

# Retail Food Regulation Map - By Rule Section

Violation	Rule Section	Description	Page
15a	2-101	Person in charge (PIC) not present	8
02f	2-101*	Operator not educating and monitoring employees	8
02f	2-102*	Lack of demonstration of knowledge by PIC	8
02f	2-103*	PIC not monitoring, educating employees	9
02a	2-201*	Infected employees involved with food preparation/handling not restricted	10
02a	2-202*	Failure of employee to report illness/infection to PIC	10
02a	2-203*	Failure of PIC to exclude infected employee	10
02a	2-204*	PIC removed exclusion without Dept. approval	10
02a	2-205*	Failure of PIC to restrict infected employee	10
02b	2-205*	Hand/wrist wound not covered with bandage & glove	10
02a	2-206*	Employee w/ discharges from eyes, nose, mouth not restricted	10
15a	2-3	Presence of unauthorized personnel	10
02c	2-401*	Improper handwashing procedure	10-11
02c	2-402*	Employees not handwashing when required	11
02c	2-403*	Hand sanitizer is used in lieu of handwashing	11
02d	2-404	Hands washed in food prep sink, warewashing sink, or mop sink	11
02d	2-405*	Fingernails: unclean or unmaintained; employee w/ nail polish or artificial nails not wearing gloves	11-12
15a	2-406	Employee wearing unclean clothing	12
02d	2-407*	Food prep employee wearing more than a single ring	12
14f	2-408A	Improper use of designated dressing room(s)	12
14f	2-408B	Lack of lockers; improper location of lockers	12
02d	2-501*	Poor personal cleanliness &/or hygienic practices	12
02d	2-501*	Employee observed scooping ice with cup or glass	12
02e	2-502*	Eating, drinking, or smoking in non-designated areas; improper beverage containers/location	12
15a	2-503	Food handlers without hair restraints	12-13
01a	3-101*	Food from unapproved source; food prepared in private home	14
01b	3-101*	Food in unsound condition	14
01b	3-101*	Adulterants introduced into food	14 & 28
01a	3-102A*	Shellfish not in original container & labeled, certified; tags not retained for 90 days; commingled shellstock	14
01b	3-102B-C*	Not freezing prior to service of raw fish (except tuna)	14
01b	3-102B-C*	Lack of time/temp log of freezing fish; not retaining logs for 90 days; lack of written agreement from supplier (if supplier freezes fish)	14
01a	3-201*	Use of hermetically sealed containers from unapproved source	15
01b	3-201*	Damaged cans not in morgue area	15
01a	3-202*	Use of unpasteurized dry milk	15

Violation	Rule Section	Description	Page
01a	3-203*	Reconstituted dairy products used as milk in final form, i.e., for drinking or on cereal	15
03a	3-203*	Reconstituted dairy products not cooled to 41° F w/in 4 hours	15
01a	3-204*	Fluid milk and products including ice cream mix do not comply with PMO	15
01a	3-205*	Wild mushrooms not individually inspected by approved expert	15
01a	3-206*	Game & exotic species from non-inspected/unapproved facility	15
01a	3-207*	Using or selling eggs not meeting grade standard or using or selling eggs, in any form, which are not pasteurized	16
09a	3-208A	Ice for sale not packaged or properly labeled	16
01a	3-208A*	Ice not from potable water	16
13a	3-208B	Ice dispensing utensils improperly stored	16
01b	3-209*	Coolant ice used/sold for consumption. i.e., bottles stored in ice, ice then used for drinks	16
09b	3-210	Improper storage of food in ice	16
01a	3-211A/B*	Unpasteurized pre-packaged juice; lack of warning label on unpasteurized juice packaged & sold w/in RFE	16
02d	3-301A*	Foods not prepared with minimal hand contact; use of unsuitable utensils	16-17
02d	3-301B*	Improper use of single-use gloves	17
09b	3-302	Food not protected from contamination	17
01c	3-303*	Preventing cross-contamination after changing processes from raw to ready-to-eat foods or from different species	17
03d	3-304*	Use of unpasteurized eggs in ready-to-eat foods	17
03e	3-304*	Pooling of raw shell eggs at improper temperature >41°F	17
01b	3-305*B	Lack of food prep sink	17
02d	3-305*B	Use of other sink to wash fruits and vegetables	17
04c	3-305*B	Alternate food preparation sink (approved use of 3-sink) not sanitized between changes in use	17-18
01b	3-305A*	Failure to wash fruits & vegetables	17
10a	3-305B	Lack of an 18" drainboard on an installed food prep sink	17-18
05c	3-305B*	Using a directly drained food prep sink	17-18
01b	3-305C*	Application of sulfiting agents to fruits & vegetables	18
13a	3-306	In-use dispensing utensils improperly stored	18
12d	3-307	Improper wiping cloth/sponge use; insufficient sanitizer concentration	18
09b	3-308A	Consumers re-using soiled tableware to obtain additional food	18
10a	3-308B-C	Improperly designed beverage dispensers (actuating lever or mechanism touches cup)	18
09b	3-309A	Refilling properly designed returnables with PHF	19
12a	3-309B	Returnables for refilling w/ non-PHF not clean	19

