

Retail Food Regulation Map - By Violation Number

Violation	Rule Section	Description	Page
01a	3-101*	Food from unapproved source; food prepared in private home	14
01a	3-102A*	Shellfish not in original container & labeled, certified; tags not retained for 90 days; commingled shellstock	14
01a	3-201*	Use of hermetically sealed containers from unapproved source	15
01a	3-202*	Use of unpasteurized dry milk	15
01a	3-203*	Reconstituted dairy products used as milk in final form, i.e., for drinking or on cereal	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
01a	3-208A*	Ice not from potable water	16
01a	3-211A/B*	Unpasteurized pre-packaged juice; lack of warning label on unpasteurized juice packaged & sold w/in RFE	16
01a	4-211*	Shellfish from display tanks offered for human consumption	28
01a	5-103*	Unapproved bottled water	40
01b	3-101*	Food in unsound condition	14
01b	3-101*	Adulterants introduced into food	14 & 28
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
01b	3-201*	Damaged cans not in morgue area	15
01b	3-209*	Coolant ice used/sold for consumption. i.e., bottles stored in ice, ice then used for drinks	16
01b	3-305A*	Failure to wash fruits & vegetables	17
01b	3-305B	Lack of food prep sink	17
01b	3-305C*	Application of sulfiting agents to fruits & vegetables	18
01b	3-314*	Unpackaged/unwrapped raw animal food offered for consumer self-service	20
01b	3-315*	Re-service of leftover food	20
01b	3-505B*	Using MAP for nonfrozen fish	24
01b	3-602*D	Unpasteurized juice or non HACCP plan manufactured juice sold to HSP	24
01b	3-602A-C*	Raw or undercooked foods served/sold to highly susceptible populations	24
01c	3-303*	Preventing cross-contamination after changing processes from raw to ready-to-eat foods or from different species	17
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

Violation	Rule Section	Description	Page
02a	2-204*	PIC removed exclusion without Dept. approval	10
02a	2-205*	Failure of PIC to restrict infected employee	10
02a	2-206*	Employee w/ discharges from eyes, nose, mouth not restricted	10
02b	2-205*	Hand/wrist wound not covered with bandage & glove	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
02d	2-407*	Food prep employee wearing more than a single ring	12
02d	2-501*	Poor personal cleanliness &/or hygienic practices	12
02d	2-501*	Employee observed scooping ice with cup or glass	12
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
02d	3-305*B	Use of other sink to wash fruits and vegetables	17
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
02d	5-208D*	Common towels used	43
02d	5-210C*	Mop sink used for food prep, warewashing or handwashing	45
02e	2-502*	Eating, drinking, or smoking in non-designated areas; improper beverage containers/location	12
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
03a	3-203*	Reconstituted dairy products not cooled to 41° F w/in 4 hours	15
03a	3-502*	Improper cooling time/temperature specified time parameters not met	22
03a	3-503*	Improper cooling methods	22
03b	3-403*A-C	Food improperly reheated	21
03c	3-401A*	PHF hot holding temperatures < 135° F	20
03c	3-504*	Incorrect/unapproved use of time as public health control for hot holding	22-23
03d	3-304*	Use of unpasteurized eggs in ready-to-eat foods	17

Retail Food Regulation Map - By Violation Number

Violation	Rule Section	Description	Page
03d	3-402*	Observed insufficient final cooking time/temperatures	20-21
03e	3-304*	Pooling of raw shell eggs at improper temperature >41°F	17
03e	3-401A*	PHF cold holding temperatures > 41° F	20
03e	3-401C*	Inadequate receiving temperatures of milk, eggs, and shellfish	20
03e	3-501B3* & 3-501D*	Temperatures of PHF rise above 41°F during thawing	21-22
03e	3-504*	Incorrect/unapproved use of time as public health control for cold hold	22-23
03f	4-401A*	Food product thermometers shall be used to determine required food temperature(s) and shall be accurate to +/- 2°F	32
03f	4-401B*	Thermometer capable of measuring thin foods (if applicable) not provided	32
03f	4-401F*	Food thermometer not provided to check food temps when equipment thermometers are impractical	32
03g	3-401B*	Insufficient equipment for cooling, heating, or holding foods	20
03g	3-403*A	Facility does not have appropriate equipment for reheating	21
04a	4-102A	Refer to section 4-403	25
04a	4-403A*9	Manual warewashing: improper pressure spray cleaning & sanitizing	34
04a	4-403A11*	Manual warewashing: inadequate hot water sanitization equipment	34
04a	4-403A4b*	Manual warewashing: misuse/ unapproved detergent-sanitizer in a 2-comp. sink	33
04a	4-403A8*d,10	Manual warewashing: improper sanitizing in 3rd comp.; insufficient concentration of manual sanitizing solutions	34
04a/04b 04c	4-404	Food establishments w/o cleaning facilities: refer to section 4-403A10	37
04a/04b 04c	4-405B*	Inadequate cleaning and sanitizing intervals for food-contact surfaces	37
04a/04b 04c	4-405C*	Continuously used equip. & utensils not cleaned, sanitized every 4 hours	37
04a/04b 04c	4-405C*	Inadequate cleaning and sanitizing intervals of equipment and utensils used in refrigerated rooms	37
04b	4-403B1*	Mechanical warewashing: inadequately cleans, sanitizes	35
04b	4-403B7*d-f	Mechanical warewashing: insufficient chemical concentration or temp. in final rinse	35-36
04b	4-403B9*	Mechanical warewashing: insufficient hot water sanitizing temps.	36
04c	3-305*B	Alternate food preparation sink (approved use of 3-sink) not sanitized between changes in use	17-18
04c	4-204A*1	CIP sanitizing solutions do not contact all food contact surfaces	27
04c	5-212B*	Fogging device water reservoir not cleaned & sanitized	45

