

Violation = 01A Food Source
Unapproved Source; No Shellfish Tags

Food must be purchased from suppliers who are properly inspected and/or licensed. All shellfish are sold with source tracking tags that must be retained for at least 90 days. All milk and egg products must be pasteurized.

Violation = 01B Food Source
Unsound Condition; Damaged Cans; Raw Fish Not Frozen

Food must be in good condition, cannot be dirty, spoiled, or contaminated. Dented or otherwise damaged cans may not be stored with undented/undamaged cans. Raw fish must be frozen to kill parasites before it can be served raw (sushi).

Violation = 01C Food Source
Cross-contamination; Food Re-served

Foods that require no further cooking before serving must be protected from contamination from raw meats, poultry, or seafood. Shellfish from different lots cannot be mixed. Unwrapped foods cannot be reserved, and no meat, poultry, seafood, dairy products, cooked vegetables or cooked pasta may be re-served, whether packaged or not.

Violation = 01D Food Source
HACCP Plan

The packaging of foods by methods that remove or reduce oxygen inside the package, or otherwise modify the atmosphere inside the package, must be conducted following an approved procedure.

Violation = 02A Personnel
Infected Worker

Personnel with infections and/or communicable diseases may not handle food or the food-contact surfaces of equipment or utensils, and may not work in areas that present the risk of disease transmission to other persons.

Violation = 02B Personnel
Infected Wounds

Employees with a wound or boil must wear a dry, waterproof, durable, tight fitting bandage and a single-use glove that shields the wound from contact with food and/or equipment.

Violation = 02C Personnel
Handwashing

Employees must thoroughly wash their hands before starting work, after smoking, eating, drinking, clearing tables, using the toilet, or any other activity that may contaminate their hands. The use of hand sanitizers may not be substituted for thorough hand washing.

Violation = 02D Personnel

Common Towels; Inappropriate Sink; Fingernails; Minimal Hand Contact With Food

The handling of ready-to-eat foods with bare hands shall be minimized. Employees shall keep their fingernails clean and trimmed. The wiping of hands on cloth towels or aprons is prohibited. The washing of hands shall be performed in designated handwashing sinks only. Use single-use gloves properly.

Violation = 02E Personnel

Eating, Drinking, Smoking

Smoking, eating or drinking in food preparation or utensil washing areas is prohibited. Employee beverages shall be contained in clean, covered containers, and stored to prevent contamination of food, clean equipment, and utensils.

Violation = 02F Personnel

Demonstration of Knowledge

Employees must be able to demonstrate knowledge of disease prevention for each task they perform. Employees are required to report to the person in charge when infected with a disease transmitted by the consumption of contaminated food.

Violation = 03A Food Temp Control Critical

Cooling

Foods requiring refrigeration after cooking shall be cooled to 41° F. within 6 hours.

Violation = 03B Food Temp Control

Reheating

Refrigerated foods must be reheated to at least 165° F. within 2 hours.

Violation = 03C Food Temp Control

Hot PHF Not 135°F or More

Foods containing meats, dairy products, poultry, seafood, cooked vegetables, beans, rice, or pasta must be held hot at a temperature of at least 135° F, except for rare roast beef, which may be held at 130° F.

Violation = 03D Food Temp Control

Required Cooking Temperatures

All parts of poultry, poultry stuffing, stuffed meats or stuffings containing meat shall be heated/cooked to at least 165°F with no interruption; all parts of pork or food containing pork to at least 155°F; rare beef steak or rare roast beef to an internal temperature of at least 130°F; eggs and fish to an internal temperature of 145°F; ground beef/game meat to an internal

temperature of 155°F; microwaved foods to an internal temperature of 165°F, unless otherwise ordered by the consumer

Violation = 03E Food Temp Control
Cold PHF Not 41°F or Less

Foods requiring refrigeration must be held cold at a temperature of not more than 41° F.

Violation = 03F Food Temp Control
No Product Thermometer

A long metal stem thermometer must be provided to determine proper food temperatures.

Violation = 03G Food Temp Control
PHF Holding/Reheating Units

Sufficient equipment to maintain potentially hazardous foods at required temperatures must be provided.

Violation = 04A Sanitizing Rinse
Manual Sanitization

Utensils washed by hand in a 3-compartment sink must be sanitized by immersion in high temperature water or an approved sanitizer/water solution at the proper concentration.

Violation = 04B Sanitizing Rinse
Mechanical Sanitization

Utensils washed in a mechanical dishmachine must be sanitized by exposure to high temperature water or an approved sanitizer/water solution at the proper concentration.

Violation = 04C Sanitizing Rinse
In-place Sanitization

Large, non-movable food-contact equipment must be sanitized by exposure to high temperature water or an approved sanitizer/water solution at the proper concentration.

Violation = 05A Water/Sew/
Safe Water Source

Water from a safe, drinkable source shall be supplied to the establishment.

Violation = 05B Water/Sew/ Hot/Cold Water Under Pressure

An adequate supply of hot and cold water shall be supplied to those fixtures that require them.

Violation = 05C Water/Sew/Plbg
Cross-Connections/Backflow Protection

The establishment's drinking water supply shall be protected from contamination resulting from plumbing connections to undrinkable water or other substances.

Violation = 05D Water/Sew/Plbg
Sewage Disposal

Sewage and wastewater shall be disposed of in a sanitary sewer.

Violation = 06A Handwash Facilities
Adequate Toilet/Handwashing Facilities/ Metered Faucets

Handwashing sinks shall be provided in sufficient number and location to be readily accessible for handwashing, and shall be properly designed and installed.

Violation = 06B Handwash Facilities
Lavatory Accessibility/Use

Handsinks shall be used for no other purpose than to wash hands, and must be available for use at all times.

Violation = 06C Handwashing Facilities
Soap/Drying Devices

Soap and approved drying device shall be provided at all handsinks at all times.

Violation = 07A Pest Control
Presence of Insects/Rodents/Other Pests

Control measures shall be employed to minimize the presence of insects, rodents, and other pests within and about the establishment.

Violation = 07B Pest Control
Pesticide Application

Only approved pesticides may be used for pest control in retail food establishments.

Violation = 07C Pest Control
Animals Excluded

Live animals are not permitted within retail food establishments, except for edible fish, crustacea, shellfish, or fish in aquariums. Guide or service animals assisting handicapped persons are permitted in customer and office areas.

Violation = 08A Poison/Toxic Items
Toxics Storage

Poisonous or toxic materials must be stored below or away from food and utensils, and reactive materials must be stored away from each other.

Violation = 08B Poison/Toxic Items
Toxics Unlabeled

The contents of containers of toxic materials must be identified.

Violations = 08C Poison/Toxic Items
Sanitizer Too High/Unapproved Toxics

Necessary toxic chemicals must be approved and used properly.