

Types of Violations on a Restaurant Inspection Report, Pre-2019

Critical violations

Critical violations are those food handling practices that, when not done properly, are most likely to lead to foodborne illnesses. These food handling practices include:

- Controlling temperature, such as cooking meats to the right temperature to kill foodborne disease germs, keeping food hot enough until it is served, and keeping food cold enough.
- Cooling food properly, washing hands, and using utensils instead of bare hands on “ready-to-eat” food.
- Storing food.
- Serving practices.

Critical violations items found during an inspection must be corrected immediately. Examples would be re-heating food to 165° F, putting it into the refrigerator, or discarding it.

Non-critical violations are primarily maintenance and sanitation issues that are not likely to be the cause of a foodborne illness.

Types of Critical Violations

Violation #1 -- Food Source Violation

A. Approved Source

All foods used in retail food establishments must be obtained from commercial suppliers that are inspected by the proper health authorities (state or local health departments, USDA, FDA). Foods prepared in private homes are frequently implicated in foodborne outbreaks.

Non-commercial kitchens have limited capacity for maintaining food at proper temperatures, and due to their small size, they are conducive to situations that can result in cross-contamination. Controlled processing is required for the safe preparation of food for sale to the public.

B. Wholesome, Free of Spoilage

Foods that are spoiled or that are subjected to potential contamination are considered to be adulterated (i.e., contaminated) and are unfit for human consumption. Food establishments must dispose of all spoiled and contaminated foods.

C. Cross-contamination

Disease-causing bacteria can be transferred to food from utensils and equipment (e.g. meat grinders and cutting boards) that have not been properly cleaned and sanitized. Some disease-causing microorganisms can survive outside the body for considerable periods of time. Food that comes into contact directly or indirectly with surfaces that are not clean and sanitized is susceptible to such contamination.

Disease-causing organisms and chemicals may also be present on the exterior surfaces of raw fruits and vegetables. Washing removes a large amount of the organisms and/or chemicals present. A separate food preparation sink with running water, and which is indirectly drained to the sewer, is required in all establishments that serve raw fruits and vegetables.

D. Hazard Analysis Critical Control Point (HACCP) Plan

Retail food establishments must have an adequate Hazard Analysis Critical Control Point (HACCP) plan in place when performing specialized processes such as: smoking as a method of food preservation, curing food, using food additives to alter pH or Water Activity, using methods of reduced oxygen packaging, operating a Molluscan shellfish life-support system display tank for shellfish that are offered for human consumption, sprouting seeds or beans, as well as other types of specialized processing methods. These food processes present a significant health risk if not conducted under strict operational procedures. A retail food establishment that uses any of these specialized processes, including Reduced Oxygen Packaging (ROP) must have a HACCP plan that contains the information specified under Appendix G. Certain processes require pre-approval from the Department.

E. Date Marking

Retail food establishments that specifically serve food to highly susceptible populations must follow regulations related to date marking. A Highly Susceptible Population is 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 that obtain food at 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.”

Refrigerated, ready-to-eat, potentially hazardous food prepared or held in the facility for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. For food prepared in a food processing plant, facilities must adhere to the manufacturer’s use-by date. For food prepared by the facility, facilities must follow the date marking of the first ingredient used in a recipe, per section 3-702 of the Regulations.

Facilities that operate using Reduced Oxygen Packaging (ROP) methods must meet labeling requirements detailed in section 3-607 of the Regulations.

F. Consumer Advisory for Service of Raw/Undercooked Animal Foods

Disease-causing agents are often found in raw animal foods. Individuals who choose to eat foods of animal origin that are not fully cooked are at an increased risk of acquiring foodborne illnesses. Food service establishments serving raw or lightly cooked foods of animal origin, such as medium-rare hamburgers, seared fish, raw oysters, lightly cooked eggs, etc., must inform customers who order these items of increased risk of foodborne illness. Advisory information can be on menus, on table tents, or other approved communication channels.

