

WASHOE COUNTY HEALTH DISTRICT

FOOD ESTABLISHMENT

FIELD INSPECTION GUIDE



ENVIRONMENTAL HEALTH SERVICES

WASHOE COUNTY
HEALTH DISTRICT
ENHANCING QUALITY OF LIFE



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Public Health
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September 9, 2016

Dear Washoe County Food Establishment Owner/Operator:

As of September 9, 2016, the Regulations of the Washoe County District Board of Health Governing Food Establishments have been amended to eliminate sections related to grades and grading of food establishments and to include provisions from the current version of the U.S Food and Drug Administration (FDA) Model Food Code. The Washoe County Health District (WCHD) will no longer issue a numerical score to reflect the status of inspection results and will instead use a color coded (green, yellow, red) system to reflect the status of out of compliance risk factors.

In an attempt to prevent foodborne illness within Washoe County and to aid food establishments operating with the new inspection rating system for the disclosure of inspection results, the WCHD, Environmental Health Service's Food Safety Program is pleased to present our Field Inspection Guide.

The enclosed guide provides a reference list of key elements to ensure food safety, as well as, examples of common violations. This guide should help you prepare for and succeed in future inspections.

The WCHD, Environmental Health Services Division is available to assist with this transition. Please call (775) 328-2434 or email foodsafety@washoecounty.us with any questions.

Sincerely,



Bob Sack, Division Director
Environmental Health Services Division

INTRODUCTION

The Washoe County Health District is dedicated to improving the quality of life and ensuring the public health and safety for all residents and visitors of the County, through education, surveillance, enforcement and community service.

While the food supply in the United States is one of the safest in the world, the Centers for Disease Control and Prevention (CDC) estimates that approximately 48 million people suffer from foodborne illness each year. Of these, more than 128,000 are hospitalized, and 3,000 die. Preventing foodborne illness and death remains a major public health challenge.

The CDC and the Food and Drug Administration (FDA) have identified five foodborne illness risk factors and five public health interventions that when addressed during an inspection of a retail food establishment should lead to a reduction in the incidents of foodborne illness and to an increased protection for consumer health.

The five most common CDC risk factors are:

1. Improper Holding Temperatures
2. Inadequate Cooking
3. Poor Personal Hygiene
4. Contaminated Equipment
5. Food from Unsafe Sources

The FDA's public health interventions are:

1. Demonstration of knowledge
2. Employee health controls
3. Controlling hands as a vehicle of contamination
4. Time and temperature parameters for controlling pathogens
5. The consumer advisory

It is the responsibility of the Washoe County, Environmental Health Services Division to conduct routine inspections of retail food establishments in Washoe County in order to ensure compliance with the Regulations of The Washoe County District Board of Health Governing Food Establishments (WCHD food regulations). This Field Inspection Guide is intended to provide guidance to food service operators in matters related to retail food inspections, the establishment rating system, and common terminology. This guide has also been developed to improve standardization among environmental health specialists during their routine inspections of retail food facilities by providing them with a reference list of common violations.

The procedures outlined in this field guide are to be used in conjunction with the Washoe County Food Establishment Official Inspection Report. The guidelines provided are not intended to be all-inclusive due to the fact that individual establishments and the severity of their violations can vary greatly.

INSPECTION RATINGS OF FOOD ESTABLISHMENTS



Pass (Green):

- Critical Violations - An establishment having no more than one critical violation observed during the inspection. Critical violation shall be corrected or mitigated during the inspection.
- Non-Critical Violations - Establishments with multiple non-critical violations or repeat non-critical violations may be subject to reinspections, reinspection fees, and additional enforcement action including permit suspension, and/or permit revocation. ***Non-critical violations must still be corrected or mitigated during the inspection if they are noted under item the Risk Factor Intervention section (items #1-30) on the Food Establishment Inspection form.**

Conditional Pass (Yellow):

- An establishment having two or more critical violations observed during the inspection. Critical violations shall be corrected or mitigated during the inspection. A reinspection shall be conducted within 24 to 72 hours to verify critical violation(s) remain corrected

Closed (Red):

- If a substantial health hazard exists, as defined in these regulations, or if it is determined that there is a risk of imminent danger to the public, the Health Authority shall suspend the health permit and the establishment must immediately cease foodservice operations. Operations, once ceased, shall not be resumed until the health permit is reinstated by the Health Authority.

FOOD ESTABLISHMENT INSPECTION PLACARD

The Washoe County Health District will offer the below inspection information placard to each food establishment inspected. Posting of the placard is voluntary. Establishments are encouraged to post the placard to assist patrons with making informed decisions regarding food safety prior to entering the food facility.

WASHOE COUNTY HEALTH DISTRICT

ENHANCING QUALITY OF LIFE

This facility is inspected by the
Washoe County Health District.

Inspection reports may be viewed at:

www.WashoeEats.com

Food establishment health inspectors of the Washoe County Health District check all equipment, cleaning procedures, and cooking processes to ensure a safe eating environment for every customer and citizen.

ENVIRONMENTAL HEALTH SERVICES

 facebook.com/wchdehs
1001 East Ninth Street | P.O. Box 11130 | Reno, Nevada 89520
Phone: 775-328-2434 | Fax: 775-328-6176



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The placard does not give individual establishment ratings and instead directs patrons to www.WashoeEats.com to access full inspection reports including the overall facility color coded rating status.

FOOD ESTABLISHMENT INSPECTION FORM MARKING PROCEDURES

For each item on the inspection report form in the Foodborne Illness Risk Factors, Public Health Interventions, and Good Retail Practices section, the inspector should indicate one of the following for compliance status:

IN – Item found in compliance

NO – Item was not observed during inspection

OUT – Item found out of compliance

NA – Item is not applicable for the facility

If NA or NO is not listed as an option for a particular item, this means that this item must be evaluated during the inspection and a compliance status must be determined.

Compliance status should be determined as a result of observations that establish a pattern of non-compliance.

For each item marked OUT, a determination of the seriousness of the observation must be made with regards to the direct impact on foodborne illness risk factors and interventions and the inspector should indicate one of the following to categorize the out of compliance status:

Critical Violations – A provision of the WCHD food regulations, that if in non-compliance, is more likely than other violations to contribute to one of the five foodborne illness risk factors or one of the five FDA public health interventions. Critical violations pose an imminent threat to public health and have the potential to cause foodborne illness. A critical violation must be corrected or mitigated during an inspection in order to avoid closure. When a critical violation cannot be immediately corrected or mitigated, the food facility is subject to closure.

Non-Critical Violations – A provision of the WCHD food regulations that do not directly cause foodborne illness, but are important factors in general sanitation, operational controls, general maintenance, and facility design that allow for safe, wholesome and unadulterated food products.

If the item is marked OUT, document details of each violation for the item number in the "Observations and Corrective Actions" section of the inspection report.

For items marked **OUT** further indicate the status of the violation by marking an **"X"** in the corresponding box for Corrected On-Site (**COS**) during the inspection and/or Repeat Violation (**R**).

COS - indicates that **all** violations cited under that particular item number have been corrected and verified before completing the inspection. The actual corrective action taken for each violation should be documented in the "Observations and Corrective Actions" section of the inspection report.

R - Indicates that the same violation under a particular item number was cited on the last inspection report.

COMMON TERMINOLOGY

American National Standards Institute (ANSI) is a national organization that sets standards for equipment.

Approved Source is a producer, manufacturer, distributor, or other food facility that is properly licensed or permitted by a local, state or federal agency.

Certified Food Protection Manager (CFPM) is the person responsible for safe food handling in an establishment. It is required for all risk level 2 and 3 establishments.

Comminuted means to reduce in size by methods including chopping, flaking, grinding or mincing. Examples include ground beef and sausage.

Cross Contamination is the transfer of harmful microorganisms from one food to another.

Fabric Implement is a cloth or fabric, including, but not limited to, burlap and cheesecloth, that is used as a part of the food process and comes in direct contact with food that is subsequently cooked.

FDA is the Federal Food and Drug Administration.

HACCP Plan is a written document that details the formal procedures for following the Hazardous Analysis Critical Control Point (HACCP) principles that were developed by the National Advisory Committee on Microbiological Criteria for Foods.

Interstate Certified Shellfish Shippers List (ICSSL) is a list of approved suppliers maintained by the FDA and its partners.

Limited Food Preparation means food preparation that is restricted to one or more of the following:

- Heating, frying, baking, roasting, popping, blending, or assembly of non-prepackaged food.
- Bulk dispensing of non-potentially hazardous beverages.
- Holding, portioning, and dispensing of any foods that are prepared for satellite food service by the onsite permanent food facility or prepackaged by another approved source.
- Slicing and chopping of food on a heated cooking surface during the cooking process.
- Cooking and seasoning to order.

Limited food preparation does NOT include:

- slicing and chopping unless it is on the heated cooking surface
- thawing
- cooling of cooked potentially hazardous food
- grinding raw ingredients or potentially hazardous food
- reheating for hot holding
- washing of foods
- cooking of potentially hazardous foods for later use

Time Temperature Controlled for Safety Food (TCS) is

- (a) a food that requires time or temperature control to limit pathogenic micro-organism growth or toxin formation.
- (b) Potentially hazardous food includes a food of animal origin that is raw or heat-treated, a food of plant origin that is heat treated or consists of raw seed sprouts, cut melons, cut tomatoes, or mixtures of cut tomatoes that are not modified to render them unable to support pathogenic micro-organism growth or toxin formation, and garlic-in-oil mixtures that are not acidified or otherwise modified at a food processing plant in a way that results in mixtures that do not support growth or toxin formation as specified under subdivision (a).
- (c) Potentially hazardous foods do not include foods that:
 - 1. have a pH level of 4.6 or below, or
 - 2. have a water activity (Aw) value of 0.85 or less under standard conditions, or
 - 3. are in hermetically sealed containers processed to meet the commercial sterility standard, or
 - 4. have been shown through appropriate microbiology challenge studies not to support the rapid and progressive growth of infectious or toxigenic microorganisms
 - 5. An air-cooled, hard-boiled egg with shell intact, or an egg with shell intact that is not hard boiled, but has been pasteurized to destroy all viable salmonellae.

Examples of TCS Food:

Fruits / Vegetables: All cooked vegetables, cooked rice and legumes; All sprouts Baked/cooked potato; Rehydrated mashed potatoes; Cut melon; Cut tomatoes; Edamame; Hummus; Opened canned vegetables; Rehydrated vegetable products containing PHF's; Tofu, texturized vegetable protein; Rehydrated garlic in oil- anything grown in the ground that is then stored in oil (garlic, onions etc)

Dairy: Eggs; milk; Cheesecake; Cream pastries (if cream is not commercially made, check label); Cream cheese; Facility made salad dressing, mayonnaise, or aioli; Food containing eggs (i.e. quiche, custards, hollandaise sauce); Funnel cake, pancake and waffle batter (containing PHF's), including rehydrated funnel cake, pancake and cake mix; Opened ultra-pasteurized products; Sliced/Shredded/crumbled cheeses (cheddar, jack, blue etc.); Soft cheeses: (feta, soft Mexican style cheese, feta, brie etc.); butter, Whipped butter; Whipped cream (including ultra-pasteurized)

Meat: Beef, poultry, fish, lamb, pork, ratites (cooked or raw); Bakery products containing meat; Hot dogs, sausage, Chorizo (cooked or raw); Opened canned meat or fish; Raw bacon; Seafood excluding live fish; Bologna

Miscellaneous: All casseroles containing PHF's; Cooked noodles; Liquid batter for dipping PHFs; Pizza; Vegetable, seafood, beef, chicken, or turkey broth; Gravies (reconstituted or facility-made)

Examples of Non TCS Food:

Fruits / Vegetables: Cut/whole raw vegetables; Cut fruit (other than melon); Jarred or canned chilies; Garlic in water; Sauerkraut; Unopened canned meats and vegetables (including kidney beans)

Dairy: Margarine; Hard boiled eggs in intact shells (must be air-cooled); Manufacturer sealed hard cheeses); Pickled eggs; Unopened ultra-pasteurized products

Meat: commercially manufactured jerky; commercially made salted pork or fish; Pickled pig's feet

Miscellaneous: Commercially manufactured icing, glazes; Peanut butter; Teriyaki sauce, soy sauce, fish sauce, oyster sauce;; Uncooked rehydrated rice noodles

Ready-to-Eat (RTE) Foods are foods that must be handled with utensils or gloved hands because they will not be cooked and are ready to be served to the consumer. Examples of RTE foods include toast, salads, cooked hamburger, and raw vegetables that will not be cooked. Non RTE foods include raw meat

or raw vegetables that will be cooked. For a full definition, see the Washoe County Regulations Governing Food Establishments.

Reduced Oxygen Packaging (ROP) is a method of preserving food by packaging it where the atmosphere of inside the packaging reduces spoilage organisms but allows other organisms like Clostridium botulinum to grow. This process must conform to Washoe County Food Regulations, section 050.340. For a full definition, see the Washoe County Regulations Governing Food Establishments.

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SUPERVISION

1. Demonstration of Knowledge/Active Managerial Control

WCHD Regulations: 030.005; 030.010; 030.015; 040.005; 040.022; 040.020; 040.035

Standard Comments Available:

1. Person-in-charge not present
2. Facility lacks demonstration of knowledge/active managerial control
3. No person certified via testing with accredited program (CFPM)
4. The CFPM of the facility is not the Person-in-charge

Critical Violations

N/A

Non Critical Violations

- The line cook was not aware that the chicken in the make-line reach-in refrigerator was between 42F – 134F, and when asked what temperature it should be, they did not know. **Note:** Potentially hazardous foods found in the danger zone, [Data Field #20](#), would also be marked as a critical violation
- The employee washing dishes did not know what concentration the sanitizer in the dishwasher should be or how to check the concentration of the sanitizer.
- The cook who is cooking hamburgers did not know the final cooking temperature for ground beef or how to calibrate their probe thermometer.
- No CFPM present/CFPM expired.
- A risk level 3 facility does not have enough CFPMs to cover all hours of operation.
- The CFPM is not the person-in-charge
- CFPM unable to describe major food allergens and symptoms

Corrective Action:

Follow [Appendix A](#) CFPM decision tree for corrective action and time frames.

Marking Instructions:

In: Person-in-charge present, active managerial control demonstrated, current CFPM certification.
Out: Determination of overall lack of control in restaurant as shown with other critical violations. No CFPM certification available. Onsite CFPM not recognized due to out of control risk factors.

Notes:

This data field shall not be marked for an isolated incident, but rather for an overall evaluation of the food employee's ability to ensure proper performance of their assigned duties. Determination of compliance status based on discussions with Person-in-charge and observations of employees practices.

EMPLOYEE HEALTH

2. Communicable Diseases: knowledge, responsibilities, reporting

WCHD Regulations: 030.020, 030.021, 030.022, 030.085

Standard Comments Available:
None – enter text if marked ‘out’

Critical Violations

N/A

Non Critical Violations

- An employee knows they should stay home when they are sick, but aren’t sure for how long.
- An employee knows to call in when they are sick, but is unsure of excludable symptoms.
- Person-in-charge unaware of reporting responsibilities or exclusion requirements.
- Facility does not have written procedures for the clean-up of vomiting and diarrheal events.

Corrective Action:

Discussed exclusion policies with operator. Provided example policy.

Marking Instructions:

Determination of In/Out status by discussions with Person-in-charge and employees, documentation of training program, implementation of a health policy that employees are aware of.

In: Person-in-charge and employees are aware of exclusion policies/symptoms and responsibility to report.

Out: Person-in-charge and employees are not aware of exclusion policies/symptoms and responsibility to report.

Notes:

This data field shall not be marked for an isolated incident, but rather for an overall evaluation of the food employee's ability to ensure proper performance of their assigned duties. Interview person-in-charge and employees to determine if they have been trained on exclusion policies. See [Appendix B](#) for example Employee Health Policies.

