

STATE OF CONNECTICUT

DEPARTMENT OF PUBLIC HEALTH

Raul Pino, M.D., M.P.H.
Commissioner



Dannel P. Malloy
Governor
Nancy Wyman
Lt. Governor

Environmental Health Section

EHS Circular Letter #2018-21

DATE: 10/15/18

TO: Directors of Health
Certified Food Inspectors
Interested Parties

FROM: Tracey Weeks, MS, RS 
Food Protection Program Coordinator

RE: Draft Food Establishment Inspection Report Form for Use with the FDA Food Code

Introduction

The purpose of this notice is to provide a draft copy of the new Food Establishment Inspection Report Form that will be used when the FDA Food Code becomes effective and enforceable. This three-page form will replace all forms currently being used to document food establishment inspections under sections 19-13-B42, 19-13-B48, and 19-13-B49 of the Regulations of Connecticut State Agencies (RCSA). This includes both the Focused Food Inspection (FFI) Form (two-page green form) and the Report Form (for) Food Service Establishments (one-page red and black form). The new form will also be used for retail food establishments that are currently regulated under 19-13-B40 of the RCSA without a state inspection form.

New Food Establishment Inspection Report Form

Section 19a-36ji(2) of the Connecticut General Statutes states that: "All food establishments shall be inspected by a certified food inspector in a form and manner prescribed by the commissioner." A new food establishment inspection report form to be used with the FDA Food Code was developed by Cynthia Costa of the Food Protection Program (FPP) using the model form that is located in Annex 7 of the 2017 FDA Food Code as the base and making the necessary modifications to include Connecticut requirements. The form consists of three pages: page one includes all of the FDA Food Code provisions that will be marked by the certified food inspector (CFI) according to the compliance status observed during the inspection; page two is a continuation page that is to be used for documenting observations and violations, with a separate section at the top to document measured temperatures; and page three is a continuation page for additional documentation.



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The FDA Food Code provisions are separated into two sections on the inspection form: Foodborne Illness Risk Factors and Public Health Interventions on the top half (similar to page 1 of the FFI form) and Good Retail Practices on the bottom half (similar to page 2 of the FFI form). Each item on the top half must be marked either IN, OUT, N/A, or N/O accordingly; this is similar to how the current FFI form is marked. All items on the bottom half of the form are only marked OUT if it is a violation - except for item 32 which must be marked OUT or N/A and items 34 & 35 that must be marked OUT, N/A, or N/O. The oval shapes within these columns are for possible later use if the form is to be used as a scannable form. The "V" column is used to signify the risk designation that corresponds to a given violation under each item on the form: Priority, Priority Foundation, or Core. Including this on the form should be helpful when entering the total number of violations for each risk designation in the section located at the bottom right corner of page one. This is also where the CFI will enter the total number of Risk Factor and Public Health Intervention items and the total number of Good Retail Practice items in violation.

Many items on the form have more than one risk designation. If the paper form is used, inspectors will need to refer to the Inspection Form Reference Documents (attached) to determine the risk designation of each violation under that item number. This is necessary to determine due dates for correction which are to be noted in the designated spaces in the lower right hand corner of the form. For example, **Item #18 Proper Cooking Time and Temperatures**, includes FDA Food Code citations that have all three risk designations. The reference document identifies which are Priority, Priority Foundation, or Core: 3-401.11(A) *Raw Animal Foods Cooked to Required Temp For Specified Time* and 3-401.11(B)(1) *Whole Meat Roasts Cooked to Required Temp For Specified Time* are Priority items while 3-401.11(B)(2) *Ovens Used to Cook Roasts Comply with Temp Chart* is a Priority Foundation item and 3-401.12(A)(B)&(D) refer to Core items. Those using electronic devices will need to use the Reference Documents to include the various inspection items with different risk designations as drop down choices to facilitate automatic counting. Using the Reference Documents is important for uniform documentation of food establishment inspections when the FDA Food Code becomes effective.

An obvious difference from the inspection forms currently in use is the lack of scoring. Instead, FDA's focus is on gaining correction of observed violations at the time of the inspection. The FDA Food Code specifies time frames for correction for those violations that cannot be corrected on site. Consistent with current procedures, violations not corrected within the specified time frames will be subject to escalated enforcement action included in the draft regulations.

To assist in training on the new inspection form, a list of the most common violations is being developed and will be distributed once complete. Two webinars are also being planned to provide additional guidance on the changes necessitated by the new code in general and how to use the new inspection form in particular. The first webinar is tentatively scheduled to be available on the FPP webpage after November 1, 2018 and will provide a general overview of the statutes, regulations, and reference materials available to CFIs when conducting inspections. The second webinar, tentatively scheduled for December 19, 2018, will include a detailed training of the new inspection form and time for questions. This live webinar will also be recorded and made available for those who are not able to view it on the date of broadcast. We strongly recommend reading Guide 3-B in Annex 7, *Instructions for Marking the Food Establishment Inspection Report, Including Food Code References for Risk Factors/Interventions and Good Retail Practices*. Reading this guide and following along with the inspection report form will help to prepare for the webinar trainings.

Please note that this form is still considered a 'draft' as there may be some minor changes made to meet printing specifications. However, the changes that might be required should only affect the design and are not likely to affect the content.

Draft Regulations

Regulations were developed that require use of the specified form by CFIs to document observations and violations during food establishment inspections. Electronic versions of this form, when printed, must look like the DPH form. Any version of the form, other than the form provided by the FPP, including electronic versions, must be approved by the Commissioner prior to being utilized. This form cannot be used to conduct food establishment inspections until the regulations are approved. Because the regulation review process requires multiple approvals and may require some revision prior to final approval, it is impossible to provide an exact date when the FDA Food Code becomes effective.

Summary

The FPP developed a new food establishment inspection form that will be used by all CFIs once the FDA Food Code becomes effective. Guidance documents developed by the FPP used in conjunction with sections of Annex 7 to the FDA Food Code will provide helpful information on marking the new inspection form. Additionally, two webinars are being developed by the FPP to assist with training. (Note: the dates for the webinars are tentative and subject to change.)

Many other changes are required to successfully implement the FDA Food Code. CFIs are completing the FDA online training required to maintain their food inspector certification (see Circular Letter #2018-18). The initial training of the Food Inspection Training Officers (FITOs) who participated in the pilot program has concluded and plans are underway to begin training FITOs in the larger local health departments. Draft regulations to implement the FDA Food Code and provide enforcement language have been developed for regulatory review. (The draft regulations will be made available to local health officials shortly and a notification sent when the public comment period is announced.)

