site, 142
  - Compliance and Enforcement Annex
    - explanation, *Compliance & Enforcement*, 194
    - principle, *Compliance & Enforcement*, 195
    - purpose, *Compliance & Enforcement*, 194
    - recommendation, *Compliance & Enforcement*, 195
  - Compliance with Code, responsibility of permit holder, 173-174, 178
  - Condenser unit, separation from food and food storage space, 91
  - Condiments, protection from contamination by consumers, 57
  - Conditioning device, plumbing system
    - design, 131
    - location, 133
  - Confidentiality
    - hearings, 209
    - protection, 177
  - Confirmed disease outbreak, definition 4
  - Consent agreement
    - approval by hearing officer, 211
    - request, response to hearing notice, 206, 214
    - respondent acceptance as waiver of right to appeal, 214
  - Constitutional protection, procedural safeguards and judicial review, 196
  - Construction
    - food establishment, plans and specifications requirement, 174-177. *See also Public Health Reasons Annex*, 377-388
    - inspection and approval, 177
    - mobile water tank and mobile food establishment water tank, 128-129
    - plumbing system, 122-127,
  - Consumer
    - advisory for raw or undercooked animal foods 77
    - definition, 4
    - expectations for food supply, *Preface iv*
    - food on display, protection from contamination by, 57
    - information requirements, 74-76
    - self-service, clean tableware for refills, 54-55
    - self-service operations, protection from contamination, 54-55
  - Consumer-owned container, refilling, 55, 118
  - Consumers at risk, advisory for fully cooked animal foods, 77
  - Contact time, chemical sanitization of equipment

- food-contact surfaces and utensils, 119-120
- Container prohibitions for poisonous or toxic materials, 167
- Containers
  - food storage, common name identification, 50
  - poisonous or toxic materials
    - labeling and identification, 164
    - use prohibition, 166-167
    - working, common name identification, 164
  - See also Single-service articles*
- Contaminated food, disposition, 77
- Contamination of food after receiving, prevention, 48-58
- Contamination prevention, location of equipment, clothes washer/dryers, and storage cabinets, 101-102
- Contents
  - court petition, 215
  - hearing notice, 208-209
  - required, response to hearing notice, 206-207
- Control of foodborne disease transmission by employees, 191-193
- Controlled atmosphere packaging. *See Reduced oxygen packaging*
- Conversion of food establishment, plans and specifications, requirement, 174-175  
*See also Public Health Reasons Annex, 377-378*
- Cooking
  - equipment, cleaning frequency, 115
  - destroying organisms of public health concern, 59-62
  - requirements for raw animal foods, variance, 61-62
  - utensils. *See Kitchenware*
- Cooling
  - capacity, food equipment, 98
  - methods to limit growth of organisms of public health concern, 67-68
  - potentially hazardous cooked food, 66
- Cooper and copper alloys, use limitation in food contact and fittings, 83
- Corned beef roasts
  - minimum holding times for cooking, 60-61
  - oven parameters for cooking, 60
- Correction of critical violation
  - time frame, 188
  - timeliness, 190
  - verification and documentation, 190
- Corrective action
  - compliance, 182-183
  - failure to demonstrate compliance, 187-188
- Corrosion-resistant material, definition, 4
- Cosmetics. *See Personal care items*
- Counter guards. *See Food display*
- Court petition
  - for access, contents, 215
  - injunction, 217
  - penalties, 217-218
- Criminal proceedings
  - authorities, methods, fines, and sentences, 217
  - misdemeanor, 217
- Critical control points
  - definition, 4
  - flow diagram, 176
  - knowledge demonstration by person in charge, 20-23
  - monitoring, responsibility of permit holder, 182-185
  - standard operating procedures, 176.  
*See also Annex 5, 436*
- Critical item, definition, 4
- Critical limit
  - definition, 5
  - nonconformance documentation, 187-188
  - violations, timely corrections, 190
- Cross connection, water supply system, prohibition, 133
- Cross contamination of food protection by separation and segregation, 48-50
- Crustacea shells, use limitation, 110
- Crystal utensils, lead limitation, 82
- Cups, refilling in consumer self-service, 54-55  
*See also Hollowware*
- Cut, infected. *See Lesion, containing pus*
- Cutting surfaces
  - materials, 83-84
  - resurfacing, 104
- Data plate, warewashing machine, 94
- Date marking of ready-to-eat, potentially hazardous food, 68-70. *See also Public Health Reasons Annex, 310-312; Model Forms, Guides, and Other Aids Annex 7, Chart 4-C*
- Dealer's tag/label for molluscan shellstock requirements, 44-46
- Decision by hearing officer, 211-213
- Deli tissue, use to avoid contaminating food, 48
- Demonstration of knowledge. *See Person in Charge; Supervision*
- Denial of access, sworn statement, 215
- Denial of application for operating permit, notice, 181
- Design, construction, and installation
  - equipment and utensils
    - acceptability, 97
    - accuracy, 88
    - cleanability, 86
    - durability and strength, 85
    - functionality, 89
  - physical facilities
    - cleanability, 148-150
    - functionality, 151-154
    - mobile water tank and mobile food establishment water tank, 135-138
    - plumbing system, 129-134
    - sewage system, 138-140
- Design standard, backflow prevention device, 130
- Destroying or denaturing food by hold order, 203
- Detergents. *See Cleaning agents*
- Detergent-sanitizers
  - for warewashing equipment, 109
  - rinsing procedures, 116-117
- Deviations from code
  - documentation, 187-188
  - See also Modifications; Variance; Waivers;*

- Devices. *See Physical facilities*
- Diarrhea, employee symptom, 25
- Dipper wells. *See Utensils, in-use storage*
- Disease of employee, 24-30.  
*See also Public Health Reasons Annex, 262-270*
- Disease or medical condition, reporting responsibility, 30  
*See also Public Health Reasons Annex 262-265, 271*
- Disease outbreaks caused by **S. Typhi**, **Shigella** spp., **E. coli** O157:H7, or hepatitis A virus, 24-28 *See also Public Health Reasons Annex, 262-268*
- Dish basket. *See Basket*
- Dishes. *See Tableware*
- Dishwashing. *See Warewashing*
- Disinfection  
drinking water system, 127  
mobile water tank and mobile food establishment water tank, 137
- Dispensing equipment, design and construction for protection of equipment and food, 89-90
- Dispensing tube, bulk milk container, 110
- Display. *See Food display*
- Disposable towels, waste receptacle, 142
- Disposal facilities  
refuse, recyclables, and returnables, 141-146  
sewage, other liquid wastes, and rainwater 138-140
- Disposition of read-to-eat, potentially hazardous food, 70. *See also Public Health Reasons Annex, 310-312; Model Forms, Guides, and Other Aids Annex, Chart 3*
- Distressed merchandise, segregation and location, 158
- Documentation  
correction of critical violation, 190  
inspection report, 187-188  
variances, 173
- Dogs in food establishments  
patrol and sentry, 162  
pets, 162-163  
service, 162-163
- Dollies. *See Case lot handling equipment*
- Doors  
pets in common dining area of group residence, 162-163  
equipment maintenance, 104-105  
physical facility, 152-154  
refuse receptacle, 141-144  
toilet room, 161  
vending machine, 88-91, 97
- Drain plugs for equipment and receptacles for refuse, recyclables, and returnables, 144
- Drainage of equipment compartments, 96
- Drainage system, food establishment, design and installation, 139
- Drainboards  
capacity, 99  
cleaning frequency, 105  
cleanability, 86-88  
warewashing, self-draining, 96
- Drains, indirect, 139
- Dressing areas  
designation, 157  
use by employees, 161
- Dried eggs, condition at receipt, 43
- Drinking by employees, food contamination prevention, 35
- Drinking water  
bottled, source, 127  
definition, 5
- Drinking water systems  
approved, 126  
flushing and disinfection, 127
- Drip prevention, design and construction of ventilation hood systems, 89
- Driving surfaces. *See Surface characteristics, outdoor*
- Dry cleaning methods, equipment and utensils, 115
- Dry eggs, 43
- Dry milk, 43
- Dry storage area, definition, 5
- Drying agents, criteria, 167-168
- Duckboards, cleanability, 147-148
- Due process rights, 196
- Dustless methods of cleaning floors, 159-160
- Easily cleanable, definition, 5
- Easily movable, definition, 6
- Eating by employees, food contamination prevention, 35
- Effective date of Code, 171-172
- Egg  
boiled, *See Potentially hazardous food definition, 13*  
cooking requirements, 59-62, 78-80  
definition 6  
lightly cooked or raw, consumer advisory, 77  
liquid, frozen, and dry, condition at receipt, 43  
pasteurized, substitute for shell eggs, 50, 78-79  
pooling, 50, 59-60, 78-80  
potentially hazardous food, 12-13  
restricted definition, 16  
service to highly susceptible populations, 78-80
- Eggs, raw, shell  
condition at receipt, 43  
cooling, 66-67  
labeling, 39  
temperature at receipt, 42
- Elderly. *See Highly susceptible population, 78*
- Emergency occurrence. *See Imminent health hazard*
- Employee  
accommodations, location, 158  
definition, 6  
disease or medical condition, 24-30  
dressing areas, number, 157  
eating, drink, and tobacco use, designated areas, 35  
food contaminated by, disposition, 77  
hygiene, 35  
ill, exclusions and restrictions, 27-30  
practices, supervision of, 23-30

