

RFE – Non-Critical Violation Glossary

Violation = 09A Food Label/Prot

Food Unlabeled

Food not stored in the product container or package in which it was obtained, or not stored in a properly labeled container, in violation of 6 C.C.R. 1010-2, 3-601(A-D), 3-308(A). All food, such as cooking oil, syrup, sugar or flour, shall be identified by common name and visibly labeled.

Violation = 09B Food Label/Prot

Food Protected From Contamination

Failure to protect food from contamination during storage, transport, display, preparation, and service; reuse of soiled tableware by self-service customers returning to service area for additional food; food shields not provided; food thawed improperly; in violation of 6 C.C.R. 1010-2, 3-210(A-D), 3-302, 3-309(A), 3-310(A-C), 3-311(A-I), 3-312(A-C), 3-313, 3-501(B)(C)(E), 4-207, 4-209, 8-103(A)(2)(a,b). Store food covered; at least 6 inches off of floor; provide food shields; properly locate insect control devices; thaw food using approved methods.

Violation = 10A Equip Design/Const

Food Contact Surfaces Design/Maintenance

Food-contact surfaces of equipment and utensils not of approved materials, of improper design, or in poor repair, in violation of 6 C.C.R. 1010-2, 4-101, 4-201(A-E), 4-202(A-M), 4-204(A)(2)&(B), 4-205 through 4-208. Food-contact surfaces of equipment and utensils shall be constructed of and repaired with safe, approvable, non-absorbent, non-toxic, durable, easily cleanable materials, and shall be in good repair.

Violation = 10B Equip Design/Const

Non-food Contact Constructed/Maintained; Equipment Installation

Equipment not installed, spaced or located to allow for effective cleaning, or to preclude contamination; nonfood-contact surfaces of equipment not cleanable, in disrepair, or improperly designed or constructed, in violation of 6 C.C.R. 1010-2, 3-308(B)&(C), 4-101, 4-203(A-D), 4-210, 4-302(A-E), 8-103(A)(1). Equipment shall be installed and located to prevent contamination of food and food-contact surfaces, and to permit the thorough cleaning of the equipment and adjacent surfaces; nonfood-contact surfaces of equipment shall be durable, easily cleanable, and in good repair.

Violation = 10C Equip Design/Const

Warewashing Facility Designed, Operated, Maintained

Warewashing facilities not properly designed, constructed, maintained, installed, located or operated, in violation of 6 C.C.R. 1010-2, 4-403(A)(1), 4-403(A)(2)(3), 4-403(A)(4)(b,c), 4-403(A)(6), 4-403(B)(2), 4-403(B)(4), 4-403(B)(5), 4-403(B)(10), 4-404. Warewashing facilities shall be properly designed, operated, and maintained.

Violation = 11A Testing Devices

Thermometer Location

Inaccurate food product thermometer; missing, inaccurate, unapproved or improperly placed thermometer in refrigerated /hot holding facilities, in violation of 6 C.C.R. 1010-2, 4-401(A-D). Food product thermometer shall be accurate to $\pm 2^{\circ}\text{F}$. Facilities storing potentially hazardous foods shall be provided with a numerically scaled indicating thermometer, accurate to $\pm 3^{\circ}\text{F}$ and located so as to be easily readable. If facilities are refrigerated, locate in upper one-third; if hot storage facilities, locate in lower one-third.

Violation = 11B Testing Devices

Warewashing Thermometer

Inaccurate or no thermometer; pressure gauge (where required) not provided, in violation of 6 C.C.R. 1010-2, 4-403(A)(5), 4-403(A)(11)(b), 4-403(B)(2), 4-403(B)(3). Provide accurate thermometers for all ware-washing facilities utilizing heat as a sanitizing agent. Provide accurate pressure gauge on mechanical ware washing machines that use line pressure on final rinse.

Violation = 11C Testing Devices

Chemical Test Kit

Chemical testing device not provided for testing sanitizer solutions, in violation of 6 C.C.R. 1010-2, 4-402. Provide testing device for sanitizing solutions.

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Violation = 12A Cleaning: Equip/Utensils

Food-Contact Surfaces Soiled

Failure to properly clean food-contact surfaces, in violation of 6 C.C.R. 1010-2, 3-309(B), 4-405(A)&(C), 4-407. Clean all food-contact surfaces as often as necessary to keep free of contamination.

