

# DPH - FOOD PROTECTION PROGRAM - FOOD CODE CROSSWALK SHEET

## Chapter 2: Management & Personnel - (\*590.002)

### 2-1 SUPERVISION

#### 2-101: Responsibility

1 2-101.11 Assignment (Pf) \*590.002 (A)

#### 2-102: Knowledge

1 2-102.11 Demonstration (Pf) \*590.002 (B)

2 2-102.12 Certified Food Protection Manager (C) \*590.002 (C)

2 2-102.20 Food Protection Manager Certification (C)

#### 2-103: Duties

1 2-103.11 Person in Charge (Pf) \*590.002 (D)

### 2-2 EMPLOYEE HEALTH

#### 2-201: Responsibilities of Permit Holder, PIC, and Food Employees

3 2-201.11 (A, C, E) Responsibility (P, Pf) \*590.002 (E)

3 2-201.11 (D & F) Responsibility to Exclude or Restrict (P)

4 2-201.12 Exclusions & Restrictions (P)

4 2-201.13 Removal, Adjustment, or Retention; Exclusions and Restrictions (P) \*590.002 (F)

4 2-201.20 Prevention of Viral Gastroenteritis (P) \*590.002 (G)

### 2-3 PERSONAL CLEANLINESS

#### 2-301: Hands and Arms

8 2-301.11 Clean Condition (P)

8 2-301.12 Cleaning Procedure (P)

8 2-301.14 When to Wash (P)

8 2-301.15 Where to Wash (Pf)

8 2-301.16 Hand Antiseptics (Pf)

#### 2-302: Fingernails

40 2-302.11 Maintenance (Pf)

#### 2-303: Jewelry

40 2-303.11 Prohibition (C)

#### 2-304: Outer Clothing

40 2-304.11 Clean Condition (C)

### 2-4 HYGIENIC PRACTICES

#### 2-401: Food Contamination Prevention

6 2-401.11 Eating, Drinking, or Using Tobacco (C)

7 2-401.12 Discharges from Eyes, Nose, Mouth (C)

#### 2-402: Hair Restraints

40 2-402.11 Effectiveness (C)

#### 2-403: Animals

38 2-403.11 Handling Prohibition (Pf)

### 2-5 RESPOND TO CONTAMINATION EVENTS

#### 2-501: Procedures for Responding

5 2-501.11 Clean-up Vomiting/Diarrheal Events (Pf)

## Chapter 3: Food - (\*590.003)

### 3-1 CHARACTERISTICS

#### 3-101: Condition

13 3-101.11 Safe, Unadulterated, Honest Presented (P)

### 3-2 SOURCE, SPECIFICATIONS, ORIGINAL CONTAINERS, RECORDS

#### 3-201: Sources

11 3-201.11 Compliance with Food Law (P, Pf, C) \*590.003 (A)

11 3-201.12 Food in Hermetically Sealed Container (P)

11 3-201.13 Fluid Milk and Milk Products (P)

11 3-201.14 Fish (P)

11 3-201.15 Molluscan Shellfish (P)

11 3-201.16 Wild Mushrooms (P) \*590.003 (B)

11 3-201.17 Game Animals (P, C)

#### 3-202: Specifications for Receiving

12 3-202.11 Temperature (P, Pf)

27 3-202.12 Additives (P)

11 3-202.13 Eggs (P)

11 3-202.14 Eggs and Milk Products, Pasteurized (P)

13 3-202.15 Package Integrity (Pf)

31 3-202.16 Ice (P)

37 3-202.17 Shucked Shellfish, Packaging, Identification (Pf, C)

14 3-202.18 Shellstock Identification (Pf, C)

39 3-202.19 Shellstock, Condition (C)

11 3-202.110 Juice Treated-Commercial Process (P, Pf)

#### 3-203: Original Containers and Records

37 3-203.11 Molluscan Shellfish, Original Container (C)

\*590.003 (B)

14 3-203.12 Shellstock, Maintaining Identification (Pf)

### 3-3 PROTECTION FROM CONTAMINATION AFTER RECEIVING

#### 3-301: Prevent Contamination by Employees

9 3-301.11 Preventing Contamination from Hands (P, Pf, C)

\*590.003 (C)

6 3-301.12 Preventing Contamination When Tasting (P)

