

## Reference Guide – Food Code

November, 2014

**P** designates a Priority item, **Pf** designates a Priority Foundation item, and no designation signifies a Core item  
( ) designates 2009 FDA Food Code reference. Not to be used when documenting a violation.

**Bold number indicates Risk Factor item number found on the Inspection Report.**

<p><b>Additives,</b> protection from unapproved additives</p>	<p>3-202.12 <b>P</b> <b>25</b> 3-302.14 <b>Pf</b> <b>25</b></p>	<p>Food may not contain unapproved food additives, or additives that exceed amounts specified in CFRs. Refer to 3.202.12 <b>and</b>, food shall be protected from unsafe or unapproved food or color additives, and unsafe or unapproved levels of approved food and color additives; food employee may not apply sulfating agents to fresh fruits and vegetables intended for raw consumption, or to food considered a good source of Vitamin B1; or serve or sell these types of foods (except grapes), if treated with sulfating agents before receipt by the food establishment.</p>
<p><b>Air gap,</b> backflow prevention</p>	<p>5-202.13 <b>P</b> <b>49</b></p>	<p>An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch.</p>
<p><b>Animals,</b> prohibition,  service animal,  fish bait</p>	<p>6-501.115 (A) <b>Pf</b> <b>36</b>  (B-C) <b>36</b></p>	<p>Live animal prohibited from premises of food est., except service, sentry (loose in outside fenced areas), or police or security patrol dogs. A service animal is a <b>dog</b> specifically trained for the benefit of the individual with a disability. Live animals and live or dead fish bait may be allowed if contamination of food, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles CANNOT result.</p>
<p><b>Backflow (drain)</b> <b>prevention,</b> carbonator   when required   design standard</p>	<p>5-402.11 <b>P</b> <b>50</b>  5-203.15 <b>49</b>  5-203.14 <b>P</b> <b>49</b>  5-202.14 <b>P</b> <b>49</b></p>	<p>A direct connection may not exist between a sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. If not equipped with air gap as specified under 5-202.13, a dual check valve with intermediate vent preceded by a screen of not less than 100 mesh to 1 inch shall be installed upstream from a <b>carbonating device</b> and downstream from any copper in the water supply line. A dual check valve attached to the carbonator need not be of the vented type if air gap or vented backflow prevention device has been otherwise provided as specified above. Plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by Law, by: (A) Providing an air gap as specified under 5-202.13; or (B) Installing an approved backflow prevention device as specified under 5-202.14. Backflow or back-siphonage prevention device installed on water supply system shall meet A.S.S.E standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device.</p>
<p><b>Bare Hands,</b> Preventing contamination</p>	<p>2-301.12 <b>P</b> <b>6</b> 81-2,272.10 <b>P</b> (3-301.11) <b>7</b></p>	<p>See Hands, clean. Food employees trained to wash hands as specified in Nebraska Food Code, 2-301.12. Except when washing fruits and vegetables, food employees shall minimize bare hand and arm contact with exposed food. This may be accomplished with use of suitable utensils (deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment). Food employees <b>not serving a highly susceptible population</b> may contact exposed, RTE food with bare hands if they have washed their hands as specified in Nebraska Food Code prior to handling the food.</p>
<p><b>Beverage</b> tubing, cold-plate, dispensing gun,  draining tubing</p>	<p>4-204.16 <b>45</b> 4-204.120 <b>46</b> 4-204.17</p>	<p>Beverage tubing may not contact ice that is intended for consumption. Cold-plate beverage cooling device may not contact stored drink ice. Beverage dispensing gun drain cup must be self draining.  Liquid waste drain lines may not pass through an ice machine or ice</p>



<b>Employee health;</b> Disease or Medication	2-201.11 <b>P</b> <b>3</b>	All employee must report to person in charge, if experiencing specified systems, or diagnosed with one of the Big 5. See Exclusion and Restriction.
Condition	2-401.12 <b>5</b>	Employees with persistent sneezing, coughing, or runny nose may not work with exposed food, clean equipment, utensils, and linens, or unwrapped single-service or single-use articles.
Discharge from eyes, nose, or mouth	2-201.12 <b>P</b> <b>3</b>	Food employee excluded, if diagnosed with Salmonella typhi, Shigella spp., E. Coli 0157:H7, Hepatitis A or Norovirus. Refer to this code section for additional detail.
Exclusion and restriction		
Fingernails	2-302.11 <b>Pf</b> <b>38</b>	Food employees shall keep their fingernails trimmed, filed, and maintained, so edges and surfaces are cleanable and not rough. When working with exposed food, fingernail polish or artificial fingernails are prohibited, unless wearing intact gloves in good repair.
Jewelry	81-2,272.32 <b>38</b>	2-302.11 does <b>Not</b> apply to food employees such as counter staff who only serve beverages and wrapped or packaged food, and host or wait staff who present minimal risk of contaminating exposed food, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles.
	2-303.11 <b>38</b>	While preparing food, food employees shall not wear jewelry including medical information jewelry on their arms and hands, except for a plain ring such as a wedding band.
Medicines	7-207.11(A) <b>Pf</b> (B) <b>P</b> <b>26</b>	Only those medicines necessary for health of employee allowed in food establishment, unless stored or displayed for retail sale. Medicines to be properly labeled and stored to prevent contamination.
	7-207.12 <b>P</b> <b>26</b>	Medicines requiring refrigeration stored in covered, leak-proof container, properly labeled, and located inaccessible to children.
<b>Equipment</b> , good repair	4-501.11 <b>45</b>	Equipment maintained in good repair and condition. Can opener cutting or piercing parts kept sharp.
Capacities for cooling, heating, and holding food.	4-301.11 <b>Pf</b> <b>31</b>	Sufficient equipment in number and capacity to provide proper food temperatures.
Compartments, drainage.	4-204.120 <b>46</b>	Compartments of equipment subject to accumulation of moisture due to condensation, drippage, or melting ice shall be sloped to allow complete draining.
Elevated or sealed Acceptability	4-402.12 4-205.10 <b>45</b>	Equipment must be elevated or sealed. Food equipment that is certified or classified for sanitation by ANSI-accredited certification program is deemed to comply with Parts 4-1 and 4-2 in the Food Code.
<b>First Aid</b> supplies	7-208.11(A) <b>Pf</b> (B) <b>P</b> <b>26</b>	Labeled as specified under 7-101.11. Stored in kit or container and located to prevent contamination of food, equipment, utensils, linens, single-service and single-use articles.
<b>Floor</b> , carpet absorbent materials	6-201.14 6-501.17 <b>53</b>	Carpet may not be used in food prep area or where subject to moisture. Sawdust, wood shavings, etc., prohibited on floors, EXCEPT as allowed in 6-501.13.
<b>Floor, walls, ceiling</b> (Physical Facilities), clean	6-501.12 <b>53</b>	Physical facilities, to include accessories such as soap and towel dispensers, and attachments such as light fixtures and air vents, kept clean.
<b>Floor, walls, ceiling</b> (Physical Facilities) Constructed	6-101.11 <b>53</b>	Floors, walls, and ceilings designed to be smooth, durable, nonabsorbent in areas subject to moisture, and easily cleanable.
Attachments	6-201.17 <b>53</b>	Except in a consumer area, attachments to walls and ceilings shall be easily cleanable.
Studs, joists, and rafters	6-201.18 <b>53</b>	Except for temporary food establishments, studs, joists, and rafters may not be exposed in areas subject to moisture.
<b>Floor, walls, ceiling</b> (Physical Facilities), repair	6-501.11 <b>53</b>	Physical facilities to include accessories, such as soap and towel dispensers, and attachments, such as light fixtures and air vents, maintained in <b>good repair</b> .
<b>Floor, walls, ceiling, utility lines</b>	6-201.12 <b>53</b>	Utility service lines and pipes may not be unnecessarily exposed; shall be installed so they do not obstruct or prevent cleaning of floors, walls, or ceilings; may not be installed on the floor.
<b>Floor and wall junctures</b>	6-201.13 <b>53</b>	In areas where floors are water flushed, floor and wall junctures shall be covered and sealed. Where water flushing is not used, floor and wall junctures shall be covered and closed to no larger than 1 mm (one thirty-second inch).
<b>Floor drain</b> cover	5-205.15	Floor drains must have a cover.