EMPLOYEE HEALTH

3. Communicable Diseases: proper use of restriction/exclusion

WCHD Regulations: 030.020, 030.021, 030.022

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

- The Person-in-charge is aware of an employee with a communicable disease or aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness and the Person-in-charge has not reported to the WCHD 775-328-2434.
- The Person-in-charge is aware of a food employee who is suffering from an acute gastrointestinal illness and has not restricted the duties of the food employee to prevent spreading the illness.
- The Person-in-charge removes a restriction from a food employee before resolution of the symptoms or before 24 hours after symptoms stop.
- The Person-in-charge allows an excluded employee to return to work before receiving District Health Officer clearance.
- When an employee who handles food or makes contact with food contact surfaces has a cut / sore / or rash on their hand that is not properly covered.

Non Critical Violations

N/A

Corrective Action:

Ill employee is appropriately excluded or restricted. Uncovered sores are covered.

Marking Instructions:

In: No ill employees observed (no observation of symptoms that require exclusion with or without a diagnosis)

Out: Employee observed with excludable symptoms; restricted employee observed doing food prep; inspector becomes aware that Person-in-charge has not notified Health Authority of employee with excludable condition.

Notes:

Acute Gastrointestinal Illness means a short duration illness most often characterized by one of the following symptoms or groups of symptoms, which are known to be commonly associated with the agents most likely to be transmitted from infected food employees through contamination of food

- a. Diarrhea, either alone or in conjunction with other gastrointestinal symptoms, such as vomiting, fever, or abdominal cramps.
- b. Vomiting in conjunction with either diarrhea or two other gastrointestinal symptoms, such as fever or abdominal cramps

Communicable diseases that are transmissible through food means a condition caused by any of the following infectious agents:

- *Salmonella typhi*,
- *Salmonella spp.*,
- *Shigella spp.*,
- Shiga toxin producing *Escherichia coli*,
- Hepatitis A virus,
- Norovirus,
- Other communicable diseases listed in the Washoe County Regulations/NAC 441A.040 that are transmissible through food.

“Exclude” means to prevent a person from working as an employee in a food establishment, or entering a food establishment as an employee.

“Person-in-charge” means the person present at a food establishment who is responsible for the operation of the establishment at the time of inspection.

“Restrict” means to limit the activities of a food employee so that there is no risk of transmitting a disease that is transmissible through food and the food employee does not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles.

GOOD HYGIENIC PRACTICES

4. Proper eating, tasting, drinking, or tobacco use

WCHD Regulations: 030.065; 050.120

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	<ul style="list-style-type: none"> • Employee is observed eating, drinking or smoking and the direct contamination of food is observed. • Employee is observed tasting food multiple times with same utensil.
Non Critical Violations	<ul style="list-style-type: none"> • Employee drink without lid and straw in food preparation area. • Employee is observed eating, drinking or smoking in non-designated areas where contamination may result. • Facility not compliant with Nevada Clean Indoor Air Act (NRS 202.2483).

Corrective Action:

When direct contamination of food is observed, the food shall be discarded.

Marking Instructions:

In: Employee observed drinking from closed container with a straw which is subsequently stored on non-food contact surface. Employee observed tasting with spoon that is then discarded or placed in dish area.

Out: Employee drinking from open container; open drinks stored on food prep area; employee smoking in kitchen.

NO: This item may be marked NO only in the rare occasion that no food employees are present at time of inspection.

Notes:

Personal drinks will be allowed in food preparation areas if the risk of contaminating the employee's hands, the beverage container, non-prepackaged food, and food-contact surfaces with the employee's saliva is eliminated. Approved practices include drinking from a closed container that is handled to prevent contamination of employee's hands or from a beverage container with a tight fitting lid and straw.

GOOD HYGIENIC PRACTICES

5. No discharge from the eyes, nose or mouth

WCHD Regulations: 030.070

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	<ul style="list-style-type: none">• A food employee is suffering from uncontrolled allergies. The employee’s symptoms may include a constantly runny nose, sneezing, itchy/watery eyes or coughing and is engaged in food preparation.• A waiter with discharge from the eyes due to allergies is slicing bread.
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Non Critical Violations	N/A
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Corrective Action:

If a food employee is found working while having discharges from the eyes, nose, or mouth, they shall be restricted from working with exposed food, clean equipment, clean utensils and clean linens until the symptoms have subsided.

Marking Instructions:

In: No food employees observed with persistent sneezing, coughing or runny nose that causes discharge from eyes, nose, or mouth.

Out: Food employee has persistent sneezing, coughing or runny nose that causes discharge from eyes, nose, or mouth, which subjects food and food contact surfaces to potential contamination.

NO: This item may be marked NO only in the rare occasion that no food employees are present at time of inspection.

Notes:

CONTROL OF HANDS AS A VEHICLE OF CONTAMINATION

6. Hands clean and properly washed

WCHD Regulations: 030.025-030.055

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	<p>Critical handwashing violations may be documented when the <i>direct contamination</i> of food or food contact surfaces (such as in-use cutting boards and utensils) has occurred by unclean hands that have been in contact with:</p> <ul style="list-style-type: none"> • Secretions of the eyes, ears, nose and mouth • Sweat • Raw animal product • Any object that most likely contains <i>high</i> levels of contamination, for example exterior garbage dumpsters or toilets. This MAY NOT include objects like refrigerator handles or scoops. • An employee handles raw meat and then proceeds to handle vegetables or clean customer utensils without washing their hands. • An employee wearing gloves handles raw meat, then takes off his gloves. The employee touches the contaminated outer surface of the gloves with his bare hands. The employee then proceeds to handle ready-to-eat food items. • An employee is observed handling raw meat. The employee then applies hand sanitizer without properly washing their hands prior to the sanitizer application. The employee then handles ready to eat food items. • An employee that handles food, clean equipment or utensils, clean linens, or single-service utensils did not wash their hands after using the restroom, taking a break, eating, taking out the garbage, etc. • An employee did not wash their hands after eating or smoking and before handling food. • An employee washes their hands in the 3 compartment sink, prep sink, or any sink not designated as a hand sink.
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Non Critical Violations	<p>Non critical handwashing violations may be documented when improper handwashing procedures are observed during an inspection, but do not meet the criteria for a CRITICAL VIOLATION.</p> <ul style="list-style-type: none"> • Dishwasher loads dirty dishes into dishwasher and then stacks clean dishes without first washing hands. • An employee washes hands and instead of using paper towels to dry their hands, the employee uses a clean cloth towel. • A food employee with artificial nails, nail polish, or rings (other than a plain ring, such as a wedding band) is observed handling unpackaged food or clean utensils without the use of gloves (no cross contamination observed as in critical violation criteria). • An employee did not wash hands after talking on the phone or handling money and before handling food. • Employee fails to wash hands properly, i.e. not a full 20 seconds.
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Corrective Action:

Food employee shall wash their hands as required. Discuss importance of handwashing with employee and Person-in-charge.

Marking Instructions:

Determination of compliance based on observation of employees.

In: Employees are observed washing hands with the appropriate techniques at appropriate times and places.

Out: Employees are observed not washing hands when required.

Notes:

Employees are required to wash their hands: before beginning work, before handling food or clean equipment / utensils, as often as necessary during food preparation to remove soil and contamination, when switching from working with raw to ready-to-eat foods, after touching body parts or clothing, after using the restroom, ANY time when contamination may occur.

Hand sanitizer must be approved and shall be applied only to hands that have been properly washed.

Food employees shall keep their fingernails trimmed, filed, and maintained so that the edges and surfaces are cleanable and not rough.

Hands are not required to be washed when changing gloves if the employee is performing the same task. For example: an employee changes gloves while continuing to make sandwiches.

However if changing gloves presents an opportunity for cross-contamination, proper handwashing procedures must be exercised.

Single-use gloves may not be washed.

Violations pertaining to handling food with cuts, sores, or rashes on the hands should be marked in [Data Field #3](#).

CONTROL OF HANDS AS A VEHICLE OF CONTAMINATION

7. No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed

WCHD Regulations: 050.115

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

- An employee handles ready-to-eat foods with bare hands.
- Employee does not follow preapproved bare hand contact procedure.

Non Critical Violations

N/A

Corrective Action:

Employee shall wash hands and change gloves. Discuss no bare hand contact with employee and Person-in-charge. Ready-to-eat food observed being contacted with bare hands, without prior approval, shall be discarded.

Marking Instructions:

In: Employees observed using suitable utensils or gloves to prevent bare hand contact. Employee may contact RTE food that will be subsequently cooked, i.e. vegetables in a stir fry. Employees are following pre-approved alternative procedures.
Out: One or more employees observed contacting RTE food with bare hands.

Notes:

Food that will be added as an ingredient to raw animal food that is subsequently cooked to the minimum required temperature may be contacted with bare hands.

Food that will be added as an ingredient to other foods not containing raw animal foods that is subsequently cooked to at least 145F may be contacted with bare hands.

Bare hand and arm contact with non-prepackaged ready-to-eat foods shall be prevented by using utensils such as scoops, tongs, gloves, paper wrappers, or other implements.

Gloves shall be properly used and changed when required.

Single-use gloves may not be reused.

Bare hand contact with ready-to-eat foods is prohibited unless an application has been submitted and approved by the Health Authority.

CONTROL OF HANDS AS A VEHICLE OF CONTAMINATION

8a. Handwashing sinks accessible; conveniently located

WCHD Regulations: 070.030; 070.035(c); 070.058

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

- Hand wash sink is not accessible or is blocked so that the item has to be moved in order for employees to complete handwashing.
- Water at the handwashing sink is too hot to wash hands making the handwashing sink unusable (when water temperature is not readily adjustable at the faucet).

Non Critical Violations

- Items (i.e. ice or food) observed in hand sink. This is not an approved use and shall be discontinued; however the sink is not truly inaccessible.
- Any unapproved use of hand sinks. Hand sinks are for handwashing only.

Corrective Action:

Employee shall move item blocking hand sink.

Marking Instructions:

In: Hand sinks are conveniently accessible and located in all prep areas, food dispensing areas, and dish areas. Hand sinks must be available in or directly adjacent to all toilet rooms.

Out: Hand sink observed blocked by equipment, stacked full of utensils or other items, or otherwise unavailable for use.

Notes:

Hand wash facilities must be available to make handwashing not only possible, but likely.

Critical violations must be immediately resolved so that handwashing can be performed properly otherwise the facility may be subject to closure.

If a hand sink needs to be installed or moved, it may be marked as a non-critical to give the operator time to comply as long as there is another available hand sink to allow for proper hand washing.

CONTROL OF HANDS AS A VEHICLE OF CONTAMINATION

8b. Hand washing sinks supplied

WCHD Regulations: 070.035; 070.047; 080.96-080.0995

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

- No soap or paper towels adjacent to the hand wash sink in the kitchen. If there are other hand wash sinks within a reasonable proximity that are stocked, the violation may be classified as non-critical.
- Lack of soap or paper towels in the employee or public restroom.

Non Critical Violations

- No handwashing sign posted.

Corrective Action:

Person-in-charge stocks the hand sink.

Marking Instructions:

In: All hand sinks stocked with liquid pump soap, paper towels, and hand wash sign.

Out: Any one of the above items is not available.

Notes:

Hand wash facilities must be available to make handwashing not only possible, but likely.

Critical violations must be immediately resolved so that handwashing can be performed properly otherwise the facility may be subject to closure.

APPROVED SOURCES

9a. Food obtained from approved source

WCHD Regulations: 050.010; 050.015; 050.020; 050.055; 050.060; 050.100; 070.010

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

- All food shall be from approved sources.
- No home canned items may be offered for sale.
- No prepackaged juice unless obtained pasteurized or otherwise treated as approved by the Health Authority.
- No eggs or produce from home gardens. Must have Department of Agriculture certificates to use.

Non Critical Violations

N/A

Corrective Action:

If food is from an unapproved, unsafe, or otherwise unverifiable source, the food must be discarded or placed on hold.

Marking Instructions:

In: Health Authority is able to determine approved sources through a review of supplier names, shipment invoices, or proof of regulatory permit of a food source may all be used to determine compliance.

Out: Facility offers food from home; makes food from home and brings it to the facility; unable to determine source of food.

Notes:

APPROVED SOURCES

9b. Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish

WCHD Regulations: 050.025; 050.030

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

- All molluscan shellfish shall be from approved ICSSL list supplier
- All fish must be commercially caught/raised

Non Critical Violations

N/A

Corrective Action:

If food is from an unapproved, unsafe, or otherwise unverifiable source, the food must be discarded or placed on hold.

Marking Instructions:

In: Health Authority is able to determine approved food source through review of supplier names, shipment invoices, shellfish tags, or other acceptable documentation.

Out: Inspector determines shellfish or fish are recreationally caught or unable to determine supplier.

NA: If molluscan shellfish or fish are not offered for service or sale.

NO: May be marked if molluscan shellfish or fish are served / sold periodically, but are not present at time of inspection and you are unable to determine prior compliance through tags or purchase records.

Notes:

See [Appendix C](#) for Molluscan Shellfish Guidance Document

“Shucked shellfish” means molluscan shellfish that have one (1) or both shells removed. For labeling issues see Data Field #36.

APPROVED SOURCES

9c. Game animals and wild mushrooms approved by regulatory authority

WCHD Regulations: 050.035; 050.040

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	<ul style="list-style-type: none"> All game animals and wild mushrooms from approved source
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Non Critical Violations	N/A
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Corrective Action:

If food is from an unapproved, unsafe, or otherwise unverifiable source, the food must be discarded or placed on hold.

Marking Instructions:

In: Health Authority is able to determine approved sources through a review of supplier names, shipment invoices, or proof of regulatory permit of a food source may all be used to determine compliance.

Out: Inspector determines game animals or wild mushrooms are not from an approved source.

NA: If game animals or wild mushrooms are not offered for service or sale.

NO: May be marked if game animals or wild mushrooms are served / sold periodically, but are not present at time of inspection and you are unable to determine prior compliance through tags or purchase records.

Notes:

Game animals include reindeer, elk, deer, antelope, water buffalo, bison, rabbit, squirrel, opossum, raccoon, nutria, or muskrat, and non-aquatic reptiles such as snakes. Game animals do not include ratites.

Some game animals imported from other countries are considered an approved source. A letter of recognition from the FDA/USDA may be available for certain countries that meet equivalent sanitization standards. Consult Food Safety Senior.

APPROVED SOURCES

10. Food received at proper temperature

WCHD Regulations: 050.045

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	<ul style="list-style-type: none"> Employee accepts food from delivery, and temperature measurement by the Health Authority shows food exceeds temperature requirements. (Most PHF/TCS food >41F; eggs and milk >45F)
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Non Critical Violations	N/A
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Corrective Action:

Marking Instructions:

In: May be marked when a delivery is received at time of inspection and inspector can verify receiving temperature of PHF/TCS foods.

Out: May be marked if a delivery is received at time of inspection and is accepted by the facility, but the inspector observes temperature outside critical limit.

NA: If facility only receives non PHF/ TCS foods.

NO: Mark when facility does receive PHF/TCS foods but no delivery was received at time of inspection.

Notes:

Many times this topic will not be directly observed and may only be marked out of compliance if temperatures are taken of food at time of receipt by the facility. Procedures can be verified through discussion with the Person-in-charge.

APPROVED SOURCES

11. Food in good condition, safe, unadulterated

WCHD Regulations: 050.045; 050.005; 050.095; 050.070

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

- Employee accepts food from delivery, and integrity of food packaging has been compromised.
- Employee accepts food from delivery or otherwise alters the true appearance, color or quality of the food.
- Food not honestly presented.
- Employee accepts food delivery with moldy food.
- Moldy food observed in walk in refrigerator. Bloated or leaking cans.