# Retail Food Regulation Map - By Rule Section

Violation	Rule Section	Description	Page
09b	3-310A-B	Food containers not stored 6" above floor (exception: foods in waterproof containers)	19
09b	3-310C	Food uncovered, unprotected from contamination	19
09b	3-311	Food storage in prohibited areas	19
09b	3-312	Food not protected while on display	19
09b	3-313	Condiments not protected from contamination	20
<b>01b</b>	<b>3-314*</b>	<b>Unpackaged/unwrapped raw animal food offered for consumer self-service</b>	<b>20</b>
<b>01b</b>	<b>3-315*</b>	<b>Re-service of leftover food</b>	<b>20</b>
<b>03c</b>	<b>3-401A*</b>	<b>PHF hot holding temperatures &lt; 135° F</b>	<b>20</b>
<b>03e</b>	<b>3-401A*</b>	<b>PHF cold holding temperatures &gt; 41° F</b>	<b>20</b>
<b>03g</b>	<b>3-401B*</b>	<b>Insufficient equipment for cooling, heating, or holding foods</b>	<b>20</b>
<b>03e</b>	<b>3-401C*</b>	<b>Inadequate receiving temperatures of milk, eggs, and shellfish</b>	<b>20</b>
<b>03d</b>	<b>3-402*</b>	<b>Observed insufficient final cooking time/temperatures</b>	<b>20-21</b>
<b>03g</b>	<b>3-403*A</b>	<b>Facility does not have appropriate equipment for reheating</b>	<b>21</b>
<b>03b</b>	<b>3-403*A-C</b>	<b>Food improperly reheated</b>	<b>21</b>
09b	3-501B1-2,C,E	Improper thawing methods	21-22
<b>03e</b>	<b>3-501B3* &amp; 3-501D*</b>	<b>Temperatures of PHF rise above 41°F during thawing</b>	<b>21-22</b>
<b>03a</b>	<b>3-502*</b>	<b>Improper cooling time/temperature specified time parameters not met</b>	<b>22</b>
<b>03a</b>	<b>3-503*</b>	<b>Improper cooling methods</b>	<b>22</b>
<b>03c</b>	<b>3-504*</b>	<b>Incorrect/unapproved use of time as public health control for hot holding</b>	<b>22-23</b>
<b>03e</b>	<b>3-504*</b>	<b>Incorrect/unapproved use of time as public health control for cold hold</b>	<b>22-23</b>
<b>01d</b>	<b>3-505A*</b>	<b>Lack of HACCP plan for MAP</b>	<b>23-24</b>
<b>01b</b>	<b>3-505B*</b>	<b>Using MAP for nonfrozen fish</b>	<b>24</b>
09a	3-601	Improperly labeled foods	24
<b>01b</b>	<b>3-602*D</b>	<b>Unpasteurized juice or non HACCP plan manufactured juice sold to HSP</b>	<b>24</b>
<b>01b</b>	<b>3-602A-C*</b>	<b>Raw or undercooked foods served/sold to highly susceptible populations</b>	<b>24</b>
10a	4-101	Unapproved food contact equipment, utensils, single-service articles	25
10b	4-101	Unapproved non-food contact equipment, utensils, single-service articles	25
<b>04a</b>	<b>4-102A</b>	<b>Refer to section 4-403</b>	<b>25</b>
<b>06a</b>	<b>4-102B</b>	<b>Refer to section 5-208</b>	<b>25</b>
<b>06b</b>	<b>4-102B</b>	<b>Refer to section 5-208</b>	<b>25</b>
14a	4-102C	Refer to section 5-210	25
10a	4-201	Improperly designed food contact surfaces	25
10a	4-202	Use of cast iron, other heavy metals, wood, cloth, etc as food contact surfaces	25-27
10b	4-203	Non-food contact surfaces improperly constructed or in poor repair	27
12b	4-203	Unclean non-food contact surfaces, including ventilation hoods	27
14c	4-203A	Wood floors, walls and ceilings in the interior of walking cooler/freezer	27