Although an exact date when the regulations to implement the FDA Food Code will be passed cannot be known, there are steps local health departments should continue to take to prepare:

1. Review Guide 3-B (Instructions for Marking the Food Establishment Inspection Report) in Annex 7 of the FDA Food Code.
2. Share this letter and attachments with those involved with designing/maintaining electronic inspection systems.
3. Inform the FPP of the number of packs of inspection forms currently in stock and an estimate of how many more will be needed before January 1, 2019.
4. Keep local food establishments informed of the new food code.
5. Update food establishment license/permit applications to the FDA Food Code requirements.

The FPP appreciates the cooperation shown to date by the CFIs and directors of health. We also thank the members of the Food Safety Advisory Group for their review and comments of early drafts of the regulations and the new inspection form and the pilot program participants for their feedback on the FITO training program.

Please contact the FPP at 860-509-7297 if you have questions concerning the new food establishment inspection report form.

Risk Category:	Food Establishment Inspection Report		Page 1 of _____																
Establishment type: Permanent Temporary Mobile Other _____		Date:																	
Establishment		Time In _____ AM/PM Time Out _____ AM/PM																	
Address		LHD																	
Town/City		Purpose of Inspection: Routine Pre-op																	
Permit Holder		Reinspection Other _____																	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																			
<i>Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.</i>																			
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed																			
Mark in appropriate box for COS and/or R V=violation type R=repeat violation COS=corrected on-site during inspection																			
	IN	OUT	N/A	N/O	Supervision		V	COS	R		IN	OUT	N/A	N/O	Protection from Contamination		V	COS	R
1	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Person in charge present, demonstrates knowledge, and performs duties		Pf	<input type="radio"/>	<input type="radio"/>	15	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food separated and protected		P/C	<input type="radio"/>	<input type="radio"/>
2	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Certified Food Protection Manager/ Alternate Person in Charge		C	<input type="radio"/>	<input type="radio"/>	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned & sanitized		P/Pf/C	<input type="radio"/>	<input type="radio"/>
				Employee Health						Time/Temperature Control for Safety									
3	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Management, food employee and conditional employee; knowledge, responsibilities and reporting		P/Pf	<input type="radio"/>	<input type="radio"/>	18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures		P/Pf/C	<input type="radio"/>	<input type="radio"/>
4	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper use of restriction and exclusion		P	<input type="radio"/>	<input type="radio"/>	19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding		P	<input type="radio"/>	<input type="radio"/>
5	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Written procedures for responding to vomiting and diarrheal events		Pf	<input type="radio"/>	<input type="radio"/>	20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperatures		P	<input type="radio"/>	<input type="radio"/>
				Good Hygienic Practices						Consumer Advisory									
6	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use		P/C	<input type="radio"/>	<input type="radio"/>	21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures		P	<input type="radio"/>	<input type="radio"/>
7	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No discharge from eyes, nose, and mouth		C	<input type="radio"/>	<input type="radio"/>	22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures		P	<input type="radio"/>	<input type="radio"/>
				Preventing Contamination by Hands						Highly Susceptible Populations									
8	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hands clean and properly washed		P/Pf	<input type="radio"/>	<input type="radio"/>	23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition		P/Pf	<input type="radio"/>	<input type="radio"/>
9	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		P/Pf/C	<input type="radio"/>	<input type="radio"/>	24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records		P/Pf/C	<input type="radio"/>	<input type="radio"/>
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Adequate handwashing sinks, properly supplied/accessible		Pf/C	<input type="radio"/>	<input type="radio"/>					Food/Color Additives and Toxic Substances					
				Approved Source						Conformance with Approved Procedures									
11	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food obtained from approved source		P/Pf/C	<input type="radio"/>	<input type="radio"/>	25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Consumer advisory provided: raw/undercooked food		Pf	<input type="radio"/>	<input type="radio"/>
12	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food received at proper temperature		P/Pf	<input type="radio"/>	<input type="radio"/>					Food/Color Additives and Toxic Substances					
13	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food in good condition, safe, and unadulterated		P/Pf	<input type="radio"/>	<input type="radio"/>	26	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered		P/C	<input type="radio"/>	<input type="radio"/>
14	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Required records available: shellstock tags, parasite destruction		P/Pf/C	<input type="radio"/>	<input type="radio"/>	27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food additives: approved and properly used		P	<input type="radio"/>	<input type="radio"/>
				GOOD RETAIL PRACTICES						Food/Color Additives and Toxic Substances									
				Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						Conformance with Approved Procedures									
				Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation						Highly Susceptible Populations									
	OUT	N/A	N/O	Safe Food and Water		V	COS	R		OUT	Proper Use of Utensils		V	COS	R				
30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized eggs used where required		P	<input type="radio"/>	<input type="radio"/>	43	<input type="radio"/>	In-use utensils: properly stored		C	<input type="radio"/>	<input type="radio"/>				
31	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Water and ice from approved source		P/Pf/C	<input type="radio"/>	<input type="radio"/>	44	<input type="radio"/>	Utensils/equipment/linens: properly stored, dried, & handled		C	<input type="radio"/>	<input type="radio"/>				
32	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Variance obtained for specialized processing methods		Pf	<input type="radio"/>	<input type="radio"/>	45	<input type="radio"/>	Single-use/single-service articles: properly stored and used		P/C	<input type="radio"/>	<input type="radio"/>				
				Food Temperature Control						Utensils and Equipment									
33	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control		Pf/C	<input type="radio"/>	<input type="radio"/>	46	<input type="radio"/>	Gloves used properly		C	<input type="radio"/>	<input type="radio"/>				
34	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Plant food properly cooked for hot holding		Pf	<input type="radio"/>	<input type="radio"/>					Physical Facilities						
35	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Approved thawing methods used		C	<input type="radio"/>	<input type="radio"/>	50	<input type="radio"/>	Hot and cold water available; adequate pressure		Pf	<input type="radio"/>	<input type="radio"/>				
36	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Thermometers provided and accurate		Pf/C	<input type="radio"/>	<input type="radio"/>	51	<input type="radio"/>	Plumbing installed; proper backflow devices		P/Pf/C	<input type="radio"/>	<input type="radio"/>				
				Food Identification						Violations documented:									
37	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food properly labeled; original container		Pf/C	<input type="radio"/>	<input type="radio"/>	#		Date corrections due								
				Prevention of Food Contamination						No. of Priority Item Violations									
38	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Insects, rodents, and animals not present		Pf/C	<input type="radio"/>	<input type="radio"/>	No. of Priority Foundation Item Violations										
39	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Contamination prevented during food preparation, storage & display		P/Pf/C	<input type="radio"/>	<input type="radio"/>	No. of Core Item Violations										
40	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Personal cleanliness		Pf/C	<input type="radio"/>	<input type="radio"/>	No. of Risk Factor/Public Health Intervention Violations										
41	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wiping cloths: properly used and stored		C	<input type="radio"/>	<input type="radio"/>	No. of Repeat Risk Factor/Public Health Intervention Violations										
42	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Washing fruits and vegetables		P/Pf/C	<input type="radio"/>	<input type="radio"/>	No. of Good Retail Practices Violations										
				P=Priority item Pf=Priority foundation item C=Core item															
Person in Charge (Signature)				Date															
Person in Charge (Printed)																			
Inspector (Signature)				Date															
Inspector (Printed)																			

Appeal: The owner or operator of a food establishment aggrieved by an order to correct any inspection violation identified by the food inspector or to hold, destroy, or disposed of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.