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<b>Food, adulterated</b> Adulterated Misbranding, Deceptive packaging, False advertising  Disposition	3-101.11 <b>P</b> 81-2,282 81-2,283 81-2,284 81-2,285 <b>11</b> 3-701.11 <b>P</b> <b>15</b>	Food must be safe, unadulterated, and honestly presented. Defines adulteration. Defines misbranding. Defines deceptive packaging. Defines false advertising.  Unsafe, adulterated food reconditioned by approved procedure or discarded. Food from unapproved source discarded. RTE food that may have been contaminated by employee who is restricted or excluded, or food contaminated by human through contact with hands, bodily discharges, etc., discarded.
<b>Food contact, clean</b>  Food contact surfaces of cooking equipment non-food contact Cleaning frequency, Food contact surfaces   exposed to non-PHF food	4-601.11(A) <b>Pf</b>  4-601.11(B)  4-601.11(C)  4-602.11 (A,C) <b>P</b>   (E)  <b>14</b>	Utensils and food contact surfaces of equipment <b>clean to sight and touch.</b> Food contact surfaces of cooking equipment and baking pans kept free of encrusted grease deposits and other accumulations. Non-food contact surfaces of equipment free of accumulation of dust, dirt, food residue, and other debris. A-Equipment food contact surfaces and utensils cleaned; before each use of a different type of raw animal food; changing from working with raw foods to RTE foods; between uses with raw fruits and vegetables and with PHF; before using or storing a food temperature measuring device; at any time during operation when contamination may have occurred. C-If used with PHF, cleaned throughout the day at least every 4 hours, <b>except (D), see Code.</b> See text in Food Code for listed exception criteria (B and D). E-Food contact surfaces exposed to <b>non-potentially hazardous foods</b> shall be cleaned at any time when contamination may have occurred; at least every 24 hours for iced tea dispensers and consumer self-service utensils (tongs, scoops or ladles); before restocking consumer self-service equipment and utensils (condiment dispensers and display containers); and in equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at frequency specified by manufacturer, or absent these specifications, at a frequency necessary to preclude accumulation of soil or mold.
<b>Food Contact Surfaces,</b> Characteristics of  <b>NEW multiuse</b> food contact surfaces Nonstick coatings	4-101.11 <b>P</b> or Core <b>45</b>  4-202.11 <b>Pf</b> <b>45</b> 4-101.18 <b>45</b>	<b>Materials</b> used for multiuse food contact surfaces must be safe ( <b>Priority</b> ), durable (withstand repeated ware-washing), corrosion resistant, nonabsorbent, smooth, easily cleanable, and resistant to pitting, chipping, etc. <b>AND</b> Multiuse food contact surfaces shall be smooth, free of breaks, cracks, or chips. Refer to Food Code for use limitations of Cast Iron (4-101.12, Lead (4-101.13) <b>P</b> , Copper (4-101.14) <b>P</b> , and Galvanized Metal (4-101.15) <b>P</b> . Multiuse kitchenware such as frying pans, griddles, sauce pans, cookie sheets, and waffle bakers that have a perfluorocarbon resin coating shall be used with non-scoring or non-scratching utensils and cleaning aids.

<p><b>Food, cooking raw animal food</b></p>	<p>3-401.11(A) <b>P</b> <b>16</b></p> <p>(B)(1) <b>Pf</b></p> <p>(2) <b>P</b></p> <p>(C)</p> <p>(D)</p> <p>(1)</p> <p>(2) <b>Pf</b></p> <p>(3)</p> <p>3-401.12 <b>16</b></p> <p>3-401.13 <b>Pf</b> <b>32</b></p> <p>3-401.14 (A)-(E) <b>P</b></p> <p>(F) <b>Pf</b> <b>16</b></p>	<p>(A)-Except as specified, raw animal foods cooked to heat all parts of food to a temperature and for a time that complies with one of the following:  <math>\geq 145^{\circ}\text{F}</math> for 15 seconds for raw eggs broken and prepared in response to consumer order and immediate service, and fish and meat including game animals raised for food.  <math>\geq 155^{\circ}\text{F}</math> for 15 seconds (or as specified) for Ratites; mechanically tenderized, and injected meats; comminuted fish, meat, game animals, and raw eggs that are <b>not</b> prepared in response to consumer order and immediate service.  <math>\geq 165^{\circ}\text{F}</math> for 15 seconds for poultry, Baluts, wild game animals, and stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed Ratites, or stuffing containing fish, meat, poultry or ratites.  (B)-Whole meat roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham shall be cooked:  (1) In an oven preheated to temperature specified for the roast's weight in chart in Code, and held at that temperature.  (2) To heat all parts of food to temperature and holding time as specified in Code.  (C)-Raw or undercooked whole-muscle, intact beef steak may be served or offered for sale in RTE form if; (1) population served is not Highly Susceptible Population; (2) steak labeled to indicate it meets definition of "whole-muscle, intact beef"; (3) steak is cooked on both top and bottom to surface temperature of <math>\geq 145^{\circ}\text{F}</math> and a cooked color change is achieved on all external surfaces.  (D)-A raw animal food, such as raw egg, raw fish, raw-marinated fish, raw molluscan shellfish, or steak tartar; or a partially cooked food such as lightly cooked fish, soft cooked eggs, or rare meat other than whole muscle, intact beef steaks, may be served or offered for sale <b>upon consumer request</b> if: (1) the food establishment serves a population that is <b>Not</b> a Highly Susceptible Population; (2) the food, if served or offered for sale from a children's menu, does not contain comminuted meat (<b>Priority foundation</b>); and (3) consumer is informed as specified under 3-603.11.  Raw animal food cooked in a microwave oven shall be rotated or stirred throughout or midway during cooking, covered, heated to <math>\geq 165^{\circ}\text{F}</math> in all part of food, and allowed to stand for 2 minutes after cooking  Fruits and vegetables must be cooked to <math>\geq 135^{\circ}\text{F}</math> if intended for hot holding.  Raw animal food cooked using non-continuous cooking process:  (A) Subject to initial heating process no longer than 60 minutes;  (B) Rapidly cooled per 3-501.14;  (C) After cooling, held frozen or cold, per 3-501.16;  (D) Prior to sale or service, cooked so that all parts of food reach <math>\geq 165^{\circ}\text{F}</math>.;  (E) Cooled according to 3-501.14 <b>if not</b> either held hot per 3-501.16(A), served immediately, or held using <b>time as a public health control</b> per 3-501.19 after complete cooking; and  (F) Prepared and stored according to written procedures that: (1) Have been approved; (2) procedures maintained in food establishment; (3) Describe how procedures to be monitored and documented by permit holder, and corrective actions to be taken if requirements not met; (4) Describe how foods to be marked after initial heating; and (5) Describe how foods to be separated after initial heating from RTE food, per 3-302.11.</p>
<p><b>Food, rapid cooling</b></p> <p>Ingredients at ambient temperature Cooling methods</p>	<p>3-501.14 <b>P</b> <b>18</b></p> <p>3-501.15 <b>Pf</b> <b>31</b></p>	<p>Cooked or hot held PHF shall be cooled from <math>135^{\circ}\text{F}</math> to <math>70^{\circ}\text{F}</math> within 2 hours and within a total of 6 hours from <math>135^{\circ}\text{F}</math> to <math>\leq 41^{\circ}\text{F}</math>.  PHF prepared from ingredients at ambient temperature shall be cooled to <math>\leq 41^{\circ}\text{F}</math> within 4 hours.  Rapid cooling accomplished in accordance with 3-501.14 by using appropriate rapid cooling method(s).</p>
<p><b>Food, frozen</b></p>	<p>3-501.11 <b>31</b></p>	<p>Stored frozen foods shall be maintained frozen.</p>