Violation #2 -- Personnel Violation

A. Employee Health: Personnel with Infections Restricted

Sick food workers suffering from an illness that can be transmitted through food must be restricted from handling food and clean equipment and utensils. Workers with gastrointestinal illnesses, such as diarrhea, fever, vomiting, or with bad colds accompanied by heavy nasal discharge, persistent coughing, or sneezing, can transmit the disease-causing agent they have into the foods they are handling and on to individuals that consume the food product.

B. Employee Health: Wounds Properly Covered

Cuts or burns on a food worker's hands are a direct threat for introducing disease-causing bacteria, such as *Staphylococcus aureus*, into food. A water-tight barrier is required to cover cuts and burns on workers' hands and wrists. Cuts or burns on the arms are less of a concern when usual food preparation practices are employed; therefore, no barrier is required.

However, if the food preparation practices involve contact of the exposed portions of the arms with food, a barrier equivalent to that required for the hands and wrist is necessary. Bandages worn over cuts and burns are not considered adequate covers. Bandages must be covered with a water-tight barrier to prevent leakage from the cut or burn through the bandage into the food.

C. Employee Health: Hands Washed, as Needed

The hands are particularly important in terms of transmitting foodborne disease-causing organisms. Food employees with dirty hands and/or fingernails may contaminate the food being prepared. Therefore, any activity which may contaminate the hands must be followed by thorough hand washing. Even seemingly healthy employees may serve as reservoirs for disease-causing microorganisms that are transmissible through food. *Staphylococci* bacteria, for example, can be found on the skin and in the mouth, throat, and nose of many healthy employees. The hands of employees can be contaminated by touching the nose, mouth, hair, or other body parts.

Hands must be washed after:

- Using the restroom
- Handling raw meats, poultry, and fish
- Smoking, eating, or drinking
- Coughing or sneezing
- Touching head, hair, mouth, cuts, burns, or other sores
- Handling dirty dishes, utensils, and equipment
- Handling money

D. Hygienic Practices

Good hygienic practices must be followed by all food workers to prevent the introduction of contaminants into food and to prevent the possibility of transmission of disease through food. Workers must wash their hands after touching their hair, face, nose, or other body parts. Fingernails must be kept trimmed and clean. Hands must be free of an excess number of rings where disease-causing bacteria can collect and contaminate food. Food workers must not use common towels or aprons to wipe or dry their hands. Towels used over and over again become contaminated, and each time workers wipe their hands on a common towel, their hands also become contaminated.

E. Hygienic Practices: Smoking, Eating, Drinking

The use of tobacco products or eating or drinking during food preparation is prohibited. The hand-to-mouth contact that occurs during these activities results in the contamination of workers' hands and food.

F. Demonstration of Knowledge: Training Needed

Food workers must have a basic understanding of food safety as it relates to the job or task they are doing. Dishwashers must know how the dish machine they operate sanitizes and when they should be washing their hands. Cooks that reheat foods must know the temperature requirements for reheating. Employees who are required to cool foods must know what the temperature requirements are for cooling. The more knowledgeable the food handler is, the safer the food-handling practices in the establishment will be.

G. No Bare-hand Contact

Food must be prepared with minimal manual contact by using suitable utensils or single-use gloves. Employees should not touch ready-to-eat foods with their bare hands.

Violation #3 -- Food Temperature Control Violation

Most food poisonings are associated with foods held at temperatures between 41-135°F for extended periods of time. Public health inspections stress the importance of temperature control of potentially hazardous food.

A. Temperature Control Procedures: Rapidly Cool Foods to 41°F or Less

Proper cooling means lowering the temperature of the food quickly enough to prevent bacterial growth. Taking too long to cool off cooked foods is a frequent cause of foodborne illness. During lengthy cooling, disease-causing bacteria may grow in potentially hazardous foods. Avoid letting food stay for long periods of time at growth-promoting temperatures for bacteria, or 70-120° F.

If food isn't cooled from 135° F to 70° F in 2 hours or less, and then from 70°F to 41°F in 4 hours or less, enough bacteria may grow to cause a foodborne illness.

Restaurants are required to cool food within time frames based on how fast bacteria grow if food becomes re-contaminated. By meeting these cooling time expectations, disease-causing bacteria won't grow to dangerous levels, even if sanitation is less than ideal.