INSPECTION FORM REFERENCE DOCUMENT #1 Items 1 - 29

Supervision		
1	2-101.11	Assignment ^{Pf}
	2-102.11 (A),(B) & (C)(1), (4)-(16)	Demonstration ^{Pf}
	2-103.11 (A-P)	Person-In-Charge Duties ^{Pf}
2	2-102.12 (A)	Certified Food Protection Manager ^C
	CGS 19a-36i(4)	Alternate Person in Charge ^{Pf}
Employee Health/Responding to Contamination Events		
3	2-102.11 (C)(2)-(3), 17)	Demonstration ^{Pf}
	2-103.11 (O)	Person In Charge, Duties ^{Pf}
	2-201.11 (A)-(C), (E)	Responsibility of PIC/Permit Holder/Conditional Employees ^{P Pf}
	2-201.11 (A)	Reportable Symptoms ^P
	2-201.11 (B)	Notify Regulatory Authority ^{Pf}
	2-201.11 (C)	Prohibit Conditional Employee ^P
	2-201.11 (E)	Report to the PIC ^{Pf}
4	2-201.11 (D), (F)	Responsibility of PIC/Permit Holder/ Conditional Employees-Responsibility of PIC to Exclude/Restrict ^P
	2-201.12	Exclusions & Restrictions ^P
	2-201.13	Removal, Adjustment or Retention of Exclusions & Restrictions ^P
5	2-501.11	Written Procedures: Clean-up of Vomiting & Diarrheal Events ^{Pf}
Good Hygienic Practices		
6	2-401.11	Eating, Drinking, or Using Tobacco ^C
	3-301.12	Preventing Contamination when Tasting ^P
7	2-401.12	No Discharges from the Eyes, Nose, Mouth ^C
Preventing Contamination by Hands		
8	2-301.11	Clean Condition, Hands/Arms ^P
	2-301.12	Cleaning Procedure ^P
	2-301.14	When to Wash ^P
	2-301.15	Where to Wash ^{Pf}
	2-301.16	Hand Antiseptics ^{Pf}
9	3-301.11	No Bare Hand Contact with RTE Food ^{P Pf C}
	3-301.11(B)	No BHC with RTE Food, Suitable Utensil Used ^P
	3-301.11(C)	Minimize BHC with non-RTE Food ^{Pf}
	3-801.11 (D)	Pasteurized Foods, Prohibited Re-Service, & Prohibited Foods ^P
10	5-202.12	Adequate Handwashing Sinks, Properly Supplied, Installed ^{Pf C}
	5-202.12(A)	Water at Handwashing Sinks $\geq 100^{\circ}\text{F}$. ^{Pf}
	5-202.12(B)-(C)	No Steam Mixing Valves; water flow ≥ 15 secs. ^C
	5-203.11	Handwashing Sinks-Numbers & Capacities ^{Pf}
	5-204.11	Handwashing Sinks-Location & Placement ^{Pf}
	5-205.11	Using a Handwashing Sink, Operation & Maintenance ^{Pf}
	6-301.11	Handwashing Cleanser, Availability ^{Pf}
	6-301.12	Hand Drying Provision ^{Pf}
	6-301.13	Handwashing Aids & Devices, Use Restrictions ^C
	6-301.14	Handwashing Signage ^C

Approved Source		
11	3-201.11	Compliance with Food Law ^{P Pf C}
	3-201.11(A)	Food From Approved Source ^P
	3-201.11(B)	Food From Private Home Cannot be Used at Retail ^P
	3-201.11(C)	Packaged Food Labeled As Required ^{Pf}
	3-201.11(E)	Whole Muscle Intact Steaks:
	3-201.11(E)(1)	Packaged as Intact Whole Muscle, Intact Beef Upon Request ^{Pf}
	3-201.11(E)(2)	Deemed Acceptable Based on Evidence ^{Pf}
	3-201.11(E)(3)(a)	Labeled Meat Cut in Food Establishment ^P
	3-201.11(E)(3)(b)	Prepared so they Remain Intact ^{Pf}
	3-201.11(E)(3)(c)	Packaged for Undercooking and Labeled ^C
	3-201.11(F)	Meat/Poultry Have Safe Handling Instructions ^C
	3-201.11(G)	Untreated eggs Have Safe Handling Instructions ^{Pf}
	3-201.12	Food in Hermetically Sealed Container ^P
	3-201.13	Fluid Milk & Milk Products ^P
	3-201.14	Fish ^P
	3-201.15	Molluscan Shellfish ^P
	3-201.16	Wild Mushrooms ^P
	3-201.17	Game Animals ^{P C}
	3-201.17(A)	Raised and Received for Service as Required ^P
	3-201.17(B)	Not a Game Animal Listed as Endangered ^C
	3-202.13	Eggs ^P
	3-202.14	Eggs & Milk Products, Pasteurized ^P
	3-202.110	Juice Treated-Commercially Processed ^{P Pf}
	3-202.110(A)	From Processor with HACCP System ^{Pf}
	3-202.110(B)	Pasteurized or Treated for 5 log Reduction ^P
	5-101.13	Bottled Drinking Water ^P
12	3-202.11	Food Received at Proper Temperature ^{P Pf}
	3-202.11(A)	TCS food $\leq 41^{\circ}\text{F}$. When Received ^P
	3-202.11(C)	Raw Eggs Received at $\leq 45^{\circ}\text{F}$. (Ambient) ^P
	3-202.11(D)	TCS food Received Hot at $\geq 135^{\circ}\text{F}$. ^P
	3-202.11(E)	Frozen Food Received Frozen ^{Pf}
	3-202.11(F)	TCS Food Received Free From Temp Abuse ^{Pf}
13	3-101.11	Good Condition, Safe, and Unadulterated, & Honestly Presented ^P
	3-202.15	Package Integrity ^{Pf}
14	3-202.18	Required Records: Shellstock Tags, Parasite Destruction ^{Pf C}
	3-202.18(A)	Shellstock Tags Complete and Accurate ^{Pf}
	3-202.18(B)	Shellstock w/o Tags or Complete Tags Subject to Hold Order. ^C
	3-202.18(C)	Dealer's Information Listed Before Harvester ^C
	3-203.12	Shellstock, Maintaining Identification ^{Pf}
	3-402.11	Parasite Destruction ^P
	3-402.12	Records, Creation & Retention - 90 days ^{Pf}