<p><b>Food</b>, handling minimized <b>GLOVES</b>, use limitations</p>	<p>81-2,272.10 <b>P</b> (3-301.11) <b>7</b> 3-304.15(A) <b>P</b> <b>13</b>  B-D <b>44</b></p>	<p>Refer to <b>Bare Hands</b>, preventing contamination.</p> <p>A—single use glove used for only one task, for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.</p> <p>B—except as specified in C, slash resistant gloves used to protect hands during operations requiring cutting shall be used in direct contact only with food that is subsequently cooked.</p> <p>C—slash resistant gloves may be used with RTE food that will not be subsequently cooked if the gloves have a smooth, durable and nonabsorbent outer surface; or if the slash resistant gloves are covered with a smooth, durable, nonabsorbent glove, or a single-use glove.</p> <p>D—cloth gloves may not be used in direct contact with food unless the food is subsequently cooked.</p>
<p><b>Food</b> dispensing, self service operations</p> <p>Utensil</p> <p>Employee monitoring</p>	<p>3-306.13(A) <b>P</b> <b>37</b>  3-306.13(B) <b>Pf</b> <b>37</b>  4-302.11 <b>Pf</b> <b>45</b> 3-306.13(C) <b>Pf</b> <b>37</b></p>	<p>Raw, unpackaged animal food may not be offered for consumer self-service, except:</p> <p>Consumer self-service of RTE foods at buffets or salad bars that serve food, such as sushi or raw shellfish, ready to cook individual portions for immediate cooking and consumption on the premises, or raw, frozen, shell-on shrimp, or lobster are permitted.</p> <p>A suitable dispensing utensil shall be provided for each container displayed at a consumer self-service location, such as a salad bar.</p> <p>Food dispensing utensil available for each container.</p> <p>Consumer self-service operations shall be monitored by food employees trained in safe operating procedures.</p>
<p><b>Food</b> display, Protection</p> <p>Condiments</p>	<p>3-306.11 <b>P</b>  3-306.12 <b>37</b></p>	<p>Food (except for nuts in the shell or whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by consumer) on display must be protected from contamination by use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.</p> <p>Condiments shall be protected from contamination by being kept in proper dispensers; protected food displays provided with proper utensils; original containers designed for dispensing, or individual packages or portions.</p>
<p><b>Food</b>, honestly presented</p>	<p>3-601.12 <b>35</b></p>	<p>Food may not be offered in a misleading manner. Food or color additives, color overwraps, or lights may not be used to misrepresent the true appearance, color, or quality of food.</p>
<p><b>Food</b>, package integrity</p>	<p>3-202.15 <b>Pf</b> <b>11</b></p>	<p>Food packages in good condition to protect integrity of contents. Example: dented seams on food cans.</p>
<p><b>Food</b> protection in ice or water</p> <p>contact with cleaned and sanitized surfaces</p> <p>food storage,</p> <p>miscellaneous sources of contamination</p>	<p>3-303.12 <b>37</b>  3-304.11 <b>P</b> <b>13</b>  3-305.11 <b>37</b> 3-307.11 <b>37</b></p>	<p>Packaged food may not be stored in direct contact with ice or water <b>IF</b> the food is subject to entry of water due to nature of packaging, wrapping, or container or it's positioning in the ice or water.</p> <p>Unpackaged food may not be stored in direct contact with un-drained ice. Whole, raw fruits and vegetables, cut, raw vegetables, and tofu may be immersed in ice or water.</p> <p>Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized, or be in contact with single-service and single-use articles.</p> <p>Food shall be stored in clean, dry location; not exposed to splash, dust, or other contamination; at least 6" above floor.</p> <p>Food protected from contamination from a factor or source not specified under Subparts 3-301 to 3-306.</p>



<b>Food temperature, cold holding</b>	81-2,272.01 P (3-501.16) <b>20-cold</b>	Potentially hazardous foods must be maintained at $\leq 41^{\circ}\text{F}$ , <b>OR</b> between $41^{\circ}\text{F}$ and $45^{\circ}\text{F}$ in refrigeration equipment in use on 3-1-2012 that is not capable of maintaining $\leq 41^{\circ}\text{F}$ if (A) the equipment is in place and in use in the food establishment, and (B) refrigeration equipment not capable of maintaining $\leq 41^{\circ}\text{F}$ that is in use on 3-1-2012, upon replacement of the equipment or at a change of ownership of the food establishment, be replaced with equipment capable of maintaining foods at $\leq 41^{\circ}\text{F}$ .
Raw eggs		Raw eggs not treated to destroy Salmonellae must be held at $\leq 45^{\circ}\text{F}$ . Refer to 81-271.24*, Date Marking of refrigerated, ready-to-eat, potentially hazardous food
Hot holding	<b>19-hot</b>	for time-temperature shelf life allowances, i.e., $41^{\circ}\text{F}$ vs. $45^{\circ}\text{F}$ . PHF must be held at $\geq 135^{\circ}\text{F}$ except that roasts cooked to a temperature and for a time specified under 3-401.11(B) or reheated as specified under 3-403.11(E) may be held at $\geq 130^{\circ}\text{F}$ .
receiving	3-202.11(C) P  (E) Pf  (F) Pf <b>10</b>	Raw eggs shall be received in refrigeration equipment that maintains ambient air temperature of $\leq 45^{\circ}$ . Food labeled and shipped frozen by a Food Processing Plant shall be received frozen. Upon receipt, PHF shall be free of evidence of previous temperature abuse.
<b>Food, thawing</b>	3-501.13 <b>33</b>	Method(s) used for thawing frozen PHF. Refer to text in Nebraska Food Code.
<b>Food, washing fruits and vegetables</b>	3-302.15 <b>40</b>	Raw fruits and vegetables must be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered in ready-to-eat form, EXCEPT whole, raw fruits and vegetables intended to be washed by consumer.
Chemicals used for washing fruits and vegetables	7-204.12(A) P <b>40</b>	Chemicals used to wash or peel raw, whole fruits and vegetables shall meet requirements in 21 CFR 173.315 Chemicals used in washing or to assist in the peeling of fruits and vegetables.
Ozone	(B) <b>26</b>	Ozone as antimicrobial agent used on fruits and vegetables must meet requirements in 21 CFR 173.368 Ozone.
<b>Grease Trap</b>	5-402.12 <b>50</b>	If used, a grease trap shall be located to be easily accessible for cleaning.
<b>Hair, restraint</b>	2-402.11 <b>38</b>	Employees shall use effective hair restraints
<b>Hands, clean, Cleaning procedure, how to wash</b>	2-301.11 P 2-301.12(A) P  <b>6</b>  (A) P	Employees shall keep hands and exposed portions of arms clean. Except as specified in (D), food employees shall clean their hands and exposed portions of their arms for at least 20 seconds, using a cleaning compound in a hand-washing sink that is equipped as specified under 5-202.12 and Subpart 6-301. Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: (1) Rinse under clean, running warm water; (2) Apply an amount of cleaning compound recommended by manufacture; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath fingernails during cleaning procedure, and (b) Creating friction on surfaces of hands and arms, finger tips, and areas between the fingers; (4) Thoroughly rinse under clean, running warm water; and (5) Immediately follow the cleaning procedure with thorough drying using a method as specified under 6-301.12.
where to wash	(C)  (D)	To avoid re-contaminating their hands, food employees may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a hand-washing sink or the handle of a restroom door. If approved and capable of removing the types of soils encountered in the food operations involved, an automatic hand-washing facility may be used by food employees to clean their hands.