Violation	Rule Section	Description	Page
10b	4-203B	Unfinished wood in food preparation areas or on equipment	27
<b>04c</b>	<b>4-204A*1</b>	<b>CIP sanitizing solutions do not contact all food contact surfaces</b>	<b>27</b>
10a	4-204A2	CIP units not self-draining	27
10a	4-205	"V" threads not limited to hot oil equipment	27
10a	4-206	Hot oil filtering equipment does not meet sections 4-201 or 4-204	28
10a	4-207	Bearings and gear boxes not leak proof	28
10a	4-208	Beverage tubing & cold plate in contact with stored ice	28
09b	4-209	Waste drain lines pass through stored ice	28
10a	4-210	Condenser unit not separate from food via barrier	28
<b>01a</b>	<b>4-211*</b>	<b>Shellfish from display tanks offered for human consumption</b>	<b>28</b>
14e	4-212	Ventilation: insufficient or improperly designed	28-29
13a	4-301A	Utensils, equipment stored in prohibited areas	29
13b	4-301A	Single-service article stored in prohibited areas	29
15b	4-301A	Linens stored in prohibited areas	29
10b	4-302	Fixed equipment improperly installed or spaced	29-31
<b>03f</b>	<b>4-401A*</b>	<b>Food product thermometers shall be used to determine required food temperature(s) and shall be accurate to +/- 2°F</b>	<b>32</b>
<b>03f</b>	<b>4-401B*</b>	<b>Thermometer capable of measuring thin foods (if applicable) not provided</b>	<b>32</b>
11b	4-401C	Improper ambient air & warewashing thermometer specifications; inaccurate	32
11a	4-401D	Refrigeration & hot-holding thermometers not provided/conspicuously located	32
11a	4-401D	Thermometers for cold holding not in upper one third and for hot holding equipment not in the lower one third	32
11a	4-401E	Thermometers shall be calibrated as necessary to ensure their accuracy.	32
<b>03f</b>	<b>4-401F*</b>	<b>Food thermometer not provided to check food temps when equipment thermometers are impractical</b>	<b>32</b>
11c	4-402	Chemical test kit not provided	32
<b>04a</b>	<b>4-403A*9</b>	<b>Manual warewashing: improper pressure spray cleaning &amp; sanitizing</b>	<b>34</b>
10c	4-403A1	Manual warewashing: Lack of 3-comp. sink, unless alternate equip. is approved for use	32
10c	4-403A1	Manual warewashing: faucet does not reach all basins of the 3-comp. sink	32
<b>04a</b>	<b>4-403A11*</b>	<b>Manual warewashing: inadequate hot water sanitization equipment</b>	<b>34</b>
<b>08c</b>	<b>4-403A12*</b>	<b>Manual warewashing: chemical concentration exceeds maximum allowed</b>	<b>34</b>
10c	4-403A2	Manual warewashing: improper sink comp. size	32
10c	4-403A4a	Manual warewashing: unapproved use of 2-comp. sink in existing facility	32
<b>04a</b>	<b>4-403A4b*</b>	<b>Manual warewashing: misuse/ unapproved detergent-sanitizer in a 2-comp. sink</b>	<b>33</b>
10c	4-403A4b,c	Manual warewashing: improper use of 2-comp. Sink ie., not batch washing/operations	33