Non Critical Violations

- When received, shellstock is not discarded when not reasonably free of mud, dead shellfish, or broken shells.

Corrective Action:

Marking Instructions:

In: Marked when a dent in a food can has not compromised the hermetic seal, cuts made in cardboard packaging do not compromise interior packaging, the true appearance is not misrepresented, and food is honestly presented.

Out: Marked when integrity of food packaging has been compromised or the true appearance, color or quality has been intentionally altered, or the food is not honestly presented.

Notes:

This item is marked based on direct observation of integrity of food packaging and other signs of adulteration.

All unopened commercial containers with a ‘best by’ or ‘use by’ date that is past its expiration is not a violation. A comment in the notes section may be added to state a best management practice. See [Data Field #21a](#) for commercially packaged items opened and used as an ingredient.

APPROVED SOURCES

12a. Required records: parasite destruction

WCHD Regulations: 050.260; 050.265

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	<ul style="list-style-type: none"> • Facility performs parasite destruction for wild caught fish intended for raw/undercooked consumption, but records are not available.
Non Critical Violations	<ul style="list-style-type: none"> • Facility receives fish from supplier who performs parasite destruction, but records are not available at time of inspection. • Facility serves farm raised fish that is exempt from parasite destruction, but does not have documentation from the supplier proving: the fish was farm raised and fed formulated feed that does not contain live parasites.

Corrective Action:

If unable to prove supplier or in-house parasite destruction, food must be discarded or placed on hold.

Marking Instructions:

In: If facility provides statement from supplier showing parasite destruction or maintains records if parasite destruction is done at the facility.

Out: No records available

NA: Item is not applicable when no raw/undercooked fish is offered for sale; if the only fish sold are exempt from freezing (Tuna: Yellowfin, Southern and Northern Bluefin, Bigeye; molluscan shellfish; fish eggs removed from skein)

NO: May be marked when raw/undercooked fish are sold periodically, but are not present at time of inspection.

Notes:

Even if the facility does not do its own parasite destruction, but serves fish that requires it, they must have a letter from the supplier certifying parasite destruction.

If facility serves the fish only fully cooked, no parasite destruction records are needed.

If facility offers non-exempt fish undercooked and it requires parasite destruction, records are required.

See [Appendix D](#) for Parasite Destruction Guidance.

APPROVED SOURCES

12b. Required Records: shellstock tags maintained for 90 days in chronological order

WCHD Regulations: 050.090; 050.110

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	<ul style="list-style-type: none"> • Facility does not maintain shellstock tags • Missing or incomplete shellstock certification tags or improper wet storage of shellstock (includes commingling of shellstock) • A bag of molluscan shellstock lacking tags. Shellstock from two different bags stored together (commingled).
Non Critical Violations	<ul style="list-style-type: none"> • Facility keeps shellstock tags, but they are not in chronological order. • Facility keeps tags, but does not mark last date of sale from that tag.

Corrective Action:

Shellstock without any tags are subject to a hold order or discard. Facilities with repeat violations of missing tags may have this menu item prohibited.

Marking Instructions:

In: Facility has tags available, in chronological order for a minimum of 90 days.

Out: No records available; tags are not maintained in chronological order; evidence of comingling.

NA: Item is not applicable when shellstock is not served.

NO: May be marked when shellstock are sold/served but are not present at time of inspection and prior compliance through tags, invoices or purchase records cannot be verified.

Notes:

See [Appendix C](#) “Molluscan Shellfish Guidance Document”.

“Shellstock” means raw, in-shell molluscan shellfish.

“Commingle” means:

A. To combine shellstock harvested on different days or from different growing areas as identified on the tag or label; or

B. To combine shucked shellfish from containers with different container codes or different shucking dates.

FOOD PROTECTED FROM CONTAMINATION

13a. Separating raw animal foods from raw or cooked RTE foods

WCHD Regulations: 050.130

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

- Raw animal foods stored over salad greens.
- Raw animal foods stored over cooked and cooled items (beans, rice, chicken).
- Raw shell eggs stored over RTE foods or beverage containers.

Non Critical Violations

N/A

Corrective Action:

Items moved during inspection. Any items with signs of cross contamination shall be discarded or placed on hold.

Marking Instructions:

In: Facility stores all PHF/TCS and RTE foods properly to prevent cross contamination. When facility stores or displays frozen, sealed/intact commercially packaged raw animal food with or above frozen, sealed/intact commercially packaged RTE foods.

Out: Raw animal foods are stored above RTE foods.

NA: Item is not applicable when raw animal foods are not served in the facility.

NO: May be marked when raw animal foods are prepared in the facility, but are not present at time of inspection.

Notes:

In a freezer, hermetically sealed frozen meat stored over RTE foods is not a violation.

FOOD PROTECTED FROM CONTAMINATION

13b. Separating raw animal foods from each other during storage, preparation, holding, and display

WCHD Regulations: 050.130

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

- Raw poultry stored over raw beef or fish.
- Raw beef stored over raw fish.

Non Critical Violations

N/A

Corrective Action:

Items moved during inspection. Any items with signs of cross contamination shall be discarded or placed on hold.

Marking Instructions:

In: Facility stores all PHF/TCS foods properly to prevent cross contamination.

Out: Raw animal foods are subject to cross contamination from other raw animal foods. Animal foods must be separated according to minimum cook temperatures.

NA: Item is not applicable when raw animal foods are not served in the facility, or only one type of raw animal food is served.

NO: May be marked when raw animal foods are prepared in the facility, but are not present at time of inspection.

Notes:

Items shall be stored in order of minimum cook temperatures, top to bottom: fish/seafood/whole muscle meat/shell eggs/pork, ground meats, poultry and stuffed foods.

FOOD PROTECTED FROM CONTAMINATION

13c. Food protected from environmental contamination

WCHD Regulations: 050.130; 050.165; 050.185(A); 050.230; 050.240, 030.073

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

- Foreign object found in food (glass, bandage).
- Chemical contamination of food.
- Same tong / glove used for raw meat and RTE food items.
- Washing produce in a warewashing compartment without first cleaning and sanitizing the compartment.
- Contamination of food due to pests/vermin infestation.

Non Critical Violations

- Beverage stored in consumable ice.
- Food not covered in walk-in (not in process of cooling) and no direct contamination observed.
- Employee working with bandage on hand or wrist and not covered with a single-use glove

Corrective Action:

Critical: Food discarded or placed on hold. Non Critical: Cover food.

Marking Instructions:

In: Facility stores all foods properly to prevent contamination.

Out: Food is not packaged or covered during storage (unless in process of cooling), food in contact with soiled equipment or utensils, single-use gloves used for more than 1 task.

Notes:

Items shall be stored in a manner to prevent contamination.

Gloves / utensils shall be properly used and changed when required.

FOOD PROTECTED FROM CONTAMINATION

14. Food contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination

WCHD Regulations: 060.147; 060.365(A) (B); 060.370; 060.375

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	<ul style="list-style-type: none"> • Meat slicer not washed at required frequency (every 4 hours or less in facility at room temperature). • In-use preparation surfaces (including knives, basting brushes etc) are not cleaned and sanitized a minimum of every four hours. • In-use preparation surfaces (including knives, basting brushes etc) are not cleaned between tasks (i.e. after cutting raw chicken the cutting board is not cleaned and sanitized).
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Non Critical Violations	<ul style="list-style-type: none"> • Equipment and utensils that are not currently in use are not clean to sight and touch. • The warewashing sink is used to wash wiping cloths, wash produce, or thaw food and the sink is not cleaned and sanitized before and after each specific use. • Speed guns observed dirty. • Ice machines observed dirty.
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Corrective Action:

Items determined to be out of compliance must be washed, rinsed, and sanitized immediately.

Marking Instructions:

In: Facility cleans food contact surfaces at required frequencies. Items stored at room temperature have a mechanism for documenting when they are to be washed.

Out: If observations show a pattern of non-compliance. Mark out if piece of in-use equipment is visibly soiled, i.e. employee using dirty can opener. It is not marked out for a single dirty utensil.

NA: Only when cleaning and sanitizing of equipment is not required, i.e. facility only serves prepackaged foods.

Notes:

Food contact surfaces, including in-use utensils stored between 41F and 135F, shall be washed, rinsed, sanitized at least every 4 hours. Items may be cleaned less than every 4 hours if the temperature is as noted below.

Temperature	Cleaning Frequency
5.0°C (41°F) or less	24 hours
>5.0°C - 7.2°C (>41°F - 45°F)	20 hours
>7.2°C - 10.0°C (>45°F - 50°F)	16 hours
>10.0°C - 12.8°C (>50°F - 55°F)	10 hours

For facilities with compliance issues, inspectors may require time marking system to prove items are properly cleaned every 4 hours.

FOOD PROTECTED FROM CONTAMINATION

15a. After being sold or served to a consumer, food not re-served

WCHD Regulations: 050.235

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

- Leftover tortilla chips from one consumer were re-served to another consumer.
- Leftover bread from tables was made into croutons.

Non Critical Violations

N/A

Corrective Action:

Marking Instructions:

In: No employees observed re-serving opened foods previously served to another customer.

Out: Employee observed re-serving opened foods previously served to another customer.

Notes:

A container of food that is not potentially hazardous may be transferred from one consumer to another if the food is dispensed so that it is protected from contamination and the container is closed between uses, such as salt and pepper shakers, a narrow-neck bottle containing catsup, steak sauce. If the food, such as crackers is in an unopened original package and is maintained in sound condition, and if the food is checked on a regular basis may be transferred from one consumer to another. Undamaged, unopened, non-potentially hazardous, individually prepackaged food may be re-served to another customer.

FOOD PROTECTED FROM CONTAMINATION

15b. Discarding or reconditioning unsafe, adulterated, or contaminated food

WCHD Regulations: 050.370

Standard Comments Available:

None – enter text if marked 'out'

Critical Violations

- Food made in private home not discarded.
- Employee observed with discharge from nose, eyes or mouth contaminating food and food not subsequently discarded.
- Food employees not following approved procedure for reconditioning food.

Non Critical Violations

N/A

Corrective Action:

Marking Instructions:

In: Food found to be contaminated or obtained from an unapproved source has been discarded or reconditioned according to approved procedure by Person-in-charge.

Out: Food found unsafe, adulterated or contaminated or from unapproved source not discarded or reconditioned according to approved procedures by Person-in-charge.

Notes:

PHF/TCS FOODS

16. Food cooked to proper final cook temperature

WCHD Regulations: 050.245; 050.250; 050.258

Standard Comments Available:

1. Raw eggs broken on request and prepared for immediate service must be cooked to 145F for 15 seconds.
2. Comminuted fish, meat, commercial game animals and raw eggs not prepared for immediate service and comminuted meat on a child’s menu must be cooked to 155F for 17 seconds or the time/temperature relationship specified in the WCHD regulations.
3. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roasts and formed meats must be cooked to 130F for 112 minutes or the time/temperature relationship specified in the WCHD regulations.
4. Ratites and injected meats or mechanically tenderized meats must be cooked to 155F for 17 seconds or the time/temperature relationship specified in the WCHD regulations.
5. Poultry, baluts, stuffed fish/meat/poultry/ratites/pasta; or stuffing containing fish, meat, poultry or ratites; or raw animal foods with a non-continuous cooking process must be cooked to 165F for instantaneous < 1 second.
6. Whole muscle intact beef steaks must be cooked to surface temperature of 145F and an exterior cooked color change on all surfaces.
7. Raw animal foods must be rotated, stirred, covered, and heated to 165F in microwave. Food stands for 2 minutes after cooking.
8. All other raw animal foods must be cooked to 145F for 15 seconds.
9. Raw animal foods cooked using a non-continuous cooking process, cooked according to Section 050.258.

Critical Violations

- Employee going to serve any food that does not meet the above temperature requirements.
- Facility has approved non-continuous cooking procedures but employee observed not following procedure.

Non Critical Violations

- Facility using a non-continuous cooking process properly, but no prior approval from Health Authority.
- Facility using a non-continuous cooking process properly, but approved written procedures not available.

Corrective Action:

Item must be returned to stove/fryer/grill to finish cooking.

Marking Instructions:

In: Final cook temperatures taken by inspector meet requirements, or a raw/undercooked advisory is posted for items not meeting the requirement.

Out: Final cook temperature taken by inspector does not meet the requirements (i.e. chicken at 155F) and employee was going to serve item.

NA: Facility does not cook any TCS/PHF foods.

NO: Facility does cook TCS/PHF food but final cook temperatures were not observed at time of inspection.

Notes:

This section only applies to raw animal foods that are cooked.

If employee checks final cook temperature, sees that it does not meet the requirement, and returns it to the stove to finish cooking without inspector intervention, it is not a violation.

If facility serves undercooked items **AND** there is a consumer advisory on the menu, it is not a violation. If consumer advisory is not available, mark [Data Field # 22](#).

Record a variety of final cook temperatures to determine compliance. See [Appendix E](#) for Summary Chart for Minimum Cooking Temperatures.

Plant food such as fruits and vegetables do not have a required minimum cooking temperature, unless they are to be hot held after cooking. If plant food is cooked for hot holding, violations shall be marked under [Data Field #33](#).

A non-continuous cooking process requires written procedures and prior approval. The process must be documented.

PHF/TCS FOODS

17. Proper reheating procedures for hot holding

WCHD Regulations: 050.275

Standard Comments Available:

1. PHF/TCS Food that is cooked and cooled on premises must be rapidly reheated within 2 hours to 165F or above for 15 seconds for hot holding.
2. Food must be reheated to 165F or above in microwave for hot holding.
3. Commercially processed, RTE food must be reheated to 135F or above for hot holding.
4. Remaining unsliced portions of roasts must be reheated for hot holding using minimum oven parameters.

Critical Violations	<ul style="list-style-type: none"> • Employee going to serve any food that does not meet the above temperature requirements.
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Non Critical Violations	N/A
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Corrective Action:
 If it has been determined that the item has been reheating for less than 2 hours, the item must be returned to stove/fryer/grill to finish reheating. If it has been determined the 2 hours has past, the food must be discarded or placed on hold.

Marking Instructions:

In: Reheating temperatures taken by inspector meet requirements.

Out: Reheating temperatures taken by inspector does not meet the requirements (ie previously cooked and cooled soup at 155F) and employee was going to serve item.

NA: PHF/TCS foods are not held over for second service and/or reheating for hot holding is not performed.

NO: PHF/TCS food is reheated, but process is not occurring at time of inspection.

Notes:

If employee checks temperature, sees that it does not meet the requirement, and returns it to the stove to finish reheating without inspector intervention, it is not a violation.

Record a variety of temperatures to determine compliance.

If either commercially prepared RTE foods or TCS foods cooked and cooled in facility are reheated for immediate service, there is no reheat temperature requirement. A reheat temperature is only required if the item is to be hot held.

See [Appendix F](#).

PHF/TCS FOODS

18. Proper cooling time and temperatures

WCHD Regulations: 050.300

Standard Comments Available:

1. Cooked PHF/TCS food must be cooled from 135F to 70F within 2 hours and from 70F to 41F or below within an additional 4 hours.
2. PHF/TCS food prepared from ambient temperature and/or pre-chilled ingredients must be cooled to 41F or below in 4 hours.
3. Foods (milk/shellfish) received at a temperature according to law must be cooled to 41F or below in 4 hours.
4. Immediately upon receiving, eggs must be placed under refrigeration that maintains an ambient air temperature of 45F

Critical Violations	<ul style="list-style-type: none"> • Food cooling with or without intervention that has exceeded the first critical time/temp limit (from 135F to 70F within 2 hours), or based on your calculations will not meet the first critical limit, shall be documented as a critical violation. • Food cooling with or without intervention that has exceeded the second critical time/temperature limit (from 70F to 41F within 4 hours), or based on your calculations will not meet the second critical limit, shall be documented as critical violation. • Whole tomatoes at ambient temperature are sliced and not cooled to 41F or below within 4 hours.
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Non Critical Violations	<ul style="list-style-type: none"> • N/A
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Corrective Action:
 Food may be rapidly reheated to 165F if the first critical limit has not been met. The cooling process may be restarted once. Food shall be discarded or placed on hold if the second attempt does not meet the first critical limit. Food shall be discarded or placed on hold if the food has not met the second critical limit.