<p><b>Hands</b>, when to wash</p> <p>common towels</p>	<p style="text-align: center;"><b>6</b></p> <p>2-301.15 <b>Pf</b> <b>6</b></p> <p>2-301.14 <b>P</b> <b>6</b></p>	<p>Employees shall clean their hands in a hand-washing sink or approved automatic hand-washing facility, and may <b>Not</b> clean their hands in a sink used for food preparation or ware-washing, or in service sink or curbed cleaning facility used for disposal of mop water.</p> <p>Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and;</p> <p>After touching bare human body parts other than clean hands and arms;</p> <p>After using the toilet room;</p> <p>After caring for or handling service animals or aquatic animals;</p> <p>Except as specified in 2-401.11(B), after coughing, sneezing, using handkerchief or disposable tissue, using tobacco, eating, or drinking;</p> <p>After handling soiled equipment or utensils;</p> <p>During food preparation as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;</p> <p>When switching between working with raw food and working with RTE food;</p> <p>Before donning gloves for working with food;</p> <p>After engaging in other activities that contaminate hands. Use of <b>COMMON TOWEL</b> for wiping or drying hands prohibited.</p>
<p><b>Hand drying</b> towel/device,</p> <p>receptacle</p>	<p>6-301.12 <b>Pf</b> <b>8</b></p> <p>5-501.16 <b>52</b></p>	<p>Individual disposable towels; continuous towel system providing clean towel; heated air drying device, or hand drying device that employs air-knife system delivering high velocity, pressurized air at ambient temperatures. Each hand-washing sink (or two adjacent hand-washing sinks) shall be so equipped.</p> <p>Waste receptacle shall be provided in area(s) of food establishment where refuse is generated or discarded. If disposable towels are used at hand-washing sinks, a waste receptacle shall be located at each sink or group of adjacent sinks.</p>
<p><b>Hand-washing sink</b>, accessibility and use,</p> <p>Numbers, Location and placement</p> <p>plumbing fixtures clean, water temperature,</p> <p>faucet type</p>	<p>5-205.11 <b>Pf</b> <b>8</b></p> <p>5-203.11 <b>Pf</b> 5-204.11 <b>Pf</b> <b>8</b></p> <p>6-501.18 <b>51</b></p> <p>5-202.12(A)<b>Pf</b> <b>8</b> (C)<b>Not P/Pf</b> <b>8</b></p>	<p>Hand-washing sink maintained so it is accessible at all times for employee use, and used for no other purpose other than hand-washing.</p> <p>At least 1 hand-washing sink provided.</p> <p>Located to allow convenient use by employees in food prep, dispensing, and ware-washing areas, and in or immediately adjacent to toilet rooms.</p> <p>Hand-washing sink and other plumbing fixtures must be kept clean.</p> <p>Provided with at least 100°F water through a mixing valve or combination faucet.</p> <p>A self-closing, slow-closing, or metering faucet shall provide flow of water for at least 15 seconds without needing to reactivate faucet.</p>
<p><b>Hand Antiseptic</b></p>	<p>2-301.16 <b>Pf</b> <b>6</b></p>	<p>Hand antiseptic used as topical application, hand antiseptic solution used as hand dip, or hand antiseptic soap shall be an approved product, and applied only to hands that are cleaned as specified under 2-301.12. If used as hand dip and is not an approved hand antiseptic, must be followed by thorough hand rinsing in clean water before hand contact with food or use of gloves, or limited to situations that involve no direct contact with food by bare hands. If used as hand dip, maintained clean and at strength of at least 100 ppm chlorine.</p>
<p><b>Hand washing cleanser</b></p>	<p>6-301.11 <b>Pf</b> <b>8</b></p>	<p>Hand cleaning liquid, powder, or bar soap must be provided at each hand-washing sink (or two adjacent hand-sinks).</p>
<p><b>Hand washing aids</b> and devices, use restrictions</p>	<p>6-301.13 <b>8</b></p>	<p>A sink used for food preparation or utensil washing, or a curbed cleaning facility (mop sink), may not be provided with hand-washing aids and devices as specified under 6-301.11, 6-301.12, and 5-501.16.</p>

<b>Hose,</b> food-grade material	5-201.11 <b>P</b> <b>49</b>  5-302.16 <b>P</b> <b>49</b>	A plumbing system and <b>Hoses</b> conveying water constructed and repaired with approved materials according to LAW. Water filter made of safe materials.  Hose used for conveying drinking water from a water tank must be constructed of Safe food-grade material.
<b>Juice,</b> treated  Treating Juice	3-202.110 (A) <b>Pf</b> <b>9</b> (B) <b>P</b> <b>9</b>  3-404.11 (A) <b>P</b> (B) <b>Pf</b> <b>27</b>	(A)-Be obtained from processor with HACCP system as specified in 21 CFR Part 120 Hazard Analysis Critical Control Systems; and (B)-Be obtained pasteurized or otherwise treated to attain 5-log reduction of the most resistant microorganisms of public health significance.  Juice packaged in food establishment shall be: (A) Treated under HACCP plan to attain 5-log reduction; or (B) Labeled, if treated to yield 5-log reduction: (1) As specified under 3-602.11, and (2) As specified in 21 CFR 101.17(g) Food labeling, warning, notice, and safe handling statements, juices that have not been specifically processed to prevent, reduce, or eliminate the presence of pathogens with a warning...See Food Code.
<b>Ice,</b> used as exterior coolant	3-303.11 <b>P</b> <b>37</b>	Ice used as medium for cooling exterior surfaces of food, packaged food, or cooling coils and tubes of equipment may not be used as food.
<b>Label,</b> food not in original package	3-302.12 <b>35</b>	Working containers of food or food ingredients (not original package) must be labeled with common name of food, unless such food is readily and unmistakably recognized.
<b>Label,</b> dating information, Safe Handling instructions	3-602.12 <b>35</b>	Food manufacturer or food establishment dating information may not be concealed or altered.  Consumer warnings provided if required.
<b>Label,</b> consumer packaged food	3-602.11  Only (B)(5) is <b>Pf</b> , rest of section is Core <b>35</b>	(A) Food packaged in food establishment shall be labeled as specified in Law. (B) Label information shall include: (1) Common name, or adequately descriptive identity; (2) List of ingredients if multi ingredient food; (3) Adequate declaration of quantity; (4) Name and place of business of manufacture, packer, or distributor; and (5) Name of food source for each MAJOR FOOD ALLERGEN in food unless source is already part of common or usual name of respective ingredient. <b>Pf</b> (6) Unless exempted by Federal Law, nutrition labeling. (7) For salmonid fish containing canthaxanthin as color additive, this must be disclosed. (C) Bulk food available for consumer self-dispensing shall be prominently labeled with following information in plain view of consumer: (1) Manufacturer's or processor's label that was provided with food; or (2) A card, sign, or other method of notification that includes information in (B) (1), (2), and (5). (D) Bulk <b>unpackaged</b> food such as bakery products and unpackaged foods that are portioned to consumer specifications need <b>not</b> be labeled if: (1) A health, nutrient content, or other claim is not made; (2) There are no state or local laws requiring labeling; and (3) The food is manufactured or prepared on premises of food establishment or at another food establishment or a food processing plant that is owned by same person and is regulated by food regulatory agency that has jurisdiction.
<b>Lighting,</b> intensity  shielded, or shatterproof	6-303.11 <b>54</b>  6-202.11 <b>54</b>	Walk-in refrigeration units, dry storage areas – 10 foot candles; customer self-service displays, inside reach-in refrigeration units, in areas used for hand-washing/ware-washing, and equipment and utensil storage, and in toilet rooms – 20 foot candles; at a surface where a food employee is working with food, or with utensils or equipment where employee safety is a factor – 50 foot candles.  Light bulbs shielded, coated, or otherwise shatter-resistant in areas with exposed food, clean equipment, utensils, linens, or unwrapped