#### 3-302: Preventing Food and Ingredient Contamination

15 3-302.11 Packaged/Unpackaged Food-Separation, Packaging & Segregation (P, C)

37 3-302.12 Food Storage Containers -Common Name Food (C)

30 3-302.13 Pasteurized Eggs - Substitute for Raw Eggs (P)

27 3-302.14 Protection from Unapproved Additives (P)

42 3-302.15 Washing Fruits and Vegetables (Pf, C)

#### 3-303: Preventing Contamination from Ice Used as a Coolant

39 3-303.11 Ice Used as Exterior Coolant, Prohibited as Ingredient (P)

39 3-303.12 Storage/Display Food with Water/Ice (C)

#### 3-304: Preventing Contamination from Equipment and Utensils

15 3-304.11 Food Contact: Equipment, Utensils, Linens (P)

43 3-304.12 In-Use Utensils, Between-Use Storage (C)

39 3-304.13 Linens and Napkins, Use Limitation (C)

41 3-304.14 Wiping Cloths, Use Limitation (C)

46 3-304.15 (B-D) Gloves, Use Limitation (C)

47 3-304.16 Using Clean Tableware for 2<sup>nd</sup> Portions / Refills (C)

47 3-304.17 Refilling Returnables (C)

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## 3-305: Preventing Contamination from the Premises

- 39 3-305.11 Food Storage (C)
- 39 3-305.12 Food Storage, Prohibited Areas (C)
- 37 3-305.13 Vended TCS Food, Original Container (C)
- 39 3-305.14 Food Preparation (C)

## 3-306: Preventing Contamination by Consumers

- 39 3-306.11 Food Display (P)
- 39 3-306.12 Condiments, Protection (C)
- 15 3-306.13 Consumer Self-Service Operations (Pf)
- 17 3-306.14 Returned Food; Re-service of Food (P)

## 3-307: Preventing Contamination from other sources

- 39 3-307.11 Miscellaneous Sources of Contamination (C)

## 3-4 DESTRUCTION OF ORGANISMS OF P. H. CONCERN

### 3-401: Cooking

- 18 3-401.11 Raw Animal Foods-Cooking (P, Pf)
- 18 3-401.12 Microwave Cooking (P, C)
- 34 3-401.13 Plant Food Cooking for Hot Holding (Pf)
- 18 3-401.14 Non-Continuous Cook Animal Foods (P, Pf)

### 3-402: Freezing

- 14 3-402.11 Parasite Destruction (P, C)
- 14 3-402.12 Records, Creation, & Retention (Pf)

### 3-403: Reheating

- 3-403.10 Preparation for Immediate Service (C)
- 19 3-403.11 Reheating for Hot Holding (P)

### 3-404: Other Methods

- 29 3-404.11 Treating Juice (P, Pf)

## 3-5 LIMIT. GROWTH ORG. OF PUBLIC HEALTH CONCERN

### 3-501: Temperature and Time Control

- 33 3-501.11 Frozen Food (C)
- 35 3-501.12 TCS Food, Slacking (C)
- 35 3-501.13 Thawing (C)
- 20 3-501.14 Cooling (P)
- 33 3-501.15 Cooling Methods (Pf, C)
- 21 3-501.16 TCS Hot Holding (P)
- 22 3-501.16 TCS Cold Holding (P)
- 23 3-501.17 RTE TCS Food, Date Marking (Pf)
- 23 3-501.18 RTE TCS Food, Disposition (P)
- 24 3-501.19 Time as Public Health Control (P, Pf, C, \*590.003 (D))

### 3-502: Specialized Processing Methods

- 29 3-502.11 Variance Requirement (Pf)
- 29 3-502.12 Reduced Oxygen Packaging, Criteria (P, Pf)

## 3-6 FOOD IDENTITY, PRESENTATION, ON-PREMISES LABEL

### 3-601: Accurate Representation

- 37 3-601.11 Standards of Identity (C)
- 37 3-601.12 Honestly Presented (C)

### 3-602: Labeling

- 37 3-602.11 Food Labels (Pf, C)
- 37 3-602.12 Other Forms of Information (C)

### 3-603: Consumer Advisory

- 25 3-603.11 Consumption Animal Foods, Raw, Undercooked, Not Otherwise Process to Eliminate Pathogens (Pf)