Marking Instructions:

In: Cooling parameters met.

Out: Temperatures taken do not meet requirements.

NA: No cooling of PHF/TCS foods is done.

NO: Cooling is conducted at facility, but no items are cooling at time of inspection

Notes:

Record a variety of temperatures to determine compliance.

Only direct observations of improper cooling times and temperatures are marked here.

If inadequate cooling methods are observed, violation shall also be marked in [Data Field #32](#).

To successfully cool from 135 to 70°F within two hours, the food must be cooled at a rate of

approximately 0.54°F per minute ($135 - 70 = 65^\circ\text{F}$ total divided by 120 minutes = 0.54°F per minute) or ~32°F per hour. To successfully cool from 70 to 41°F within the remaining four hours, the food must be cooled at a rate to approximately 0.12°F per minute ($70 - 41 = 29^\circ\text{F}$ total divided by 240 minutes = 0.12°F per minute) or ~7°F per hour. Depicted graphically, the cooling curve would normally produce a quick drop in temperature from 135 to 70°F and a more gradual, extended loss of temperature as the core food temperature approaches the temperature of the cold holding / cold equipment.

Example of IN Compliance Cooling:

Temperature of soup measured at 128°F at 11am and then measured again at the end of the inspection at 76°F at 12:30pm $128 - 76 = 52 / 90\text{min} = 0.577$ (faster cooling rate than 0.54).

PHF/TCS FOODS

19. Proper hot holding temperatures

WCHD Regulations: 050.310

Standard Comments Available:

1. PHF/TCS food must be maintained at 135F or above, except during preparation, cooking, or cooling or when time is used as a public health control.
2. Roasts must be held at a temperature of 130F or above.

Critical Violations	<ul style="list-style-type: none"> • Food temped at 134F or below. Examples: soup in kettle at 120F; chicken on buffet at 115F; cooked pasta and cream sauce in a container on the counter at 71F.
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Non Critical Violations	<ul style="list-style-type: none"> • N/A
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Corrective Action:

If food has been in danger zone for more than 4 hours, or you are unable to determine length of time, food must be discarded or placed on hold.

When temperature violations are noted, steps should be taken by the Person-in-charge to ensure compliance in the future. Examples include repairing malfunctioning or inoperative equipment or implementing a risk control plan (RCP) to modify preparation procedures or to institute a procedure for monitoring holding temperatures of food.

Marking Instructions:

In: All hot holding foods temped at 135F or above.

Out: Any hot holding food temped at 134F or below.

NA: No hot holding occurs on premises.

NO: Hot holding is conducted at facility, but no items are hot held at time of inspection.

Notes:

Record a variety of temperatures to determine compliance.

The manager states that it is under time management – placed out 3 hours ago according to cook – no written log available. (Since no log is available, “time as a public health control” does not apply) – this is a critical violation.

PHF/TCS FOODS

20. Proper cold holding temperatures

WCHD Regulations: 050.310

Standard Comments Available:

1. PHF/TCS food must be maintained at 41F or below, except during preparation, cooking, or cooling or when time is used as a public health control.
2. Untreated raw eggs must be stored in 45F or below ambient air temperature.

Critical Violations	<ul style="list-style-type: none"> • Food temped at 42F or above. Examples: sliced tomatoes in make-up unit at 48F; chicken salad on buffet at 52F; cooked pasta and cream sauce in a container on the counter at 71F.
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Non Critical Violations	<ul style="list-style-type: none"> • N/A
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Corrective Action:

If food has been in danger zone for more than 4 hours, or you are unable to determine length of time, food must be discarded or placed on hold.

When temperature violations are noted, steps should be taken by the Person-in-charge to ensure compliance in the future. Examples include repairing malfunctioning or inoperative equipment or implementing a Risk Control Plan (RCP) to modify preparation procedures or to institute a procedure for monitoring holding temperatures of food.

Marking Instructions:

In: All cold holding foods temped at 41F or below.

Out: Any cold holding food temped at 42F or above.

NA: No cold holding occurs on premises.

NO: Cold holding is conducted at facility, but no items are cold held at time of inspection.

Notes:

Record a variety of temperatures to determine compliance.

The manager states that it is under time management– placed out 3 hours ago according to cook – no written log available. (Since no log is available, “time as a public health control” does not apply) – this is a critical violation.

If the cold holding violations is also due to malfunctioning equipment, mark [Data Field #45](#) out as well.

PHF/TCS FOODS

21a. Proper date marking and disposition

WCHD Regulations: 050.320; 050.325

Standard Comments Available:

1. RTE, PHF/TCS food prepared on site or opened commercial container held for more than 24 hours must be date marked.
2. RTE, PHF/TCS food prepared on site or opened commercial container held at 41F or below must not be held for more than 7 days.

Critical

Violations

- No date marking system in place.
- PHF/TCS food found in walk in at 41F or below, but date mark shows that it has gone past its 7 day shelf life.

Non Critical

Violations

- Inconsistent or incomplete date marking system in use.
- Not all employees are aware of date marking procedure.

Corrective Action:

Expired items shall be discarded or placed on hold.

Facility shall develop date marking system. Facility must begin date marking items at time of inspection to mark this corrected on site.

Marking Instructions:

In: All PHF/TCS foods held for more than 24 hours are date marked and no expired dates found.

Out: Any PHF/TCS food found without date mark that is held for more than 24 hours; expired date marks.

NA: No PHF/TCS foods are held for more than 24 hours, no PHF/TCS foods prepared in facility, and/or facility does not open any commercially packaged foods (i.e. grocery store).

NO: If the facility does handle RTE foods that require date marking, but are not present at time of inspection.

Notes:

See [Appendix G](#) for date marking guidance.

PHF/TCS FOODS

21b. Time as a public health control: written procedures and records

WCHD Regulations: 050.330

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	<ul style="list-style-type: none"> • When using time as a public health control and written procedures are available, PHF/TCS foods found between 41F-135F and the time on the sticker has expired. • When using time as a public health control and written procedures are available, PHF/TCS foods found between 41F-135F and time tracking is not utilized (no time logs or time stickers). • When using time as a public health control and written procedures are available, PHF/TCS is reheated/refrigerated to reset the time. • When using time as a public health control, PHF/TCS foods found in unmarked containers or marked to exceed 4 hours and not discarded.
Non Critical Violations	<ul style="list-style-type: none"> • Written procedures are not maintained when using time as a public health control, but proper time tracking system is in place.

Corrective Action:
 Food found unlabeled, improperly labeled, or labeled but have exceed the 4 hour time limit, must be discarded or placed on hold.

Marking Instructions:
In: Time used properly as a public health control including written procedures and logs.
Out: Time as public health control documents or procedures are not followed.
NA: Time as a public health control is not used.
NO: If the facility does use time as a public health control, but is not using this procedure at time of inspection.

Notes:
 See [Appendix H](#) for Time as a Public Health Control Guidance Document.
 SOP must include:

1. List of food items being held using TPHC
2. Statement that the clock starts when items are removed from cold holding temperature control (food must have an initial temperature of 41F or less) or hot holding temperature control (food must have an initial temperature of 135F or greater).
3. How the items are marked to ensure not held more than 4 hours

4. Corrective actions if items are not marked or exceed the 4 hour time limit (discarded)

If the PHF/TCS food is found in the temperature danger zone, written procedures are not available and time stamps or written time/temperature logs are not used “Time as a public health control” does not apply. [Data Field #19](#) or [Data Field #20](#) “**Proper Hot or Cold Holding Temperatures**” would be marked as a critical violation.

When using time as a public health control, the time starts when the product is removed from temperature control **NOT** when entering the danger zone.

If the 6 hour time as a public health control practice is used, refer to Section 050.330 (C) for requirements.

Time as a public health control cannot be used for raw eggs in licensed health care facilities or in child care facilities (or schools that serve preschool age children).

Food may not be reheated or refrigerated in an effort to reset holding time while using time as a public health control. Additionally, once time as a public health control methods are initiated, foods must be discarded after 4 hours.

CONSUMER ADVISORY

22. Consumer advisory posted if required

WCHD Regulations: 050.355(A); 050.360; 050.365

Standard Comments Available:

1. Post raw or undercooked advisory.
2. Post alcohol advisory.

Critical Violations

N/A

Non Critical Violations

- Facility has menu items that require a raw/undercooked consumer advisory, but none is available.
- Facility serves alcohol but no alcohol advisory posted.
- Menu has advisory, but menu items are not asterisked.

Corrective Action:

Marking Instructions:

In: Advisories posted as required

Out: Facility serves raw/undercooked food or alcohol but the advisory is not available.

NA: If the facility does not serve raw/undercooked food or alcohol.

Notes:

Menus must identify the foods by asterisking them to a footnote that includes the warning statement, or a description of the foods, such as 'raw egg Caesar salad'.

Bars that serve drinks with egg whites may post a sign stating the following items may contain raw/undercooked animal products. Unless the cocktail is listed on a menu, then it must be identified with an asterisk and menu statement.

Alcohol advisory may be posted in the women's restroom.

HIGHLY SUSCEPTIBLE POPULATIONS

23. Pasteurized food used; prohibited foods not offered

WCHD Regulations: 050.375

Standard Comments Available:

1. Prepackaged juice/beverage containing juice with a warning label may not be served.
2. Facility may not use unpasteurized eggs in recipes if eggs are to be undercooked; or are combined unless: cooked to order and immediately served; used immediately before baking and thoroughly cooked; or prepared under a HACCP plan controlling for Salmonella enteritidis.
3. Facility may not serve raw or partially cooked animal food or raw seed sprouts.
4. Facility may not re-serve food under certain conditions.

Critical Violations	<ul style="list-style-type: none"> • Unpasteurized juice, fluid milk or dry milk is served. • Unpasteurized shell eggs are used, unless raw eggs are used for one consumer's serving at a single meal and cooked as required by code (cannot hold pooled raw shell eggs), or combined as an ingredient before baking and thoroughly cooked to a ready-to-eat form, or the facility is operating pursuant to a HACCP Plan. • Ready-to-eat foods that contain raw food of an animal origin or partially cooked foods are served. • Raw seed sprouts are served.
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Non Critical Violations	N/A
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Corrective Action:
Discontinue use of prohibited foods.

Marking Instructions:

In: No prohibited foods served to highly susceptible population.

Out: Facility serves prohibited foods served to highly susceptible population.

NA: If the facility does not have a highly susceptible population as their main clientele.

Notes:

Highly susceptible populations are defined as persons who are more likely than other people in the general population to experience foodborne disease because they are: immunocompromised; preschool age children or older adults; and obtaining food at a facility that provides services such as custodial care, health care, or assisted living, such as a child or adult day care center, kidney dialysis center, hospital or nursing home, or nutritional or socialization services such as a senior center.

FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES

24. Food additives; approved and properly used

WCHD Regulations: 050.050; 050.145

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	<ul style="list-style-type: none"> • Unapproved food additives found in establishment. • An approved food additive is not properly used, such as sulfites being applied to fresh fruits and vegetables intended for raw consumption.
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Non Critical Violations	N/A
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Corrective Action:

If a food additive has been improperly used, the food shall be discarded or placed on hold.

Marking Instructions:

In: Approved additives used properly.

Out: Approved additives improperly used or unapproved additives present.

NA: If the facility does not use food additives.

Notes:

Things that [are generally recognized as safe](#) by the FDA are not considered food additives.

For example, MSG and vinegar are on the GRAS list and are not considered additives.

Substances such as nitrates and sulfites used in curing are considered additives.

FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES

25a. Poisonous or toxic chemicals properly identified, stored and used

WCHD Regulations: 100.005 – 100.085

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	<ul style="list-style-type: none"> • Any poisonous or toxic chemical, non-food grade lubricants, pesticides, medicines, first aid supplies, or any other personal care products are not labeled or stored separate from/above open food, clean equipment and utensils, or single-use or single-service articles. • Sanitizer solution applied to a food contact surface has a higher concentration than prescribed. • Restricted use pesticides not applied by certified operator. • Spray bottle with cleaner not labeled. • Employee medications are stored over food. • Containers that were previously used to store toxic materials are now used for food storage (laundry detergent bucket used for food storage). • Lubricants that are not food grade are used on food contact surfaces.
Non Critical Violations	<ul style="list-style-type: none"> • Personal care items, such as toiletries, cosmetics, or first aid supplies, stored above packaged food in dry storage area.

Corrective Action:

Operator labels containers or moves items to proper storage location.

Marking Instructions:

In: All chemicals are labeled and properly stored. Pesticides applied by certified applicator.

Out: Any chemical is not labeled or is improperly stored. Improper application of pesticides.

Notes:

If the sanitizer concentration level is too high, it is marked in this field. If the level is too low, it is marked in [Data Field #28](#).

FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES

25b. Poisonous or toxic chemicals held for retail sale properly stored

WCHD Regulations: 100.090

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	N/A
Non Critical Violations	<ul style="list-style-type: none"> • Containers of cleaning agents, sanitizers, personal care items, first aid supplies, medicines, and chemicals are not stored separate from and above food or single-service/single-use items.

Corrective Action:

Marking Instructions:

In: All chemicals are labeled and properly stored.
Out: Chemicals are improperly stored.
NA: Facility does not sell chemicals.

Notes:

This section is only for facilities that have chemicals for retail sale, i.e. grocery store or warehouses.

CONFORMANCE WITH APPROVED PROCEDURES

26. Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP plan; Operational Plans

WCHD Regulations: 050.340; 050.280; 050.335; 060.150; 110.005; 110.010; 110.030; 110.035; 120.005-120.035; 190.140; 200.035; 200.040; 200.055; 240.118

Standard Comments Available:

1. Reduced oxygen packaging (ROP) as specified in 050.340 permitted without a waiver under certain specified conditions in accordance with a required HACCP Plan.
2. Facility is not operating in accordance with approved waiver and/or HACCP Plan.
3. Juice packaged and distributed in a food establishment is not treated under a HACCP Plan to reduce pathogens or labeled as specified in the regulations.

Critical Violations

- Facility has an approved HACCP Plan but is not following it during an inspection.
- HACCP logs are not kept or are falsified by an employee (dry-lab).
- HACCP Plan and/or records are not available for review at time of inspection.
- HACCP Plan not approved by Health Authority prior to implementation.
- Facility not operating in accordance with approved/granted HACCP Plan or waiver/variance.
- Wholesale juice packaged in facility being sold without proper warning label.

Non Critical Violations

- Facility requires an operational plan for a BBQ, dogs on patios, catering, outdoor food establishments, portable units on pool decks.

Corrective Action:

Option A: Facility is doing process correctly, however does not have an approved plan. Facility must submit HACCP/Operational Plan and waiver, if applicable, within 30 days. Failure to submit plan may result in cease and desist order for process.

Option B: Facility is not doing process correctly and must immediately cease and desist process. If facility wishes to do process, the facility must have approved HACCP/Operational Plan before resuming process.

Marking Instructions:

In: A facility which conducts specialized processes is operating with a Health Authority approved HACCP Plan/Operational Plan and is following the plan.

Out: A facility has a HACCP Plan/Operational Plan but is not following it, is not keeping logs, or is falsifying logs. Facility is operating without required an approved HACCP Plan/waiver/variance.

NA: If a facility does not conduct any special processes that require a HACCP Plan/Operational Plan.