		single-use and single-service articles.
<b>Linen</b> , use limitation, Specifications soiled linen storage clean linen storage	81-2,272.34 (3-304.13) <b>37</b> 4-802.11 <b>42</b> 4-803.11 <b>42</b> 4-903.11 <b>42</b>	Except for raw dough being prepared prior to cooking, linens and cloth napkins may not be used in contact with food. Except: linens and cloth napkins used to line container used for service of food. Linens not in direct contact with food shall be laundered between operations if they become wet, sticky, or visibly soiled. Kept in clean, nonabsorbent receptacles, or washable laundry bags stored to prevent contamination of food, clean equipment and utensils, and single-service and single-use articles. Storage requirements same as for single-service, utensils, etc.
<b>Lockers, dressing rooms;</b> designated  used	6-305.11 <b>54</b>  6-501.110 <b>54</b>	Dressing room or area designated if employees routinely change clothes in the establishment. Lockers or other suitable facilities shall be provided for orderly storage of employee clothing and other possessions. Dressing room(s) shall be used by employees if they regularly change their clothes in est. Lockers or other suitable facilities shall be used for orderly storages of employee clothing and other possessions.
<b>Maintenance equipment,</b> storage	6-501.113 <b>53</b>	Maintenance tools (brooms, mops and similar items) stored so that they can't contaminate food, equipment, utensils, linens, and single-service and single-use articles, and in an orderly manner that facilitates cleaning their storage area.
<b>Microwave oven, Cooking and baking equipment</b>	4-602.12 <b>14</b>	Cavity and door seal of microwave oven and food contact surfaces of cooking and baking equipment (if used) shall be cleaned at least every 24 hours.
<b>Molluscan Shellfish Tanks</b>	4-204.110(A) <b>P</b>  (C) <b>Pf</b> <b>45</b>	May not be used to display shellfish that are offered for human consumption, and shall be conspicuously marked that shellfish are for display only. <b>IF</b> operated to display shellfish for human consumption, a variance must be granted by the regulatory authority as specified in 8-103.10, and a <b>HACCP</b> plan be submitted and approved.
<b>Mop water,</b> disposing	6-501.15 <b>Pf</b> <b>53</b>	Food preparation, hand-washing and ware-washing sinks may NOT be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or disposing of mop water and similar liquid wastes.
<b>Mop Sink-Service Sink</b>  Water provided mops, drying	5-203.13 <b>49</b>  81-2,272.31 <b>48</b> 6-501.16 <b>53</b>	Service sink (mop sink) or curbed cleaning facility equipped with floor drain and conveniently located shall be provided for cleaning of mops and disposal of mop water and similar liquid waste. Toilets and urinals may not be used as a service sink for disposal of mop water and similar liquid waste. Provide water under pressure to mop\service sink. After use, mops shall be positioned to air dried without soiling walls, equipment, or supplies.
<b>Non-drinking Water</b>	5-102.12 <b>P</b> <b>29</b>	Non-drinking water shall be used only for non-culinary purposes (non-food equipment cooing, and fire protection).
<b>Non-food contact surfaces</b> of equipment, clean, frequency	4-601.11 (C) <b>47</b> 4-602.13 <b>47</b>	Non-food contact surfaces of equipment shall be kept free of accumulation of dust, dirt, food residue, and other debris. Non-food contact surfaces of equipment cleaned at frequency to preclude accumulation of soil residues.
<b>Non-food contact surfaces,</b>  criteria	4-101.19 <b>45</b>  4-202.16 <b>45</b>	Non-food contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be smooth, nonabsorbent, and corrosion-resistant. Non-food contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
<b>Outdated infant formula</b>	No violation	Management should be made aware if outdated infant formula is observed.
<b>Outer</b> openings, protected	6-202.15 <b>36</b>	Exterior doors must be solid, tight fitting, and self closing. An exterior door need not be self closing if it is solid and tight fitting, <b>AND</b> is designated as an emergency exit only.
<b>Oven mitt</b> (linen), clean	4-801-11 <b>42</b>	Oven mitt free of food residues and other soiling material.
<b>Permit,</b> posting	81-2,271 <b>1</b>	Food Permit posted in a location which is conspicuous to the public.

<p><b>Person in Charge, who</b></p> <p><b>demonstration of knowledge</b></p> <p><b>duties, person in charge</b></p>	<p>2-101.11 <b>Pf</b> <b>1</b></p> <p>2-102.11 <b>Pf</b> <b>1</b></p> <p>2-103.11 <b>Pf</b> <b>1</b></p>	<p>Permit holder shall be Person in Charge or shall designate a Person in Charge, and shall ensure that a Person in Charge is present at food establishment during all hours of operation.</p> <p>Individual responsible for food establishment operation, during inspections and upon request shall demonstrate knowledge of food-borne disease prevention, application of HACCP principles, and requirements of Nebraska Pure Food Act. This is demonstrated by having <b>no violations of Priority Items</b> during current inspection; being a certified food protection manager, <b>OR</b> responding correctly to inspector's questions as they relate to the specific food operation. Refer to Nebraska Food Code for specific knowledge requirements.</p> <p>The Person in Charge shall ensure that:</p> <ul style="list-style-type: none"> <li>(A) Food est. operations not conducted in private home or in room used as living/sleeping quarters (6-202.111)</li> <li>(B) Persons unnecessary to food est. operation not allowed in food prep, storage or ware-washing areas, except for authorized brief visits or tours.</li> <li>(C) Employees and others (delivery, maintenance and PCO's) entering such areas comply with this Code.</li> <li>(D) Employees effectively cleaning their hands, by routinely monitoring hand-washing.</li> <li>(E) Employees visibly observing foods at delivery to determine approved sources, required temperatures, protected from contamination and unadulterated.</li> <li>(F) Employees properly cooking PHF through daily oversight of employees' routine monitoring of cooking temperatures by appropriate method.</li> <li>(G) Employees using proper methods to rapidly cool PHFs that are not held or are not for consumption within 4 hours, through daily oversight of the employees.</li> <li>(H) Consumers who order raw or partially cooked PHF of animal origin are informed as specified under 3-603.11.</li> <li>(I) Employees are properly sanitizing cleaned multiuse equipment and utensils before reuse, by monitoring the appropriate solution temperatures, chemical concentrations, etc.</li> <li>(J) Consumers notified that clean tableware to be used when they return to self service area (salad bar\buffet) as specified under 3-304.16.</li> <li>(K) Removed from Code.</li> <li>(L) Employees properly trained in food safety, including food allergy awareness, as it related to their assigned duties.</li> <li>(M) Food employees and Conditional employees informed of their responsibility to report to the PIC information about their health and activities as they relate to diseases that are transmissible through food, as specified under 2-201.11(A).</li> </ul>
<p><b>Personnel, unauthorized</b></p>	<p>2-103.11(B) <b>Pf</b> <b>2</b></p>	<p>Persons unnecessary to the food establishment operation are not allowed in food preparation, storage, or ware-washing areas, except that brief visits or tours may be authorized by Person in Charge if steps are taken to prevent contamination.</p>
<p><b>Pests, controlling</b></p> <p><b>dead pest removal</b></p>	<p>6-501.111 (A, B and D) are Core (C)<b>Pf</b> <b>36</b></p> <p>6-501.112 <b>36</b></p>	<p>The presence of pests shall be controlled to minimize their presence by:</p> <ul style="list-style-type: none"> <li>(A) Routinely inspecting incoming shipments of food and supplies;</li> <li>(B) Routinely inspecting the premises for evidence of pests;</li> <li>(C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under 7-202.12, 7-206.12, and 7-206.13; and</li> <li>(D) Eliminating harborage conditions.</li> </ul> <p>Dead or trapped birds, insects, rodents, and other pests removed from control devices and the premises at frequency that prevents their accumulation, decomposition, or the attraction of pests.</p>