## 3-7 CONTAMINATED FOOD

### 3-701: Disposition

- 17 3-701.11 Discard or Recondition Unsafe Food (P)

## 3-8 SPECIAL REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS.

### 3-801: Additional Safeguards

- 26 3-801.11(A), (B), (C), (E) and (G) Pasteurized Foods, Prohibited Re-Service, Prohibited Food (P, C)
- 9 3-801.11(D) Pasteurized, Prohibit Re-Serv/Food (P)

## Chapter 4 Equipment, Utensils, & Linens: - (\*590.004)

## 4-1 MATERIALS FOR CONSTRUCT AND REPAIR

### 4-101: Multiuse

- 47 4-101.11 Characteristics: Utensils/Food Contact Surf. (P, C)
- 47 4-101.12 Cast Iron, Use Limitation (C)
- 47 4-101.13 Lead, Use Limitation (P, C)
- 47 4-101.14 Copper, Use Limitation (P)
- 47 4-101.15 Galvanized Metal, Use Limitation (P)
- 41 4-101.16 Sponges, Use Limitation (C)
- 47 4-101.17 Wood, Use Limitation (C)
- 47 4-101.18 Nonstick Coatings, Use Limitation (C)
- 47 4-101.19 Nonfood-Contact Surfaces (C)

### 4-102: Single-Service and Single-Use

- 47 4-102.11 Characteristics (P, C)

## 4-2 DESIGN AND CONSTRUCTION

### 4-201: Durability and Strength

- 47 4-201.11 Equipment/Utensils (C)
- 47 4-201.12 Food Temperature Measuring Devices (P)

### 4-202: Cleanability

- 47 4-202.11 Food-Contact Surfaces (Pf)
- 47 4-202.12 CIP Equipment (Pf, C)
- 47 4-202.13 "V" Threads, Use Limitation (C)
- 47 4-202.14 Hot Oil Filtering Equipment (C)
- 47 4-202.15 Can Openers (C)
- 47 4-202.16 Nonfood-Contact Surfaces (C)
- 47 4-202.17 Kick Plates Removable (C)
- 56 4-202.18 Ventilation Hood Systems, Filters (C)

### 4-203: Accuracy

- 36 4-203.11 Temperature Measure Devices, Food (Pf)
- 36 4-203.12 Temperature Measuring Devices - Ambient Air/Water (Pf)
- 48 4-203.13 Pressure Measuring Devices, Mech. Warewash Equip. (C)

### 4-204: Functionality

- 56 4-204.11 Ventilation Hood Systems, Drip Prevention (C)
- 47 4-204.12 Equipment Openings, Closures and Deflectors (C)
- 47 4-204.13 Dispensing Equipment, Protect Equip./Food (P, C)
- 47 4-204.14 Vending Machine, Vending Stage Closure (C)
- 47 4-204.15 Bearings and Gear Boxes, Leakproof (C)
- 47 4-204.16 Beverage Tubing, Separation (C)

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- 47 4-204.17 Ice Units, Separation of Drains (C)
- 47 4-204.18 Condenser Unit, Separation (C)
- 47 4-204.19 Can Openers on Vending Machines (C)
- 47 4-204.110(A) Molluscan Shellfish Tanks (P)
- 29 4-204.110(B) Molluscan Shellfish Tanks (Pf)
- 47 4-204.111 Vending Machines, Automatic Shutoff (P)
- 36 4-204.112 Temp. Meas Devices (Pf, C)
- 48 4-204.113 Warewash Machine, Data Plate Operat. Specs. (C)
- 48 4-204.114 Warewash Machines, Internal Baffles (C)
- 48 4-204.115 Warewash Machines, Temp. Measuring Dev. (Pf)
- 48 4-204.116 Manual Warewash Equip., Heaters, Baskets (Pf)
- 48 4-204.117 Wash Mach, Auto Dispense Detergent/Sani. (Pf)
- 48 4-204.118 Warewash Machines, Flow Pressure (C)
- 48 4-204.119 Warewash Sinks. Drainboards, Self-Draining (C)
- 47 4-204.120 Equipment Compartments, Drainage (C)
- 47 4-204.121 Vending Machines, Liquid Waste Products (C)
- 47 4-204.122 Case Lot Handling Apparatuses, Mobility (C)
- 47 4-204.123 Vending Machine Doors and Openings (C)