INSPECTION FORM REFERENCE DOCUMENT #1 Items 1 - 29

Protection from Contamination		
15	3-302.11	Packaged and Unpackaged Food-Separation, Packaging, and Segregation ^{P,C}
	3-302.11(A)(1)(2)	Raw Animal Foods Separated from Other Raw Animal Food and RTE Food, Raw Animal Food Separated by Type ^P
16		Food Contact Surfaces Cleaned and Sanitized ^{P,Pf,C}
	4-501.111	Manual Warewashing Equipment, Hot Water Sanitization Temperatures ^P
	4-501.112	Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures ^{Pf}
	4-501.113	Mechanical Warewashing Equipment, Sanitization Pressure ^C
	4-501.114	Manual & Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration/Hardness ^{P,Pf}
	4-501.114(A)	Chlorine Solution as Required ^P
	4-501.114(B)	Iodine Solution as Required ^P
	4-501.114(C)	Quaternary Ammonia Solution as Required ^P
	4-501.114(D)	Other Solution Approved & Achieves Sanitization ^P
	4-501.114(E)	Other Solution Used According to EPA Label ^P
	4-501.114(F)(1)	Onsite Sanitizer Generator Complies w. FIFRA ^P
	4-501.114(F)(2)	Onsite Sanitizer Generator Complies w. 40CFR ^P
	4-501.114(F)(3)	Onsite Sanitizer Generator Displays EPA Facility # ^{Pf}
	4-501.114(F)(4)	Onsite Sanitizer Generator Operated & Maintained ^{Pf}
	4-501.115	Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers ^C
	4-601.11 (A)	Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, & Utensils ^{Pf}
	4-602.11	Equipment Food-Contact Surfaces and Utensils-Frequency ^{P,C}
	4-602.11(A)&(C)	Food Contact Surfaces/Utensils Cleaned as Required ^P
	4-602.11(E)	Non-TCS Food Contact Surface Cleaned as Required ^C
	4-602.12	Cooking & Baking Equipment ^C
	4-702.11	Before, Use After Cleaning ^P
	4-703.11	Hot Water & Chemical Methods ^P
17	3-306.14	Returned Food & Re-Service of Food ^P
	3-701.11	Discarding/Reconditioning Unsafe Food ^P
Time/Temperature Control for Safety		
18	3-401.11	Raw Animal Foods-Cooking ^{P,Pf}
	3-401.11(A)	Raw Animal Foods Cooked to Required Temp For Specified time ^P
	3-401.11(B)(1)	Whole Meat Roasts Cooked to Required Temp For Specified Time ^P
	3-401.11(B)(2)	Ovens Used to Cook Roasts Comply with Temp Chart ^{Pf}
	3-401.12	Microwave Cooking ^{P,C}
	3-401.12(A)(B)(D)	Raw Animal Foods: Rotated, Covered, Let Stand for 2 Minutes ^C
	3-401.12(C)	Heated to $\geq 165^{\circ}\text{F.}$ ^P
	3-401.14	Non-Continuous Cooking of Raw Animal Foods ^{P,Pf}
	3-401.14(A)-(E)	Cooked, Cooled, and Held as Specified ^P
	3-401.14(F)	Prepared and Stored as Specified ^{Pf}

19	3-403.11	Reheating for Hot Holding ^P
20	3-501.14	Cooling ^P
21	3-501.16 (A)(1)	TCS Food, Hot and Cold Holding ^P
22	3-501.16 (A)(2)(B)	TCS Food, Hot and Cold Holding ^P
23	3-501.17	RTE TCS, Date Marking ^{Pf}
	3-501.18	RTE TCS, Disposition ^P
24	3-501.19	Time as a Public Health Control ^{P,Pf,C}
	3-501.19(A)	Written Procedures Prepared in Advance & Available to LHD ^{Pf}
	3-501.19(B)(1)	Time as PHC Up to 4 Hours: Food Has Initial Temp of $\leq 41^{\circ}\text{F.}$ or $\geq 135^{\circ}\text{F.}$ When Removed Temp Control ^P
	3-501.19(B)(2)	Time as PHC Up to 4 Hours: Food Marked to Indicate 4 Hours from Temp Control ^{Pf}
	3-501.19(B)(3)	Food Cooked & Served Within 4 Hours from Time When Removed from Temp Control ^P
	3-501.19(B)(4)	Food In Unmarked Containers or After 4-Hour Limit is Discarded ^P
	3-501.19(C)(1)	Time as PHC for Up to 6 Hours: Food Has Temp of $\leq 41^{\circ}\text{F.}$ When Removed from Temp Control & Does Not Exceed 70°F. Within a Maximum of 6 Hours ^P
	3-501.19(C)(2)	Food is Monitored So Does Not Exceed 70°F. in 6 Hours ^{Pf}
	3-501.19(C)(3)	Food is Marked to Indicate Time When Removed from Cold Holding & Time at 6 Hours After Removed from Temp Control ^{Pf}
	3-501.19(C)(4)	Food is Discarded if Temp $>70^{\circ}\text{F.}$ or >6 Hours When Removed from Cold Holding ^P
	3-501.19(C)(5)	Food In Unmarked Containers or After 6-Hour Limit is Discarded ^P
	3-501.19(D)	Time as a PCH May Not be Used for Eggs in an Establishment Serving a Highly Susceptible Population ^C
Consumer Advisory		
25	3-603.11	Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens ^{Pf}
Highly Susceptible Populations		
26	3-801.11 (A-C) (E)(G)	Pasteurized Foods, Prohibited Re-Service & Prohibited Food ^{P,C}
	3-801.11 (A)	Prepackaged Juice With a Warning Label or Juice That Has Not Been Processed to Reduce/Eliminate Pathogens May Not Be Served or Offered for Sale in an Establishment Serving a Highly Susceptible Population ^P
	3-801.11 (B)	Pasteurized Eggs Substituted for Raw Eggs in Caesar Salad, Hollandaise or Béarnaise Sauce, Mayonnaise, Meringue, Egnog, Ice Cream and Egg Fortified Beverages.
	3-801.11 (C)	Raw or Partially Cooked Animal Food or Raw Sprouts May Not Be Served or Offered for Sale in an Establishment Serving a Highly Susceptible Population ^P
	3-801.11 (E)	Time Only May Not be Used for Raw Eggs ^P
	3-801.11 (G)	Reservice of NonTCS Food Allowed if From Closed Long Neck Bottle or Sealed Original Package ^C