# Retail Food Regulation Map - By Rule Section

Violation	Rule Section	Description	Page
11b	4-403A5	Manual warewashing: lack of thermometer to check washing & sanitizing temps.	33
12c	4-403A5	Manual warewashing: wash water < 110 ° F	33
10c	4-403A6	Manual warewashing: drainboards improperly sized	33
12c	4-403A7,B6	Manual warewashing: failure to preflush, soak or scrape	33
<b>04a</b>	<b>4-403A8*d,10</b>	<b>Manual warewashing: improper sanitizing in 3rd comp.; insufficient concentration of manual sanitizing solutions</b>	<b>34</b>
12c	4-403A8a-c	Manual warewashing: improper washing & rinsing	33-34
<b>04b</b>	<b>4-403B1*</b>	<b>Mechanical warewashing: inadequately cleans, sanitizes</b>	<b>35</b>
12c	4-403B10	Mechanical warewashing: machine not cleaned daily	36
10c	4-403B11	Mechanical warewashing: data plate not provided	36
10c	4-403B2	Mechanical warewashing: final rinse pressure inadequate	35
11b	4-403B2	Mechanical warewashing: pressure gauge requirement not met	35
11b	4-403B3	Mechanical warewashing: thermometer inaccurate/not provided	35
10c	4-403B4	Mechanical warewashing: improperly timed conveyor, improperly designed rinse water tank	35
10c	4-403B5	Mechanical warewashing: drainboards improperly sized, designed, installed	35
<b>04b</b>	<b>4-403B7*d-f</b>	<b>Mechanical warewashing: insufficient chemical concentration or temp. in final rinse</b>	<b>35-36</b>
12c	4-403B7a-c	Mechanical warewashing: wash water requirements in chemical machines not met	35
<b>08c</b>	<b>4-403B7f*</b>	<b>Mechanical warewashing: unapproved chemical sanitizers</b>	<b>36</b>
12c	4-403B8	Mechanical warewashing: insufficient hot water washing temp.	36
<b>04b</b>	<b>4-403B9*</b>	<b>Mechanical warewashing: insufficient hot water sanitizing temps.</b>	<b>36</b>
12c	4-403C	Mechanical warewashing: failure to air dry utensils after sanitization, i.e., towel drying observed	37
<b>04a/04b/04c</b>	<b>4-404</b>	<b>Food establishments w/o cleaning facilities: refer to section 4-403A10</b>	<b>37</b>
12a	4-405A	Unclean food-contact surfaces	37
<b>04a/04b/04c</b>	<b>4-405B*</b>	<b>Inadequate cleaning and sanitizing intervals for food-contact surfaces</b>	<b>37</b>
<b>04a/04b/04c</b>	<b>4-405C*</b>	<b>Continuously used equip. &amp; utensils not cleaned, sanitized every 4 hours</b>	<b>37</b>
<b>04a/04b/04c</b>	<b>4-405C*</b>	<b>Inadequate cleaning and sanitizing intervals of equipment and utensils used in refrigerated rooms</b>	<b>37</b>
12a	4-405D	Not cleaning food-contact surfaces of cooking devices, baking equip., & microwaves every 24 hrs.	37
12b	4-406	Unclean non-food contact surfaces	38