## 4-205: Acceptability

## 4-3 NUMBERS AND CAPACITIES

### 4-301: Equipment

- 33 4-301.11 Cooling, Heating, Holding Capacities (Pf)
- 48 4-301.12 Manual Warewash, Sink Comp. Require. (Pf, C)
- 48 4-301.13 Drainboards (C)
- 56 4-301.14 Ventilation Hood Systems, Adequacy (C)
- 55 4-301.15 Clothes Washers and Dryers (C)

### 4-302: Utensils, Temp Measuring Devices / Testing Devices

- 47 4-302.11 Utensils, Consumer Self-Service (Pf)
- 36 4-302.12 Food Temperature Measuring Devices (Pf)
- 48 4-302.13 Temp Measure, Manual/Mech Warewash (Pf)
- 48 4-302.14 Sanitizing Solutions, Testing Devices (Pf)

### 4-303: Cleaning Agents and Sanitizers

- 48 4-303.11 Cleaning Agents, Sanitizers, Available (Pf)

## 4-4 LOCATION AND INSTALLATION

### 4-401: Location

- 55 4-401.11 (C) Equipment, Clothes Washers, Dryers and Storage Cabinets, Contamination Prevent/Location (C)

### 4-402: Installation

- 47 4-402.11 Fixed Equip. Spacing, Sealing-Installation (C)
- 47 4-402.12 Fixed Equipment, Elevation or Sealing (C)

## 4-5 MAINTENANCE AND OPERATION

### 4-501: Equipment

- 47 4-501.11 Good Repair, Proper Adjustment (C)
- 47 4-501.12 Cutting Surfaces (C)
- 47 4-501.13 Microwave Ovens (C)
- 48 4-501.14 Warewash Equip., Cleaning Frequency (C)
- 48 4-501.15 Warewash Machines, Manuf. Operating Instr. (C)
- 48 4-501.16 Warewash Sinks, Use Limitation (C)
- 48 4-501.17 Warewash Equip., Cleaning Agents (Pf)

- 48 4-501.18 Warewash Equip., Clean Solutions (C)
- 48 4-501.19 Man. Warewash Equip, Wash Temp (Pf)
- 48 4-501.110 Mech. Warewash Equip Wash Temp (Pf)
- 16 4-501.111 Man. Warewash Hot Water Sanitize Temp (P)
- 16 4-501.112 Mech. Warewash Hot Water Sanitize Temp (Pf)
- 16 4-501.113 Mech. Warewash Equip, Sanitize Pressure (C)
- 16 4-501.114 Man./Mech. Warewash Equip, Chemical Sanitize-Temp, pH, Concentration. Hardness (P, Pf)
- 16 4-501.115 Man. Warewash Equip, Chem Deter-Sanitizers (C)
- 48 4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration (Pf)

### 4-502: Utensils/Temperature/Pressure Measuring Device

- 47 4-502.11 (A), (C) Good Repair, Calibration (C)
- 45 4-502.12 Single-Service/Single-Use, Required Use (P)
- 45 4-502.13 Single-Service/Single-Use Limitations (C)
- 45 4-502.14 Shells, Use Limitations (C)

## 4-6 CLEANING OF EQUIPMENT & UTENSILS

### 4-601: Objective

- 16 4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf)
- 49 4-601.11(B)(C) Equipment, Food/Non-Food Contact Surf. (C)

### 4-602: Frequency

- 16 4-602.11 Equipment/Utensil Food (P, C)
- 16 4-602.12 Cooking and Baking Equipment (C)
- 49 4-602.13 Nonfood Contact Surfaces (C)

### 4-603: Methods

- 47 4-603.11 Dry Cleaning (C)
- 48 4-603.12 Precleaning (C)
- 48 4-603.13 Loading of Soiled Items, Warewash Machines (C)
- 48 4-603.14 Wet Cleaning (C)
- 48 4-603.15 Wash, Procedures Alternative Manual Warewash Equipment (C)
- 48 4-603.16 Rinsing Procedures (C)

## 4-7 SANITIZATION OF EQUIPMENT AND UTENSILS

### 4-701: Objective

### 4-702: Frequency

- 16 4-702.11 Before Use After Cleaning (P)