B. Temperature Control Procedures: Rapidly Reheat to 165°F or Greater

If food becomes hot enough during cooking, most disease-causing bacteria and viruses will be destroyed. One exception is a type of bacteria that can form heat-resistant spores (e.g., Clostridium perfringens). However, cooked food can become re-contaminated after cooking with bacteria from hands, utensils, coughing, sneezing, etc.

C. Temperature Control Procedures: Hot-hold at 135°F or Greater

Bacterial growth and possible toxin production by some bacteria can occur in potentially hazardous foods that remain at temperatures between 41-135° F for extended periods of time. Bacterial growth is greatly reduced when food temperatures reach 120°F, and it is almost completely inhibited at 135°F.

D. Temperature Control Procedures: Required Cooking Temperature

Thorough cooking of foods also provides a high degree of assurance that any harmful microorganisms that may be present in the food will be destroyed. Cooking temperature requirements are based in part on the biology of the pathogen most often associated with the food being cooked. Different species of microorganisms have different susceptibilities to heat. Cooking can be the most effective step in eliminating microorganisms if foods are cooked to:

- Poultry and Stuffed Meats—165° F
- Ground Meats—155° F
- Game Meats—155° F
- Eggs and Fish—145° F
- Pork—155° F
- Rare Roast Beef—130° F

E. Temperature Control Procedures: Cold-hold at 41°F or Less

The rate of bacterial growth and possible toxin production by some bacteria can be greatly reduced when foods are held at temperatures of less than 41° F. This cold-holding temperature does not generally kill the bacteria that may be present in food, but it will slow or inhibit their growth.

F. Temperature Control Equipment: Food Thermometer (Probe-type)

Because food temperature control is so critical in assuring food safety, all food establishments must have and use an accurate thermometer to check food temperatures. Food product thermometers are to be scaled 0-220°F. They must be accurate to +/-2°F. By using a thermometer, food workers need to verify that foods are being properly cooled, that they are reheated to 165° F, that they are cooked to the required temperatures, and that they are held hot above 135°F.

G. Temperature Control Equipment: Adequate Equipment to Maintain Food Temperatures

The ability of equipment to cool, heat, and hold potentially hazardous foods at required temperatures is critical to food safety. Improper holding and cooking temperatures continue to be major contributing factors to foodborne illness. Therefore, it is very important to have adequate cooking and hot- and cold-holding equipment with enough capacity to meet the heating and cooling demands of the establishment.

Violation #4 -- Sanitization Rinse Violation

All equipment, utensils, and food contact surfaces must be properly washed and then sanitized to minimize food contamination. Washing is the removal of food residue or soil from surfaces. Sanitization is the application of heat or chemicals on cleaned surfaces that results in a 99.999% reduction of disease-causing microorganisms.

There are many different types of sanitizers that can be used in food establishments. The most common include: hot water between 165-180°F, chlorine mixed at a concentration of 50 ppm, quaternary ammonia mixed at a concentration of 200 ppm, and iodine mixed at a concentration of 12.5 ppm.

A. Sanitization Rinse: Manual

When equipment and utensils are washed and sanitized by hand, a three-basin sink is required. The first basin is filled with hot soapy water. The second is filled with clean rinse water, and the third is filled with water containing sanitizer. Equipment and utensils are washed in the first basin to remove all food residue. They are then rinsed free of detergents in the second compartment, and they are then placed in the third compartment where they are sanitized. The equipment and utensils must remain in the sanitizing solution for at least one minute to allow the sanitizer enough contact time to effectively kill any disease-causing microorganisms that may be left on the surfaces after washing and rinsing.

B. Sanitization Rinse: Mechanical

If a dish machine is provided in a food establishment, it must be a commercial type that has been shown to effectively sanitize. Most commercial dish machines sanitize equipment and utensils by the accumulation of heat from contact with 180°F hot water or by contact with chemical sanitizers such as 50 ppm chlorine.

C. Sanitization Rinse: In-place

Establishments will often have equipment that needs to be washed and sanitized, but is too large to fit into ware washing sinks or dish machines or not designed to be submerged in water. This equipment must be washed and sanitized “in place.” Surfaces must be washed with a detergent solution to remove food residue, then rinsed free of detergents with clean water, and then sanitized with an approved sanitizer.