Violation	Rule Section	Description	Page
12a	4-407	Improper dry equipment cleaning methods on food contact surfaces	38
12b	4-407	Improper dry equipment cleaning methods on non-food contact surfaces	38
14h	4-501A-B	On premises laundry; restrictions; requirements not met	38
15b	4-501C	Improper storage of soiled linens	38
13a	4-601	Improper handling & storage of clean utensils and equipment; utensils wet nested	38-39
13b	4-602A-C	Single-service and single-use articles improperly stored/handled	39
13c	4-602D,E	Reuse of single-service/single-use articles	39
13a	4-603	Preset tableware procedures improper	39
<b>05a</b>	<b>5-101*</b>	<b>Water inadequate, contaminated, or untreated (if necessary)</b>	<b>40</b>
<b>05a</b>	<b>5-102*</b>	<b>Failure to flush &amp; disinfect water system when necessary</b>	<b>40</b>
<b>01a</b>	<b>5-103*</b>	<b>Unapproved bottled water</b>	<b>40</b>
<b>05a</b>	<b>5-104*</b>	<b>Unapproved water transport</b>	<b>40</b>
<b>05a</b>	<b>5-105*</b>	<b>Use of non-potable water in the RFE; unidentified piping/source</b>	<b>40</b>
<b>05b</b>	<b>5-106*</b>	<b>Adequate hot and cold water under pressure</b>	<b>41</b>
<b>05b</b>	<b>5-107*</b>	<b>Insufficient hot water to meet peak demands</b>	<b>41</b>
<b>08c</b>	<b>5-108</b>	<b>Improper chemicals used in steam generation</b>	<b>41</b>
<b>05a</b>	<b>5-108*</b>	<b>Contaminated steam in contact w/ food, food-contact surfaces</b>	<b>41</b>
14a	5-201	Plumbing not maintained	41
14a	5-201	Plumbing improperly sized/installed; doesn't meet UPC	41
14a	5-201	(Low Hazard) Unprotected cross-connection; Lack of appropriate backflow prevention device	41
<b>05c</b>	<b>5-202A*</b>	<b>(High Hazard) Unprotected cross-connection; Lack of appropriate backflow prevention device</b>	<b>41</b>
<b>05c</b>	<b>5-202A*</b>	<b>No backflow protector where needed; hose attached to water outlet w/o backflow protector</b>	<b>41</b>
<b>05c</b>	<b>5-202B*</b>	<b>No backflow protector on carbonator water line</b>	<b>41</b>
14a	5-203	Water conditioning devices improperly installed	42
14a	5-204	Grease traps improperly located; inaccessible for cleaning	42
14a	5-205	Garbage grinders improperly installed	42
<b>05c</b>	<b>5-206*A</b>	<b>Equipment directly connected to waste line</b>	<b>42</b>
<b>05c</b>	<b>5-206*B</b>	<b>Waste lines on dishmachine w/in 5' of floor drain directly connected on inlet side</b>	<b>42</b>
<b>05c</b>	<b>5-206*B</b>	<b>Directly connected warewashing sink w/o floor drain/sink w/in 5' downstream</b>	<b>42</b>
<b>05d</b>	<b>5-206*C</b>	<b>Walk-in not provided w/ floor drain or proper floor grading</b>	<b>42</b>
14a	5-207	Drain lines installed improperly, water pooled on floors, water flows(drain) across work areas	43
<b>06a</b>	<b>5-208*A</b>	<b>Handsinks: inadequate quantity/improper location</b>	<b>43</b>