- prevention of food contamination, 48
- responsibility to report illness, 30
- serving high-risk populations, exclusions and restrictions, 27-30
- See also Food employee; Permit holder; Person in charge*
- Emu. *See Ratites*
- Enclosures for refuse, recyclables, and returnables, operation and maintenance, 141, 143
- Enforcement. *See Compliance and Enforcement Annex*
- Enforcement proceedings
  - institution, 216
  - judicial, 215
  - methods, 216
- EPA, definition, 6
- Equipment
  - air-drying, 122
  - assessment for Code enforcement, 171-172
  - case lot handling, 96-97
  - cleaning criteria, 111
  - cleaning frequency
    - food-contact surfaces/utensils, 111-114
    - nonfood-contact surfaces, 115
    - warewashing, 105
  - compartments, drainage, 96
  - cooling, heating, and holding capacities, 98
  - definition, 6
  - design and construction, durability and strength, 85
  - existing, 68, 171-172, 182-184
  - fixed, elevation or sealing, installation, 103
  - fixed, spacing or sealing, installation, 102
  - food-contact surfaces and utensils,
    - cleaning frequency, 111-114
  - HACCP plan, 176-177
  - location for contamination prevention, 101-102
  - maintenance, 104
  - necessary replacement, 182-183
  - plans, 174
  - reassembly after cleaning, 122-123
  - repair and adjustment, 104
  - storage, 162
  - storage prohibitions, 123-124
- Equipment certification and classification, 97
- Equipment and utensils, dry cleaning methods, 115
  - precleaning, 115
  - rinsing procedures, 116-117
- Equipment openings, closures and deflectors, design and construction, 89
- Equipment, utensils, and linens
  - cleaning, 111-118
  - design and construction, 85
  - laundering lines, 120-121
  - location and installation, 101-103
  - maintenance and operation, 104-110
  - materials for construction and repair, 81-85
  - numbers and capacities, 98-101
  - protection of clean items, 122-125
  - sanitization of equipment and utensils, 119-120
  - See also Physical facilities*
- Escargot. *See Fish*
- Evidence at hearing
  - documentary, 214
  - excluded, 213
  - regulatory authority presentation, 213
  - written, 214
- Exclude, definition, 6
- Exclusion of employee
  - illness, 27-28
  - infection or disease, 27-28
  - release, 28-30, 192-193
  - removal, 28-30, 192-193
- Exclusion order
  - for infected or diseased employee, 192
  - service, 197-198
- Expiration time for potentially hazardous food, 68-70
  - See also Public Health Reasons Annex, 310-312*
  - Model Forms, guides, and Other Aids Annex, Chart 3*
- Facilities
  - assessment for Code enforcement, 171-172
  - disposal, recycling, and refilling of waste, 146
  - necessary replacement, 182-183
  - on-premises for refuse, recyclables, and returnables, 133-137
- Facility plans and specifications, submission and approval, 174
- Faucet, handwashing, 130
- Fee for operating permit, issuance criteria, 178
- Fees, civil proceeding
  - enforcement and collection, 217
  - hearing officer's powers, 211
- Fever, employee symptom, 25
- Filter, compressed air, for drinking water system, 137
- Filtering equipment, hot oil, design and construction, 87
- Final order, rendering by hearing officer, 211-213
- Fines, criminal proceeding, 217
  - civil proceeding, 217
- Fingernails
  - artificial, prohibition, 34
  - of employees, maintenance, 34
- First aid supplies in food establishments, storage,
  - See also Personal care items*
- Fish
  - consumer self-service, 57-58
  - cooking requirements, 59-62
  - definition, 6-7
  - frozen by supplier, freezing records, 63
  - other than molluscan shellfish, 38, 63
  - raw, storage, 49
  - use of clean equipment, 111
  - use of laundered gloves, 120
- Fish, lightly cooked or raw, consumer advisory, 77
  - immersion in ice or water, 51-52
  - marinated, or partially cooked, ready-to-eat,
    - records of freezing, 63
  - restriction on reduced oxygen packaging, 74
- Fitting or tubing, copper and copper alloys, use limitation, 83
- Fixtures. *See Physical facilities*
- Flatware. *See Tableware*

- Floor drains, cleanability, 149
- Floor-mounted equipment, clearance, 103
- Floors
- absorbent materials, use limitation, 159-160
  - and floor coverings, cleanability, 148-150
  - dustless cleaning methods, 159
- Flow pressure valve, warewashing machine, 95
- Flushing
- drinking water system, 127
  - mobile water tank and mobile food establishment water tank, 137
  - waste retention tanks, 140
- Flux, use limitation for food-contact surfaces, 83
- Fogging devices, cleaning the water reservoir, 134
- Food
- additives, 17, 33, 43, 51, 71, 74, 168
  - characteristics, 37
  - contact with equipment and utensils, 52
  - contaminated, 77
  - cooked, potentially hazardous, cooling, 66-68
  - damaged, spoiled, or recalled, storage, 49
  - definition, 7
  - destroying or denaturing, 203
  - destruction of organisms of public health concern, 59-62
  - examining, sampling, and testing, 203
  - frozen, potentially hazardous, 43, 65
  - hermetically sealed, source, 39
  - honest presentation, 1, 74, 171
  - identity, presentation, and on-premises labeling, 39, 75
  - in contact with water or ice, storage or display, 52
  - limitation of growth of organisms of public health concern, 65-71
  - official tagging, 202
  - packaged and unpackaged, separation, packaging and segregation, 48
  - packaged, labeling, 38-39, 75-76
  - protection for contamination, 48-58
  - releasing from hold order, 203
  - removal, justification, 201
  - restrictions on using or moving hold order, 202
  - specialized preparation methods, variance requirement 62, 71-72, 92, 173, 175
  - standards of identity, 74
  - temperature and time control, limiting growth of organisms of public health concern, 65-71
  - vended, potentially hazardous, original container, 56
- Food, potentially hazardous
- HACCP plan, 175-177
  - hot and cold holding, 68
  - preparation, application for permit, 177-180
  - temperature at receipt, 42
  - time as public health control, 70-71
- Food, ready-to-eat, potentially hazardous
- date marking, 68-70
  - disposition, 70
  - See also *Public Health Reasons Annex*, 310-312;
- Model Forms, Guides, and Other Aids*  
*Annex Chart 3*
- Food bank. See *Food establishment*
- Food cart. See *Food establishment, definition, mobile*
- Food Code
- improvements, *Preface v-vi*
  - intent, 1
  - interventions, *Preface ii*
  - revision process, *Preface x*
  - safeguards, *Preface iv*
  - scope, statement, 1
  - standards, 1
  - title, 1
- Food codes, previous editions, *iii, Preface iii*
- Food contact, copper, use limitation, 83
- Food-contact surface
- assessment for Code enforcement, 171-172
  - cast iron equipment, use limitation, 82
  - construction materials, 81
  - copper, use limitation, 83
  - cleaning criteria, 111
  - cleaning frequency of equipment, 111-114
  - definition, 7
  - design and construction, cleanability, 85-88
  - galvanized metal equipment, use limitation, 83
  - lead in pewter alloys, use limitation, 83
  - lead in solder and flux, use limitation, 83
  - linens and napkins, use limitation, 53
  - lubricating, 122
  - sanitization criteria, 119
  - sanitization frequency, 119
  - sanitization methods for equipment, 119-120
  - "V" threads, use limitation, 87
  - wet cleaning methods for equipment, 116
  - wood, use limitation, 83-84
- Food containers
- placement in cooling or cold holding equipment, 67-68
- Food contamination
- by persons, discarding, 77
  - by unclean utensils and equipment, 52
  - prevention after receiving, 48
  - prevention by employees, 35, 48
- Food display, preventing contamination by consumers, 57-58
- Food employee
- definition, 7
  - responsibility to report illness, 30
- Food establishment
- definition, 7-8
  - identity information, 178-179
  - inspection, frequency, 184-185
  - permit to operate, 177-184
  - plans and specifications for construction, conversion, or remodeling, 174
  - See also *Public Health Reasons Annex*, 377-378
  - temporary, inspection frequency, 184
- Food guards. See *Food display*
- Food management, plans, 174-177
- Food package integrity, 44
- Food processing, variance required, 71-72