### 4-703: Methods

- 16 4-703.11 Hot Water and Chemical (P)

## 4-8 LAUNDERING

### 4-801: Objective

- 44 4-801.11 Clean Linens (C)

### 4-802: Frequency

- 44 4-802.11 Specifications (C)

### 4-803: Methods

- 44 4-803.11 Storage of Soiled Linens (C)
- 44 4-803.12 Mechanical Washing (C)
- 55 4-803.13 Use of Laundry Facilities (C)

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## 4-9 PROTECTION OF CLEAN ITEMS

### 4-901: Drying

- 44 4-901.11 Equip/Utensils, Air-Drying Required (C)
- 41 4-901.12 Wiping Cloths, Air Drying Locations (C)

### 4-902: Lubricating and Reassembling

- 47 4-902.11 Food-Contact Surfaces (C)
- 47 4-902.12 Equipment (C)

### 4-903: Storing

- 45 4-903.11(A) and (C) Equipment, Utensils, Linens, Single-Service, Single-Use Articles Storing (C)
- 45 4-903.12 Prohibitions (C)

### 4-904: Preventing Contamination

- 45 4-904.11 Kitchen/Tableware (C)
- 44 4-904.12 Soiled and Clean Tableware (C)
- 44 4-904.13 Preset Tableware (C)
- 44 4-904.14 Rinse Equipment / Utensils after Clean/Sanitize (C)

## Chapter 5 - WATER, PLUMBING, WASTE (\*590.005)

### 5-1 WATER

#### 5-101: Source

- 31 5-101.11 Approved System (P)
- 51 5-101.12 System Flushing and Disinfection (P)
- 11 5-101.13 Bottled Drinking Water (P) \*590.005 (A)

#### 5-102: Quality

- 31 5-102.11 Standards (P) \*590.005 (B)
- 31 5-102.12 Nondrinking Water (P)
- 31 5-102.13 Sampling (Pf)
- 31 5-102.14 Sample Report (C)

#### 5-103: Quantity and Availability

- 50 5-103.11 Capacity (Pf)
- 50 5-103.12 Pressure (Pf)

#### 5-104: Distribution, Delivery, and Retention

- 50 5-104.11 System (Pf)
- 31 5-104.12 Alternative Water Supply (Pf)

### 5-2 PLUMBING SYSTEM

#### 5-201: Materials

- 51 5-201.11 Approved (P)

#### 5-202: Design, Construction, and Installation

- 51 5-202.11 Approved System/Cleanable Fixtures (P, C)
- 10 5-202.12 Handwash Sinks, Installation (Pf, C)
- 51 5-202.13 Backflow Prevention, Air Gap (P)
- 51 5-202.14 Backflow Prevent. Device, Design Standard (P)
- 51 5-202.15 Conditioning Device, Design (C)

#### 5-203: Numbers and Capacities

- 10 5-203.11 Handwash Sinks (Pf)
- 53 5-203.12 Toilets and Urinals (C)
- 51 5-203.13 Service Sink (C)

- 51 5-203.14 Backflow Prevention Device, When Required (P)
- 51 5-203.15 Backflow Prevent Device, Carbonator (C)

#### 5-204: Location and Placement

- 10 5-204.11 Handwash Sinks (Pf)
- 51 5-204.12 Backflow Prevention Device, Location (C)
- 51 5-204.13 Conditioning Device, Location (C)

#### 5-205: Operation and Maintenance

- 10 5-205.11 Using a Handwash Sink (Pf)
- 51 5-205.12 Prohibiting a Cross Connection (P, Pf)
- 51 5-205.13 Schedule/Service Water System Device (Pf)
- 51 5-205.14 Water Reservoir Fogging, Cleaning (P)
- 51 5-205.15 System Maintained in Good Repair (P, C)

### 5-3 MOBILE H2O TANK/MOBILE/FE H2O TANK

#### 5-301: Materials

- 51 5-301.11 Approved (P, C)

#### 5-302: Design and Construction

- 51 5-302.11 Enclosed System, Sloped to Drain (C)
- 51 5-302.12 Inspect/Clean Port, Protected, Secured (C)
- 51 5-302.13 "V" Type Threads, Use Limitation (C)
- 51 5-302.14 Tank Vent, Protected (C)
- 51 5-302.15 Inlet and Outlet, Sloped to Drain (C)
- 51 5-302.16 Hose, Construction, Identification (P, C)