INSPECTION FORM REFERENCE DOCUMENT #1 Items 1 - 29

Food Color Additives and Toxic Substances		
27	3-202.12	Only Approved Additives in Allowed Amounts Used ^P
	3-302.14	Food Protected from Unapproved Additives and Excessive Levels ^P
28	7-101.11	Identifying Information, Prominence-Original Containers ^{Pf}
	7-102.11	Common Name, Working Containers ^{Pf}
	7-201.11	Separation, Storage ^P
	7-202.11	Restriction, Presence & Use ^{Pf}
	7-202.12	Conditions of Use (Poisons/Toxic Material) ^{P Pf C}
	7-202.12(A)(1)	Used According to Law and Code ^C
	7-202.12(A)(2)	Label Includes Manufacturer's Use Directions & States for Use in Food Establishments ^P
	7-202.12(A)(3)	Conditions of Certification for Pest Control Materials ^P
	7-202.12(A)(4)	Other Conditions Established by the LHD ^C
	7-202.12(B)	Applied As Required ^C
	7-202.12(C)	Restricted Use Pesticide Applied by Certified Applicator as Required ^{Pf}
	7-203.11	Poisonous or Toxic Material Containers-Container Prohibitions ^P
	7-204.11	Sanitizers, Criteria-Chemicals ^P
	7-204.12	Chemicals for Washing, Treatment, Storage and Processing Fruits & Vegetables, Criteria ^P
	7-204.13	Boiler Water Additives, Criteria ^P
	7-204.14	Drying Additives, Criteria ^P
7-205.11	Incidental Food Contact, Criteria ^P	
7-206.11	Restricted Use Pesticides, Criteria ^P	
7-206.12	Rodent Bait Stations ^P	
7-206.13	Tracking Powders, Pest Control & Monitoring ^{P C}	
7-206.13(A)	Toxic Tracking Powders May Not Be Used ^P	
7-206.13(B)	Nontoxic Tracking Powders May Not Contaminate Food, Food Contact Surfaces, Equipment, Linens ^C	
7-207.11	Restriction & Storage-Medicines ^{P Pf}	
7-207.11(A)	Only Meds Necessary for Health of Employees May Be Stored ^{Pf}	
7-207.11(B)	Employee Meds Labeled and Located to Prevent Contamination of Food, Food Contact Surfaces, Equipment, Linens ^P	
7-207.12	Refrigerated Medicines, Storage ^P	
7-208.11	Storage-First Aid Supplies ^{P Pf}	
7-208.11(A)	Labeled as specified under § 7-701.11 ^{Pf}	
7-208.11(B)	Stored to Prevent Contamination of Food, Food Contact Surfaces, Equipment, Linens ^P	
7-209.11	Storage-Other Personal Care Items ^C	
7-301.11	Separation-Storage & Display, Stock & Retail Sale ^P	

Conformance with Approved Procedures		
29	3-404.11	Treating Juice ^{P Pf}
	3-404.11(A)	Juice Treated Under a HACCP Plan as specified in §8-201.14 for 5 log Reduction ^P
	3-404.11(B)	If Not Treated, Labeled as Specified under §3-602.11 and the Required Warning Label ^{Pf}
	3-502.11	Variance Requirement ^{Pf}
	3-502.12	Reduced Oxygen Packaging, Criteria ^{P Pf}
	3-502.12(A)	Food Establishment that Does ROP with TCS Food w/out a Variance Shall Control Controls for <i>Clostridium botulinum</i> and LM ^P
	3-502.12(B)(1)-(3)	HACCP Plan Implemented With Required Information ^{Pf}
	3-502.12(B)(4)	Shelf Life Limited to No More Than 30 Days Except Time Package is Frozen, or Original 'Sell By' or 'Use By' Date Whichever Occurs First ^P
	3-502.12(B)(5)(a)-(c)	Includes Operational Procedures As Specified ^{Pf}
	3-502.12(B)(6)	Describes the Training Program That Ensures Responsible Person Understands Concepts, Equipment, Facilities, and Specified Procedures in §8-201.14(C) & (D) ^{Pf}
	3-502.12(B)(7)	HACCP Plan Provided to the Regulatory Authority Prior to Implementation ^C
	4-204.110(B)	Molluscan Shellfish Tanks ^{Pf}
	8-103.12	Conformance with Approved Procedures ^{P Pf}
	8-103.12(A)	Permit Holder Complies with Approved HACCP Plans and Procedures ^P
	8-103.12(B)	Provides Required Records to Regulatory Authority Upon Request, ^{Pf}
	8-201.13	HACCP Plan Submitted for Approval When Required ^C
8-201.14	Contents of a HACCP Plan ^{Pf}	

Inspection Form Reference Document #2: Items 30 - 56 Good Retail Practices (GRPs)