Notes:

Labeling of juice packaged in a facility and sold directly to the consumer (not wholesale) is addressed in Data Field #36

EQUIPMENT AND FACILITIES

27. Insects, rodents and animals not present/outer openings protected

WCHD Regulations: 080.075; 080.085; 080.090; 080.180; 080.185; 080.200; 030.080

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	N/A
Non Critical Violations	<ul style="list-style-type: none"> • Live cockroaches, mice, rats or other similar vermin are observed within the food facility. • Evidence of vermin including: fresh droppings, vomitus, urinestains, or gnaw marks that may cause contamination of food, equipment, packaging or utensils. • Insects such as gnats or flies present in facility. • Allowing live animals (other than service animals) into the facility. • Food employee observed handling a service animal. Note: Failure of employee to wash hands after handling service animal would be marked in data field #6 as a critical violation. • Devices to electrocute flying insects not properly located. • Openings not properly screened or otherwise properly protected against the entry of insects and rodents. • Operator not taking appropriate action to eliminate harborage conditions. • Fly strips in food prep area.

Corrective Action:

A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. Contamination of food /food contact surfaces due to vermin infestation should be marked as a critical violation under [Data Field #13c](#) or [Data Field #14](#).

Food that has been adulterated due to the presence of insects or vermin must be discarded or placed on hold.

Implement applicable plan specific to non critical violations noted (i.e. Decontamination, pest control plan, policy review with staff, and/or relocation of pest control materials).

Marking Instructions:

In: No pest activity noted at time of inspection; facility has regular pest control operator.

Out: Any pest activity noted at time of inspection.

Notes:

Food employees with service animals may handle or care for their service animals if they wash their hands as required.

Food employees may handle or care for fish in aquariums or molluscan shellfish or crustaceans in display tanks if they wash their hands as required.

Live animals may be allowed in specific situations (service animal, security animals), if the contamination of food, clean equipment, utensils, linens, and unwrapped single-use articles cannot result.

Pets may not enter indoor food facilities.

EQUIPMENT AND FACILITIES

28. Warewashing equipment installed, maintained and used; proper sanitization

WCHD Regulations: 060.115; 060.160 – 060.190; 060.215; 060.220; 060.245; 060.250; 060.252; 060.280 – 060.340; 060.390 – 060.410; 060.430

Standard Comments Available:

None – enter text if marked ‘out’

- | | |
|----------------------------|--|
| Critical Violations | <ul style="list-style-type: none"> • Dishwasher not dispensing 50-100ppm chlorine or 3-compartment sink not maintained at 50-100ppm chlorine or 200-400ppm quat or equivalent for other approved sanitizers. • High temp dishwasher cycle time and water temperature does not bring the surface temperature of the item being washed to 160F +/- 2 as recorded by maximum registering thermometer or temperature sensitive tape • Employee skips sanitization step of manual warewashing. • Dishes not left in sanitization step of manual warewashing for required contact time. • Employee washing dishes in 3 compartment sink with no sanitizer in 3rd compartment. • No soap / detergent available at 3 compartment sink or warewashing machine. • Employee observed washing dishes using approved steps in the wrong order. • Water for manual warewashing is less than 110F. |
|----------------------------|--|

- | | |
|--------------------------------|--|
| Non Critical Violations | <ul style="list-style-type: none"> • Facility does not have test strips to test dishwasher, but inspector measures adequate level of sanitizer. • Facility does not have an irreversible thermal or heat tape for measuring utensil surface temperatures, but inspector measures adequate temperature. • High temp dishwasher gauge does not reach 180F, but maximum registering thermometer or heat tape reads at least 160F surface temperature. • Inadequate contact time with sanitizer (chlorine<30 seconds, quaternary ammonium<1 minute). • Towel drying of dishware unless sanitized by high temperature warewashing machine (towel appears clean). • Equipment and utensils are not air dried or properly stored to facilitate drying after sanitizing. • Equipment and utensils are not allowed to adequately drain of sanitizer before reuse. • Flow pressure of hot water sanitizing rinse in warewashing machine less than 100psi. • Undersized drain boards for air drying. • Employee sanitizing dishes in dirty sanitizer water. • Clean in place equipment not washed prior to sanitization (i.e. meat slicer). |
|--------------------------------|--|

Corrective Action:

If the dish machine can't be fixed during inspection and no manual dishwashing facilities are available, the facility is subject to closure. A food facility that prepares food shall not be operating if there is no method to properly clean and sanitize equipment or utensils. The food facility shall cease operation immediately. The food facility shall remain closed until a method to clean and sanitize equipment or utensils is provided.

Alternatively, a facility with limited operations (i.e. bar) may operate using only single-use serving items.

If found operating, the inspector shall suspend the permit to operate until the food facility is able to properly clean and sanitize equipment or utensils.

The inspector shall require that all equipment and utensils be cleaned and sanitized prior to reinstating the permit.

A food facility with hot water measured below 110F at the warewashing sink faucet shall immediately correct the violation (relighting a pilot light for example), find a suitable alternative, or cease food preparation in the impacted areas until water, hot water, or potable water is restored.

It is important to note that if a food facility is found operating without hot water (below 100F), the inspector will evaluate the risks associated with the lack of hot water and the warewashing sink requirements when determining whether: the food facility could remain open for a short time until hot water can be restored; the impacted area should be closed; a suitable alternative could be implemented as a temporary measure; or if the food facility's permit should be suspended until the hot water is restored.

Marking Instructions:

In: Dishwasher or 3 compartment sink measured with appropriate levels of sanitizer (chlorine 50-100ppm or quat 200-400ppm) or high temp dishwasher at 160F surface temperature of item being washed. Test strips available.

Out: Sanitizers not at appropriate levels, test strips not available, high temp dishwasher gauge not functioning.

NA: Only if facility has no dishes and serves only prepackaged food, i.e. grocery store.

Notes:

EQUIPMENT AND FACILITIES

29. Hot and cold water available; approved source

WCHD Regulations: 050.075; 070.005-070.015

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	<ul style="list-style-type: none"> • Contaminated or unapproved water supply. • No potable water is available to the facility. • Lack of water at hand sink (proximity to functional sink shall be considered before documenting it as a critical or non-critical violation). • Ice used as a cooling medium not made from potable water. • Water source not sufficient to meet peak water demands of establishment.
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Non Critical Violations	<ul style="list-style-type: none"> • Lack of hot water at a handwashing sink. (Cold water is available) • Lack of hot water at a janitorial sink. • Water <100°F at the handwash sink.
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Corrective Action:

If there is no water, or the water supply is contaminated, a food facility shall immediately cease preparation of foods. In each of these cases, the food facility shall close or discontinue food preparation (and only sell prepackaged food items) provided potable water (or bottled water) is utilized for handwashing in the toilet rooms. Food items, including ice, prepared using non-potable water shall be discarded and ice machines and beverage dispensers shall be cleaned and sanitized prior to reuse (once potable water becomes available).

The water temperatures once it reaches maximum must remain at the required temperature. Peaks and valleys in water temperature may be due to an inadequately sized water heater.

Marking Instructions:

In: Water from an approved source is available at the required temperatures to all parts of the facility.

Out: Water is not available, hot and cold water under pressure is not available, water is from an unapproved source.

Notes:

If all hand sinks lacked running water, the facility would be subject to closure, unless remedied during the inspection.

This section is only for water temperature in non-warewashing sinks. See [Data Field #28](#) for warewashing.

EQUIPMENT AND FACILITIES

30. Sewage and wastewater properly disposed; availability of toilet facilities

WCHD Regulations: 070.050 (A) (B); 070.070; 070.075; 070.080; 070.085; 070.087; 070.089; 190.085; 190.060

Standard Comments Available:

None – enter text if marked ‘out’

- | | |
|----------------------------|---|
| Critical Violations | <ul style="list-style-type: none"> • Overflows or back-ups of sewage / wastewater into the food facility. • A clogged floor sink/grease interceptor that adversely impacts the use of necessary equipment. • Lack of operable toilet facilities for employees. • A direct connection between the sewage system and a drain from equipment (sinks, warewashing machines, ice storage bins) where food or utensils are placed. • Mobile unit sewage system is connected to food service wastewater system. |
|----------------------------|---|

- | | |
|--------------------------------|---|
| Non Critical Violations | <ul style="list-style-type: none"> • Mop water disposed of in parking lot or other unapproved location. • Condensation line from walk-in refrigerator draining outside into parking lot or other unapproved location. • Condenser unit in walk-in refrigerator is dripping onto floor or in a bucket. • One floor sink is clogged or draining slowly but there is no sign of sewage on the floor and facility plumbing can function properly without that sink, and the equipment for which that sink is used is not necessary for the facility to operate. • Liquid waste removed from a mobile unit not disposed of in an approved waste servicing area. |
|--------------------------------|---|

Corrective Action:

A food facility shall not operate if there is sewage overflowing or backing up in the food facility or there are no operable toilets available for food employees. The food facility shall cease operation in the impacted areas of the food facility immediately until the sewage disposal problem has been repaired. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized. Any contaminated food product shall be discarded.

In the event the overflow from the facility is occurring outside, the source of the discharge must immediately cease. If a septic tank and/or grease interceptor is used and is the source of the problem, it shall be pumped as often as necessary until the sewage system can be restored to a fully functional condition.

Marking Instructions:

In: Facility is free from sewage and all wastewater is properly disposed.

Out: Sewage back up has occurred in the facility; wastewater improperly disposed; no toilet facilities are available for food employees.

Notes:

A warewashing machine may have a direct connection between its waste outlet and a floor drain when the machine is located within 5 feet of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap. No other drainage waste connection is permitted to connect between the floor drain and the fixture drain.

Approved Retail Practices

SAFE FOOD	
31. Pasteurized eggs used where required	
WCHD Regulations: 050.140	
Standard Comments Available: None – enter text if marked ‘out’	
Critical Violations	N/A
Non Critical Violations	<ul style="list-style-type: none"> • Non-pasteurized eggs used in preparation of foods, such as Caesar salad, hollandaise or Béarnaise sauces, mayonnaise, meringue, eggnog, ice cream, and egg fortified beverages, that are not cooked as specified in the WCHD regulations, not included on a consumer advisory, or are served to a highly susceptible population.
Corrective Action:	
Marking Instructions: In: Pasteurized eggs used as required. Out: Pasteurized eggs not used as required. NA: Facility does not have any recipes that would require use of pasteurized eggs.	
Notes:	

FOOD TEMPERATURE CONTROL

32. Proper cooling methods used; adequate equipment for temperature control

WCHD Regulations: 050.285; 050.305; 060.210

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	N/A
Non Critical Violations	<ul style="list-style-type: none"> • Facility does not have adequate equipment to conduct cooling processes. • Facility does not have adequate number or size of equipment to meet facility demand for heating, hot/cold holding. • Facility not using proper cooling methods such as: covering food during cooling process, filling containers too full of product, not stirring product during cooling process.

Corrective Action:
Obtain proper equipment or modify cooling processes.

Marking Instructions:

In: Facility has adequate equipment with enough capacity to conduct processes and hold hot and cold foods. If applicable, facility uses proper cooling methods.

Out: Facility does not have adequate equipment with enough capacity to conduct processes.

NA: Facility does not conduct cooling procedures or does not have hot/cold holding equipment.

Notes:

Potentially hazardous foods / time temperature controlled for safety foods must be rapidly cooled using one or more of the following methods: placing the food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, using containers that facilitate heat transfer, adding ice as an ingredient, using ice paddles, inserting appropriately designed containers in an ice bath and stirring frequently, in accordance with a HACCP plan adopted pursuant to this part, utilizing other effective means that have been approved by the Health Authority.

FOOD TEMPERATURE CONTROL

33. Plant food properly cooked for hot holding

WCHD Regulations: 050.255

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

N/A

Non Critical Violations

- Employee heats vegetables/grains for hot holding to less than 135F (based on actual temperature measurement).

Corrective Action:

Marking Instructions:

In: Thermometer verification that fruits /vegetables/grains are heated to at least 135F for hot holding.

Out: Employee heating fruits/vegetables/grains for hot holding does not heat them to 135F; inspector temped and intervened.

NA: If fruits/vegetables/grains are not cooked for hot holding.

NO: Fruits/vegetables/grains are cooked for hot holding but are not present at time of inspection.

Notes:

FOOD TEMPERATURE CONTROL

34. Approved thawing methods used

WCHD Regulations: 050.290; 050.295

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

N/A

Non Critical Violations

- Observed shrimp thawing in standing water.
- Thawing chicken on the counter.
- Food thawing in hot water.
- Slacking chicken intended for deep frying on the counter has not remained frozen.
- ROP fish in the thawing process is not removed from anaerobic environment .

Corrective Action:

A determination of the time / temperature of the food shall be made to determine corrective action. Foods less than 41F may be returned to refrigeration or cooked. Foods above 41F shall be marked in [Data Field #20](#).

Marking Instructions:

- In:** Facility thaws using one of the 3 approved methods.
- Out:** Facility uses any other method for thawing.
- NA:** If no PHF/TCS foods are thawed.
- NO:** PHF/TCS food is thawed, but is not present at time of inspection.

Notes:

Approved thawing methods are thawing: under cold running water, under refrigeration, or as part of the cooking process.
 Facility may ‘slack’ frozen foods prior to deep frying as long as the product remains frozen.

FOOD TEMPERATURE CONTROL

35. Thermometers provided and accurate

WCHD Regulations: 060.105; 060.110; 060.155; 060.240; 060.345(B)

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

N/A

Non Critical Violations

- The reach in refrigerator has a thermometer located in the coldest part of the unit, instead of the warmest part of the unit.
- The only thermometer for the walk-in refrigerator is not working.
- The thermometer in the reach-in refrigerator is not easily visible when checking reach-in temperature.
- The warming case containing egg rolls at the front counter does not have a thermometer affixed inside the case.
- No stem thermometer available to monitor food temperatures.
- Thermometers are not calibrated according to manufacturer’s specifications.

Corrective Action:

Marking Instructions:

In: Facility has thermometers in warmest part of all cold holding units or coldest part of hot holding units. Stem thermometers available and calibrated. All thermometers are functioning.

Out: Thermometers missing, not calibrated, or broken.

NA: Facility does not serve TCS/PHF foods.

Notes:

FOOD IDENTIFICATION

36. Food properly labeled; original container

WCHD Regulations: 050.085; 050.105; 050.135; 050.280(B); 050.343; 050.345; 050.350; 050.355(B);

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	<ul style="list-style-type: none"> Juice packaged in a facility without HACCP plan not labeled with the appropriate warning statement
Non Critical Violations	<ul style="list-style-type: none"> Facility bags its own ice, bags not labeled. Bulk bins of flour or sugar not labeled. Any prepackaged food item (regardless of whether item was packaged at the retail facility or at the manufacturer level) that does not bear a label that complies with the labeling requirements as prescribed. A container of a white food powder (i.e. flour) is sitting near the cook line without any labels. Chemicals improperly stored would be marked under data field #25a. Raw shucked shellfish does not comply with labeling guidelines. Shellstock has been removed from the original container, as allowed, and source not properly identified or recorded. Vending machine PHF/TCS foods are not dispensed in their original packaging. Facility packages food to sell but the label does not meet the requirements of 21 CFR 101 and 9 CFR 317.

Corrective Action:

Marking Instructions:

In: All food items are properly labeled.

Out: Food improperly labeled.

Notes:

PREVENTION OF FOOD CONTAMINATION

37. Contamination prevented during preparation, storage and display

WCHD Regulations: 050.125; 050.155; 050.160; 050.175; 050.200; 050.210; 050.215; 050.220(A); 050.225; 050.230 (B) and (C); 050.240; 080.125

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

N/A

Non Critical Violations

- Prepackaged food items stored in restroom.
- Packaged food items stored less than 6 inches above the floor.
- Returned or damaged food products or items held for credit are not stored in designated area.
- Cold plates or beverage tubing stored in direct contact with service ice.
- No sneeze guards present for self service area.
- Food storage area is not clean, dry, or an adequate amount of storage space is not available.
- Towels used to cover food in walk in.
- After use as a coolant, ice is used as an ingredient or in a beverage.
- Personal food comingled with service food.
- Personal items (purses, coats) stored on top of single service or food items.
- Food stored in non-food grade plastic containers or bags, such as grocery bags.