Violation #5 -- Water, Sewage, Plumbing Systems Violation

A. Water, Sewage, Plumbing Systems: Safe Water Source

The availability of sufficient, safe water is a basic requirement for proper sanitation within a food establishment. All water supplied to food establishments, either from public systems or private wells, must meet the requirements of the Colorado Primary Drinking Water Regulations. A sufficient supply of hot water is critical for employee hand washing, washing of equipment and utensils, and general cleaning needed in all food establishments.

B. Water, Sewage, Plumbing Systems: Hot & Cold Water Under Pressure

The availability of sufficient, safe water is a basic requirement for proper sanitation within a food establishment. All water supplied to food establishments, either from public systems or private wells, must meet the requirements of the Colorado Primary Drinking Water Regulations. A sufficient supply of hot water is critical for employee hand washing, washing of equipment and utensils, and general cleaning needed in all food establishments.

C. Water, Sewage, Plumbing Systems: Backflow, Back Siphonage

Plumbing connections between potable or drinking water plumbing systems and non-potable water systems are called cross-connections. Cross-connections can occur in many different ways in a food establishment. The simplest may be a hose attached to a faucet that is dropped into a container or sink filled with non-potable, contaminated water.

In this example, there is a direct connection between the building’s potable water system and the contaminated or non-potable water in the container or sink. To prevent the “backflow” of contaminated

water back into the building's water system caused by siphonage, a proper backflow protection device must be installed on the faucet where the hose is attached.

Backflow devices must be correctly installed to ensure their proper operation and maintenance. Backflow devices must be installed on all faucets or hose bibs where a hose can be attached, on soap and other chemical dispensing systems that are plumbed to the building's water systems, on water lines to dish machines, and in soft drink carbonator systems.

To prevent the possibility of sewage contacting food or backing up into fixtures, such as food preparation sinks, ware washing sinks, ice bins, refrigerators, or dish machines, the drainage systems from these fixtures must drain through an "air break" before entering the sewer. This physical gap in the drain line does not allow wastewater to backup into fixtures if a sewage backup should occur.

D. Water, Sewage, Plumbing Systems: Sewage Disposal

Adequate sewage and wastewater disposal is a basic requirement for all food operations. All wastewater contains high levels of disease-causing micrograms. The improper disposal of wastewater is often associated with disease outbreaks. Food establishments must dispose of all waste water into sanitary sewer. Both public or individual wastewater treatment (septic) sewage systems must be maintained to prevent the backup of sewage into the establishment or onto the ground outside.

Violation #6 -- Hand Washing & Toilet Facilities Violations

A. Hand Washing & Toilet Facilities: Adequate Number, Location, Design

Because hand washing is such an important factor in the prevention of foodborne illness, sufficient hand washing sinks must be available to make hand washing not only possible, but likely.

Adequate, sanitary toilet facilities are necessary for the proper disposal of human waste, which carries disease-causing microorganisms, and for preventing the spread of disease by flies and other insects.

B. Hand Washing & Toilet Facilities: Accessible

Food workers may be unlikely to wash their hands unless properly equipped hand washing sinks are accessible in the immediate work area. Hand washing sinks which are improperly located may be blocked by portable equipment or stacked full of soiled utensils and other items, rendering the sink unavailable for use. Nothing must block the approach to a hand washing sink, thereby discouraging its use.

C. Hand Washing & Toilet Facilities: Soap & Drying Devices

Hand washing sinks must be kept clean and well stocked with hand soap and hand towels to encourage frequent use. Hot and cold water must be provided through a mixing valve so employees can properly wash their hands.

Violation #7 -- Pest Control Violation

A. Pest Control: Evidence of Insects or Rodents

Rodents, such as mice and rats, live in and feed on garbage and refuse. Disease-causing microorganisms are therefore often present on their hair and in their feces and urine. Microorganisms can be transmitted to people when rodents come into contact with and contaminate food and food-contact surfaces. Additionally, flies breed in and feed on garbage, refuse, and sewage. Disease-causing microorganisms are therefore often present on their body hairs and mouth parts. Microorganisms can be transmitted to people when flies land on and contaminate food and utensils.