Safe Food and Water		
30.	3-302.13	Pasteurized Eggs Substituted for Raw Eggs for Certain Recipes ^P
31.	3-202.16	Ice ^P
	5-101.11	Approved System Source ^P
	5-102.11	Standards-Quality ^P
	5-102.12	Nondrinking Water ^P
	5-102.13	Sampling ^{Pf}
	5-102.14	Sample Report ^C
	5-104.12	Alternative Water Supply ^{Pf}
32.	8-103.11	Documentation of Proposed Variance and Justification ^{Pf}
Food Temperature Control		
33.	3-501.11	Frozen Food ^C
	3-501.15(A)	Cooling Methods (1-7) ^{Pf}
	3-501.15(B)	Food Containers Arranged and Covered ^C
	4-301.11	Cooling, Heating, and Hot Holding Capacities-Equipment ^{Pf}
34.	3-401.13	Plant Food Cooking for Hot Holding ^{Pf}
35.	3-501.12	TCS Food, Slacking ^C
	3-501.13	Thawing ^C
36.	4-203.11	Temperature Measuring Devices, Food-Accuracy ^{Pf}
	4-203.12	Temperature Measuring Devices, Ambient Air and Water-Accuracy ^{Pf}
	4-204-112	Temperature Measuring Devices (TMD) ^{Pf,C}
	4-204-112 (A)	Sensor Location, Refrigeration/Hot Food Unit ^C
	4-204-112 (B)	Equipped with at least One TMD, Easily Viewable ^C
	4-204-112(C)	Placement in Equipment, Not Practical Means ^C
	4-204.112(D)	TMD, Design, Easily Readable ^C
	4-204.112(E)	Food and Warewashing TMD, Numerical Scale, Printed Record or Digital Readout as Specified ^{Pf}
	4-302.12 (A)(B)	TMD, Provided, Accessible, Design ^{Pf}
	4-502.11(B)	TMD, Good Repair, Calibrated ^{Pf}
Food Identification		
37.	3-202.17	Shucked Shellfish, Packaging, Identification ^{Pf,C}
	3.202.17(A)(1-2)	Raw Shucked Shellfish, Package, Legible Label, Labeled as Specified, Sell By/Used By Date ^{Pf}
	3.202.17(B)	No Label or Bears Label Not Containing Information as Required, Hold Order as Specified ^C
	3-203.11	Molluscan Shellfish, Original Container ^C
	3-302.12	Food Storage Containers Identified with Common Name of Food ^C
	3-601.11	Standards of Identity ^C
	3-601.12	Honestly Presented ^C
	3-602.11	Food Labels ^{Pf,C}
	3-602.11(A-B) (1-4)	Packaged in a FE, Labeled as Specified, Label Information as Specified, Color Additives ^C
	3-602.11(B)(5)	Name of Each Major Food Allergen Unless Part of Common or Usual Name ^{Pf}
	3.602.11(6)(7)	Nutrition Labeling, Color Additives, Labeling as Specified ^C
	3.602.11(C)	Bulk Food, Consumer Self Dispensing, Labeled as Specified ^C
	3-602.12	Other Forms of Information as Specified ^C
Prevention of Food Contamination		
38.	2-403.11	Handling/Caring for Animals Prohibited ^{Pf}
	6-202.13	Insect Control Devices, Design and Installation ^C
	6-202.15	Outer Openings, Protected Except as Specified ^C
	6-202.16	Exterior Walls and Roofs, Protective Barrier ^C
	6-501.111	Controlling Pests ^{Pf,C}
	6-501.111(A)(B)	Incoming Shipment of Food/Supplies Inspected, Premises Inspected ^C
	6-501.111(C)	Trapping Devices or Other Methods of Pest Control as Required ^{Pf}
	6-501.111(D)	Eliminate Harborage Conditions ^C
	6-501.112	Removing Dead or Trapped Birds, Insects, Rodents and other Pest as Specified ^C
	6-501.115	Prohibiting Animals, Live Animals, Not Allowed on Premises, Except as Specified ^{Pf}
39.	3-202.19	Shellstock, Condition ^C
	3-303.11	Ice Used as Exterior Coolant, Prohibited as Ingredient ^P
	3-303.12	Storage/Display of Food in Contact with Water/Ice ^C

	3-304.13	Linens and Napkins, Use Limitations ^C
	3-305.11	Food Storage, Location, Except as Specified ^C
	3-305.12	Food Storage, Prohibited Areas ^C
	3-305.14	Food Preparation, Unpackaged Food Protected ^C
	3-306.11	Food Display-Preventing Contamination by Consumers ^P
	3-306.12	Condiments Protected ^C
	3-306.12 (A)	Dispenser Design, Food Displays, Proper Utensils, Original Containers, Individual Packages or Portion ^C
	3.306.13 (B)(C)	Consumer Self-Serve Areas- RTE Foods, Suitable Dispensing/Utensils/Methods, Monitored ^{Pf}
	3-307.11	Miscellaneous Sources of Contamination ^C
	6-404.11	Segregation and Location-Distressed Merchandise ^{Pf}
40.	2-302.11	Maintenance-Fingernails ^{Pf}
	2-303.11	Prohibition-Jewelry ^C
	2-304.11	Clean Conditions-Outer Clothing ^C
	2-401.13	Use of Bandages, Finger Cots, Finger Stalls ^C
	2-402.11	Effectiveness-Hair Restraints ^C
41.	3-304.14	Wiping Cloths, Use Limitation ^C
	4-101.16	Sponges Use Limitation ^C
	4-901.12	Wiping Cloths. Air Drying Location ^C
42.	3-302.15	Washing Fruits and Vegetables ^{Pf,C}
	3-302.15(A)	Raw Fruits and Vegetables Washed ^C
	3-302.15(C)	Devices Used for On-Site Generation of Chemicals Meeting Requirements as Specified ^{Pf}
	7-204.12	Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria ^P
Proper Use of Utensils		
43.	3-304.12	In-Use Utensils, Between-Use Storage ^C
44.	4-801.11	Clean Linens ^C
	4-802.11	Laundry Frequency - Specifications ^C
	4-803.11	Storage of Soiled Linens ^C
	4-803.12	Mechanical Washing of Linens ^C
	4-901.11	Equipment & Utensils, Air-Drying Required ^C
	4-903.11 (A)(B)(D)	Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Stored as Specified ^C
	4-903.12	Prohibitions, Laundered Linen Storage ^C
	4-904.11	Kitchenware and Tableware, Preventing Contamination ^C
	4-904.12	Soiled and Clean Tableware ^C
	4-904.13	Preset Tableware ^C
	4-904.14	Rinsing Equipment & Utensils After Cleaning & Sanitizing as Specified ^C
	4-502.12	Single-Service and Single-Use Articles, Required Use ^P
	4-502.13	Single-Service/Single-Use Articles, Use Limitations ^C
	4-502.14	Shells, Use Limitations ^C
	4-903.11(A)(C)	Equipment, Utensils, Linens and Single-Service and Single-Use Articles, Storing ^C
	4-903.12	Prohibitions ^C
	4-904.11	Kitchenware and Tableware-Preventing Contamination ^C
	4-904.12	Soiled and Clean Tableware ^C
	4-904.13	Preset Tableware ^C
	4-904.14	Rinsing Equipment & Utensils After Cleaning & Sanitizing as Specified ^C
45.	4-502.12	Single-Service and Single-Use Articles, Required Use ^P
	4-502.13	Single-Service/Single-Use Articles, Use Limitations ^C
	4-502.14	Shells, Use Limitations ^C
	4-903.11(A)(C)	Equipment, Utensils, Linens and Single-Service and Single-Use Articles, Storing ^C
	4-903.12	Prohibitions ^C
	4-904.11	Kitchenware and Tableware-Preventing Contamination ^C
46.	3-304.15(B)-(D)	Gloves, Use Limitations as Specified ^C

Inspection Form Reference Document #2: Items 30 - 56 Good Retail Practices (GRPs)