Violation = 12B Cleaning: Equip/Utensils

Nonfood-Contact Surfaces Soiled

Failure to clean non-food contact surfaces, in violation of 6 C.C.R. 1010-2, 4-406, 4-407. Clean non-food contact surfaces as often as necessary to keep free of contamination.

Violation = 12C Cleaning: Equip/Utensils

No Pre-Wash/Scrape; Dirty Wash/Rinse; Improper Sequence; Washwater Temperature

Failure to pre-flush, pre-scrape and/or pre-soak soiled equipment and utensils; equipment and utensils not washed, rinsed, and sanitized in proper sequence in three-compartment sink; wash and/or rinse water is unclean and of improper temperature, in violation of 6 C.C.R. 1010-2, 4-403(A)(5), 4-403(A)(7), 4-403(A)(8)(a-c), 4-403(B)(6), 4-403(B)(7)(a-c), 4-403(B)(9), 4-403(C). Pre-flush, pre-scrape and/or pre-soak soiled dishware prior to washing; provide operational changes or mechanical repair so that water is kept clean and of proper temperature for its specific use; equipment and utensils shall be washed, rinsed, and sanitized in proper sequence in three-compartment sink.

Violation = 12D Cleaning: Equip/Utensils

Wiping Cloths

Wiping cloths not clean, not saturated with the proper concentration of sanitizing solution or not properly restricted, in violation of 6 C.C.R. 1010-2, 3-307(A-F). Wiping cloths used for wiping food spills on tableware shall be stored clean and dry. Moist cloths used for wiping food spills on kitchenware and food-contact surfaces of equipment shall be clean, rinsed frequently in sanitizing solution, and used for no other purpose. Moist cloths used for wiping nonfood-contact surfaces (e.g., shelves, counters, tabletops) shall be clean, rinsed frequently in sanitizing solution and used for no other purpose.

Violation = 13A Utensil/Single-Svc

Equipment and Utensil Storage

Improper storage of food/ice dispensing utensils; failure to store or handle utensils in a manner to prevent contamination, in violation of 6 C.C.R. 1010-2, 3-208, 3-306(A-D), 4-301(A), 4-601(A-D), 4-603(A-C), 8-103(A)(2)(a,b). Dispensing utensils shall be stored in the food with the handle extended; clean and dry; stored in a running water dipper well; or stored at a temperature of 140°F or above, or 41°F or below. Store and handle cleaned and sanitized equipment and utensils to prevent contamination. Invert pans and glassware stored on open shelves. Allow equipment and utensils to air-dry after sanitization.

Violation = 13B Utensil/Single-Svc

Single Service Item Storage

Failure to store or handle single-service items in a manner to prevent contamination, in violation of 6 C.C.R. 1010-2, 4-301(A), 4-602(A-C), 8-103(A)(2)(a,b). Store and handle single-service items to prevent contamination.

Violation = 13B Utensil/Single-Svc

Reuse of Single Service Items

Single service items reused, in violation of 6 C.C.R. 1010-2, 4-602(D)&(E). Do not reuse single-service items.

Violation = 14A Physical Facilities

Mop Sink; Plumbing Maintenance; Lavatories Not Clean/Good Repair

Plumbing/grease trap not maintained in accordance with applicable laws and/or so as not to create a nuisance; mop sink not installed or maintained; lavatories and related fixtures not kept clean or in good repair, in violation of 6 C.C.R. 1010-2, 5-201, 5-203, 5-204, 5-206, 5-207(E), 5-210(A). Clean and maintain all plumbing, lavatories, and related fixtures. Initiate corrective action as required.

Violation = 14B Physical Facilities

Dumpster/Trash Cans

Garbage and refuse containers and/or areas not insect/rodent proof, not clean, not covered, or of insufficient number; no facilities for cleaning containers; frequency of disposal insufficient, in violation of 6 C.C.R. 1010-2, 5-207(D), 5-

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210(B), 5-301(A-E), 5-302(A-C), 5-303, 5-304. Provide sufficient numbers of vermin-proofed containers that are covered when not in use. If drain plugs are provided in containers, they shall be in place at all times except during cleaning operations. Provide appropriate facilities with sewer drains for cleaning containers. Dispose of garbage and refuse often enough to prevent the development of odors, and the attraction of insects and rodents.