B. Pest Control: Pesticide Application

Effective and approved measures must be taken to control insects, rodents, and other pests that may get into food establishments. Effective pest management includes:

1. Preventing entry of pests into the establishment by providing tight-fitting doors and threshold.
2. Keeping outside door closed, and sealing off any cracks or openings in foundations or around utility penetrations.
3. Depriving pests of food, water, and shelter by keeping the premises clean and free of the accumulation of refuse, garbage, and food spills.
4. Killing what gets in with the use of traps or pesticides. Only approved pesticides, registered for application in food establishments, can be applied. All pesticides must be used according to label directions. Rodent baits must be contained and dispensed from closed, tamper-proof bait stations. The use of open bait stations or tracking powder pesticides can result in the pesticides being dispersed throughout the food establishment, and ultimately contaminating food and food-contact surfaces.

C. Pest Control: Animals Prohibited

Live animals can carry disease-causing microorganisms that can be transmitted to humans through direct or indirect contamination of food and food-contact surfaces. Dogs, cats, birds, reptiles, and other types of live animals are therefore not allowed in food establishments. Guide and service animals accompanying blind, visual- or hearing-impaired, or otherwise physically disabled persons are permitted in customer and office areas.

Violation #8 -- Poisonous or Toxic Items Violation

A. Poisonous or Toxic Items: Properly Stored

Separation of cleaners, sanitizers, and other chemicals from food, equipment, and utensils helps to ensure that chemical contamination does not occur. Cleaners, sanitizers, and other chemicals must be stored below and away from all food, food preparation areas, ware-washing areas, clean equipment and utensils, paper goods, and single-service items.

B. Poisonous or Toxic Items: Properly Labeled

The accidental contamination of food and food contact surfaces with cleaners, sanitizers, or other chemicals can cause serious illness or injury. Distinct labels on chemical containers helps to ensure that poisonous or toxic materials are properly stored and used.

C. Poisonous or Toxic Items: Properly Used

Failure to use cleaners, sanitizers, and other chemicals properly can be very dangerous. Directions listed on container labels must be followed correctly. Failure to follow stated instructions could result in injury

to workers or customers. Sanitizers must be used at the proper concentrations: Chlorine 50 ppm, Quaternary Ammonia 200 ppm, and Iodine 12.5 ppm. High levels of sanitizers or soaps can leave harmful residues.

Types of Non-Critical Violations

Violation #9 -- Food Labeling, Food Protection Violation

A. Food Labeling, Food Protection: Original Container, Properly Labeled

The identity of a food's origin and composition is important when tracing its source if implicated in a foodborne illness or if under recall. Ingredient information is needed by consumers who have allergies to certain foods or food ingredients. Bulk ingredients, such as flour, sugar, and salt, that have been removed from their original containers must be labeled so they are not mistaken for similar looking ingredients and chemicals.

B. Food Labeling, Food Protection: Food Protected from Contamination

Disease-causing organisms can contaminate and/or grow in food that is not stored properly. Drips from condensation and drafts of unfiltered air can be sources of microbial contamination for stored foods. Shoes carry contamination onto the floors of food preparation and storage areas.

Raw meats and poultry can contaminate cooked and ready-to-eat foods if stored above these ready-to-eat items. Even trace amounts of refuse or wastes present in toilet rooms, rooms used for dressing, storing garbage or tools, or rooms housing machinery can become sources of food contamination.

Violation #10 -- Equipment Design, Construction Violation

A. Equipment Design, Construction: Food Contact Surfaces

Food contact surfaces of equipment and utensils must be designed and constructed to be smooth, durable, non-absorbent, and easily cleanable. These surfaces must also be constructed of safe materials that will not impart toxic substances into the food when foods are in contact with these surfaces. Equipment that is of poor design and construction does not allow for easy cleaning and will result in the accumulation of soil and the contamination of the food that comes into contact with it.