Utensils & Equipment continued		
47.	4-202.12(B)	Inspection Access Points Designed to Ensure Effectively Cleaned ^C
	4-202.13	"V" Threads, Use Limitation ^C
	4-202.14	Hot Oil Filtering Equipment ^C
	4-202.15	Can Openers ^C
	4-202.16	Nonfood-Contact Surfaces ^C
	4-202.17	Kick Plates Removable ^C
	4-204.12	Equipment Openings, Closures and Deflectors ^C
	4-204.13	Dispensing Equipment, Protection of Equipment and Food (Unpackaged Liquid Food or Ice) ^{P,C}
	4-204.13(A)-(C) (1)-(2)	Design, Protected, Location, Supervision as Specified ^C
	4-204.13(D)	Refills, Filling Device/Lever, Protected ^C
	4-204.13(E)(1)(2)	TCS Liquid Food, Out of Temp Control, Sterility Maintained, Conforms to Requirements ^P
	4-204.15	Bearings and Gear Boxes, Leakproof ^C
	4-204.16	Beverage Tubing, Separation Except as Specified ^C
	4-204.17	Ice Units, Separation of Drains ^C
	4-204.18	Condenser Unit, Separation ^C
	4-204.110(A)	Molluscan Shellfish Tanks Used for Display Only ^P
	4-204.120	Equipment Compartments, Drainage ^C
	4-204.122	Case Lot Handling Apparatuses, Movability ^C
	4-302.11	Utensils, Customer Self-Service ^{Pf}
	4-401.11	Equipment, Clothes Washers, Dryers and Storage Cabinets, Contamination Prevention-Location ^C
	4-402.11	Fixed Equipment, Spacing or Sealing-Installation ^C
	4-402.12	Fixed Equipment, Elevation or Sealing ^C
	4-501.11	Good Repair and Proper Adjustment-Equipment ^C
	4-501.12	Cutting Surfaces ^C
	4-501.13	Microwave Ovens ^C
	4-502.11(A)(C)	Good Repair and Calibration - Utensils and Temperature and Pressure Measuring Devices ^C
	4-603.11	Dry Cleaning-Methods ^C
	4-902.11	Food Contact Surfaces-Lubricating and Reassembling ^C
	4-902.12	Equipment-Lubricating and Reassembling ^C
48.	4-203.13	Pressure Measuring Devices, Mechanical Warewashing Equipment ^C
	4-204.113	Warewashing Machine, Data Plate Operation Specifications ^C
	4-204.114	Warewashing Machine, Internal Baffles ^C
	4-204.115	Warewashing Machine, Temperature Measuring Devices ^{Pf}
	4-204.116	Manual Warewashing Equipment, Heaters and Baskets ^{Pf}
	4-204.117	Warewashing Machines, Automatic Dispensing of Detergents and Sanitizers ^{Pf}
	4-204.118	Warewashing Machines, Flow Pressure Device ^C
	4-204.119	Warewashing Sinks and Drainboards, Self-Draining ^C
	4-301.12	Manual Warewashing, Sink Compartment Requirements ^{Pf,C}
	4-301.12(A)(B)	Three Compartment Sink, Manual W/R/S Equipment, Use, Immersion of Equipment, Large Equipment ^{Pf}
	4-301.12(C)(1-6)	Alternative Warewashing, Special Needs, Constraints, as Specified ^C
	4-301.12(D)(1)(2)	2 Compartment Sink, Permit Holder Prior Approval as Specified, Limitations, Cleaning/Sanitizing as Specified ^C
	4-301.12(E)	Not Approved, Continuous or Intermittent Flow ^C
	4-301.13	Drainboards, Provided as Specified ^C
	4-302.13	Temperature Measuring Devices, Manual and Mechanical Warewashing, Provided as Specified ^{Pf}
	4-302.14	Sanitizing Solutions, Testing Kit/Devices, Provided ^{Pf}
	4-303.11	Cleaning Agents & Sanitizers, Provided, Available ^{Pf}
	4-501.14	Warewashing Equipment, Cleaning Frequency ^C
	4-501.15	Warewashing Machines, Manufacturers' Operating Instructions as Specified ^C
	4-501.16	Warewashing Sinks, Use Limitation ^C
	4-501.17	Warewashing Equipment, Cleaning Agents ^{Pf}
	4-501.18	Warewashing Equipment, Clean Solutions ^C
	4-501.19	Manual Warewashing Equipment, Wash Solution Temperature ^{Pf}
	4-501.110	Mechanical Warewashing Equipment, Wash Solution Temperature as Specified ^{Pf}
	4-603.12	Precleaning, Equipment & Utensils as Specified ^C
	4-603.13	Loading of Soiled Items, Warewashing Machines ^C