- See also Food Processing Annex*
- Food processing plant, definition, 9
- Food reheated in microwave oven, requirements, 64
- Food safety
  - control measures, HACCP plan, 176-177
  - intent of Food Code, 1
  - purpose of Code, 1
- Food service establishment. *See Food establishment*
- Food sources,
  - compliance with food law, 38
  - original containers and records, 46-47
  - plans, *See Public Health Reasons Annex, 377-378*
- Food specifications for receiving, 42-46
  - temperature, 42
- Food-specific container for beverages, refilling, 118
- Food storage
  - containers, identification of food, 50
  - preventing contamination from premises, 55-56
  - prohibited areas, 56
- Food supply, public health concerns, *Preface iv*
- Food temperature measuring devices
  - accessibility, 100
  - design and construction, 85
- Food vending location/areas
  - outdoor, overhead protection, 153
  - See also Food establishment*
- Food volume, proposed, plans, 175
- Foodborne disease
  - outbreak, definition, 7
  - prevention, knowledge, 20-23
  - prevention, plans, *See Public Health Reasons Annex, 377-378*
- Foodborne illness
  - nature and extent, *Preface i-ii*
  - frequency of inspections, 184-186
  - transmission by employees, prevention, 191-192
- Foot candles. *See Lighting*
- Fork lifts. *See Case lot handling equipment*
- Forks. *See Tableware*
- Form of request for hearing, 205-206
- Freezing to destroy organisms of public health concern, 63
- Frog. *See Fish*
- Frozen eggs, condition at receipt, 43
- Frozen food
  - limiting growth of organisms of public health concern, 64
  - maintain frozen, 65
  - shipped frozen received frozen, 43
- Fruits, raw
  - cooking, 62
  - washing, 51
  - whole or cut, immersion in ice or water, 52
  - whole, uncut, storage, 50
- Galvanized metal, use limitation for utensils and food-contact surfaces of equipment, 83
- Game animal
  - commercially raised for food, 40-41
  - cooking requirements, 59-60
  - definition, 9
  - exotic species, 59-60
  - limitations as food source, 40-41
  - wild, field-dressed, limitations as food source, 41, 60
- Gauge cock. *See Flow pressure valve*
- Garbage. *See Refuse*
- Garlic. *See Potentially hazardous food definition*
- Gastrointestinal illness, symptoms of employee, 26
- General use pesticide, definition, 9
- Glasses, refilling in consumer self-service, 54-55
- Gloves
  - cloth, laundering frequency, 120-121
  - handwash before donning, 32
  - single-use, 42, 54
  - slash resistant, 54
- Grease traps, in food establishment drainage systems, 139
- Ground beef. *See comminuted definition*
  - cooking, 60
- Guard dog. *See Service animal*
- HACCP plan
  - compliance, responsibility of permit holder, 182
  - contents, 176-177
  - criteria, reduced oxygen packaging, 72-74
  - critical limits, nonconformance, 188
  - definition, 9
  - knowledge by person in charge, 20-23
  - variances, 165
  - see also HACCP Annex*
- HACCP principles, failure to demonstrate knowledge, 173
- Hair restraints for employees, 33-34
- Hamburger, *See comminuted definition*
  - cooking, 60
- Hand drying provision, 155
- Hand, sanitizers, 33-34
- Hand sanitizers for employees, 33-34
- Handling
  - kitchenware, 124
  - single-service and single-use articles, 124
  - tableware, 124
- Hands and arms of employees
  - clean condition, 31
  - cleaning procedure, 31
  - hand sanitizers, 33-34
  - special handwash procedures, 32
  - when to wash, 32
  - where to wash, 32
- Hands, employees, avoiding contact with food, 48
- Handwashing
  - cleanser, availability, 155
  - food employees, 48
  - procedures, special, for employees, 32
  - signage, 156
- Handwashing facilities
  - cleanability, 130
  - design and construction, 130
  - location and placement, 32, 158
  - maintaining and using, 160
  - numbers and capacities, 131, 155
  - operation and maintenance, 133
  - use required, 31-32
  - water temperature, 130
- Harvester's tag/label for molluscan shellstock,



- requirements, 44-46
- Hazard Analysis Critical Control Point. *See HACCP plan*
- Hazard, definition, 9
- Health hazard, imminent
  - discontinuance of operations and reporting requirement, 189
  - prevention, Code application, additional requirements, 172, 188-189
  - summary suspension of operations, 189
- Health status of employee, required reporting, 188
- Hearing
  - appeal proceeding, 207-208
  - commencement, 209
  - documentary evidence, 214
  - evidence excluded, 213
  - provided upon request, 207
  - in accordance with law, 207
  - regulatory authority evidence, 213
  - rights of parties to, 213
  - settlement, 214
  - testimony under oath, 213
  - timeliness, 207-208
  - warning not required, 201
  - written evidence, 214
- Hearing notice
  - contents, 208
  - response, 206-207
- Hearing officer
  - appointment, 210
  - consent agreement, approval, 210
  - jurisdiction, 214-215
  - powers, 211-213
  - purpose, 210
  - qualifications, 210
- Hearing procedure
  - commencement on notification, 209
  - confidential, 209
  - expeditious and impartial 209
  - record, 200
  - rights of parties to, 213
- Hearings,
  - accordance with law, 207
  - administration
  - request
    - basis and time frame, 205-206
    - form and content, 206-207
- Heat lamp, shield, 151
- Heater, for manual warewashing equipment, 94-95
- Heating capacity, food equipment, 98
- Hepatitis A virus
  - cause of disease outbreak, 25-26
  - cause of employee illness, 25
  - conditions for release of employee from restriction or exclusion, 192-193
  - virus-free employee, removal of restriction, 29-30
- Hermetically sealed
  - container, definition, 9
  - food, source, 38
  - food containers, cleaning, 49
  - reheating, food taken from a container, 64
- High-risk conditions of employee illness, 26
- High-risk population. *See Highly susceptible population*
- Highly susceptible population
  - consumer advisory, 77
  - definition, 10
  - exclusions and restrictions of ill employees, 24-26
  - frequency of inspection, 186
  - permit application, 179
  - special requirements, 78
- History, PHS model codes, Preface iii
- Hold order, 202
  - contents, 201-202
  - exclusion, 198
  - examining, sampling, and testing food, 203
  - justifying conditions, 201
  - official tagging of food, 202
  - removal of tag, 203
  - releasing food from, 203
  - removal of food, 201
  - restrictions on using or moving food, 197-198
  - service of notice, 197-198
  - warning or hearing not required, 201
- Holding capacity, food equipment, 98
- Holding tank. *See Sewage, holding tank*
- Holding time, minimum
  - comminuted meats, 59-60
  - cooking, roast beef and corned beef, 60-61
- Hollowware. *See Tableware*
- Homes and living/sleeping quarters, private, use prohibition, 154
- Honest presentation, intent of Food Code, 1
- Hooks, slab bacon, 50
- Hood. *See Ventilation systems*
- Hot holding of potentially hazardous food, 68
- Hot water
  - quantity and availability, 128
  - sanitization of equipment food-contact surfaces and utensils, 119
- Hygienic practices of employees
  - food contamination prevention, 35
  - hair restraints, 36
  - handling animals, prohibition, 36
- Ice
  - as food, 44
  - exterior cooling, prohibition as ingredient, 51
  - source, 44
  - storage or display of food in contact with, 52
- Ice units, separation of drains, design and construction, 91
- Identity standards for food, 74. *See also Juice definition*
- Illness of employee, investigation, 191
- Illness prevention, intent of Food Code, 1
- Imminent health hazard
  - ceasing operations and reporting, 189
  - definition, 10
- Immunocompromised persons. *See Highly susceptible population*
- In-place cleaning. *See CIP definition*
- Incinerators for solid waste, 146
- Individual sewage disposal system, disposal through approved system, 140
- Indoor areas, materials, 147-148
- Infection, employee, symptom, 25