Corrective Action:

Marking Instructions:

In: All items are properly stored to prevent contamination.

Out: Items improperly stored.

Notes:

PREVENTION OF FOOD CONTAMINATION

38. Personal cleanliness

WCHD Regulations: 030.050 – 030.060; 030.075

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	N/A
Non Critical Violations	<ul style="list-style-type: none"> • Food employees preparing, serving or handling food or utensils are not wearing hair restraints, hats, hair coverings or nets. • Food employees observed with soiled clothing. • Employee observed preparing food with jewelry, artificial nails or nail polish.

Corrective Action:

Remove jewelry or wear gloves over artificial nails. Hair shall be restrained.

Marking Instructions:

In: Employees are not contributing to potential contamination.

Out: Employee’s clothing/accessories may potentially contribute to contamination.

Notes:

Exceptions to jewelry include medical identification bracelet may be worn on the wrist and a plain band ring may be worn on a finger.

PREVENTION OF FOOD CONTAMINATION

39. Wiping cloths: properly used and stored

WCHD Regulations: 050.180; 060.030; 060.465

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

N/A

Non Critical Violations

- Sponges are used for wiping in-use or clean and sanitized food contact surfaces.
- Wiping cloths used for wiping food spills from prep tables are also used for general cleaning.
- Sanitizing solution in wiping cloth bucket is measured less than the required concentration.
- Cloths used repeatedly are not held in an approved sanitizing solution.
- Dry or wet cloths used with raw animal foods are not kept separate from cloths used for other purposes.
- Wet cloths used with raw animal foods are not kept in a sanitizing solution between uses.
- Wet wiping cloths are re-used every day without being laundered.
- Single use wiping cloths are not used according to manufacturer’s label instructions.

Corrective Action:

Marking Instructions:

In: Wiping cloths properly stored and used.

Out: Wiping cloths not properly stored or used. Sanitizer bucket has less than required sanitizer concentration.

NA: Only marked in rare cases (i.e. pre-packaged mobile units, unstaffed micro markets, etc.).

Notes:

If sanitizer measures with more than the required concentration, it shall be marked under [Data Field #25a](#). Required sanitizer concentrations are 50-100ppm chlorine, 200-400ppm quaternary ammonia or equivalent according to manufacturer’s instructions.

Sponges may be used in a washing step, i.e. the first compartment of a 3 compartment sink.

PREVENTION OF FOOD CONTAMINATION

40. Washing fruits and vegetables

WCHD Regulations: 050.150; 100.040

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	N/A
Non Critical Violations	<ul style="list-style-type: none"> • Raw whole produce has not been washed prior to being cut, combined with other ingredients, cooked, served, or offered for human consumption in the ready-to-eat form. • Vegetable wash is not used in accordance with supplier specifications or at improper concentrations as measured per manufacturer’s instructions.

Corrective Action:

Marking Instructions:

In: Fruit and vegetables are washed in potable water or with an approved vegetable wash.

Out: Fruit and vegetables are not washed prior to use.

NA: Facility does not serve fruits and vegetables.

Notes:

Produce that is intended for washing by the consumer before consumption such as that found in the produce section of a retail market is not required to be washed.

Produce that comes prewashed and commercially packaged is not required to be washed before serving.

If fruit/vegetables are washed in a sink that has not been previously cleaned and sanitized, it should be marked under [Data Field #13c](#).

PROPER USE OF UTENSILS

41. In-use utensils; properly stored

WCHD Regulations: 050.170

Standard Comments Available:

None – enter text if marked 'out'

Critical Violations

N/A

Non Critical Violations

- Tongs used to serve hot dogs are stored on a dirty surface.
- Ice scoop stored with handle in contact with ice.
- Bulk bins observed with handles in contact with the food product.
- Ice cream scoop stored in a dipper well that is not running.
- In-use utensils stored in ice water or sanitizer water, i.e. sushi knives.
- In-use utensils stored in hot water measured less than 135F.

Corrective Action:

Clean and sanitize utensils and store using an approved method.

Marking Instructions:

In: In-use utensils properly stored to prevent bacterial growth or cross contamination.

Out: In-use utensils not properly stored.

Notes:

In-use utensils that are stored on a clean surface but not cleaned and sanitized according to the approved frequency must be marked in [Data Field #14](#).

PROPER USE OF UTENSILS

42. Utensils, equipment and linens properly stored, dried and handled

WCHD Regulations: 060.435; 060.440; 060.445; 060.450; 060.460; 060.480 (A) (B) (D); 060.485; 060.490; 060.495; 060.500; 060.503

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

N/A

Non Critical Violations

- Clean linens or equipment stored on the floor.
- Wet wiping cloths not laundered on daily basis.
- Clean linens observed soiled.
- Dirty linens stored in a manner likely to cause cross contamination of food, clean equipment, or clean utensils.
- Food prep sink used to launder wiping cloths not cleaned using an approved method.
- Chemically sanitized dishes not allowed to air dry before use.
- Clean linens or equipment are stored in restroom or garbage room.
- Clean utensils stored with handle down (mouth part exposed), allowing contamination of food contact surface.
- Dishes rinsed after chemical sanitizing step before air drying.
- Unused, preset, exposed tableware not removed between customers.

Corrective Action:

Marking Instructions:

In: Utensils or linens properly stored to prevent cross contamination.

Out: Utensils or linens subject to contamination.

Notes:

If a high temperature sanitization is used, there is no air drying requirement: a clean cloth can be used to dry dishes.

If chemical sanitizer is rinsed in accordance with manufacturer’s specifications in a warewashing machine, it is not a violation.

PROPER USE OF UTENSILS

43. Single-service / single-use articles: properly stored and used

WCHD Regulations: 060.350; 060.355; 060.360; 060.480 (A) (C); 060.485; 060.490 (A) (C)

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

N/A

Non Critical Violations

- Facility without capability for cleaning kitchenware and tableware uses reusable utensils requiring washing.
- Single-service/single-use articles reused.
- Single-service/single-use articles stored on ground.
- Single-service/single-use items stored in restroom or garbage room.
- Single-service/single-use articles are stored not in original packaging.
- Plastic forks stored with handles not directed toward customer, allowing contamination of food contact surface.
- Facility reuses mollusk or crustacean shells as a serving container.
- Single use gloves are washed instead of discarded.

Corrective Action:

Marking Instructions:

In: Single-service items properly stored.

Out: Single-service items improperly stored.

Notes:

PROPER USE OF UTENSILS

44. Slash resistant / cloth gloves properly used

WCHD Regulations: 050.185 (B) (C) (D)

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

N/A

Non Critical Violations

- Cloth gloves used to protect an employee hand while cutting are not covered with a single-use glove.

Corrective Action:

Marking Instructions:

In: Cloth/slash resistant gloves properly used.

Out: Cloth/slash resistant gloves not properly used.

NA: Cloth/slash resistant gloves not used.

Notes:

Slash-resistant gloves may be used with ready-to-eat food that will not be subsequently cooked if the slash-resistant gloves have a smooth, durable, and nonabsorbent outer surface or if the slash-resistant gloves are covered with a smooth, durable, nonabsorbent glove, or a single-use glove.

Slash-resistant gloves made of absorbent material may be used in direct contact with food if that food is subsequently cooked.

UTENSILS, EQUIPMENT AND VENDING

45. Food and non-food contact surfaces cleanable, properly designed, constructed, and used

WCHD Regulations: 050.190; 050.195; 060.005 – 060.025; 060.035 – 060.095; 060.125 -060.150; 060.195; 060.200; 060.235; 060.255(A) – 060.275; 060.345 (A) (C); 060.385; 060.470; 060.475; 220.020-220.035

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	N/A
Non Critical Violations	<ul style="list-style-type: none"> • Cold or hot holding unit not functioning. • Rubber gaskets broken or missing. • Cutting board observed with deep grooves. • Wood used for food prep, except hard maple or other close grained wood, used as cutting boards. • FRP (fiber reinforced plastic) or other approved non-absorbent material not available around sink or surface that requires frequent cleaning. • Wooden shelves not sealed. • Brush used for dry cleaning food residues (flour) is also used to clean floors. • Hand sink or equipment not sealed (caulked) to wall. • Rusted meat slicer used. • Loose/damaged gasket observed. • Equipment and utensils are not designed and constructed to be durable and retain characteristic qualities under normal use. • Equipment not accessible for cleaning, i.e. a sink with square corners or a mixer that does not dismantle for cleaning. • Consumer self-service bulk beverage dispensers are not properly operated or maintained. • New and/or replacement food equipment is not certified or classified for sanitation by an ANSI accredited certification program. • No sign posted at buffet notifying customers to use a clean plate for each trip. • Consumer makes second trip to the buffet with a dirty plate. • Facility allows customers to return take out container for refilling of foods but does not clean, sanitize, and visually inspect before reuse.

	<ul style="list-style-type: none"> • A food scooping utensil is not provided for each container at the buffet and salad bars. • Glass thermometer used, other than shatterproof glass, such as a candy thermometer. • Liquid drain lines passes through ice machine or ice storage bin. • Cold plate or beverage tubing designed to be in contact with service ice. • In a vending machine that dispenses unpackaged liquids or ice the delivery tub/chute/orifice is not protected from contamination. • Molluscan shellfish display tank not marked for display only. • Vending machine not equipped with automatic shut off controls.
<p>Corrective Action:</p>	
<p>Marking Instructions:</p> <p>In: All surfaces are smooth and easily cleanable, made of durable material.</p> <p>Out: Surfaces may be subject to harboring bacteria.</p>	
<p>Notes:</p> <p>This section is to be marked to address cold and hot holding equipment function. If food is found out of temperature, Data Field #20 “Proper Hot or Cold Holding Temperatures” would be marked as a critical violation.</p> <p>This section is to be marked to address design / installation issues. Direct contamination observed due to design issues shall be marked under Data Field #13c.</p> <p>A consumer is allowed to return a take-out container for refilling of non PHF/TCS foods if the container is cleaned in accordance with Section 060.130.</p> <p>Personal coffee cups or insulated bottles may be refilled by employees or consumers if refilling is a contamination-free process.</p> <p>Molluscan shellfish tanks used for human consumption must be operated under a waiver and HACCP Plan. If facility operates tank without prior approval, mark Data Field #26.</p>	

UTENSILS, EQUIPMENT AND VENDING

46. Non-food contact surfaces clean

WCHD Regulations: 060.365 (C); 060.380

Standard Comments Available:

None – enter text if marked 'out'

Critical Violations

N/A

Non Critical Violations

- Inside of reach in has food build-up.
- Shelving throughout facility is sticky/dirty.
- Grime build-up on underside of refrigerator door handle.
- Grease accumulation on sides of deep fryer.

Corrective Action:

Marking Instructions:

In: Facility is clean and well maintained.

Out: General cleaning is needed.

Notes:

PHYSICAL FACILITIES

47. Plumbing installed; proper backflow devices

WCHD Regulations: 070.020; 070.025(B); 070.032; 070.033; 070.045; 070.055; 070.056; 070.057; 070.059; 070.060; 070.062; 070.063; 070.064; 070.070; 190.035(D); 190.045; 190.050; 190.110 (B) (D) (E) (F) (H) (I); 190.115 (H)

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	N/A
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Non Critical Violations	<ul style="list-style-type: none"> • Plumbing and plumbing fixtures are not installed in compliance with local plumbing ordinances, are not maintained to prevent contamination, are not fully operative, or are not in good repair. • Leak observed in hand sink drain pipe. • Faucet is leaking. • Backflow devices are not present as required. • No mop sink available. • Non-potable water piping is not identified so as to be readily distinguishable from potable water piping. • A hose used for conveying potable water is used for a variety of other purposes, or it is not clearly labeled as to its use. • Condensation pooling at the bottom of a reach in refrigerator due to a plugged condensation line. • Spray nozzle attached to a faucet at warewashing sink hangs below rim of sink. • Hose connected to mop sink faucet without a backflow prevention • Espresso machine waste line is draining in hand wash sink. • Potable water faucet or outlet for mobile unit not equipped with a backflow prevention device.
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Corrective Action:

Marking Instructions:

In: No plumbing issues; backflow devices present and maintained.

Out: Plumbing needs maintenance; backflow devices not present or maintained.

Notes:

If a backflow event creates cross contamination, it shall be marked under [Data Field #13c](#).

PHYSICAL FACILITIES

48. Toilet facilities: properly constructed, supplied and clean

WCHD Regulations: 070.025 (A); 070.050; 070.120; 080.080

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

N/A

Non Critical Violations

- Restroom is not maintained clean / sanitary.
- Stall doors are broken.
- Self-closing device on restroom door is not working.
- Toilet is not operable (if the facility’s only toilet is inoperable, it would be considered a critical violation under [Data Field #30](#), and the facility would be subject to closure).
- Toilet paper is not available.
- No covered trash can available in women’s restroom.
- Rooms with toilet do not have tight fitting or self-closing door or are propped open (except when cleaning).

Corrective Action:

Marking Instructions:

In: Restrooms are stocked, clean and maintained.

Out: Restrooms in need of repair, cleaning, or supplies.

Notes:

PHYSICAL FACILITIES

49. Garbage and refuse properly disposed; facilities maintained

WCHD Regulations: 070.075; 070.090 – 070.115; 070.125 – 070.170; 070.175; 070.180; 220.035

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	N/A
Non Critical Violations	<ul style="list-style-type: none"> • Waste receptacles are not available for customers when needed. • Food establishment does not have garbage service or takes garbage home. • Indoor trash storage area does not comply with requirements for floors, walls, ceilings, or vermin exclusion requirements. • Outside waste storage area or enclosure is not constructed of nonabsorbent material or is not easily cleanable, durable, or sloped to drain. • Dumpster lids are left open / broken / missing. • Refuse, recyclables, or returnables are not kept in nonabsorbent, durable, cleanable, leak proof, and rodent proof containers. • Outside refuse enclosure is not kept clean and free of debris. • Trash cans and/or dumpsters have grime/dirt/debris buildup. • Refuse containers are not removed frequently enough or cleaned enough to minimize the development of objectionable odors or conditions that attract or harbor insects or rodents. • Facility has no equipment or supplies to properly clean waste receptacles or off-premises cleaning services are not provided. • Cardboard or other packaging material that is stored outside creates a rodent harborage problem. • Animal byproducts and inedible kitchen grease is not disposed of as required. • No trash receptacle in vicinity of vending machines or receptacle located inside vending machine.

Corrective Action:

Marking Instructions:

In: Garbage is properly disposed; no areas of vermin attraction present.

Out: Garbage not available; area needs to be cleaned / maintained.

Notes:

PHYSICAL FACILITIES

50. Physical facilities installed, maintained and clean

WCHD Regulations: 060.230; 060.255 (B); 080.005 – 080.010; 080.020 – 080.055; 080.092-080.094; 080.095; 080.130 – 080.140; 080.150 – 080.160; 080.190; 080.195

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations	N/A
Non Critical Violations	<ul style="list-style-type: none"> • Walls and/or floors in food preparation area have an accumulation of dried food debris. • Holes observed in walls. • Facilities are not cleaned frequently enough to prevent build-up. • Floor sinks have build-up. • Wall behind warewashing sink is deteriorated due to water damage. • No base coving present. • Broken floor tiles are observed in food preparation areas. • Unapproved flooring is installed in food preparation areas. • Perforated ceiling panels are installed over an area where non prepackaged food is handled. • Mechanical clothes washer located in food prep area. • Dustless cleaning methods are not used. • Maintenance tools washed in 3 compartment or prep sink. • Maintenance tools not stored in an orderly fashion.