# Retail Food Regulation Map - By Rule Section

Violation	Rule Section	Description	Page
06b	5-208*B	Handsinks: inaccessible- a direct observation that prevented the use of the sink	43
02d	5-208B*	Handsinks utilized for food prep, dumping of mop water etc.	43
02d	5-208B*	Hands washed in food prep sink, warewashing sink, or mop sink	43
05b	5-208C*	Handsinks: lack of hot or cold water; lack of mixing valve; metered faucets flow <15 sec.	43
14b	5-208D	No waste receptacle for paper towel disposal	44
02d	5-208D*	Common towels used	43
06c	5-208D*	Handsinks not equipped with soap, towels or other approved drying devices	43
14a	5-208E	Unclean handsinks, soap dispensers, drying devices	44
14i	5-209A	Toilets: not the number required by law see 5-201	44
05d	5-209A*	Lack of any toilet fixtures for employees or patrons	44
05d	5-209A*	Toilets: maintenance operation causing sewage disposal problems	44
14i	5-209B-D	Lack of separate toilet facilities, doesn't meet UPC	44
15a	5-209E	Patrons pass through food/warewashing/storage areas to go to restroom	44
14i	5-209F	Common public toilets not available	44
14i	5-209G	Unclean toilets; lack of dispensed toilet tissue; no waste receptacle; waste receptacle not emptied daily	44
14a	5-210A	Lack of mop sink	44
14b	5-210B	Insufficient cleaning equipment for waste receptacles	45
02d	5-210C*	Mop sink used for food prep, warewashing or handwashing	45
05d	5-211*	Unapproved sewage disposal system	45
05a	5-212A*	Fogging device water reservoir improperly installed or maintained	45
05c	5-212A*	Lack of backflow protection on fogging device water reservoirs	45
04c	5-212B*	Fogging device water reservoir not cleaned & sanitized	45
14b	5-301A-E	Waste container requirements not met, insufficient quantity, unclean	45
14b	5-302A-C	Waste storage: accessible to pests, improper construction, unclean, not on approved surface	46
14b	5-303A-B	Inadequate waste removal frequency	46
14b	5-304	Recycling areas improperly located	46
14c	6-101	Floors improperly designed, in poor repair; floor drains inaccessible, improperly installed	47
14c	6-101A	Floors, floor sinks and/or drains not clean	47
14c	6-101B	Floors that are pressure washed or receive water or other fluid discharge are not graded to drain and/or do not have appropriate floor drains/sinks	47
14c	6-102	Carpeting in prohibited areas	47
14c	6-103	Exposed utility lines on floors	47
14c	6-104	Lack of floor/wall coved juncture, not closed & sealed	47

Violation	Rule Section	Description	Page
14c	6-105	Use of unapproved floor coverings	47
14c	6-106	Improper design of mats & duckboards	47
14c	6-201	Improper wall & ceiling design, in poor repair	48
14c	6-202	Wall attachments not easily cleanable, exposed studs, joists, rafters	48
14c	6-202	Objects attached to or recessed in ceiling or wall, such as lights, fans, etc. are not clean or are uncleanable	48
14d	6-301	Inadequate light intensity	48
14d	6-302	Unshielded lights	48
14g	6-401A-B	Floors, walls, ceilings not cleaned by dustless methods	49
14c	6-401C	Floors, walls, ceilings unclean;	49
14g	6-401C	Mop water not changed frequently	49
14g	6-402	Improper maintenance/storage of cleaning tools	49
14g	6-501	Failure to maintain premises litter free, graded, uncluttered, dust minimized	49
14h	6-502	Inadequate separation of living/sleeping quarters	49
08b	7-101*	Manufacturer's label not provided on poisonous or toxic materials	50
08b	7-102*	In-use toxic containers unlabeled	50
08a	7-103*	Improper toxic separation & storage	50
08c	7-104A*	Presence of toxics not needed for operation/maintenance of RFE	50
08c	7-105*	Toxic concentration too high, improperly used	50
08c	7-105B*	Toxics/non-food grade lubricants contaminate food or food contact surfaces	50
08a	7-106*	Toxic containers used for food storage; food containers used for toxic storage	50
08c	7-107*	Unapproved fruit & vegetable wash chemicals	51
08c	7-108*	Unapproved boiler water additives	51
08c	7-109*	Unapproved drying agent	51
08a	7-110*	Personal medications improperly stored	51
08b	7-110*	Personal medications unlabeled	51
08a	7-111*	First aid supplies improperly stored	51
08b	7-111*	First aid supplies unlabeled	51
14g	8-101	Outer openings not protected against pests	52
07a	8-102*	Presence of pests, inadequate pest control procedures	52
10b	8-103A1	Insect electrocution devices improperly designed	52
09b	8-103A2a	Insect electrocution devices located above food preparation area	52
09b	8-103A2b	Insect electrocution devices not prevented from contaminating food	52
13b	8-103A2b	Insect electrocution devices not prevented from contaminating clean utensils & single-service articles	53
07b	8-104*	Use and or storage of unapproved pesticides in a RFE	53
07a	8-105*	Pests not removed from control devices & premises	53
07c	8-106*	Failure to exclude animals; employees caring for animals while working	53