- Infectious agent, employee freedom from, removal of restriction, 28-30
- Ingredients, HACCP plan, 176
- Injected, definition, 10
- Injunction
  - court petition, 217
- Insect control
  - devices, design, and installation, 151
  - food establishments, poisonous or toxic materials, 165
  - maintenance, 162
  - outer openings protected, 152-153
  - See also Pest control*
- Insects, dead or trapped, removal, 161
- Inspection. *See Inspection Annex*
- Inspection, frequency
  - establishing, 184-185
  - performance- and risk-based, 185-186
- Inspection order
  - access to premises and records, 186, 200, 215
  - contents, 200, 201, 202, 215, 216
- Inspection port, enclosed water system, 135
- Inspection, preoperational, 177, 181
- Inspection report
  - acknowledgment of receipt, 188
  - documentation, 187-188
  - issuance, 188
  - public information, 189
  - receipt, refusal to sign acknowledgment, 188-189
- Installation
  - equipment, 102-103
  - plumbing system, 130
- Institutional food service. *See Food establishment, highly susceptible population*
- Interstate Certified Shellfish Shippers List, sources of molluscan shellfish, 40
- Intestinal illness of employee, 25
- Iodine solutions, chemical sanitization, 108
- Jars. *See Single-use articles*
- Jaundiced employee
  - exclusions and restrictions, 27-28
  - symptom, 25, 27
- Jaundice-free employees, removal of exclusions and restrictions, 28-30
- Jewelry, employees, prohibition exception, 34
  - medical alert, 34
- Judicial
  - enforcement proceedings, initiating, 216
  - inspection orders, 214-216
  - remedies, 215-218
  - review, 196
- Juice
  - definition, 10
  - HACCP system, 46
  - packaged, 46
  - prohibition, 78
  - service to highly susceptible populations, 78
  - treated, 64
  - warning label 46
  - See also Public Health Reasons Annex, 326*
- Junctures, floor and wall, covered and enclosed or sealed,
  - cleanability, 149
- Jurisdiction of hearing officer, 210-213
- Justification, variances, 173
- Justifying conditions for hold order, 201
- Kick plates, removable, design and construction, 87
- Kitchenware
  - definition, 10
  - handling, 124-125
- Knives. *See Tableware*
- Label, common name on food container, 50
- Labeling
  - packaged food, 38
  - compliance with law, 75-76
  - poisonous or toxic materials and personal care items, 164
- Lamb
  - consumer self-service, 57
  - rare or raw, consumer advisory, 77
  - raw, storage, 48-50
  - use of clean equipment, 111
  - use of laundered gloves, 120
- Landfills for solid waste, 146
- Laundering linens
  - criteria, 120-121
  - frequency, 120
  - mechanical washing, 121
  - methods, 121
- Laundry facilities, use limitations, 121
- Lavatories. *See Handwashing facilities*
- Law, definition, 10
- Layout, proposed, plans, 175
- Lead limitation in ceramic, china, crystal, and decorative utensils, 83
- Lesion, containing pus, 25
- Light bulbs, protective shielding, 151
- Lighting, intensity, 156-157
- Linens and napkins, use limitation for food-contact surfaces, 53
- Linens
  - definition, 10
  - laundering criteria, 120-121
  - laundering frequency, 120-121
  - laundering methods, 121
  - mechanical washing methods, 121
  - soiled, storage methods, 121
  - storage after cleaning, 123
  - storage prohibitions, 123-124
- Liquid eggs, condition at receipt, 43
- Liquid food or ice, dispensing equipment, design and construction, 89-90
- Liquid food vending machines, waste receptacle, 96
- Liquid waste
  - drain lines, design and construction, 91
  - other than sewage, disposal facility, 140
  - products from vending machines, 96
  - See also Sewage*
- Litter, removal, 162
- Living/sleeping quarters, separation, 154
- Loading soiled items, warewashing machines, 115-116
- Location, grease trap, 139

- Lockers
  - designation, 157
  - location, 158
  - using, 161
- Lubricants, incidental food contact, criteria, 168
- Lubricating food-contact surfaces, 122
- Maintenance
  - equipment, storage, 162
  - refuse areas and enclosures, 145
  - tools, cleaning, 160
  - See also Operation and maintenance*
- Management and personnel
  - employee health, 24-30
  - hygienic practices, 35-36
  - personal cleanliness, 31-34
  - supervision, 20-24
- Manual warewashing. *See Warewashing*
- Manufacturers' dating information, 76
- Materials
  - construction and repair, surface characteristics, 147-148
  - mobile water tank and mobile food establishment water tank, 127
  - See also Physical facilities*
- Mats, floor, cleanability, 150
- Meal portions, individual, from bulk container, 69
- Meat
  - cooking requirements, 59-62
  - cured, 69
  - consumer self-service, 57
  - definition, 10
  - rare or raw, consumer advisory, 77
  - raw, storage, 49
  - use of clean equipment, 111-114
  - use of laundered gloves, 120
- Mechanical warewashing. *See Warewashing*
- Medical condition of employee, 24-30
  - confidentiality in hearing, 209
- Medical history of ill employee, 191
- Medicines in food establishments
  - restriction and storage, 169
  - see also Personal care items*
- Melons, cut. *See Potentially hazardous food definition*
- Menu, proposed, plans, 174-175
- Menu items, consumer advisory, 77
- mg/L, definition, 11
- Microwave ovens
  - cooking, 62
  - reheating food, requirements, 63-64
  - safety standards, 104
- Milk and milk products, dry, fluid, and frozen, pasteurized at receipt, 43
- Milk, fluid, and milk products
  - cooling, 66-67
  - dispensing tube, 110
  - raw, consumer advisory, 73
  - source, 39
  - temperature at receipt, 42
- Mixing valve, handwashing lavatory, 130
- Mobile facility, alternative water supply, 129
- Mobile food establishment
  - application for permit, 177-181
  - sewage holding tank, capacity and drainage, 138
  - water tank, inlet, 137
  - waste removal, 140
- Mobile water tank and mobile food establishment
  - water tank
    - design and construction, 135-137
    - flushing and disinfection, 137
    - materials, 135
    - numbers and capacities, 137
    - operation and maintenance, 137-138
- Model codes, advantages, *Preface iv-v*
- Model forms. *See Model Forms, Guides, and Other Aids Annex*
- Modifications. *See also Variance and Waivers*
  - Code application, 171-174
  - conformance with approved procedures, 173-174
- Molluscan shellfish
  - definition, 11
  - lightly cooked or raw, consumer advisory, 77
  - original container, requirements, 46-47
  - packaging and identification, 44
  - shellfish, source, 40
  - shucked, original container, labeling, 46-47
  - tanks, use limitations, 91-92
  - tanks, variance, 91-92
- Molluscan shellstock
  - condition on receipt, 46
  - cooling, 66-67
  - identification specifications, 44-46
  - temperature at receipt, 42-43
- Mollusk. *See Fish*
- Mollusk shells, use limitation, 110
- Mops, drying, 160
- Mouthwash. *See Personal care items*
- Moveability, case lot handling equipment, 96-97
- Moveable. *See Easily moveable*
- Multiuse utensils and food-contact surfaces,
  - construction materials, characteristics, 81-84
- Mushrooms
  - cultivated wild species, source, 40
  - wild, source, 40
- Mussels, lightly cooked or raw, consumer advisory, 77
  - See also Molluscan shellfish*
- Napkins, cloth, laundering frequency, 120-121
  - See also Linens*
- National Shellfish Sanitation Program
  - certification number, 3
  - Guide for the Control of Molluscan Shellfish, 44
- Nitrates, nitrites, and salt for curing, variance specifications, 71-72
- Nonconformance with Code, documentation, 187-188
- Noncritical violation, time frame for correction, 190
- Nondrinking water, quality, 127
- Nonfood-contact surfaces
  - cleaning criteria, 111
  - cleaning frequency, 115
  - construction materials, characteristics, 84
  - design and construction, 87
- Notice of denial of application for operating permit, 181
- Notices, service of, 197