B. Equipment Design, Construction: Non-food Contact Surfaces

Non-food contact surfaces of equipment routinely exposed to splash or food debris must be constructed to be smooth, durable, nonabsorbent, and easily cleanable. Equipment that does not meet these criteria becomes difficult to clean, allowing soil, moisture, debris, and disease-causing bacteria to accumulate.

C. Equipment Design, Construction: Dishwashing Facilities

To ensure proper cleaning and sanitizing of equipment and utensils, ware-washing facilities must be properly designed, constructed, maintained, and operated. Ware-washing facilities must facilitate the smooth flow of equipment and utensils through pre-scraping, washing, rinsing, sanitizing, and air drying in a way that prevents cross contamination. Drain boards, sinks and ware-washing machines must be of adequate size to handle the equipment and utensils that are used in the establishment.

Violation #11 -- Testing Devices Violation

A. Testing Devices: Refrigeration Units Have Accurate, Conspicuous Thermometer

Conspicuous thermometers are required in all refrigeration units and hot food-holding cabinets where potentially hazardous foods are stored. Maintaining foods at safe temperatures is critical in controlling the growth of disease-causing bacteria. Should the temperature of a refrigerator exceed 41oF or a hot-holding cabinet be less than 135oF, bacterial growth can occur. In order to facilitate the routine monitoring of equipment temperatures, clearly visible thermometers must be provided in all refrigeration and hot-holding cabinets and must be routinely checked by food establishment personnel.

B. Testing Devices: Dish Machines Provided with Accurate Thermometer & Pressure Gauge

The temperature of the wash and rinse water is a critical factor affecting cleaning and sanitizing of equipment and utensils. It is important that ware-washing machines and high-temperature, three-compartment ware-washing sinks are therefore equipped with accurate thermometers to measure water temperatures.

Sanitizer test kits must also be provided and used by food workers to ensure that the concentration of any chemical sanitizers being used are correct. Ware-washing machines are required to operate at specific water flow pressures. Water flow pressure can greatly affect how well a dish machine will sanitize.

Low water flow pressure results in inadequate spray patterns and incomplete coverage of the equipment and utensils being washed. Excessive flow pressures will atomize water droplets and again result in incomplete coverage. A pressure gauge installed on the dish machine's final rinse line allows workers to monitor the water flow pressure of a dish machine.

C. Testing Devices: Chemical Test Kits Provided, Accessible

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Violation #12 -- Cleaning of Equipment and Utensils Violation

A. Cleaning of Equipment and Utensils: Food Contact Surfaces

Microorganisms can get into food by food handlers using dirty utensils, cutting boards, slicers, work counters, and other surfaces that directly come into contact with food. Food contact surfaces must be kept clean so they are not a source of food contamination. To prevent bacteria from growing on food contact surfaces, they must be cleaned and sanitized after each use or once every four hours when used in a constant production line basis. During manual ware washing of equipment and utensils, all soaps and abrasive detergents must be rinsed from food contact surfaces so sanitizing agents can be properly applied and will be effective.

B. Cleaning of Equipment and Utensils: Non-food Contact Surfaces

The surfaces of cabinets, utensil drawers, shelves, the outside surfaces of refrigerators, hot-holding equipment, and other non-food contact surfaces must be cleaned to keep them free of accumulation of food spills, dirt, and grease. The presence of food debris or dirt on non-food contact surfaces may provide a suitable environment for the growth of bacteria. Workers may inadvertently transfer this contamination to food. Accumulation of food spills and food residue on non-food contact surfaces may also attract insects, rodents, and other pests.

C. Cleaning of Equipment and Utensils: Dishwashing Operations

To ensure proper cleaning and sanitizing of equipment and utensils, ware-washing facilities must be properly designed, constructed, maintained and operated. Ware-washing facilities must facilitate the smooth flow of equipment and utensils through pre-scraping, washing, rinsing, sanitizing, and air drying in a way that prevents cross contamination. Drain boards, sinks and ware-washing machines must be of adequate size to handle the equipment and utensils that are used in the establishment.