#### 5-303: Numbers and Capacities

- 51 5-303.11 Filter, Compressed Air (P)
- 51 5-303.12 Protective Cover or Device (C)
- 51 5-303.13 Mobile Food Establishment Tank Inlet (C)

#### 5-304: Operation and Maintenance

- 51 5-304.11 System Flushing/Sanitization (P)
- 51 5-304.12 Use Pump/Hoses, Backflow Prevention (C)
- 51 5-304.13 Protecting Inlet, Outlet/Hose Fitting (C)
- 51 5-304.14 Tank, Pump and Hoses, Dedication (P)

### 5-4 SEWAGE, OTHER LIQUID WASTES, AND RAINWATER

#### 5-401: Mobile Holding Tank

- 52 5-401.11 Capacity and Drainage (C)

#### 5-402: Retention, Drainage, and Delivery

- \*5-402.10 Establishment Drainage System (C)
- 52 5-402.11 Backflow Prevention (P)
- 52 5-402.12 Grease Trap (C)
- 52 5-402.13 Conveying Sewage (P)
- 52 5-402.14 Removing Mobile Food Establishment Wastes (Pf)
- 52 5-402.15 Flushing a Waste Retention Tank (C)

#### 5-403: Disposal Facility

- 52 5-403.11 Approved Sewage Disposal System (P)
- 52 5-403.12 Other Liquid Wastes and Rainwater (C)

### 5-5 REFUSE, RECYCLABLES, AND RETURNABLES

#### 5-501: Facilities on the Premises

- \*5-501.10 Indoor Storage Area (C)
- 54 5-501.11 Outdoor Storage Surface (C)
- 54 5-501.12 Outdoor Enclosure (C)



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- 54 5-501.13 Receptacles (C)
- 54 5-501.14 Receptacles in Vending Machines (C)
- 54 5-501.15 Outside Receptacles (C)
- 54 5-501.16 Storage Areas, Rooms, Receptacles; Capacity, Avail. (C)
- 53 5-501.17 Toilet Room Receptacle, Covered (C)
- 54 5-501.18 Cleaning Implements and Supplies (C)
- 54 5-501.19 Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location (C)
- 54 5-501.110 Storing Refuse, Recyclables, and Returnables (C)
- 54 5-501.111 Enclosures, Receptacles, Good Repair (C)
- 54 5-501.112 Outside Storage Prohibitions (C)
- 54 5-501.113 Covering Receptacles (C)
- 54 5-501.114 Using Drain Plugs (C)
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C)
- 54 5-501.116 Cleaning Receptacles (C)
- 5-502: Removal**
- 54 5-502.11 Frequency (C)
- 54 5-502.12 Receptacles or Vehicles (C)
- 5-503: Facilities for Disposal and Recycling**
- 54 5-503.11 Community or Individual Facility (C)

## Chapter 6 – PHYSICAL FACILITIES (\*590.006)

### 6-1 MATERIALS FOR CONSTRUCTION/REPAIR

#### 6-101: Indoor Areas

- 55 6-101.11 Surface Characteristics (C)

#### 6-102: Outdoor Areas

- 55 6-102.11 Surface Characteristics (C)

### 6-2 DESIGN, CONSTRUCTION / INSTALLATION

#### 6-201: Cleanability

- 55 6-201.11 Floors, Walls, Ceilings (C)
- 55 6-201.12 Floors, Walls, Ceilings, Utility Lines (C)
- 55 6-201.13 Floor/Wall Junction, Coved, Encl/Sealed (C)
- 55 6-201.14 Floor Carpeting, Restrictions, Installation (C)
- 55 6-201.15 Floor Covering, Mats and Duckboards (C)
- 55 6-201.16 Wall and Ceiling Coverings/Coatings (C)
- 55 6-201.17 Walls and Ceilings, Attachments (C)
- 55 6-201.18 Walls/Ceilings, Studs, Joists, Rafters (C)