- See also Hearing notice*
- Nutrition labeling, 75-76
- Nuts in shell, storage, 50
- Oath or affirmation, hearing testimony, 213
- Odors
  - mechanical ventilation, 157
  - multiuse equipment materials, 81-84
  - refuse removal frequency, 145
  - single-service/use article materials, 85
- Off-premise
  - cleaning services for refuse, recyclables and returnables, 143
  - delivery and consumption of potentially hazardous food, application for permit 179
- Oil equipment
  - "V" threads, 87
  - filtering, 87
- On-site cleaning of returnables, 118
- Openings, to outdoors, protection against insects and rodents, 152-153  
*See also Public Health Reasons Annex*, 366
- Operation and maintenance
  - mobile water tank and mobile food establishment water tank, 137-138
  - physical facilities, 159-163
  - plumbing system, 133-134
  - resumption after suspension, 189
  - sewage system, 139-140
  - suspension for imminent health hazard, 189
- Optional contents of order, 216
- Order, modifying, removing, or vacating
  - hearing officer's powers, 211-213
- Orders
  - failure to comply, 200
  - hearing officer's powers, 211-213
- Organisms of public health concern
  - destruction, 59-64
  - growth limitation, 65-73
- Outdoor areas, materials, 148
- Ostrich. *See* Ratites
- Outdoor refuse areas, curbed and graded to drain, 154
- Outdoor walking and driving surfaces, graded to drain, 154
- Outside receptacles for refuse, recyclables, and returnables, design and construction, 142
- Outside storage of refuse, recyclables, and returnables, prohibitions, 144
- Oven
  - cooking temperature, 60-61
  - microwave, 62, 64, 104, 115
- Overhead protection for outdoor food vending and servicing areas, 153-154
- Overwraps, colored, for food, limitations, 74
- Ownership change, operating permit, 181
- Oysters, lightly cooked or raw, consumer advisory, 77  
*See also Molluscan shellfish*
- Package integrity, 44
- Packaged, definition, 11
- Packaged food
  - labeling, 38
  - labels, compliance with law, 75-76
  - separation and segregation from unpackaged food, 48-50
- Packaging and identification of shucked molluscan shellfish, 44-46
- Packaging, reduced oxygen
  - conditions requiring a variance, 72-74
  - definition, 15
  - HACCP plan and variance criteria, 71-72
- Pallets. *See* Case lot handling equipment
- Parasite destruction in fish by freezing, 63
- Parts per million. *See* mg/L, *definition*
- Patrol dogs, 36, 153-154, 162-163
- Penalties
  - assessment and order of civil, 211-213
  - enforcement and collection, 216-218
- Performance-based frequency of inspection, 185-186
- Performance standard, *Preface*, vii
- Permit, definition, 11
- Permit holder
  - agreement, replacement of facilities or equipment, 171-172
  - definition, 11
  - posting in food establishment, responsibility, 182
  - responsibilities for permit retention, 182-184  
*See also Employee*
- Permit renewal, existing food establishment, 181
- Permit, suspending, revoking, modifying, or restricting, hearing officer's powers, 211-213
- Permit suspension
  - conditions warranting, 204
  - reinspection time frame, 205
  - reinstatement, 205
  - warning or hearing not required, 204
- Permit to operate food establishment, 177-184
  - failure to have, 199
- Person, definition, 11
- Person in charge
  - assignment, 20
  - definition, 11
  - demonstration of knowledge, 20-23, 186-188
  - duties, 23-24
  - employee responsibility for reporting illness, 30
  - responsibility to report certain employee illness, 30
  - responsibilities, rights, and authorities, explanation, 22-23  
*See also Employee*
- Personal care items
  - definition, 11
  - first aid supplies, storage, 170
  - in food establishments, storage, 170
  - labeling and identification, 165
  - medicines, restriction and storage, 164
  - operational supplies and applications, 164-170
  - stock and retail sale, 170
- Personal cleanliness, 31-34
- Personal medications. *See* Medicines

- Personnel, supervision, 20-23
- Pest control, 161
  - outer openings protected, 152-153
  - See also Insect control; Rodent control*
- Pesticides in food establishments
  - application, 166
  - bait station, 169
  - restricted use pesticide, conditions of use, 166-167
  - restricted use pesticide, criteria, 168
  - tracking powders, 169
  - See also Poisonous or toxic materials*
- Pests, dead or trapped, removal, 161
- Petitions
  - civil proceedings, 217
  - enforcement, 216
  - injunction, 217
- Pets in group residence dining areas
  - restrictions, 162-163
- Pewter, use limitation for food-contact surfaces, 83
- pH
  - chemical sanitization of warewashing equipment, 113
  - definition, 12
- PHS model codes
  - authority, *Preface iii*
  - history and purpose, *Preface ii*
- Physical facilities
  - cleaning
    - floors, dustless methods, 159
    - frequency and restrictions, 159
    - maintenance tools, preventing contamination, 160
    - ventilation systems, nuisance and discharge prohibition, 160
  - controlling pests, 161
  - definition, 12
  - design, construction, and installation, 148-154
  - dressing rooms and lockers, using, 161
  - drying mops, 160
  - handwashing laboratories, maintaining and using, 160
  - location and placement, 158-159
  - maintaining premises, 162
  - maintenance and operation, 159-163
  - materials for construction and repair, 147-148
  - minimizing attractants and contaminants on floors, 159-161
  - numbers and capacities, 155-157
  - pests, dead or trapped, removal, 161
  - prohibiting animals, 162-163
  - repairing, 159
  - storage, of maintenance tools, 162
  - toilet room doors, closing, 161
- Pickle barrels. *See Single-use articles*
- Pinning. *See Injected, definition*
- Plans and specifications for food establishment
  - contents, 174-177
  - facility and operating, requirement, 174
  - issuance criteria for operating permit, 180-181
- Plastic tubs, buckets. *See Single-use articles*
- Plates. *See Tableware*
- Plumbing fixture, definition, 12
- Plumbing system
  - air gap, 130
  - backflow prevention
  - conditioning device, design, 131
  - construction, 130
  - definition, 12
  - design, 130
  - device, water system, inspection and service, 133
  - handwashing laboratory, design and construction, 130
  - installation, 130-131
  - location and placement, 132-133
  - materials, 129
  - numbers and capacities, 131-132
  - operation and maintenance, 133-134
- Poisonous or toxic materials
  - bait stations, 169
  - boiler water additives, criteria, 167
  - chemical sanitizers, criteria, 167
  - boiler water additives, criteria, 167
  - chemical sanitizers, criteria, 167
  - chemicals for washing fruits and vegetables, criteria, 167
  - common name, 164
  - containers, prohibition for food use, 167
  - definition 12
  - drying agents, criteria, 167-168
  - in food establishments, use conditions, 166-167
  - knowledge by person in charge, 20-23
  - lubricants, incidental food contact, criteria, 168
  - pesticides, restricted use, 166-167
  - restriction of presence and use in food establishments, 165-166
  - storage, separation, 165
  - tracking powders, 169
  - See also Personal care items*
- Pork
  - cooking requirements, 59
  - consumer self-service, 57-58
  - rare or raw, consumer advisory, 77
  - raw, storage, 49-50
  - use of clean equipment, 111-115
  - use of laundered gloves, 120
- Portable. *See Easily moveable*
- Potable water. *See Drinking water*
- Potentially hazardous food
  - definition 13
  - See also Food; Food, potentially hazardous Food, ready-to-eat, potentially Hazardous*
- Poultry
  - cooking requirements, 60
  - consumer self-service, 57-58
  - definition, 14
  - rare or raw, consumer advisory, 77
  - raw, storage, 49
  - use of clean equipment, 111-115