Violation = 14C Physical Facilities

Floors, Walls, Ceilings Construction/Cleaning

Floor/floor covering, improperly constructed/installed, in poor repair, or lacking a coved juncture base, or not clean, walls/ceilings or attached equipment improperly constructed/installed/maintained or not found in good repair; walls, ceilings or applicable attached equipment (including light fixtures, vent covers, wall-mounted fans and similar equipment) found unclean; lack of dustless cleaning methods used, in violation of 6 C.C.R. 1010-2, 6-101 through 6-106, 6-201, 6-202, 6-401(A-C). Repair or alter the floor/floor covering to be smooth, durable and non-absorbent. Provide coved juncture bases where required. Outdoor food service areas shall be kept clean, free of debris, reasonably free of dust, properly graded to drain and constructed of approved materials. Clean and maintain all floors, walls, ceilings and attached equipment using proper dustless cleaning methods. Repair or alter the wall/ceiling to be smooth, non-absorbent, and easily cleanable. Light fixtures, vent covers, wall-mounted fans, and similar equipment attached to walls and ceilings must be easily cleanable. Intake and exhaust ducts shall be maintained to prevent the entrance of contaminating materials.

Violation = 14D Physical Facilities

Lighting

Failure to provide adequate lighting and/or properly shielded fixtures, in violation of 6 C.C.R. 1010-2, 6-301, 6-302. Provide increased lighting and/or shield fixtures to meet rules and regulations.

Violation = 14E Physical Facilities

Ventilation

Lack of properly constructed/maintained ventilation system, in violation of 6 C.C.R. 1010-2, 4-212(A-C). Provide adequate ventilation to eliminate aerosols, obnoxious odors, or noxious fumes or vapors.

Violation = 14F Physical Facilities

Personal Belongings

Improperly located, used, or maintained personal belongings area or locker rooms, in violation of 6 C.C.R. 1010-2, 2-405(A)&(B). Dressing rooms and areas shall be clean and used only for that purpose. Provide sufficient lockers or a storage area for personal belongings.

Violation = 14G Physical Facilities

Unnecessary Articles; Outer Openings Protected

Premises not free of litter, unused equipment, or unnecessary articles; walking or driving surfaces on exterior of establishment generating dust; maintenance and cleaning tools stored/maintained improperly; outer openings not protected from entry of insects/rodents, in violation of 6 C.C.R. 1010-2, 5-304, 6-402, 6-501, 8-101. Remove all unused equipment, unnecessary articles, and maintain premises free of litter.

Maintain outside areas to minimize dust. Maintenance and cleaning tools shall be maintained and stored in a way that does not contaminate food, utensils, equipment or linens, and shall be stored in an orderly manner. Outer openings shall be protected against entrance of insects and rodents. Properly locate and maintain recycling areas.

Violation = 14H Physical Facilities

Laundry; Living/Sleeping Quarters

Retail food establishment used for living/sleeping purposes; laundry facilities improperly located/used, in violation of 6 C.C.R. 1010-2, 4-501(A)&(B), 6-502. There must be a complete separation of the retail food establishment operation from any living or sleeping quarters. Only items necessary to the operation are to be laundered on premises. Laundry facilities must be sufficient and properly located.

Violation = 14I Physical Facilities

Inadequate Toilet Facilities; Doors Tight-fitting, Kept Closed; Toilet Paper, Waste Can, Dirty

Separate toilet facilities not provided in accordance with the 1997 Uniform Plumbing Code; toilet room not properly enclosed or doors not kept closed as required; toilet room not supplied with properly dispensed toilet tissue or proper waste receptacles; toilet room not clean or in good repair, in violation of 6 C.C.R. 1010-2, 5-208(B-G), 5-209.

Provide separate toilet facilities with more than 15 employees or if seating capacity exceeds 15 patrons. Provide a

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completely enclosed toilet room with a tight-fitting door, which is to be kept closed during hours of operation. Clean toilet/toilet room. Provide properly dispensed toilet tissue and proper waste receptacles.

Violation = 15A Other Operations

Authorized Personnel; Hair Restraints; Clean Clothes

Unauthorized personnel in food preparation, food storage, or ware washing areas; employees not wearing clean outer clothing or effective hair restraints, in violation of 6 C.C.R. 1010-2, 2-101, 2-3, 2-404, 2-503(A). Only authorized personnel allowed in food preparation, storage, and ware washing areas. All employees shall wear clean outer clothing and effective hair restraints.

Violation = 15B Other Operations

Linens

Improperly stored clean/soiled linens, in violation of 6 C.C.R. 1010-2, 4-301(A), 4-501(C). Clean clothes and linens shall be stored in a clean place and protected. Soiled clothes and linens shall be stored in non-absorbent containers or washable laundry bags