D. Cleaning of Equipment and Utensils: Wiping Cloths

Countertops, work tables, cutting boards, and other food contact surfaces are required to be wiped down constantly to keep them free of food spill. If spills are left to accumulate, disease-causing microorganisms can survive on contaminated surfaces. Foods, equipment, and utensils that come into contact with these dirty surfaces will also become contaminated. To prevent this contamination, wiping cloths must be saturated with a sanitizing solution of adequate strength to kill microorganisms that may be on these surfaces.

Violation #13 -- Utensils, Single-Service Articles Violation

A. Utensils, Single-service Articles: Utensils Provided, Used, and Stored

After washing and sanitizing, clean equipment and utensils must be allowed to drain and air-dry before they are stacked and put away. Wet surfaces of equipment and utensils provide an environment that may allow for the growth of microorganisms. Drying equipment and utensils by hand is prohibited. Hand drying of wet equipment and utensils transfers microorganisms from food workers to utensil surfaces.

Clean equipment and utensils must be stored off of the floor. Pots, pans, and glasses must be stored inverted to help protect them from contamination. Single-service items, such as paper cups, napkins, straws, plastic "to-go" food containers, and plastic tableware, must be stored and dispensed in a manner that protects these items from contamination. Single-service items must be stored off of the floor. Dispensers can be used to protect these items when in service. Single-service items, such as

tableware, may be pre-wrapped or provided in a dispenser that presents the utensil handle to the server or consumer.

B. Utensils, Single-service Articles: Single-service Articles Stored, Dispensed, Used

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C. Utensils, Single-service Articles: No Re-use of Single-service Articles

Single-service items, such as paper cups, napkins, straws, plastic “to-go” food containers, and plastic tableware, are to be used once and then discarded. These items are not constructed to be durable enough to withstand repeated use and repeated washing and sanitizing.

Violation #14 -- Physical Facilities

A. Physical Facilities: Plumbing Installed and Maintained

It is critical that all plumbing fixtures and water and sewer lines in food establishments be maintained in proper working order. Poorly maintained plumbing systems may result in potential health hazard, such as cross-connections, the backup of sewage, or leakage. These conditions may directly result in the contamination of food, equipment, utensils, or paper goods. They can also adversely affect the ability of food handlers to adequately wash their hands, an establishment’s ware-washing operations, and increase the potential for cross-contamination of food and equipment and utensils.

B. Physical Facilities: Garbage and Refuse

The proper storage and disposal of garbage and refuse is necessary to minimize insect, rodent, and odor problems. Improperly handled garbage and refuse creates nuisance conditions; makes housekeeping difficult; and can result in the contamination of food, equipment, and utensils. Garbage and refuse should be removed from the food establishment daily. It should be stored in clean, covered, and leakproof trash cans, dumpsters, or compactors that prevent the scattering of the garbage and refuse by birds or animals.

Garbage and refuse must not attract, harbor, or act as a breeding place for flies and rodents. Recyclable materials must be handled in the same manner as garbage and refuse so as to minimize odors, insects, and rodents. Recyclable materials, garbage, and refuse must be removed from the premises at least once a week.

C. Physical Facilities: Floors, Walls, and Ceilings

Floors must be kept clean and free of any buildup of food spills, dirt, and refuse. The accumulation of soil on floors increases the potential for contamination of food, equipment, and utensils. It also provides food and harborage for rodents and insects, such as flies and cockroaches. To facilitate easy cleaning, floors must be maintained and constructed to be smooth, durable, non-absorbent, and easily cleanable. Floor-wall junctures must be tightly covered with concave cove base to prevent moisture and food residue from collecting in corners and along walls. Utility penetrations must be sealed to eliminate insect and rodent harborage and to prevent moisture penetrating into or through the floor.

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Walls and ceilings must be kept clean and free of any buildup of food spills, splash, or dirt. The accumulation of soil on walls and ceilings increases the potential for contamination of food, equipment, and utensils. It also provides a food source for rodents, and insects, such as flies and cockroaches. To facilitate easy cleaning, walls and ceilings must be maintained and constructed to be smooth, durable, non-absorbent, and easily cleanable. Utilities, such as water pipes, sewer lines, and electrical conduit, are to be enclosed within or behind finished walls and ceilings. Utility penetrations must be sealed to eliminate insect and rodent harborage and to prevent moisture from penetrating into walls and ceilings. Exposed utility lines make cleaning difficult.