<p><b>Pests, Insect control devices</b></p> <p>Rodent bait stations tracking powders, non-toxic</p>	<p>6-202.13 <b>36</b></p> <p>7-206.12 <b>P</b> 7-206.13 (A) <b>P</b> (B) Core <b>26</b></p>	<p>Insect electrocution or stun devices shall be designed to retain the insect within the device; installed so that the device is not located over a food preparation area; dead insects/fragments prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.</p> <p>Rodent bait shall be contained in covered tamper-resistant bait station. A tracking powder pesticide (A) may not be used in a food establishment, except (B), if used, a nontoxic tracking powder such as talcum or flour may not contaminate food, equipment, utensils, linens, and single-service and single-use articles.</p>
<p><b>Plumbing design</b></p> <p>Repaired per LAW maintained in good repair</p> <p>fixtures clean</p> <p>permanent system</p>	<p>5-202.11(A)<b>P</b> (C) Core</p> <p>5-205.15(A) <b>P</b> <b>49</b> (B)</p> <p>6-501.18 <b>51</b></p> <p>81-2,272.31 <b>Pf</b> (5-104.11) <b>48</b></p>	<p>Plumbing system designed, constructed, and installed according to LAW.</p> <p>Plumbing fixture such as hand-washing sink, toilet or urinal shall be easily cleanable.</p> <p>Plumbing shall be repaired according to LAW.</p> <p>Plumbing shall be maintained in good repair.</p> <p>Plumbing fixtures such as toilets and urinals shall be cleaned as often as necessary to keep them clean.</p> <p>Except in response to temporary interruption of water supply, food establishments shall have a permanent plumbing system providing water under pressure to all fixtures, equipment, and nonfood equipment that are required to use water. (Exception: mobile food unit/temporary establishment).</p>
<p><b>Private home, living or sleeping quarters, use prohibitions separation</b></p>	<p>6-202.111 <b>P</b> <b>53</b></p> <p>6-202.112 <b>53</b></p>	<p>A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters may not be used for conducting food establishment operations.</p> <p>Living or sleeping quarters located on the premises shall be separated from food establishment operations by complete partitioning and solid self-closing doors.</p>
<p><b>Reduced Oxygen Packaging (ROP)</b></p>	<p>81-2,272.27 <b>P</b> (3-502.12) <b>27</b></p>	<p>Each food establishment that uses reduced oxygen packaging (ROP) shall have a variance granted by the regulatory authority, <b>OR</b> uses ROP under the following conditions:</p> <ol style="list-style-type: none"> <li>1-The food to be ROP'd does not support the growth of the bacteria Clostridium botulinum because it (a) has water activity of .091 or less; (b) has pH of 4.6 or less; or (c) is a meat product cured and processed in the food establishment that at the time of processing had a concentration of sodium nitrite of 120 PPM or higher and has a brine concentration of at least 3 ½ percent.</li> <li>2- A food with a high level of competing micro-organisms such as raw meat, raw poultry, or semi-soft cheese containing live active starter culture organisms may be packaged using ROP. Such products shall be labeled with sell or use by date not to exceed 14 days, and shall be discarded if not sold by that date.</li> <li>3-Products packaged using ROP shall be maintained at 41°F or below.</li> <li>4&amp;5-Except as provided in (2) of this section, products ROP'd shall be discarded if not sold within 30 days from processing in the food establishment. Food processed by a food processing plant repackaged by the food establishment shall be discarded if not sold within 14 days from repackaging, or the original manufacturers sell or use by date, whichever occurs first.</li> <li>6- Food establishments that process and package food using ROP method shall have written policies for operational procedures that:       <ol style="list-style-type: none"> <li>(a) Prohibit contacting RTE foods with bare hands without proper hand-washing (2-301.12);</li> <li>(b) Identify designated area for ROP'ing which separates raw from RTE foods to minimize cross contamination;</li> <li>(c) Restrict access to processing equipment to only trained personnel;</li> <li>(d) Delineate cleaning and sanitizing procedures for food contact surfaces.</li> </ol> </li> <li>7- Provide a training program to ensure that individual responsible for ROP packaging understands requirements of Nebraska Pure Food Act, and procedures required for safe operation.</li> <li>8- Fish shall not be ROP'd unless the fish remains frozen before, during, and after packaging or a variance has been granted.</li> </ol>

<b>Returns</b> , distressed merchandise, segregation and location	6-404.11 <b>Pf</b> <b>37</b>	Products held for credit, redemption, or return to the distributor shall be segregated and held in designated areas separate from food, clean equipment, utensils, single-service, and single-use articles.
<b>Sanitizer</b> , excessive concentration Below minimum concentration Food contact surfaces not sanitized	7-204.11 <b>P</b> <b>26</b> 4-501.114 <b>P</b> <b>14</b> 4-702.11 <b>P</b> <b>14</b>	Chemical sanitizer concentration used <b>above</b> maximum level permitted. Chemical sanitizer concentration used <b>below</b> minimum level permitted. Utensils and equipment food-contact surfaces shall be sanitized before use after cleaning.
<b>Sanitizer</b> , contact time	4-703.11 <b>P</b> <b>14</b>	Hot water manual operations by immersion for at least 30 seconds. Hot water mechanical operations by achieving a utensil surface temperature of $\geq 160^{\circ}\text{F}$ . Chemical operations: exposure time of at least 10 seconds for a chlorine solution; at least 30 seconds for other chemical sanitizer solutions.
<b>Sewage system</b>  Condensate drainage	5-403.11 <b>P</b> <b>50</b>  5-403.12 <b>50</b>	Sewage shall be disposed of through a public sewage treatment system, or an individual system that is sized, constructed, maintained, and operated according to LAW. Condensate drainage and other non-sewage liquids shall be drained from point of discharge to disposal according to LAW.
<b>Shucked shellfish</b>	3-202.17(A) <b>Pf</b> <b>35</b>	Raw shucked shellfish shall be obtained in nonreturnable packages which bear a legible label that identifies the name, address, and certification number of the shucker-packer or re-packer, and the sell by date for packages with a capacity of less than 1.89 L (one-half gallon), or the date shucked for packages with a capacity of 1.89 L or more.
<b>Shellstock</b> , identification,  maintaining ID,  condition	3-202.18 <b>Pf</b> <b>12</b>  3-203.12 <b>Pf</b> <b>12</b>  3-202.19 <b>37</b>	Containers must bear legible tags or labels identifying harvester's ID number, date of harvesting, harvest location, type and quantity of shellfish. Retain tags or labels in date chronological order for 90 calendar days from date container emptied. Date when last shell-stock from container is sold or served shall be recorded on tag or label. When received, shellstock shall be reasonably free of mud, dead shellfish, and shellfish with broken shells. Dead shell-fish or shell-stock with badly broken shells shall be discarded.
<b>Shells</b> , use limitation	4-502.14 <b>43</b>	Mollusk and crustacean shells may not be used more than once as serving containers.
<b>Single-service and single-use</b> , characteristics	4-102.11 <b>P</b> or core <b>45</b>	Materials used in single-service and single-use articles: May not: (1) Allow the migration of deleterious substances ( <b>P</b> ), or (2) Impart colors, odors, or tastes to food; and Shall be: (1) Safe ( <b>P</b> ), and (2) Clean.
<b>Single-service</b> , self service dispensing, cleaned utensils	4-904.11 <b>43</b>	Single-service articles and cleaned utensils intended for food or lip contact shall be dispensed to self-service consumer with original wrapper intact or from an approved dispenser; utensils presented so that only handles are touched.
<b>Single-service</b> , single-use, use limitations	4-502.13 <b>43</b>	Single-service and single-use articles may not be reused.
<b>Single-service</b> , single-use storage  Storage prohibitions	4-903.11 <b>43</b>  4-903.12 <b>43</b>	Single-service, single-use articles stored in clean, dry location; not exposed to splash, dust or other contamination; at least 6" off floor; kept in original protective packaging, or stored by other means that afford protection from contamination until used. May NOT be stored in locker rooms; toilet rooms; garbage rooms; mechanical rooms; beneath exposed sewer lines; under leaking water lines (or lines on which water has condensed); under open stairwells; or under other sources of contamination.
<b>Smoking, Eating or Drinking</b>	2-401.11 <b>4</b>	Employees shall smoke, eat, or drink only in designated areas. Food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands; the container; and exposed food, utensils, etc.
<b>Sponges</b> , Use limitation	4-101.16 <b>39</b>	Sponges may NOT be used in contact with cleaned and sanitized or in-use food-contact surfaces.
<b>Tableware</b> , Handling, dispensing	4-904.11 <b>43</b>	Handled, displayed, and dispensed to prevent contamination of food and lip contact surfaces; presented so that only the handles are touched.