- use of laundered gloves, 120
- Powers of hearing officer, 211-213
- Precleaning equipment and utensils, 115
- Premises
  - definition, 14
  - gaining access, 200, 214-215
  - maintenance, 162
  - See also Physical facilities*
- Presentation of food, 74
- Preset tableware, handling, 125
- Pressure, water, 128
- Pressure spray, wet cleaning, 116
- Primal cut, definition, 14
  - storage on hooks or racks, 50
- Private home, unapproved food source, 38
  - food operations prohibited, 23, 154
- Probationary period, hearing officer's powers, 212
- Probe-type price and identification tags. *See utensil*, 19
- Proceedings, institution, 216
- Processing at retail, 71-74
- Produce. *See Fruits, raw; Vegetables, raw*
- Proper service of notice, 197-198
- Prosthetic device, 31
- Public health protection, Code application 171-172
- Public health reasons.
  - See Public Health Reasons Annex*
- Public information, inspection report, 189
- Public sewage treatment plant, disposal through
  - approved facility, 140
- Public water system, definition, 14
- Pushcart. *See Food establishment, definition, mobile*
  
- Quaternary ammonium compounds, chemical
  - sanitization, 108-109
  
- Racks
  - case lot handling, 96-97
  - meat storage, 50
  - warewasher, 94-96, 106-109
- Rainwater, disposal facility, 140
  - See also Sewage*
- Rapid
  - cooling, 66-68
  - growth. *See Potentially hazardous food definition*
  - reheating, 63-64
- Ratites
  - cooking, 59
  - game animal, 9,
  - poultry, 9
- Ready-to-eat food
  - consumer self-service, utensils and dispensers 57-58
  - definition, 14-15
  - potentially hazardous food
    - date marking; disposition, 68-70
    - See also Public Health Reasons Annex, 310-312; Model Forms, Guides, and Other Aids Annex, Chart 3*
- Reassembly of equipment after cleaning, 123
- Receptacles for refuse, recyclables, and returnables
  - capacity and availability, 142
  - cleaning, 143
  - covering, 142, 144
  - design and construction, 141-142
  - drain plugs, 144
  - equipment and storage, 142-145
  - location, 143
  - maintenance, 143-145
- Receptacles for removal of refuse, recyclables, and returnables, 145
- Records
  - availability, responsibility of permit holder, 182-183 fish, freezing raw, 38,63
  - HACCP, 173-177
  - HACCP plan conformance, failure to demonstrate, 187-188
  - molluscan shellstock, 47
  - plans, standard operating procedures, *See Public Health Reasons Annex, 377-378*
  - water system service schedule, 133
- Recyclables. *See Refuse*
- Recycling facilities, 145
- Redeeming machines, location, 143
- Reduced oxygen packaging
  - conditions requiring variance, 72-74
  - definition, 15-16
  - HACCP plan and variance criteria, 71-72
- References. *See References Annex*
- Refilling
  - clean tableware, 54-55
  - consumer self-service, using facilities, 118
  - returnables, 55-118
- Refrigeration, cooling and cold holding, 66-68
- Refusal of access
  - application for inspection order, 187
  - reporting, 187-188
- Refusal to sign acknowledgment of inspection report receipt, 188-189
- Refuse areas and enclosures, maintenance, 145
- Refuse, definition, 16
- Refuse, recyclables, and returnables
  - cleaning implements and supplies, 143
  - design and construction, 140
  - facilities, on the premises, 141-145
  - facilities for disposal and recycling, 146
  - indoor storage area, design, 141
  - location, 143
  - outdoor enclosure, construction, 141
  - outdoor storage areas, construction materials 141
  - outdoor storage surface, design and construction, 141, 154
  - removal, 145
  - storage, operation, and maintenance, 142-145
  - storage areas
    - equipment, and receptacles, location, 143
    - rooms, and receptacles, capacity and availability, 142
  - storage prohibitions, 144
  - toilet room receptacle, covered, 142
- Regulatory authority

- definition, 16
- responsibilities for permit issuance, 182
- Reheating
  - food from a hermetically sealed container, 64
  - hot holding, temperature requirements, 64
  - ready-to-eat food, requirements, 64
- Record of hearing procedure, 210
- Reinspection after permit suspension, time frame, 205
- Reinspection order, hearing officer's powers, 212
- Reinstatement
  - excluded or restricted employee, 28-30
  - permit, 205
- Releasing food from hold order, 203
- Remedies, 199-218
  - administrative, 200-218
  - conditions warranting, 199-200
  - criteria for seeking, 199-200
  - judicial, 216-218
- Remodeling of food establishment, plans and specifications 174
- Removal, refuse, recyclables, and returnables, 145
- Reporting, disease; medical condition
  - by food employee and applicant, 25, 30
  - by permit holder, 182
  - by person in charge, 30
- Reporting, imminent health hazard
  - by permit holder, 182, 189
- Request for hearing, 205-209
- Reservice of unopened packaged food and unused food, prohibition, 58,78
- Response to hearing notice
  - basis and time frame, 205-206
  - required contents, 206-207
- Responsibilities
  - duties and authorities, person in charge, 23-24
  - permit holder for ceasing operations, 189
  - permit holder for permit retention, 182-184
  - regulatory authority for permit issuance, 182
- Restaurant. *See Food establishment*
- Restrict, definition, 16
- Restricted use pesticide, definition, 16
- Restriction
  - employee, release, 192-193
  - infected or diseased employee, 191-192
- Restriction order
  - for infected or diseased employee, 192
  - service, 191-192
- Restrictions
  - employees, removal, 28-30
  - ill employees, 27-28
- Resumption of operations, 189
- Retail food store. *See Food establishment*
- Retention tank. *See Sewage, holding tank*
- Retirement home. *See Group residence*
- Returnables
  - on-site cleaning and refilling, 118
  - refilling, 55
  - See also Refuse*
- Review of plans. *See Facility plans and specifications; Public Health Reasons Annex, 377-378*
- Revocation of permit. *See Summary permit suspension*
- Rhea. *See Ratites*
- Right of appeal, denial of application for operating permit, 181
- Right to hearing, waiver, 205-214
- Rights
  - parties to hearing, 213
  - preservation, 196
  - recipients of orders or decisions, 196
  - respondent to hearing notice, 208-209
- Rinsing procedures, equipment and utensils, 116-117
- Risk-based frequency of inspection, 185-186
- Roast beef
  - minimum holding times for cooking, 60-61
  - oven parameters for cooking, 60
- Roast corned beef
  - minimum holding times for cooking, 60
  - oven parameters for cooking, 60
- Rodent control, 161
  - in food establishments, poisonous or toxic materials, 165-167
- outer openings protected, 152-153
  - See also Pest control*
- Rodents, dead or trapped, removal, 161
- Roe. *See Fish*
- Roofs, protective barrier, 153
- Rooms. *See Physical facilities*
- Safe material, definition, 17
- Safeguards, procedural, 196
- Salad bars, monitoring by food employees, 57-58
- Salmonella Typhi**
  - cause of disease outbreak and employee illness, 24-26
  - employee illness, reporting, 24-26
  - infection, conditions for employee restriction or exclusion, 27
  - reporting responsibility of person in charge, 30
- Salmonella Typhi**-free employee, removal of restriction or exclusion, 28-30, 192-193
- Salmonella Typhi**-positive specimen culture, 27, 192-193
- Sample report, private water system, 128
- Sampling, water, nonpublic system, 127
- Sanctions or penalties, statement in hearing notice, 208-209
- Sanitization
  - chemical, manual, 108-109
  - chemical, warewashing equipment, 107-109
  - definition, 17
  - equipment and utensils, 119-120
  - hot water temperatures
    - manual, 107
    - warewashing equipment, 107
  - pressure, mechanical warewashing equipment, 107
  - See also Poisonous or toxic materials*
- Sanitizing solutions
  - chemical, determining concentration, 108-109
  - detergent-sanitizer, rinsing procedures, 116-117
  - hand, 33-34
  - testing devices, availability, 100-101
  - wiping cloth storage, 53-54
- Scallops. *See Molluscan shellfish*
- Screening
  - backflow prevention device, 130-131