#### 6-202: Functionality

- 56 6-202.11 Light Bulbs, Protective Shielding (C)
- 56 6-202.12 Heat, Vent, Air Cond. System Vents (C)
- 38 6-202.13 Insect Control Devices, Design/Installation (C)
- 53 6-202.14 Toilet Rooms, Enclosed (C)
- 38 6-202.15 Outer Openings, Protected (C)
- 38 6-202.16 Exterior Walls/Roofs, Protective Barrier (C)
- 55 6-202.17 Outdoor Food Vending Overhead Protection (C)
- 55 6-202.18 Outdoor Servicing Areas, Overhead Protection (C)
- 55 6-202.19 Outdoor Walk/Drive Surface, Graded to Drain (C)
- 54 6-202.110 Outdoor Refuse Areas, Curbed/Grade to Drain (C)
- 55 6-202.111 Private Homes, Living/Sleeping, Prohibition (P)
- 55 6-202.112 Living/Sleeping Quarters, Separation (C)

### 6-3 NUMBERS AND CAPACITIES

#### 6-301: Handwashing Facilities

- 10 6-301.11 Handwashing Cleanser, Availability (Pf)
- 10 6-301.12 Hand Drying Provision (Pf)
- 10 6-301.13 Handwash Aids/Devices, Restrictions (C)
- 10 6-301.14 Handwashing Signage (C)
- 10 6-301.20 Disposable Towels, Waste Receptacle (C)

#### 6-302: Toilets and Urinals

- 53 6-302.11 Toilet Tissue, Availability (Pf)

#### 6-303: Lighting

- 56 6-303.11 Intensity (C)

#### 6-304: Ventilation:

- 56 6-304.11 Mechanical (C)

#### 6-305: Dressing Areas and Lockers

- 56 6-305.11 Designation (C)

#### 6-306 Serviced Sinks

- \*6-306.10 Availability (C)

### 6-4 LOCATION AND PLACEMENT

#### 6-401: Handwashing Sinks

#### 6-402: Toilet Rooms

- 53 6-402.11 Conveniently Located (C)

#### 6-403: Employee Accommodations

- 56 6-403.11 Designated Areas (C)

#### 6-404: Distressed Merchandise

- 39 6-404.11 Segregate/Location (Pf)

### 6-5 MAINTENANCE AND OPERATION

#### 6-501: Premises/Structures/Attachments/Fixtures - Methods

- 55 6-501.11 Repairing (C)
- 55 6-501.12 Cleaning, Frequency/Restrictions (C)
- 55 6-501.13 Cleaning Floors, Dustless Methods (C)
- 56 6-501.14 Clean Vents, Nuisance/Discharge Prohibition (C)
- 55 6-501.15 Cleaning Maintenance Tools, Prevent Contam. (Pf)
- 55 6-501.16 Drying Mops (C)
- 55 6-501.17 Absorbent Materials on Floors, Use Limitation (C)
- 53 6-501.18 Cleaning of Plumbing Fixtures (C)
- 53 6-501.19 Closing Toilet Room Doors (C)
- 56 6-501.110 Using Dressing Rooms/Lockers (C)
- 38 6-501.111 Controlling Pests (Pf, C)
- 38 6-501.112 Removing Dead/Trapped Birds, Insects, Rodents, Pests (C)
- 55 6-501.113 Storing Maintenance Tools (C)
- 55 6-501.114 Maintain. Premises, Unnecessary Items/Litter (C)
- 38 6-501.115 Prohibiting Animals (Pf)

## Chapter 7 – POISONOUS OR TOXIC MATERIALS

(\*590.007)

### 7-1 LABELING AND IDENTIFICATION

#### 7-101: Original Containers

- 28 7-101.11 Identify Information, Prominence (Pf)

#### 7-102: Working Containers

- 28 7-102.11 Common Name (Pf)

### 7-2 OPERATIONAL SUPPLIES/APPLICATIONS

#### 7-202: Storage

- 28 7-201.11 Separation (P)

# DPH - FOOD PROTECTION PROGRAM - FOOD CODE CROSSWALK SHEET

## 7-202: Presence and Use

- 28 7-202.11 Restriction (Pf)
- 28 7-202.12 Conditions of Use (P, Pf, C)

## 7-203: Container Prohibitions

- 28 7-203.11 Poison/Toxic Material Containers (P)