D. Physical Facilities: Lighting

Light levels are specified so that sufficient light is available to enable workers to read labels; identify toxic materials; recognize the condition of food, utensils, and other supplies; work safely; and evaluate cleaning. Sufficient light makes the need for cleaning apparent by making any accumulation of food spills and other soil conspicuous. Lights that are shielded, coated, or shatter-resistant help prevent breakage and contamination of food, clean equipment, utensils, and single-service items from fragments of glass, should a bulb break.

E. Physical Facilities: Ventilation

Adequate ventilation is very important in maintaining a high level of sanitation in a food establishment. A poorly ventilated kitchen is generally very hot and can contribute to refrigeration not being capable of holding foods at less than 41°F. Insect and rodent infestations may occur if doors and windows are left open in an attempt to cool the establishment.

Worker hygiene may be affected by sweat dripping into food or onto food contact surfaces, or by contaminating hands when wiping the face. Soiling of walls, ceilings, and equipment surfaces with smoke, grease, and moisture may also result. Make-up air and exhaust systems may require more

frequent repairs. Carbon monoxide can reach dangerous levels if back-draft of gas appliances, such as water heaters, occurs as a result of inadequate ventilation.

F. Physical Facilities: Locker Rooms

Coats, handbags, shoes, and other personal items that belong to employees can be a source of food, equipment, and utensil contamination if not properly stored. Personal items must be kept separate from food, preparation areas, ware-washing areas, and utensils. Lockers, coat hooks, or an approved designated area must be provided so workers can properly store their personal belongings.

G. Physical Facilities: Premises Maintained

The premises in and around a food establishment must be maintained in an orderly fashion to prevent attracting and harboring rodents and insects. Premises must be free of litter and the accumulation of unnecessary articles, including old unused equipment. Some items not necessary for the daily operation of the establishment can be stored on premise, but they must be stored in an orderly fashion to prevent contamination and to permit cleaning of storage areas.

Brooms, mops, vacuum cleaners, and other maintenance equipment can contribute to the contamination of food and food contact surfaces. These items must also be stored in a manner that prevents contamination and does not lead to harborage and breeding of rodents and insects.

H. Physical Facilities: Separation of Living, Laundry Areas

Living and sleeping areas are not compatible with the sanitary operation of food establishments. If provided, these areas must be located separately from food operations to prevent potential contamination of food and food contact surfaces.

I. Physical Facilities: Adequate Toilet Facilities

Retail food establishments must provide an adequate number of toilet facilities. All toilet facilities and related vestibules must be properly installed, accessible, and conveniently located. Retail food establishments with no space on the premises for consumption of food by patrons are required to only provide toilet facilities to employees. Toilet facilities shall be kept clean and in good repair.

Violation #15 -- Other Operations

A. Other Operations: Personnel – Clean Clothes, Hair Restraints, Authorized Workers

Dirty clothing may harbor disease-causing microorganisms that are transmissible through food to people. Food workers who inadvertently touch their dirty clothing may contaminate their hands. This could result in contamination of the food being prepared. Food may also be contaminated through direct contact with dirty clothing. In addition, employees wearing dirty clothes send a negative message to consumers about the level of sanitation in the establishment.

Consumers are particularly sensitive to food contaminated by hair. Hair can be both a direct and indirect vehicle of contamination. Food workers may contaminate their hands when they touch their hair. A hair restraint keeps dislodged hair from ending up in the food and may deter employees from touching their hair.

Only authorized workers can be in food preparation and ware-washing areas. Unauthorized individuals, such as small children or friends of workers, can contaminate food or food contact surfaces.

B. Other Operations: Linen Properly Stored

Soiled work clothing, cloth napkins, tablecloths, and wiping cloths can contaminate food and food contact surfaces. These items must be properly laundered between uses to prevent the transfer of microorganisms. Proper storage of soiled work clothing, napkins, tablecloths, and wiping cloths will reduce the possibility of contamination of food, equipment, utensils, and single-service articles.

If clothes washers and dryers are provided in food establishments, they must be located and installed to prevent contamination of food and food contact surfaces.