- outer openings protected, 152-153
- tank vent, 136
- vending machines, 97
- water conditioning device, 131
- Seafood. *See Fish*
- Sealed, definition, 17
- Seeing Eye dog. *See Service animal*
- Self-draining warewashing sinks and drainboards, 96
- Self-service
  - clean tableware for refills, 54-55
  - consumer, protection from contamination, 57-58
  - handling of single-service and single-use articles, 124-125
  - utensil availability, 100
- Sentences for violations, 217-218
- Sentry dogs. *See Patrol dogs*
- Service animal
  - care and handling, 36
  - definition, 17
  - handwashing after handling, 32
  - presence in dining and sales area, 162-163
- Service of notice
  - proper methods, 197
  - proof of proper service, 198
  - time of effectiveness, 198
- Service sinks
  - availability, 157
  - plumbing system, numbers and capacity, 131
- use limitation, 33
- Servicing area
  - definition, 17
  - outdoor, overhead protection, 153-154
- Serving dishes. *See Hollowware*
- Settlement
  - authorization, 214
  - consent agreement, approval and final decision by hearing officer, 211
  - request for, 206
  - respondent acceptance as waiver of right to appeal, 214
- Sewage
  - definition, 17
  - disposal, conveying, 139-140
  - disposal system, approved, design and construction, 139-140
  - holding tank, mobile, 138
- Sewage, other liquid wastes, and rainwater
  - backflow prevention, 139
  - conveying, 139-140
  - disposal facility, 140
  - drainage, 140
  - establishment drainage system, design and installation, 139
  - mobile holding tank, 138
  - removal from mobile food establishments, 140
  - retention, 138-139
- Shatterproof bulbs. *See Light bulbs, protective Shielding*
- Shellfish, molluscan. *See Molluscan shellfish*
- Shellfish control authority, definition, 17
- Shells, use limitation, 110
- Shellstock
  - definition, 17
  - maintaining identification, 47
- Shielding, light, 151
- Shiga toxin-producing *Escherichia coli*, definition, 17
- Shigella** spp.
  - cause of employee illness and disease outbreak, 38-40
  - employee illness, reporting, 38-39
  - infection, conditions of employee restriction or exclusion, 27-28
  - reporting responsibility of person in charge, 30
- Shigella** spp.-free employee, removal of restriction or exclusion, 28-30, 192-193
- Shigella** spp.-positive specimen culture, 27, 192-193
- Shucked shellfish, definition, 17
- Shutoff device, vending machine, water or liquid food, 96
- Single-service and single-use articles
  - construction materials, characteristics, 85
  - definition, 18
  - handling, 124
  - prohibitions, 123-124
  - required use, 110
  - reuse limitation, 110
  - storage after cleaning, 123
- Sink compartment requirements, manual warewashing, 98-99
- Sink, handwashing. *See Handwashing facilities*
- Sinks, warewashing
  - cleaning agents, 106
  - self-draining, 96
  - use limitations, 105
- Slacking
  - definition, 18
  - potentially hazardous frozen food, conditions, 65
- Slash-resistant gloves, 54
- Sleeping quarters. *See Living/sleeping quarters*
- Smoking. *See Tobacco use by employees*
- Smooth, definition, 18
- Sneeze guards. *See Food display*
- Sneezing, coughing, or runny nose by employees, food contamination prevention, 35
- Soap. *See Cleaning agents*
- Soiled tableware, handling, 125
- Solder, use limitation for food-contact surfaces, 83
- Source, approved
  - drinking water, 126
  - food, 38-39
  - shellfish, 37-38, 42-47
- Spacing
  - carpet installation, 149-150
  - equipment installation, 103
  - toxic material separation, 165, 170
- Spatulas, use to avoid contaminating food, 48
- Specifications. *See Plans*
- Specimen analysis, employee transmission of foodborne disease, 191
- Specimen cultures of employee infected with **Salmonella Typhi**, 192-193
- Sponges, use limitation, 83
- Spoons. *See Tableware*
- Spot cleaning. *See Floors, dustless cleaning methods*



- Sprouts, seed. *See Potentially hazardous food definition*
- Stainless steel. *See Cleanability; Easily cleanable*
- Standards of identity, 74. *See also Juice definition*
- Standards
  - Food Code, 1
  - uniform, advantages, *Preface iii-iv*
- State and local regulations, ordinances, and statutes, *See Compliance and Enforcement Annex, 194-195*
- Steak, whole-muscle intact beef 38,61
  - See also public health reasons Annex, 279, 301*
- Steak tartare, consumer advisory, 77
- Steam
  - cleaning equipment, 143
  - mixing valves, 130
  - tables, temperature measurement, 93
  - ventilation, 157
- Stitch pumping. *See Injected*
- Stirrers. *See Single-service articles*
- Stock and retail sale of poisonous or toxic materials and personal care items, storage and display, 170
- Storage
  - clean equipment, utensils, linens, and single-service and single-use articles, 123
  - first aid supplies in food establishments, 170
  - food in contact with water or ice, 52
  - maintenance equipment, 159-160
  - medicines in food establishments, 169
  - methods for soiled linens, 121
  - poisonous or toxic materials, separation, 165
  - refuse, recyclables, and returnables, operation and maintenance, 143-144
- Storage and display of items for stock and retail sale, separation, 170
- Storage areas for refuse, recyclables, and returnables
  - capacity and availability, 142
  - designated, 159
  - location, 143
- Storage cabinets, location for contamination prevention, 101-102
- Storing food to prevent cross contamination, 48-50
- Straws. *See Single-service articles*
- Street foods. *See Food establishment, definition, mobile*
- Studs, joists, and rafters, cleanability, 150
- Stuffing, cooking, 60
- Subpoenas, issued by hearing officer, 211
- Sulfites. *See Additives*
- Summary permit suspension
  - conditions warranting, 204
  - disease intervention measure, 191-192
  - notice, contents, 204
  - reinstatement, 205
  - service of, 198
  - time frame, 205
  - warning or hearing not required, 204
- Summary suspension of operations for imminent health hazard, 180, 195
- Summons, issuance, 216
- Supervision of personnel
  - demonstration of knowledge, 20-23
  - person in charge, 23-24
- Surface characteristics
  - indoor areas, 147-148
  - outdoor areas, 148, 153-154
- Suspension.
  - See Summary suspension; Compliance and Enforcement Annex, 197-198, 204*
- Sweeping compounds. *See Floors, dustless cleaning methods*
- Table-mounted equipment
  - definition, 18
  - elevation, 103
- Tablecloths. *See Linens*
- Tableware
  - clean, consumer use in self-service area, supervisor responsibility, 24
  - definition, 18
  - handling, 124-125
  - preset, handling, 124-125
  - soiled and clean, handling, 125
  - See also Single-service articles*
- Tag on food, hold order, 202
  - official, 202
  - removal, 203
- Tag/label, for molluscan shellstock
  - record keeping, 47
  - requirements, 44-46
- Take-home food containers, refilling, limitations, 55
- Temperature – Food
  - cold and hot food holding, 68
  - cooking, 59-63
  - cooling, 67-68
  - plant food, 62
  - receiving, 42-43
  - reheating, 64
  - roast beef and corned beef, 60-61
  - seared steak, *See steak, whole-muscle intact*
  - thawing, 65-66
- Temperature - Warewashing
  - wash water, manual, 106
  - wash water, mechanical, 106-107
  - sanitization, manual, 108-109
  - sanitization, mechanical, 108-109
- Temperature measurement devices accuracy, 88
  - calibration, 109-110
  - definition, 18
  - design and construction, 85, 88
  - food, provided and accessible, 100
  - food storage unit air, 88-89
  - manual warewashing, accessibility, 101
  - probe, small diameter, 100
  - scale, 83-84
  - warewashing machines, 94
- Tempered water, handwashing lavatory, 130
- Temporary facility, water availability, 129
- Temporary food establishment
  - application for permit, 178-180
  - construction materials, 148
  - definition, 19
- Testimony under oath at hearing, 213
- Testing kit for sanitizing solutions, availability, 101
- Thawing potentially hazardous frozen food, conditions,