<b>Tableware</b> , preset	4-904.13 <b>42</b>	Protected from contamination, and if exposed when customer is seated, it is removed, or if exposed when customer is seated but not removed, shall be removed and cleaned and sanitized before further use.
<b>Tableware</b> , second portions and refills	3-304.16 <b>45</b>	Soiled tableware and single-service articles may not be used by self-service consumer to obtain additional food, except that drinking cups and containers may be reused.
<b>Test kit</b> , sanitizer, used	4-302.14 <b>Pf</b> <b>46</b> 4-501.116 <b>Pf</b> <b>46</b>	Test kit or other device provided to measure concentration of sanitizing solution in parts per million. Test kit or other device shall be used to accurately determine concentration of sanitizing solution.
<b>Thermometer</b> , provided, and accuracy	4-302.12 <b>Pf</b> <b>34</b> 4-203.11 <b>Pf</b> <b>34</b> 4-204.112 Core <b>34</b> 4-203.12 <b>Pf</b> <b>34</b> 4-502.11(B) <b>Pf</b> <b>45</b> (C)  4-201.12 <b>P</b> <b>45</b>  4-302.13 <b>46</b>	Thermometer provided and readily accessible for <b>food</b> temperature checks. Food thermometer manufactured to provide +/- 1°C, or +/-2°F accuracy. Thermometer provided in hot/cold food storage units; located in warmest (cold unit), or coolest (hot unit) part of storage unit. Water (and air) thermometer manufactured to provide +/- 1.5°C, or +/- 3°F accuracy. Food probe shall be calibrated per manufacturer’s specifications as necessary to ensure accuracy. Ambient air, water pressure, and water temperature measuring devices maintained in good repair and accurate within the intended range of use. Use of a food contact probe-type thermometer with sensor or stem constructed of glass is prohibited, unless sensor or stem is encased in a shatterproof coating. Thermometer provided for manual ware-washing operations.
<b>Time as Public Health Control</b> , PHF-TCS	3-501.19(A) <b>Pf</b>  (B) 1, 3&4 <b>P</b> 2 <b>Pf</b>  (C) 1,4&5 <b>P</b> 2&3 <b>Pf</b>  <b>22</b>	A--If time (not temperature) used as public health control for working supply of PHF before cooking, or that is displayed or held for sale or service, written procedures that specify methods of compliance are provided and maintained in food establishment. B--When <b>4 hour</b> maximum used; (1) food shall have initial temperature of 41°F or less, or 135°F or greater; (2) time marking the product to indicate the time that is 4 hours past the point in time when food is removed from temperature control; (3) food is cooked and served, served at any temperature if RTE, or discarded within 4 hours from point in time when it is removed from temperature control; (4) food in unmarked containers or packages, or marked to exceed 4 hour limit shall be discarded. C--When <b>6 hour</b> maximum used; (1) food shall have initial temperature of 41°F or less, and the food temperature may not exceed 70°F; (2) food shall be monitored to ensure it doesn’t exceed 70°F; (3) Food marked to indicate time when removed from temperature control, and the time that is 6 hours past point in time when food removed from temperature control. (4) Food shall be discarded if it exceeds 70°F, <b>or</b> cooked and served, served at any temperature if RTE, or discarded within a maximum of 6 hours after removing from temperature control; and (5) Food in unmarked containers or packages, or marked with a time that exceeds 6 hour limit shall be discarded.
<b>Toilet room</b> , enclosed, door  Location, access  Waste receptacle Toilet tissue	6-202.14 <b>51</b>  6-501.19 <b>51</b> 5-203.12 <b>51</b> & 81-2,272.31 <b>48</b>  6-402.11 <b>51</b> 5-501.17 <b>51</b> 6-302.11 <b>Pf</b> <b>51</b>	Toilet room shall be completely enclosed, provided with tight fitting and self-closing door, UNLESS it is located outside the food est. and doesn’t open directly into food est. (shopping mall, etc.). Toilet room door kept closed except during cleaning and maintenance operations. Provide at least one toilet room which is permanent, convenient, and accessible.  Shall be conveniently located and accessible to employees during all hours of operation. Toilet room used by females provided with covered receptacle for sanitary napkins. A supply of toilet tissue available at each toilet.

Toxics, stored,   displayed   original labeling common name container reuse conditions of use restriction	7-201.11(A) P 26	Separating stored poisonous or toxic materials by spacing or partitioning, locating same in area not above food, equipment, utensils, linens, and single-service and single-use articles. This <b>DOES NOT</b> apply to equipment and utensil cleaners and sanitizers stored in ware-washing areas for availability and convenience <b>IF</b> materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.
	7-301.11 P 26	Stored or displayed for retail sale in an area that is <b>NOT ABOVE</b> food, equipment, utensils, linens, and single-service or single-use articles. Separating the displayed poisonous or toxic materials by spacing or partitioning
	7-101.11 Pf 26	Original containers of toxic materials or personal care items bear legible manufacturer's label.
	7-102.11 Pf 26	Working containers of toxic materials clearly identified with common name of material.
	7-203.11 P 26	Container previously used to store toxic materials may not be used to store, transport or dispense food.
	7-202.12 P 26	Poisonous or toxic materials shall be used according to Law and this Code, Manufacturer's use directions, or by a certified applicator for use of a restricted use pesticide.
7-202.11 Pf 26	Only those toxic materials required for operation and maintenance of food establishment shall be allowed in food establishment.	
<b>Unnecessary items, (Premises)</b>	6-501.114 53	Premises free of items unnecessary to operation or maintenance of establishment, and litter.
<b>Utensils and Equipment, durability</b>	4-201.11 45	Equipment and utensils designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.
<b>Utensils, Good repair, Cutting block or board</b>	4-502.11 4-501.12 45	Utensils maintained in state of good repair or shall be discarded. C
<b>Utensils, material characteristics</b>	4-101.11(A) Pf B-E, Core 45	A; Materials shall be <b>SAFE</b> . B-E; Durable, corrosion resistant, nonabsorbent; smooth and easily cleanable surface; resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition; sufficient in weight and thickness to withstand repeated ware-washing.
<b>Utensils, consumer self service</b>	4-302.11 Pf 45	Provide a food dispensing utensil for each container displayed at a consumer self-service unit.
<b>Utensils, in-use storage</b>	3-304.12 41	Dispensing utensils shall be stored with handles above top of food (Non PHF); with handles above top of food AND container (PHF); on clean surface; in running water if used with moist food; in a clean protected location if utensil is used only with non PHF; in container of water if water is maintained at a temperature $\geq 135^{\circ}\text{F}$ ., and the container is cleaned at frequency specified under 4-602.11(D).
<b>Utensil, storage</b>	4-903.11 42	Clean utensils stored in clean, dry location; not exposed to splash, dust, or other contamination; at least 6" off the floor; in a self-draining position that allows air drying, and covered or inverted.
Air drying, cloth drying Dispensing	4-901.11 42	Clean equipment and utensils shall be air dried. May not be cloth dried, except that utensils that have been air dried may be polished with cloths that are maintained clean and dry.
Storage prohibitions	4-904.11 42	Eating utensils, toothpicks, single-service drink cups, etc., not pre-wrapped or packaged must be dispensed from approved dispenser, by touching handle only, or other effective means.
	4-903.12 42	Prohibits utensil storage in locker rooms; toilet rooms; garbage rooms; mechanical rooms; under non-shielded sewer lines; under leaking water lines, or under lines on which water has condensed; under open stairwells, or under other sources of contamination.
<b>Ventilation, mechanical, Hood systems</b>	6-304.11 54 4-301.14 54	Provided when necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, or fumes. Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease and condensation from collecting on walls and ceilings.