Corrective Action:

Marking Instructions:

In: Facility has no construction issues and is clean.

Out: Facility needs to address construction issues or needs cleaning.

Notes:

PHYSICAL FACILITIES

51. Adequate ventilation and lighting; designated areas used

WCHD Regulations: 060.100; 060.120; 060.225; 080.060; 080.070; 080.100; 080.105; 080.110; 080.120; 080.145; 080.175

Standard Comments Available:

None – enter text if marked ‘out’

Critical Violations

N/A

Non Critical Violations

- Owner removed all but one light in the prep area to save energy resulting in less than required light intensity.
- Light bulbs (including heat lamps) are not shielded, coated, or otherwise shatter-resistant.
- Plastic tube style shatterproof light covers lacking end caps.
- No ventilation or ventilation not adequate to prevent accumulation of heat, steam, smoke or odors.
- Ventilation system intakes and exhaust vents are not cleaned or maintained.
- Employees are required to change at work, but no locker room or lockers are provided.
- Designated area for employees to eat, drink or use tobacco is not located to prevent contamination.
- Lighting is not sufficient to allow for adequate cleaning.
- Ceiling vents have a large quantity of dirt and dust build-up on them.
- Hood filters are not designed for removal or cleaning in place.
- Hood systems are not designed to prevent grease or condensation dripping onto food or food contact surfaces.
- Hood system undersized for facility needs.

Corrective Action:

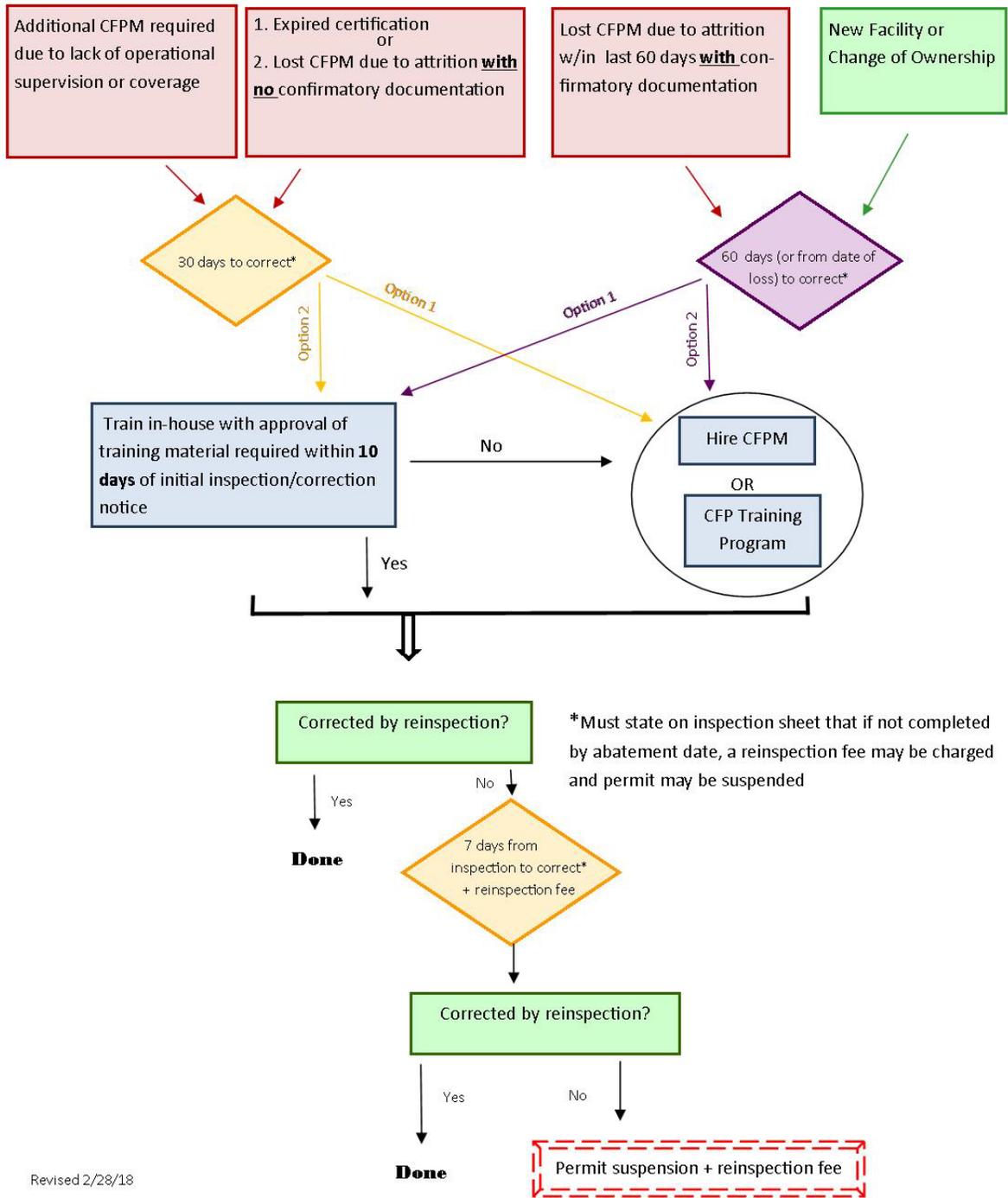
Marking Instructions:

In: Facility has no lighting/ventilation issues; designated areas available and used.

Out: Facility needs to address lighting/ventilation issues; no designated areas provided as required.

APPENDIX A

CFPM Decision Tree



Revised 2/28/18

Appendix B

Example Employee Health Policy

Establishment name: _____

Establishment location: _____

The purpose of this agreement is to inform conditional employees and current employees of this food establishment of the responsibility to notify the person in charge (PIC) when they experience any of the conditions listed so the PIC can take appropriate steps to prevent the transmission of foodborne illness.

I agree to report these symptoms whether they occur at work **or** outside of work:

- 1) Diarrhea;
- 2) Vomiting;
- 3) Jaundice;
- 4) Sore throat with fever;
- 5) Infected cuts, wounds, or lesions containing pus on exposed parts of the body (e.g. hands, wrists, etc.)

I understand that if I am experiencing diarrhea and vomiting, I will not be able to return to work for at least **24hrs after the symptoms have stopped.**

I agree to report if I am diagnosed as being ill with Norovirus, Salmonella typhii (typhoid fever), any Shigella species, E. coli O157:H7, other Enterohemorrhagic or Chiga toxin-producing E. coli, Hepatitis A virus any other communicable disease that is considered reportable as required in the Nevada Revised Statues (NRS) 441A.

I agree to follow all employee health, restrictions, exclusions and reporting requirements as required in section 030.020 of the Regulations of the Washoe County District Board of Health Governing Food Establishments.

Current/Conditional Food Employee Initial Name: _____

Current/Conditional Food Employee Initial Signature: _____ Date: _____

Food Establishment Representative Name: _____

Food Establishment Representative Signature: _____ Date: _____

APPENDIX C

Molluscan Shellfish Guidance Document

Definitions

Molluscan shellfish - An edible species of fresh or frozen oysters, clams, mussels, and scallops or edible portions thereof, except when the scallop product consists only of the shucked adductor muscle.

Shellstock - Raw, in shell molluscan shellfish.

Shucked shellfish - Molluscan shellfish that have one or both shells removed.

Comingle means:

- To combine **SHELLSTOCK** harvested on different days or from different growing areas as identified on the tag or label, or
- To combine **SHUCKED SHELLFISH** from containers with different container codes or different shucking dates.

Interstate Certified Shellfish Shippers List (ICSSL) - published monthly for the information and use by food control officials, seafood industry and other interested persons. The shippers listed have been certified by regulatory authorities in the United States, Canada, Korea, New Zealand and Mexico under the uniform sanitation requirements of the National Shellfish Program.

Health Risks

Shellfish Poisoning (Marine Biotoxins) - Diarrhetic Shellfish Poisoning, Paralytic Shellfish Poisoning, Amnesic Shellfish Poisoning. Cooking **DOES NOT** destroy marine Biotoxins. Shellfish must always come from an approved source (ICSSL). Recreational harvested shellfish is prohibited.

Marine toxins are not ordinarily a problem in scallops if only the adductor muscle is consumed. However, products such as roe-on scallops and whole scallops do present a potential hazard for natural toxins.

Vibriosis (*Vibrio* spp.) - An intestinal disease caused by the bacteria called *Vibrio*. *Vibrio* are found in fish and shellfish living in saltwater and in rivers and streams where freshwater meets saltwater. Symptoms usually appear about 15 hours after consumption but can take as long as four days. *Vibrio* is destroyed by cooking shellfish to an internal temperature of 145° F for 15 seconds.

Regulatory Requirements

Shucked Shellfish, Packaging and Identification

Raw **shucked shellfish** shall be obtained in nonreturnable packages which bear a legible label that identifies the

- Name, address, and certification number of the shucker, packer or repacker of the molluscan shellfish; and
- The "sell by" or "best if used by" date for packages with a capacity of less than 1.89 L (one-half gallon) or the date shucked for packages with a capacity of 1.89 L (one-half gallon) or more.

A package of raw **shucked shellfish** that does not bear a label or which bears a label which does not contain all the information shall be subject to a **HOLD ORDER**, as allowed by law, or seizure and destruction in accordance with 21 CFR Subpart D - Specific Administrative Decisions Regarding

Shellstock Identification

Shellstock shall be obtained in containers bearing legible source identification tags or labels that are affixed by the harvester or dealer that depurates, ships, or reships the shellstock, as specified in the National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish, and that list;

- The harvester's identification or the dealer's name assigned by the shellfish authority
- The date of harvesting
- The most precise identification of the harvest location or aquaculture site that is practicable based on the system of harvest area designations that is in use by the shellfish control authority and including the abbreviation of the name of the state or country in which the shellfish are harvested

- The type and quantity of shellfish
- The following statement in bold, capitalized type: "This tag is required to be attached until container is empty or retagged and thereafter kept on file for 90 days"

A container of **shellstock** that does not bear a tag or label or that bears a tag or label that does not contain all the information shall be subject to a **HOLD ORDER**, as allowed by law, or seizure and destruction in accordance with 21 CFR Subpart D - Specific Administrative Decisions Regarding Interstate Shipments, Section 1240.60(d).

Shellstock, Condition

When received by a food establishment, **shellstock** shall be reasonably free of mud, dead shellfish, and shellfish with broken shells. Dead shellfish or shellstock with badly broken shells shall be discarded.

Molluscan shellfish, original container

Molluscan shellfish may not be removed from the container in which they are received other than immediately before sale, preparation for service or under the following conditions;

For display purposes, **shellstock** may be removed from the original container in which they are received, displayed on drained ice, or held in a display container, and a quantity specified by a consumer may be removed from the display or display container and provided to the consumer if:

- The source of the shellstock on display is identified and recorded; and
- The labeling information for the shellfish on display is retained and correlated to the date when, or dates during which, the shellfish are sold or served; and
- The **shellstock** are protected from contamination.

Shucked shellfish may be removed from the container in which they were received and held in a display container from which individual servings are dispensed upon a CONSUMER'S request if:

- The labeling information for the shellfish on display is retained and correlated to the date when, or dates during which, the shellfish are sold or served; and
- The shellfish are protected from contamination.

Shucked shellfish may be removed from the container in which they were received and repacked in consumer self-service containers where allowed by law if:

- The labeling information for the shellfish is on each CONSUMER self service container
- The labeling information is retained and correlated with the date when, or dates during which, the shellfish are sold or served;
- The labeling information and dates are maintained for 90 days; and
- The shellfish are protected from contamination.

Shellstock, Maintaining Identification

Shellstock tags or labels shall remain attached to the container in which the shellstock are received until the container is empty.

The date when the last **shellstock** from the container is sold or served shall be recorded on the tag or label.

The identity of the source of **shellstock** that are sold or served shall be maintained by retaining **shellstock** tags or labels for 90 calendar days from the date that is recorded on the tag or label

All operators must use a record keeping system that keeps the tags or labels in chronological order correlated to the date that is recorded on the tag or label

If **shellstock** are removed from its tagged or labeled container the source identification must be preserved by using an approved record keeping system and ensuring that **shellstock** from one tagged or labeled container are not **commingled** with **shellstock** from another container with different certification numbers; different harvest dates; or different growing areas as identified on the tag or label before being ordered by the consumer.

Molluscan Shellfish Tanks

Shellfish are filter feeders allowing concentration of pathogenic microorganisms that may be present in the water. Due to the number of shellfish and the limited volume of water used, display tanks may allow concentration of pathogenic viruses and bacteria. Since many people eat shellfish either raw or lightly cooked, the potential for increased levels of pathogenic microorganisms in shellfish held in display tanks is of concern. If shellfish stored in molluscan shellfish tanks are offered for consumption, certain safeguards must be in place as specified in a detailed HACCP plan that is approved by the regulatory authority. Opportunities for contamination must be controlled or eliminated. Procedures must emphasize strict monitoring of the water quality of the tank including the filtering and disinfection system.

Inspections

When evaluating approved sources for shellfish, such as clams, oysters, and mussels, inspectors should ask whether shellfish are served at any time during the year. If so, inspectors should review the tags or labels to verify that the supplier of the shellfish is certified and on the most current Interstate Certified

Shellfish Shippers List found at

(<http://www.fda.gov/Food/GuidanceRegulation/FederalStateFoodPrograms/ucm2006753.htm>)

Inspectors should note whether all required information is provided on the tags or label (harvester's certification number, harvest waters and date, type and quantity of shellfish and similar information for each dealer that handles the shellfish after the harvester). **Shellstock** tags should also be retained for 90 days in chronological order.

Shellfish in the food establishment should be labeled at all times.

Recreation harvested shellfish is prohibited.

Consumer Advisory

All food establishments serving raw or undercooked shellfish must inform consumers about the increased risk of foodborne illness when eating these foods.

Raw and undercooked shellfish are never allowed to be served to highly susceptible populations.

APPENDIX D

Parasite Destruction FAQ

Why is parasite destruction necessary? All living organisms, including fish, can have parasites. Parasites are a natural occurrence, not contamination. They are as common in fish as insects are in fruits and vegetables. Parasites are killed during the cooking process and therefore do not present a health concern in thoroughly cooked fish. Parasites become a concern when consumers eat raw, undercooked or lightly preserved fish such as sashimi, sushi or ceviche. Freezing, as required under Section 050.260(A) of the Regulations of the Washoe County District Board of Health Governing Food Establishments, kills any parasites that may be present.

What raw and undercooked fish does parasite destruction apply to? Parasite destruction applies to all raw and undercooked fish except those listed in Section 050.260 (B) (see below). The regulations define fish as, “**Fish**” defined.

A. "Fish" means fresh or saltwater fin-fish, crustaceans and other forms of aquatic life (including alligator, frog, aquatic turtle, jellyfish, sea cucumber, and sea urchin and the roe of such animals) other than birds or mammals, and all mollusks, if such animal life is intended for human consumption.

B. "Fish" includes an edible human food product derived in whole or in part from fish, including fish that have been processed in any manner.

Fish that does not require parasite destruction per Section 050.260 (B) include:

- Molluscan shellfish;
- Tuna of the species *Thunnus alalunga*, *Thunnus albacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna), or *Thunnus thynnus* (Bluefin tuna, Northern); or
- Aquacultured fish, such as salmon, that:
 - If raised in open water, are raised in net-pens, or
 - Are raised in land-based operations such as ponds or tanks, and
 - Are fed formulated feed, such as pellets, that contains no live parasites infective to the aquacultured fish.

A waiver is required to be exempted from parasite destruction of a raw or undercooked fish that is a hazard for parasites.