- 65-66
- Thermistor, thermocouple, thermometer.
  - See *Temperature measuring device*
- Threads, "V"-type, 87
- Three compartment sink. See *Sink compartment requirements*
- Time as public health control for potentially hazardous food, 70-71
- Time frame
  - appeal, 205-206
  - correction of critical violation, 190
  - noncritical violation, 190
  - reinspection, 205
  - response to hearing notice or request for hearing, 205-206
- Tobacco use by employees, food contamination prevention, 35
- Tofu, immersion in ice or water, 52
- Toilet rooms
  - convenience and accessibility, 158
  - doors, closing, 161
  - enclosed, design and installation, 152
  - numbers, 131, 156
  - receptacle for sanitary napkins, 142
- Toilet tissue, availability, 156
- Toiletries. See *Personal care items*
- Toilets and urinals, number, 131, 156
- Tongs, use to avoid contaminating food, 48
- Toothpaste. See *Personal care items*
- Toothpicks. See *Single-service articles*
- Towelettes, chemically treated, for handwashing, conditions, 131
- Towels
  - availability, 155
  - disposable, waste receptacle, 156
- Toxic. See *Poisonous or toxic materials*
- Tracking powder. See *Pesticides in food establishments*
- Trade secrets
  - confidentiality in hearings, 209
  - protection, 177
- Training plan, food safety, for employees and supervisors, HACCP plan, 176
- Training of employees, 24, 74, 80, 176
- Transport
  - case lot moving, 96-97
  - conveyance of people, 7
  - game animals, 40-42
  - insulated containers, 93
  - refuse vehicles, 145
  - sewage vehicles, 139
  - soiled linens, 121
  - transportation vehicle, 8, 17
  - water vehicles, 128
- Trash. See *Refuse*
- Tumblers. See *Hollowware*
- Tuna, 63
- Turtle. See *Fish*
- Two compartment sink. See *Sink compartment Requirements*
- Unnecessary
  - items, 145, 162
  - ledges, projections and crevices, 87
- persons, 23
- Urinals, numbers, 131
- "Use by" date. See *Date marking; Public Health Reasons Annex, 312; Model Forms Guides, and Other Aids Annex, Chart 4-C*
- User information, *Preface viii-x*
- Utensils
  - air-drying, 122
  - cast iron, use limitation, 82
  - ceramic, china, crystal, and decorative, lead limitation, 82
  - cleaning criteria, 111
  - cleaning frequency, 111-112
  - consumer self-service, availability, 100
  - contact with food, 52
  - definition, 19
  - design and construction, durability and strength, 85
  - galvanized metal, use limitation, 83
  - in-use storage, 52-53
  - maintenance and operation, 109
  - multiuse, construction materials, 81-84
  - racks, capacity, 99
  - sanitization, 119-120
  - serving, for consumer self-service operations, 57-58
  - storage after cleaning, 123
  - storage between use, 52-53
  - wet cleaning methods, 116
- Utility lines, cleanability, 149
- "V" threads, use limitation for food-contact surfaces, 87
- Vacuum packaging. See *Reduced oxygen packaging*
- Variance
  - cooking raw animal foods, 61-62
  - conformance with approved procedures, 173-174
  - definition, 19
  - documentation and justification, 173
  - HACCP plan, 173, 175-177
  - Modifications and waivers, Code application, 172-173
  - molluscan shellfish tanks, 91-92
  - rationale, 173
  - requirement for specialized food processing methods, 71-72
- Vegetables, raw
  - cooking for hot holding, 62
  - washing, 51
  - whole or cut, immersion in ice or water, 52
  - whole, uncut, raw, storage, 50
  - See also *Sprouts; potentially hazardous food definition*
- Vehicles for removal of refuse, recyclables, and returnables, 145
- Vending machines
  - automatic shutoff, 92-93
  - can openers, design and construction, 91
  - condiments, packaging to prevent contamination, 57
  - definition, 19
  - design and construction of vending stage closure, 90-91
  - doors and openings, design and construction, 97
  - liquid waste products, 96

- location, definition, 19
- potentially hazardous food, original container, 56
- refuse receptacles in, 142
- temperature, 93
- Ventilation, mechanical, 157
- Ventilation systems
  - capacity, 157
  - cleaning, nuisance and discharge prohibition, 160
  - exhaust vents, design and installation, 151-152
  - hood, adequacy, 100
  - drip prevention, design and construction, 89
- Verification of correction of critical violation, 190
- Vermin. *See Insect control; Pest control; Rodent control*
- Violations, critical
  - continuing, 217-218
  - documentation and verification of correction, 190
  - documentation of findings, 187-188
  - fines and sentences, 217
  - history of, role in frequency of inspections, 185-186
  - Inspection and correction, 184-190
  - uncorrected, 199-200
  - noncritical, time frame for correction, 190
  - timely correction, 190
- Virus. *See Disease outbreaks caused by*
- Vomiting, employee symptom, 25
- Waivers. *See also Modifications; Variance*
  - Code requirements, 172-173
  - conformance with approved procedures, 173-174
  - prompt hearing, 207-208
  - right to appeal, 214
- Walk-in refrigerator, carpeting prohibition, 149-150
- Walking surfaces. *See Surface characteristics*
- Wall and ceiling coverings and coatings, cleanability, 150
- Walls, exterior, protective barrier, 153
- Warewashing
  - definition, 19
  - manual, sink compartment requirements, 98-99
  - manual, temperature measuring devices, accessibility, 101
- Warewashing equipment
  - chemical sanitizer concentration, determining, 109
  - clean solutions, 106
  - manual
    - alternative, 116
    - chemical sanitization, 108-109
    - detergent-sanitizers for chemical sanitization, 109
    - cleaning agents, 106
    - heaters and baskets, 94-95
    - hot water sanitization
      - temperatures, 107
      - wash solution temperature, 106
  - mechanical
    - chemical sanitization, 108-109
    - hot water sanitization temperatures, 107
    - sanitization pressure, 107
    - wash solution temperature, 106-107
- Warewashing machines
  - data plate operating specifications, 94
  - drain connection, 139
  - flow pressure valve, 95
  - internal baffles, 94
  - loading of soiled items, 115-116
  - manufacturers' operating instructions, 105
  - sanitizer level indicator, 95
  - temperature measuring devices, 93
- Warewashing sinks
  - alternative use limitation, 105
  - and drainboards, self-draining, 96
- Warning not required for hold order, 201
- Warrants, judicial enforcement proceedings, 216
- Wash solution temperature, warewashing equipment, 106
- Washers/dryers, clothes, availability, 100
- Washing/mechanical methods, linens, 121
  - methods, equipment, and utensils, 115-116
  - raw fruits and vegetables, 51
  - times for employees, 31
- Waste
  - liquid. *See Sewage*
  - solid. *See Refuse*
- Waste receptacle for disposable towels, 156
- Waste retention tank, flushing, 140
- Water
  - alternative supply, 129
  - distribution, delivery, and retention, 128
  - hot, quantity and availability, 128
  - inlet/outlet, protective device, 137
  - nondrinking, 127
  - pressure, 128
  - quality, 127
    - sample report, 128
    - sampling, 127
    - standards, 127
  - quantity and availability, 128
  - source
    - approved system, 126
    - bottled drinking, 127
    - capacity, 128
    - disinfection, 127
    - knowledge by person in charge, 22
    - system flushing, 127
    - storage or display of food in contact with, 52
- Water activity, definition, 3
- Water conditioning device, 131
- Water reservoir of fogging devices, cleaning, 134
- Water supply
  - alternative supply, 129
  - system, prohibition of cross connection, 133
- Water system, compressed air filter, 137
- Water system device, inspection and service, 133
- Water systems, public and nonpublic, 126
- Water tank
  - hose, construction and identification, 136-137
  - inlet/outlet
    - and hose fitting, protection, 138

- sloped to drain, 135
- use limitation of "V" type threads, 136
- pump, and hoses, dedicated use, 138
- vent, protected, 136
- Watertight joint, equipment openings, 89
- Water treatment device, 133
- Wet cleaning methods, equipment and utensils, 116
- Wet storage. *See Storage, food in contact with water and ice; Molluscan shellfish, tanks*
- Wetting agents, 116
- Whole-muscle, intact beef
  - definition, 19
  - consumer advisory exemption, 62- 77
  - cooking, 61
  - labeling, 38-39, 61
- Windows, tight-fitting, 152
- Wiping cloths
  - air-drying locations, 122
  - laundering, 121
  - stored in sanitizer, 53
  - use for one purpose, 53
- Wood, use limitation for food-contact surfaces, 83-84
- Work clothes. *See Clothing, outer*
- Wound, infected. *See Lesion, containing pus*
- Wrapped food
  - honestly presented, 74
  - preventing contamination, 48-50
  - See also packaged, definition*
- Wrapped tableware, handling, 125