<b>Ventilation</b> , clean	6-501.14 <b>54</b>	Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, or other materials. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge.
<b>Water supply</b> , Source <b>Sample frequency</b> Nonpublic system, Sample report  Capacity	5-101.11 <b>P</b> <b>29</b>  5-102.13 5-102.14 <b>29</b> 5-103.11 <b>Pf</b> <b>48</b>	Drinking water shall be obtained from an approved source that is a Public Water System, or a Nonpublic Water System that is constructed, maintained, and operated according to LAW. Nonpublic water system sampled and tested at least annually. Most recent sample report for nonpublic water system retained on file in food establishment. Water system shall be of sufficient capacity to meet the peak water demands of the food establishment, to include the hot water generation and distribution systems.
<b>Ware-washing</b> , facilities, clean	4-501.14 <b>46</b>	Ware-washing facilities are cleaned before use; as frequently as necessary to prevent recontamination of equipment and utensils; and, if used, at least every 24 hours.
<b>Ware-washing</b> , manual/mechanical, <b>chemical sanitizer</b> , temperature, concentration	4-501.114 <b>P</b> <b>14</b>	<b>Chlorine</b> ; 25 to 200 ppm. Water temperature dependant. See Code. <b>Iodine</b> ; 12.5 to 25 ppm. 68°F minimum temperature. <b>Quaternary ammonium</b> ; concentration according to label instructions. 75°F minimum temperature. If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, shall be applied in accordance with manufacturer's use directions included in labeling.
<b>Ware-washing</b> , manual, three compartment sink	4-301.12 <b>Pf</b> <b>46</b>	A sink with a least three compartments, or alternative manual ware-washing equipment, provided for manual ware-washing. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. See also <b>Drain-boards</b> .
<b>Ware-washing</b> , Pre-cleaning Loading of soiled items,  manual sequence  Not sanitizing  Sanitizer, excess Concentration  Sanitizer, below Minimum concentration solutions clean, thermometer	4-603.12 <b>46</b> 4-603.13 <b>46</b> 4-603.14 <b>46</b> 4-603.16 <b>46</b> 4-702.11 <b>P</b> <b>14</b>  7-204.11 <b>P</b> <b>26</b>  4-501.114 <b>P</b> <b>14</b> 4-501.18 4-302.13 <b>46</b>	Pre-cleaning (removal) of food debris on equipment and utensils. Soiled items to be cleaned in ware-washing machine loaded into racks, etc., in a position that exposes the items to unobstructed spray, and allows the items to drain. Washing; wet cleaning. Debit 4-501.19 ( <b>Pf</b> ), if wash solution is less than 110°F. Use of a separate and distinct rinse after washing and before sanitizing. No sanitizer in use; not sanitizing food contact surfaces of equipment or utensils. Chemical sanitizing solution exceeds maximum required ppm concentration. Chemical sanitizing solution below minimum required ppm concentration. Wash, rinse, and sanitize solutions kept clean. Thermometer provided for manual ware-washing operations to allow measuring the washing and sanitizing temperatures.
<b>Ware-washing</b> , Rinsing equipment and utensils after cleaning and sanitizing	4-904.14 <b>46</b>	After being cleaned and sanitized, equipment and utensils shall not be rinsed before air drying or use unless: The rinse is applied directly from a potable water supply by a ware-washing machine that is maintained and operated as specified under Subparts 4-204 and 4-501; and The rinse is applied only after the equipment and utensils have been sanitized by the application of hot water or by the application of a chemical sanitizer solution whose EPA-registered label use instructions call for rinsing off the sanitizer after it is applied in a commercial ware-washing machine.
<b>Ware-washing</b> , manual, wash temperature, mechanical, wash temperature	4-501.19 <b>Pf</b> <b>46</b> 4-501.110 <b>Pf</b> <b>46</b>	Manual ware-washing wash solution temperature that is $\geq 110^{\circ}\text{F}$ . Wash solution temperature in chemical sanitizing machines is $\geq 120^{\circ}\text{F}$ . Wash solution temperature as required depending on type of hot water sanitizing machine. See Food Code.
<b>Ware-washing</b> , mechanical hot water sanitization temp.	4-501.112 <b>Pf</b> <b>14</b>	Single tank, single temperature machine $\geq 165^{\circ}\text{F}$ . Other machines $\geq 180^{\circ}\text{F}$ .

<b>Ware-washing, Flow Pressure Device</b>	4-204.118 <b>46</b>	Ware-washing machines that provide fresh hot water sanitizing rinse shall be equipped with pressure gauge or similar device (transducer) that measures and displays water pressure in supply line immediately before entering machine; and if flow pressure measuring device is upstream of the fresh hot water sanitizing rinse control valve, the device shall be mounted in a one-fourth inch Iron Pipe Size (IPS) valve.
<b>Ware-washing, Data Plate</b>  Manufacturer's operating instructions	4-204.113 <b>46</b>  4-501.15 <b>46</b>	Ware-washing machine provided with easily accessible and readable data plate that indicates water temperatures for washing, rinsing and sanitizing; pressure required for fresh water sanitizing rinse unless the machine is designed to use only a pumped sanitizing rinse; and conveyor speed for conveyor machines or cycle time for stationary rack machines. A ware-washing machine and its auxiliary components shall be operated in accordance with machine's data plate and other manufacturer's instructions. A ware-washing machine's conveyor speed or automatic cycle times maintained accurately timed.
<b>Waste receptacles, toilet room covered; construction, storage area, good repair, outside receptacle covered, outside storage prohibitions, covering receptacles cleaning frequency, drain plugs, refuse area clean removal frequency</b>	5-501.17 <b>51</b> 5-501.13 <b>52</b> 5-501.110 <b>52</b> 5-501.111 <b>52</b> 5-501.15 <b>52</b> 5-501.112 <b>52</b>  5-501.113 <b>52</b>  5-501.116 <b>52</b> 5-501.114 5-501.115 <b>52</b> 5-502.12 <b>52</b>	Toilet room used by females provided with covered receptacle for sanitary napkins. Receptacles durable, cleanable, insect, and rodent resistant, leak-proof, and nonabsorbent. Refuse, recyclables, and returnables stored in receptacles so that they are inaccessible to insects and rodents. Storage areas, enclosures, and receptacles shall be maintained in good repair. Outside receptacles used to store materials containing food residue provided with tight-fitting lids, doors, or covers. Refuse receptacles that are not rodent-resistant, unprotected plastic or paper bags that may contain food residue may not be stored outside. Receptacles kept covered if outside the food establishment, and covered if inside the food establishment, contains food residue and is not in continuous use, or after they are filled. Receptacles cleaned at a frequency to prevent buildup of soil or becoming attractants for insects and rodents. Drain opening in receptacle shall have drain plug in place. Refuse storage area must be maintained clean and free of unnecessary items. Refuse, recyclables and returnables removed from premises at frequency that minimizes objectionable odors and other conditions that attract or harbor insects and rodents.
<b>Wiping cloths, use limitations</b>	3-304.14 <b>39</b>	A-Cloths in-use for wiping food spills from tableware and carry-out containers while food is served shall be maintained dry; and used for no other purpose. B-Cloths in-use for wiping counters and other equipment surfaces shall be held between use in a chemical sanitizing solution (4-501,114), and laundered daily. C-Cloths in-use for wiping surfaces in contact with raw animal food shall be kept separate from cloths used for other purposes. D-Dry wiping cloths and chemical sanitizing solutions (B) in which wet wiping cloths are held between uses shall be free of food debris and visible soil. E-Containers of chemical sanitizing solutions specified in (B) in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service and single-use articles. F-Single-use disposable sanitizer wipes shall be used in accordance with manufacturer's use instructions.
<b>Wood, use limitations</b>	4-101.17 <b>45</b>	Wood and wood wicker as a food contact surface is prohibited, except hard maple or equivalent may be used for cutting boards or blocks; bakers' tables; and utensils such as rolling pins, doughnut dowels, salad bowls and chopsticks; wooden confectionary paddles.