Violation	Rule Section	Description	Page
05a	5-101*	Water inadequate, contaminated, or untreated (if necessary)	40
05a	5-102*	Failure to flush & disinfect water system when necessary	40
05a	5-104*	Unapproved water transport	40
05a	5-105*	Use of non-potable water in the RFE; unidentified piping/source	40
05a	5-108*	Contaminated steam in contact w/ food, food-contact surfaces	41
05a	5-212A*	Fogging device water reservoir improperly installed or maintained	45
05b	5-106*	Adequate hot and cold water under pressure	41
05b	5-107*	Insufficient hot water to meet peak demands	41
05b	5-208C*	Handsinks: lack of hot or cold water; lack of mixing valve; metered faucets flow <15 sec.	43
05c	3-305B*	Using a directly drained food prep sink	17-18
05c	5-202A*	(High Hazard) Unprotected cross-connection; Lack of appropriate backflow prevention device	41
05c	5-202A*	No backflow protector where needed; hose attached to water outlet w/o backflow protector	41
05c	5-202B*	No backflow protector on carbonator water line	41
05c	5-206*A	Equipment directly connected to waste line	42
05c	5-206*B	Waste lines on dishmachine w/in 5' of floor drain directly connected on <i>inlet</i> side	42
05c	5-206*B	Directly connected warewashing sink w/o floor drain/sink w/in 5' downstream	42
05c	5-212A*	Lack of backflow protection on fogging device water reservoirs	45
05d	5-206*C	Walk-in not provided w/ floor drain or proper floor grading	42
05d	5-209A*	Lack of any toilet fixtures for employees or patrons	44
05d	5-209A*	Toilets: maintenance operation causing sewage disposal problems	44
05d	5-211*	Unapproved sewage disposal system	45
06a	4-102B	Refer to section 5-208	25
06a	5-208*A	Handsinks: inadequate quantity/improper location	43
06b	4-102B	Refer to section 5-208	25
06b	5-208*B	Handsinks: inaccessible- a direct observation that prevented the use of the sink	43
06c	5-208D*	Handsinks not equipped with soap, towels or other approved drying devices	43
07a	8-102*	Presence of pests, inadequate pest control procedures	52
07a	8-105*	Pests not removed from control devices & premises	53
07b	8-104*	Use and or storage of unapproved pesticides in a RFE	53
07c	8-106*	Failure to exclude animals; employees caring for animals while working	53
08a	7-103*	Improper toxic separation & storage	50

Retail Food Regulation Map - By Violation Number

Violation	Rule Section	Description	Page
08a	7-106*	Toxic containers used for food storage; food containers used for toxic storage	50
08a	7-110*	Personal medications improperly stored	51
08a	7-111*	First aid supplies improperly stored	51
08b	7-101*	Manufacturer's label not provided on poisonous or toxic materials	50
08b	7-102*	In-use toxic containers unlabeled	50
08b	7-110*	Personal medications unlabeled	51
08b	7-111*	First aid supplies unlabeled	51
08c	4-403A12*	Manual warewashing: chemical concentration exceeds maximum allowed	34
08c	4-403B7f*	Mechanical warewashing: unapproved chemical sanitizers	36
08c	5-108	Improper chemicals used in steam generation	41
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
08c	7-107*	Unapproved fruit & vegetable wash chemicals	51
08c	7-108*	Unapproved boiler water additives	51
08c	7-109*	Unapproved drying agent	51
09a	3-208A	Ice for sale not packaged or properly labeled	16
09a	3-601	Improperly labeled foods	24
09b	3-210	Improper storage of food in ice	16
09b	3-302	Food not protected from contamination	17
09b	3-308A	Consumers re-using soiled tableware to obtain additional food	18
09b	3-309A	Refilling properly designed returnables with PHF	19
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
09b	3-501B1-2,C,E	Improper thawing methods	21-22
09b	4-209	Waste drain lines pass through stored ice	28
09b	8-103A2a	Insect electrocution devices located above food preparation area	52
09b	8-103A2b	Insect electrocution devices not prevented from contaminating food	52
10a	3-305B	Lack of an 18" drainboard on an installed food prep sink	17-18
10a	3-308B-C	Improperly designed beverage dispensers (actuating lever or mechanism touches cup)	18
10a	4-101	Unapproved food contact equipment, utensils, single-service articles	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
10a	4-204A2	CIP units not self-draining	27
10a	4-205	"V" threads not limited to hot oil equipment	27

