

SANITARY INSPECTION GUIDELINES

Critical Deficiencies

1. Food Received From Unapproved Sources
 - A. *Unpasteurized milk/milk products used
 - B. *Water or ice is not potable
 - C. Foods or ingredients from unapproved source
 - D. Meat, poultry, or game products are not from officially inspected plants
 - E. *Shellfish from unapproved source
 - F. Liquid eggs, frozen eggs, or dried milk products are not from U.S.D.A. inspected plants
2. Food Products or Ingredients Adulterated or Unfit
 - A. Rodent defiled foods or ingredients
 - B. Insect infested foods or ingredients
 - C. Food products contain unidentified sulfiting agents or other unapproved additives
 - D. *Other adulterated/unfit foods or ingredients
3. Food Not Protected From Contamination By Workers
 - A. *Food handlers handle foods when ill with a disease transmissible by foods
 - B. *Food handlers have infected cuts or burns on their hands
 - C. *Food handlers do not wash hands thoroughly after contaminating them
 - D. Employee handwashing facilities inadequate for establishments handling exposed foods
 - E. *Employees handling exposed, ready-to-eat foods without an acceptable protective barrier
4. Food Not Protected From Contamination By Other Sources
 - A. *Food contact equipment, utensils or conveyances for potentially hazardous foods: contact surfaces unclean or not properly sanitized and likely to contribute to contamination
 - B. *Food contact equipment, utensils, or conveyances are not cleaned or sanitized between use on different species or between raw and ready-to-eat foods
 - C. *Ready-to-eat foods are subjected to cross contamination from raw foods, or cross contamination between species is likely to occur
 - D. *Toxic chemicals are improperly labeled, stored, or used so that contamination of food is likely to occur
 - E. Food contact equipment condition, design or location is likely to contribute to contamination
 - F. Insect, rodent, bird or vermin activity likely to result in product contamination
 - G. Evidence of leakage or backup in sewage lines
 - H. Equipment cleaning or sanitizing facilities inadequate for establishments handling potentially hazardous foods
5. Critical Processing Or Salvaging Parameters Are Not Met
 - A. *Pork products, which may be eaten without further cooking, are not treated to kill trichina
 - B. *(Refer to Specialized Inspection Guidelines)
6. Potentially Hazardous Foods Improperly Cooled or Refrigerated
 - A. *Potentially hazardous foods are not cooled by an approved method where the product temperature can be reduced to 70°F or less within two hours and 41°F (45°F) or less within an additional 4 hours
 - B. *Potentially hazardous foods are not stored at safe temperatures
7. Potentially Hazardous Foods Not Adequately Cooked or Reheated
 - A. *Poultry, poultry stuffings, stuffed meats, or stuffings containing meat are not heated to 165°F or above
 - B. *All pork or any food containing pork is not heated to 150°F or above
 - C. *Other potentially hazardous foods requiring cooking are not heated to and/or held at required temperatures
 - D. *Potentially hazardous foods that have been cooked and then refrigerated are not rapidly reheated to 165°F or above (whole roast beef may be reheated to adequate time/temperature requirements)
 - E. *Equipment used for heating or reheating potentially hazardous foods is inadequate
8. Improper Hot-holding Procedures for Potentially Hazardous Foods
 - A. *Potentially hazardous foods are being kept below 135°F during hot-holding (rare roast beef may be served at 130°F or above)
 - B. *Hot-holding equipment improperly designed, maintained, or operated to keep hot foods at 135°F or above.

General Deficiencies

9. Improper or Inadequate Sanitary Facilities and Controls
 - A. Handwashing facilities improperly installed or maintained
 - B. Suitable water temperature or adequate pressure for food processing; equipment, utensil or container cleaning; or handwashing in establishments that do not handle exposed foods, not available
 - C. Toilet facilities improperly installed, equipped or maintained
 - D. Plumbing or sinks not properly sized, installed or maintained: equipment or floors not properly drained
 - E. Lighting or ventilation is inadequate
 - F. Cleaning or sanitizing equipment, materials or agents are not available, suitable or properly stored
 - G. Sanitizing test devices not in use where required
 - H. Lack of certification of water potability or record for disinfection
10. Inadequate Sanitary Design, Construction and Maintenance
 - A. Exterior of unsuitable construction or not in good physical repair
 - B. Establishment has insufficient space to accommodate operations
 - C. Interior floors, walls, ceilings or fixtures are not of suitable construction, clean or well maintained
 - D. Refuse containers not clean, covered, in good repair or removed at sufficient intervals
11. Poor Hygiene and Activities of Food Handlers
 - A. Not maintaining a high degree of cleanliness or taking precautions to prevent contamination of foods from perspiration, cosmetics, chemicals or medicants, etc.
 - B. Not wearing clean outer garments, effective hair restraints or secure jewelry
 - C. Eating, drinking or use of tobacco in exposed food areas
 - D. Locker or dressing rooms are not segregated from food areas, clean or orderly
12. Inadequate Food Storage and Protection
 - A. Food not stored, conveyed or displayed in a manner that prevents contamination including marginal temperature deficiencies
 - B. Food or ingredient storage containers are not clean, covered or properly identified
 - C. Bulk food displays are improperly constructed, displayed or handled
 - D. Street clothing or soiled linen stored unsegregated from exposed food or food-contact surfaces
 - E. Food displays are improperly constructed, maintained or supervised
 - F. Improper thawing procedures are utilized
13. Processing Procedures/Educational Requirements Are Not Met
 - A. (See Specialized Inspection Guidelines)
 - B. Other required records/certifications are not maintained
 - C. Other coding requirements are lacking or inadequate
 - D. Article 28 posting requirements are not met
 - E. Consumer advisory requirements are not met
14. Insect, Rodent or Vermin Activity
 - A. Evidence of rodents observed (not likely to result in product contamination)
 - B. Insect, birds or other vermin observed within the establishment (not likely to result in product contamination)
 - C. Evidence of pets or other domestic animals in establishment
15. Equipment Utensils and Materials Adequately Utilized and Maintained
 - A. Food contact equipment, utensils or conveyances: contact surfaces unclean or not properly sanitized
 - B. Non-contact food equipment, utensils or conveyances are not clean or in good repair
 - C. Food equipment improperly designed, constructed or maintained
 - D. Thermometers not provided where required
 - E. Unused equipment or materials improperly stored or in an unclean condition
 - F. Storage cabinets or shelves are not clean or in good repair
 - G. Packaging materials unclean, improperly stored or handled in an insanitary manner
 - H. Air system or transfer lines are not clean, properly constructed or in good repair
16. Other Sanitation
 - A. Chemicals or pesticides improperly labeled, stored or handled
 - B. Outside premises or loading zones improperly maintained
 - C. Vehicles are not clean or in good repair
 - D. Morgue area or bottle return area improperly maintained
 - E. Shellfish tags or records improperly maintained

CRITICAL DEFICIENCIES PRECEDED BY AN ASTERISK (*) ARE LEADING CONTRIBUTING FACTORS WHICH CAUSE FOODBORNE DISEASE.