## 7-204: Chemicals

- 28 7-204.11 Sanitizers, Criteria (P)
- 42 7-204.12 Chem Wash, Treat, Store, Process Fruits/ Veg. (P)
- 28 7-204.13 Boiler Water Additives, Criteria (P)
- 28 7-204.14 Drying Agents, Criteria (P)

## 7-205 Lubricants

- 28 7-205.11 Incidental Food Contact, Criteria (P)

## 7-206: Pesticides

- 28 7-206.11 Restricted Use Pesticides, Criteria (P)
- 28 7-206.12 Rodent Bait Stations (P)
- 28 7-206.13 Tracking Powders, Pest Control, Monitor (P, C)

## 7-207: Medicines

- 28 7-207.11 Restriction, Storage (P, Pf)
- 28 7-207.12 Refrigerated Medicines, Storage (P)

## 7-208: First Aid Supplies

- 28 7-208.11 Storage (P, Pf)

## 7-209: Other Personal Care Items

- 28 7-209.11 Storage (C)

## 7-3 STOCK AND RETAIL SALE

### 7-301 Storage and Display

- 28 7-301.11 Separation (P)

## Chapter 8 – COMPLIANCE / ENFORCEMENT

(\*590.008)

**\*See note on next page about non-debitable items.**

### 8-1 CODE APPLICABILITY

#### 8-101: Use for Intended Purpose

- \* 8-101.10 Public Health Protection (C)

#### 8-102: Additional Requirements

- \*8-102.10 Preventing Health Hazards, Provision for Conditions Not Addressed (C)

#### 8-103: Variances

- \*8-103.10 Modification and Waivers (C)
- 32 8-103.11 Document Variance/Justification (Pf)
- 29 8-103.12 Conformance, Approved Procedures (P, Pf)

### 8-2 PLAN SUBMISSION AND APPROVAL

#### 8-201: Facility and Operating Plans

- 29 8-201.11 When Plans Are Required (Pf)
- 29 8-201.12 Contents of the Plans and Specification (C)
- 29 8-201.13 When a HACCP Plan is Required (C)
- 29 8-201.14 Contents of a HACCP Plans (Pf)
- 29 8-201.15 Variances (C) (\*590.008 (A))
- 29 8-201.20 Plan Approval or Disapproval (C) (\*590.008 (B))

**\*NOTE: Preface – 8. INFORMATION TO ASSIST THE USER....**

Code provisions are either appropriate for citing and debiting on an inspection report or they are not. Those not intended for citing/debiting are identified by the digits following the decimal point in the numbering system. These "non-debitable" provisions fall into two categories, those that end with two digits after the decimal point and the last digit is a zero, e.g., § 1-201.10; and those that end with three digits after the decimal point and the last 2 digits are zeros, e.g., § 8-805.100.

## Chapter 9: Special Requirements (A-F)

- M1: Anti-choke Procedures
- M2: Food Allergy Awareness
- M3: Caterer
- M4: Mobile Food Operation
- M5: Temporary Food Establishment
- M6: Public / Farmers Market
- M7: Residential Kitchen: Bed & Breakfast Operation
- M8: Residential Kitchen: Cottage Food Operation
- M9: Kitchen School / USDA Nutritional Program
- M10: Leased Commercial Kitchen
- M11: Innovative Operation

## Chapter 10 Guidance on Retail Operations (A-J)

## Chapter 11 Additional Requirements

## Chapter 12 Administrative Procedures

**\*\*\*M1-M11 would be marked IN, OUT, N/A, N/O. M1 is not a Food Code provision but requires an employee trained in choke-saving to be on the premises while food is being served so that seems to indicate immediate corrective action. For M2-M11, the P, Pf, or C would be determined based on the violation cited and what section of the code it falls under.**

VIOLATION CORRECTION TIMEFRAME REFERENCE GUIDE	
HEALTH HAZARD PRESENT	Closure and/or immediate correction needed.
PRIORITY	Not to exceed later than 72 hours (3 days.)
PRIORITY FOUNDATION or HACCP Plan Deviations	10 calendar days after the inspection.
CORE	No later than 90 calendar days after the inspection.
WRITTEN SCHEDULE FOR COMPLIANCE WITH NO HEALTH HAZARD PRESENT	May extend the 90 calendar days after the inspection. (*Requires approval from the Regulatory Authority!)