What are the requirements for parasite destruction? Except for fish listed in Section 050.260 (B), fish that are served raw or partially cooked must be subjected to parasite destruction by freezing. There are three acceptable time/temperature methods to accomplish parasite destruction. All methods require that documentation or records be kept (see question 4) on site and available for review during the food establishment inspection per Section 050.260 (B). The three acceptable time/temperature methods are:

1. Fish shall be frozen solid and stored at a temperature of $-4^{\circ}\text{F}\pm 2^{\circ}$ or below for a minimum of 168 hours (seven days) in a freezer.
2. Fish shall be frozen at $-31^{\circ}\text{F}\pm 2^{\circ}$ or below until solid and stored at $-31^{\circ}\text{F}\pm 2^{\circ}$ or below for a minimum of 15 hours.
3. Fish shall be frozen at $-31^{\circ}\text{F}\pm 2^{\circ}$ or below until solid and stored at $-4^{\circ}\text{F}\pm 2^{\circ}$ or below for a minimum of 24 hours.

What records do I need to keep? Fish that are treated for parasites (frozen) by the food establishment:

Records documenting the freezing temperature and time to which the fish were subjected must be maintained at the food establishment for 90 days beyond the time of service or sale as per Section 050.265. Three separate time/temperature logs for parasite destruction are available on the Food Safety webpage. **Fish treated for parasites (frozen) by the supplier:** A written agreement or statement from the supplier that the fish was

frozen solid to a time/temperature as specified in Section 050.260 (A) may be substituted for the records specified in Section 050.265 (B).

Fish that are farm raised (not treated for parasites): A statement from the supplier stating that the fish were raised and fed as specified in Section 050.260 (B) (3) shall be retained at the food establishment for 90 calendar days beyond the time of service or sale of the fish.

Where can I get more information? The FDA's "Fish and Fisheries Products Hazards and Controls Guidance" document contains detailed information regarding parasite destruction in chapter 5. The FDA's "Fish and Fisheries Products Hazards and Controls Guidance" document contains tables with types of fish (vertebrate and invertebrate) and their associated hazards in chapter 3.

If you have questions, contact your food establishment's inspector.

Appendix E

Summary Chart for Minimum Cooking Food Temperatures and Holding Times Required by Chapter 050

Food	Minimum Temperature	Minimum Holding Time at the Specified Temperature
Raw Eggs prepared for immediate service Commercially Raised Game Animals and Exotic Species of Game Animals Fish, Pork, and Meat Not Otherwise Specified in this Chart or in 050.245	63°C (145°F)	15 seconds
Raw Eggs not prepared for immediate service Comminuted Commercially Raised Game Animals and Exotic Species of Game Animals Comminuted Fish and Meats Injected Meats Mechanically Tenderized Meats	70°C (158°F) 68°C (155°F) 66°C (150°F) 63°C (145°F)	< 1 second 15 seconds 1 minute 3 minutes
Poultry Baluts Stuffed Fish; Stuffed Meat; Stuffed Pasta; Stuffed Poultry; Stuffed Ratites Stuffing Containing Fish, Meat, Poultry, or Ratites Wild Game Animals	74°C (165°F)	15 seconds
Food Cooked in A Microwave Oven	74°C (165°F)	and hold for 2 minutes after removing from microwave oven

Whole beef roasts, corned beef roasts, pork roasts and cured pork roasts, such as ham, shall be cooked as specified in both of the following:

1. In an oven that is preheated to the temperature specified for the roast's weight in the following chart and that is held at that temperature:

Oven Type	Oven Temperature based on roast weight	
	Less than 10 lbs	10 lbs or more
Still Dry	350°F or more	250°F or more
Convection	325°F or more	250°F or more
High Humidity*	250°F or less	250°F or less
* Relative humidity greater than 90% for at least 1 hour measured in the cooking chamber or in a moisture impermeable bag that provides 100% humidity.		

2. As specified in the following chart, to heat all parts of the food to a temperature and for the holding time that corresponds to that temperature:

Temperature (°F)	Time* in Minutes	Temperature (°F)	Time* in Seconds
130	112	147	134
131	89	149	85
133	56	151	54
135	36	153	34
136	28	155	22
138	18	157	14
140	12	158	0
142	8		
144	5		
145	4		
* Holding time may include postoven heat rise.			

APPENDIX F

Summary Chart for Minimum Food Temperatures and Holding Times Required by Chapter 050.275 for Reheating Foods for Hot Holding

Food	Minimum Temperature	Minimum Holding Time at the Specified Temperature	Maximum Time to Reach Minimum
Food that is cooked, cooled, and reheated	74°C (165°F)	15 seconds	2 hours
Food that is reheated in a microwave oven	74°C (165°F)	and hold for 2 minutes after reheating	2 hours
Food that is taken from a commercially processed, hermetically sealed container or intact package	57°C (135°F)	No time specified	2 hours
<u>Roasts: Option A</u> Un sliced portions of meat roasts cooked as specified under 050.245	Same oven parameters and minimum time and temperature conditions as specified under 050.245	Same oven parameters and minimum time and temperature conditions as specified under 050.245	Not applicable
<u>Roasts: Option B</u> Un sliced portions of meat roasts cooked as specified under 050.245	74°C (165°F)	15 seconds	2 hours

APPENDIX G

Date Marking Guidance Document

This guide will provide practical information to implement date marking requirements that apply to many ready-to-eat, Time/Temperature Control for Safety food. Some of the challenges operators may face, include:

- Determining which foods are required to be date marked,
- Developing a date marking system for employees to follow, and
- Ordering volumes and sizes of product that can be sold within seven days of opening.

What Does the WCHD Food Regulations 050.320 Require?

Operator must date mark any food meeting all of the following:

- It is a Time/Temperature Controlled for Safety (TCS) food, which requires time and temperature control to limit the pathogen growth or toxin formation, and
- It is a ready-to-eat food that may be eaten without any additional preparation steps to make the food safe, and
- It is stored under refrigeration for more than 24 hours.

Why is Date Marking Important?

Date marking is a means of controlling the growth of **Listeria monocytogenes**, a bacteria that continues to grow even at refrigerated temperatures. Date marking is a process assuring the food is discarded before these bacteria can cause foodborne illness.

How to Mark the Date

Food must be discarded within seven days, which means the day the food is prepared or opened plus six days. (Example: Food prepared on April 1 must be discarded on April 7.) A food establishment operator can choose any marking method suitable to their operation. It's important to know whatever system you use, it must be understandable, effective, consistently used by employees, and clear to your inspector during the evaluation. It's recommended you provide a written policy for employees to follow.

What if I Freeze the Food?

Freezing food stops the date marking clock but does not reset it. So if a food is stored at 41° F for two days and then frozen at 0° F, it can still be stored at 41° F for five more days after removal from the freezer. The freezing date and the thawing date must be put on the container along with the preparation date as an indication of how many of the original seven days have been used. If food is not dated with these dates, it must be used or discarded within 24 hours.

What if I Combine Food that was Opened on Different Dates?

When different containers of foods are combined, the date of the oldest ingredient becomes the reference date. For example, if today is Wednesday, and you are mixing salad marked on Monday with salad marked on Tuesday, the combined salad marking would be based on a starting date of Monday.

Items Not Requiring Date Marking.

Some foods prepared and packaged in an inspected food processing plant may not require date marking. These foods include:

- Commercially pre-packaged deli salads
- Semi-soft cheeses – see list below
- Hard cheeses – see list below

- Cultured dairy products, such as yogurt, sour cream and buttermilk
- Preserved fish products, such as pickled herring and dried or salted cod
- Shelf-stable dry fermented sausages, pepperoni and salami not labeled as “keep refrigerated”

Deli Meats

Date marking applies to entire loaves of deli meats once the original package is opened. Refrigerated deli meats should be purchased in sizes that can be sliced and sold within seven days of opening. If this is not possible, a way to use up a slow moving loaf of deli meat is by making it into other products such as sandwiches. But do this right away instead of waiting until day seven.

What Date Applies if I Package Deli Items for Sale?

Date marking is the last day the product can be consumed safely. The “last date of sale” is a date the consumer sees on a package. Whenever a deli item is packaged for sale out of a self-service case, the package must be marked with the last date of sale (or sell-by date). The sell-by date shall take into consideration a reasonable period of time the product will be used in the consumer’s home and still be wholesome and safe. Date marking then is used to determine a meaningful sell-by date.

For example, if prepared deli salad was made in the deli four days ago and you want to prepackage some half pound containers for sale in the self-service case, you must take into consideration those first four days when setting a sell-by date. Regardless of the date you choose, the product cannot be sold after day seven.

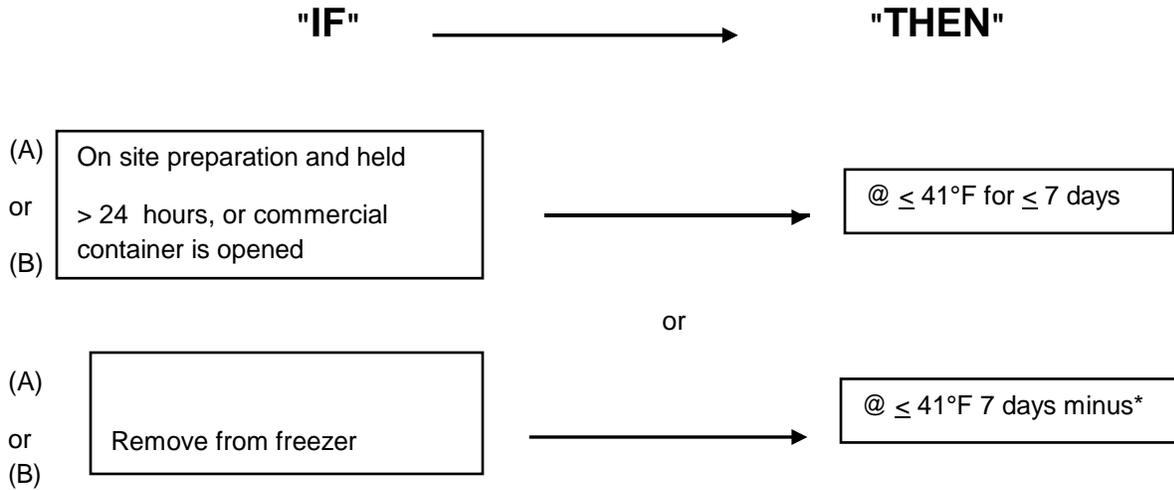
Our operation goes through refrigerated salami so fast that the loaf will be gone in less than four days. Do I still need to date mark it?

Yes, if the food is not going to be served, sold, or discarded within 24 hours, it must be date marked.

List of Some Hard and Semi-Soft Cheeses Exempt from Datemarking:

Abertam	Gjetost	Queso Chihuahua
Appenzeller	Gloucester	Queso de Bola
Asadero Asiago (medium or old)	Gorgonzola (blue veined)	Queso de la Tierra
Asiago soft	Gouda	Queso de Prensa
Battelmatt Bellelay (blue veined)	Gruyere	Reggiano
Blue	Havarti	Robbiole
Bra	Herve	Romanello
Brick	Konigskase	Romano
Camosum	Lapland	Roquefort (blue veined)
Chantelle	Limburger	Samsoe
Cheddar	Lorraine	Sapsago
Christalinna	Manchego	Sassenage (blue veined)
Colby	Milano	Stilton (blue veined)
Coon	Monterey	Swiss
Cotija	Muenster	Tignard (blue veined)
Cotija Anejo	Oaxaca	Tilsiter
Derby	Oka	Trappist
Edam	Parmesan	Vize
Emmentaler	Pecorino	Wensleydale (blue)
English Dairy	Port du Salut	
Fontina	Provolone	
Gex (blue veined)	Queso Anejo	

**Ready-to-Eat, Time/temperature Control for Safety Food) Date
Marking and Disposition 050.315 – 050.325**



*Time from preparation, or opening commercial container, to freezing.

Example: The morning of October 1, a chicken was cooked, then cooled, refrigerated for 2 days at 41°F and then frozen. If the chicken is thawed October 10, the food must be consumed or discarded no later than midnight of October 14.

Date	Shelf Life Day	Action
Oct. 1	1	cook/cool
Oct. 2	2	cold hold at 41°F
Oct. 3		freeze
Oct. 10	3	thaw to 41°F
Oct. 11	4	cold hold
Oct. 12	5	cold hold
Oct. 13	6	cold hold
Oct. 14	7	consume or discard

APPENDIX H

Time as Public Health Control (TPHC) Frequently Asked Questions

What does it mean to hold food using “time as a public health control” only?

- Time only is used to monitor potentially hazardous foods instead of time and temperature.

What kind of foods can be held using TPHC?

- A working supply of potentially hazardous food before cooking (e.g. raw eggs* on a cook-line, or waffle batters at self-service breakfast bar).

***Note:** TPHC **CANNOT** be used to hold **raw eggs** by a food establishment that serves a highly susceptible population.

- Ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, e.g. sushi rice, pizza, egg rolls, spring rolls, pasta salad

What procedures do I need to have in place BEFORE using TPHC?

- Written procedures that are kept in the food establishment, made available for review, and contain the following information:
 - List of all foods items that will be held using TPHC
 - If foods are prepared, cooked and refrigerated before TPHC, describe cooling methods as per [Sections 050.300 – 050.305](#) of the regulations.
Note: foods must be completely cooled to **41°F or less** prior to using TPHC
 - Describe procedures to verify that foods held using TPHC are:
 - Removed from temperature control at **41°F or less** and subsequently held at room temperature for no more than **four hours at which time food is served or discarded, or**
 - Removed from temperature control at **135°F or greater** and subsequently held at room temperature for no more than **four hours at which time food is served or discarded, or**
 - Removed from temperature control at **41°F or less**, and subsequently held at room temperature for no more than **six hours** as long as food is **actively monitored** (e.g. temperature measured every 30 minutes) to ensure the temperature does not exceed 70°F, **and food product is served or discarded after the six hours.**
 - Describe procedures to mark (or otherwise clearly identify) food containers with either the time the food was removed from temperature control, or the time at which the food must be served or discarded

- Describe procedures to ensure food will be cooked and served, served if ready-to-eat, or discarded within four hours (or six if actively monitored at $\leq 70^{\circ}\text{F}$) of being removed from temperature control
- Describe corrective action procedures to ensure foods found in unmarked containers, improperly marked containers, or containers that have exceeded the 4 (or 6) hour time limit are discarded
- Identify who is responsible for each task

Can I wait to start the four hour (or six hour) time monitoring when the food product enters the Danger Zone (41°F - 135°F)?

- No, TPHC does not begin when the product enters the Danger Zone, but rather when the food product is removed from hot or cold holding.
 - For example: Sushi rice removed from rice cooker at 180°F , transferred to another container, cooled for approximately 30 minutes and mixed with vinegar and salt prior to being placed on the service line at 135°F shall be marked to indicate the time that is four hours past the point in time when the sushi rice was removed from the rice cooker at 180°F .

Do my written TPHC procedures need prior approval by the Washoe County Health District (WCHD)?

- Pre-approval of written procedures by the WCHD is not required with the exception of those facilities that were specifically contacted by the WCHD to validate procedures for holding sushi rice at room temperature.

What happens if I haven't written my procedures down, but I am using TPHC?

- If you don't have written procedures that contain at least the minimum required information, you will receive a violation on your inspection report and you will be instructed to keep all potentially hazardous foods under appropriate temperature control.

Can foods held under TPHC be saved and served later?

- Once TPHC begins, foods **cannot** be returned to temperature control (e.g., refrigerated, frozen, reheated, or hot held) to be saved and served later and must be served or discarded within the required time period.

How do I use TPHC if I mix different batches of food in the same container?

- Mixing different batches of food together in the same container should be avoided. However, if different batches are mixed in the same container, use the earliest time as the time by which all the food in the container must be cooked, served, or discarded.

How can I get help in developing my TPHC procedures?

- Food establishments are encouraged to work with their regular inspectors to develop procedures that will comply with TPHC requirements. Contact your inspector regarding procedures, tools, and resources.