Violation	Rule Section	Description	Page
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
10a	4-210	Condenser unit not separate from food via barrier	28
10b	4-101	Unapproved non-food contact equipment, utensils, single-service articles	25
10b	4-203B	Unfinished wood in food preparation areas or on equipment	27
10b	4-203	Non-food contact surfaces improperly constructed or in poor repair	27
10b	4-302	Fixed equipment improperly installed or spaced	29-31
10b	8-103A1	Insect electrocution devices improperly designed	52
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
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
10c	4-403A4b,c	Manual warewashing: improper use of 2-comp. Sink ie., not batch washing/operations	33
10c	4-403A6	Manual warewashing: drainboards improperly sized	33
10c	4-403B11	Mechanical warewashing: data plate not provided	36
10c	4-403B2	Mechanical warewashing: final rinse pressure inadequate	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
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
11b	4-401C	Improper ambient air & warewashing thermometer specifications; inaccurate	32
11b	4-403A5	Manual warewashing: lack of thermometer to check washing & sanitizing temps.	33
11b	4-403B2	Mechanical warewashing: pressure gauge requirement not met	35
11b	4-403B3	Mechanical warewashing: thermometer inaccurate/not provided	35
11c	4-402	Chemical test kit not provided	32
12a	3-309B	Returnables for refilling w/ non-PHF not clean	19
12a	4-405A	Unclean food-contact surfaces	37
12a	4-405D	Not cleaning food-contact surfaces of cooking devices, baking equip., & microwaves every 24 hrs.	37
12a	4-407	Improper dry equipment cleaning methods on food contact surfaces	38

Retail Food Regulation Map - By Violation Number

Violation	Rule Section	Description	Page
12b	4-203	Unclean non-food contact surfaces, including ventilation hoods	27
12b	4-406	Unclean non-food contact surfaces	38
12b	4-407	Improper dry equipment cleaning methods on non-food contact surfaces	38
12c	4-403A5	Manual warewashing: wash water < 110 ° F	33
12c	4-403A7,B6	Manual warewashing: failure to preflush, soak or scrape	33
12c	4-403A8a-c	Manual warewashing: improper washing & rinsing	33-34
12c	4-403B10	Mechanical warewashing: machine not cleaned daily	36
12c	4-403B7a-c	Mechanical warewashing: wash water requirements in chemical machines not met	35
12c	4-403B8	Mechanical warewashing: insufficient hot water washing temp.	36
12c	4-403C	Mechanical warewashing: failure to air dry utensils after sanitization, i.e., towel drying observed	37
12d	3-307	Improper wiping cloth/sponge use; insufficient sanitizer concentration	18
13a	3-208B	Ice dispensing utensils improperly stored	16
13a	3-306	In-use dispensing utensils improperly stored	18
13a	4-301A	Utensils, equipment stored in prohibited areas	29
13a	4-601	Improper handling & storage of clean utensils and equipment; utensils wet nested	38-39
13a	4-603	Preset tableware procedures improper	39
13b	4-301A	Single-service article stored in prohibited areas	29
13b	4-602A-C	Single-service and single-use articles improperly stored/handled	39
13b	8-103A2b	Insect electrocution devices not prevented from contaminating clean utensils & single-service articles	53
13c	4-602D,E	Reuse of single-service/single-use articles	39
14a	4-102C	Refer to section 5-210	25
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
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
14a	5-207	Drain lines installed improperly, water pooled on floors, water flows(drains) across work areas	43
14a	5-208E	Unclean handsinks, soap dispensers, drying devices	44
14a	5-210A	Lack of mop sink	44
14b	5-208D	No waste receptacle for paper towel disposal	44
14b	5-210B	Insufficient cleaning equipment for waste receptacles	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

Violation	Rule Section	Description	Page
14b	5-304	Recycling areas improperly located	46
14c	4-203A	Wood floors, walls and ceilings in the interior of walking cooler/freezer	27
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
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
14c	6-401C	Floors, walls, ceilings unclean;	49
14d	6-301	Inadequate light intensity	48
14d	6-302	Unshielded lights	48
14e	4-212	Ventilation: insufficient or improperly designed	28-29
14f	2-408A	Improper use of designated dressing room(s)	12
14f	2-408B	Lack of lockers; improper location of lockers	12
14g	6-401A-B	Floors, walls, ceilings not cleaned by dustless methods	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
14g	8-101	Outer openings not protected against pests	52
14h	4-501A-B	On premises laundry; restrictions; requirements not met	38
14h	6-502	Inadequate separation of living/sleeping quarters	49
14i	5-209A	Toilets: not the number required by law see 5-201	44
14i	5-209B-D	Lack of separate toilet facilities, doesn't meet UPC	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
15a	2-101	Person in charge (PIC) not present	8
15a	2-3	Presence of unauthorized personnel	10
15a	2-406	Employee wearing unclean clothing	12
15a	2-5jh03	Food handlers without hair restraints	12-13
15a	5-209E	Patrons pass through food/ware-washing/storage areas to go to restroom	44
15b	4-301A	Linens stored in prohibited areas	29
15b	4-501C	Improper storage of soiled linens	38