	4-603.14	Wet Cleaning ^C
	4-603.15	Washing, Procedures for Alternative Manual Warewashing Equipment as Specified ^C
	4-603.16	Rinsing Procedures ^C
49.	4-601.11(B)(C)	Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, & Utensils, Clean, Free of Accumulations ^C
	4-602.13	Nonfood Contact Surfaces, Cleaning Frequency ^C
Physical Facilities		
50.	5-103.11	Water Capacity-Quantity and Availability ^{Pf}
	5-103.12	Water Under Pressure as Specified ^{Pf}
	5-104.11	System-Distribution, Delivery, and Retention ^{Pf}
51.	5-102.12	System Flushing and Disinfection ^P
	5-201.11	Approved Materials ^P
	5-202.11	Approved System and Cleanable Fixtures ^{P,C}
	5-202.11(A)	Design, Constructed As Required ^P
	5-202.11(B)	Plumbing Fixtures, Easily Cleanable ^C
	5-202.13	Backflow Prevention, Air Gap ^P
	5-202.14	Backflow Prevention Device, Design Standard ^P
	5-202.15	Conditioning Device, Design ^C
	5-203.13	Service Sink ^C
	5-203.14	Backflow Prevention Device, When Required ^P
	5-203.15	Backflow Prevention Device. Carbonator ^P
	5-204.12	Backflow Prevention Device, Location ^C
	5-204.13	Conditioning Device, Location ^C
	5-205.12	Prohibiting a Cross Connection ^{P,Pf}
	5-205.12(A)	Drinking / Non Drinking Water System, No Cross Connection ^P
	5-205.12(B)	Non Drinking Water Piping, Identified ^{Pf}
	5-205.13	Scheduling Inspection and Service for a Water System Device, Records Maintained ^{Pf}
	5-205.14	Water Reservoir of Fogging Devices, Maintained and Cleaned as Required ^P
	5-205.15	System Maintained in Good Repair ^{P,C}
	5-205.15(A)	Plumbing System Repaired as Required ^P
	5-205.15(B)	Maintained, Good Repair ^C
	5-301.11	Approved-Materials, Mobile Water Tank and Mobile Food Establishment Water Tank ^{P,C}
	5-301.11(A)	Materials, Safe ^P
	5-301.11(B)	Durable, Corrosion-Resistant, Nonabsorbent ^C
	5-301.11(C)	Smooth, Easily Cleanable ^C
	5-302.11	Enclosed System, Sloped to Drain ^C
	5-302.12	Inspection and Cleaning Port, Protected, Secured ^C
	5-302.13	"V" Type Threads, Use Limitation ^C
	5-302.14	Tank Vent, Protected ^C
	5-302.15	Inlet and Outlet, Sloped to Drain ^C
	5-302.16	Hose, Construction and Identification ^{P,C}
	5-302.16(A)	Safe, Hose Used to Convey Drinking Water ^P
	5-302.16(B)(C)(D)(E)	Durable, Corrosion-Resistant, Nonabsorbent, Resistant to Pitting, Chipping, Cracking, Scratching, Scoring, Distortion, Decomposition, Interior, Smooth Surface, Use, Clearly and Durable Identified ^C
	5-303.11	Filter, Compressed Air, Installation ^P
	5-303.12	Protective Cover or Device ^C
	5-303.13	Mobile Food Establishment Tank Inlet ^C
	5-304.11	System Flushing and Sanitization, Prior to Use as Specified ^P
	5-304.12	Using a Pump and Hoses, Backflow Prevention ^C
	5-304.13	Protecting Inlet, Outlet and Hose Fitting, Not in Use ^C
	5-304.14	Tank, Pump and Hoses, Dedication ^P
52.	5-401.11	Mobile Food Establishment Sewage Holding Tank, Capacity and Drainage, Sized and Sloped ^C
	5-402.11	Backflow Prevention, No Direct Connection ^P
	5-402.12	Grease Trap, Location and Placement ^C
	5-402.13	Conveying Sewage ^P
	5-402.14	Removing Mobile Food Establishment Wastes ^{Pf}
	5-402.15	Flushing a Waste Retention Tank ^C
	5-403.11	Approved Sewage Disposal System ^P
	5-403.12	Other Liquid Wastes and Rainwater ^C

Inspection Form Reference Document #2: Items 30 - 56 Good Retail Practices (GRPs)

Physical Facilities continued			
53.	5-203.12	Toilets and Urinals ^C	
	5-501.17	Toilet Room Receptacle, Covered ^C	
	6-202.14	Toilet Rooms, Enclosed ^C	
	6-302.11	Toilet Tissue, Availability ^{Pf}	
	6-402.11	Conveniently Located ^C	
	6-501.18	Cleaning of Plumbing Fixtures ^C	
	6-501.19	Closing Toilet Room Doors ^C	
	54.	5-501.11	Outdoor Storage Surface ^C
		5-501.12	Outdoor Enclosure ^C
		5-501.13	Receptacles ^C
5-501.14		Receptacles in Vending Machines ^C	
5-501.15		Outside Receptacles ^C	
5-501.16		Storage Areas, Rooms and Receptacles, Capacity and Availability ^C	
5-501.18		Cleaning Implements and Supplies ^C	
5-501.19		Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location ^C	
5-501.110		Storage Refuse, Recyclables and Returnables ^C	
5-501.111		Area, Enclosures and Receptacles, Good Repair ^C	
5-501.112		Outside Storage Prohibitions ^C	
5-501.113		Covering Receptacles ^C	
5-501.114		Using Drain Plugs ^C	
5-501.115		Maintaining Refuse Areas and Enclosures ^C	
5-501.116		Cleaning Receptacles ^C	
5-502.11		Frequency-Removal ^C	
5-502.12		Receptacles or Vehicles ^C	
5-503.11		Community or Individual Facility ^C	
6-202.110		Outdoor Refuse Areas, Curbed and Graded to Drain ^C	
55.		4-301.15	Clothes Washers and Dryers ^C
	4-401.11(C)	Equipment, Cloths Washers and Dryers and Storage Cabinets, Contamination Prevention ^C	
	4-803.13	Use of Laundry Facilities ^C	
	6-101.11	Surface Characteristics-Indoor Areas ^C	
	6-102.11	Surface Characteristics-Outdoor Areas ^C	
	6-201.11	Floors, Walls and Ceilings-Cleanability ^C	
	6-201.12	Floors, Walls, and Ceilings, Utility Lines ^C	
	6-201.13	Floor and Wall Junctures, Coved, and Enclosed or Sealed ^C	
	6-201.14	Floor Carpeting, Restrictions and Installation ^C	
	6-201.15	Floor Covering, Mats and Duckboards ^C	
	6-201.16	Wall and Ceiling Coverings and Coatings ^C	
	6-201.17	Walls and Ceilings, Attachments ^C	
	6-201.18	Walls and Ceilings, Studs, Joists, and Rafters ^C	
	6-202.17	Outdoor Food Vending Areas. Overhead Protection ^C	
	6-202.18	Outdoor Servicing Areas, Overhead Protection ^C	
	6-202.19	Outdoor Walking and Driving Surfaces, Graded to Drain ^C	
	6-202.111	Private Homes and Living or Sleeping Quarters, Use Prohibition ^P	
	6-202.112	Living or Sleeping Quarters, Separation ^C	
	6-501.11	Repairing-Premises, Structures, Attachments, and Fixtures-Methods ^C	
	6-501.12	Cleaning, Frequency and Restrictions ^C	
	6-501.13	Cleaning Floors, Dustless Methods ^C	
	6-501.15	Cleaning Maintenance Tools, Preventing Contamination ^{Pf}	
	6-501.16	Drying Mops ^C	
	6-501.17	Absorbent Materials on Floors, Use Limitation ^C	
	6-501.113	Storing Maintenance Tools ^C	
6-501.114	Maintaining Premises, Unnecessary Items and Litter ^C		

56.	4-202.18	Ventilation Hood Systems, Filters ^C
	4-204.11	Ventilation Hood Systems, Drip Prevention ^C
	4-301.14	Ventilation Hood Systems, Adequacy ^C
	6-202.11	Light Bulbs, Protective Shielding ^C
	6-202.12	Heating, Ventilation, Air Conditioning System Vents ^C
	6-303.11	Intensity-Lighting ^C
	6-304.11	Mechanical-Ventilation ^C
	6-305.11	Designation-Dressing Areas and Lockers ^C
	6-403.11	Designated Areas-Employee Accommodations for Eating / Drinking/ Smoking ^C
	6-501.14	Cleaning Ventilation Systems, Nuisance and Discharge Prohibition ^C
6-501.110	Using Dressing Rooms and Lockers ^C	