

**ARKANSAS DEPARTMENT OF HEALTH**  
**Environmental Health Protection**

<http://www.healthyarkansas.gov/programServices/environmentalHealth/foodProtection/Pages/default.aspx>

**Food Establishment Assessment Report**

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|  |  |   |  |  |  |
|--|--|---|--|--|--|
| Arkansas Department of Health, 4815 West Markham Street, Slot 46, Little Rock, AR 72205  |  |   |  | Date: _____  |  |
| As Governed by State Code Section 20-7-101 through 20-7-130, 20-56-201 through 20-56-223, 20-57-201 through 20-57-208  |  | No. of Risk Factor/Intervention Violations _____  |  | Time in: _____   |  |
|  |  | No. of Repeat Risk Factor/Intervention Violations _____   |  | Time out: _____  |  |
| Establishment Name _____   |  | Address _____   |  | City/State _____   |  |
|  |  | Zip Code _____  |  | Telephone _____  |  |
| Customer # _____   |  | Contact Name _____  |  | email _____  |  |
|  |  | Est. Type _____   |  | Risk Category _____  |  |
| Purpose of Inspection <input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Construction <input type="checkbox"/> Other _____ |  |   |  | Permit Posted <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A Exp. Date: _____ |  |
|  |  |   |  | Valid Permit 8-301.11 Permit Posted 8-304.11   |  |
| Tobacco Signage No Sales to Minors <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A   |  | No One Under 21 Allowed <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A |  | Sample Collected <input type="checkbox"/> Yes <input type="checkbox"/> No # of Samples _____                         |  |

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

| Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item |                |  |  | Mark "X" in appropriate box for COS and/or R |  |                    |  |
|--|----------------|--|--|--|--|--------------------|--|
| IN=in compliance   |                | OUT=not in compliance  |  | N/O=not observed                             |  | N/A=not applicable |  |
|  |                |  |  | COS=corrected on site during inspection      |  | R=repeat violation |  |
| Compliance Status  |                | COS  |  | R  |  |                    |  |
| <b>Demonstration of Knowledge</b>  |                |  |  |  |  |                    |  |
| 1  | IN OUT         | Person in charge present, demonstrates knowledge, and performs duties                          |  |  |  |                    |  |
| <b>Employee Health</b>   |                |  |  |  |  |                    |  |
| 2  | IN OUT         | Management, food employee and conditional employee; knowledge, responsibilities, and reporting |  |  |  |                    |  |
| 3  | IN OUT         | Proper use of restriction and exclusion  |  |  |  |                    |  |
| <b>Proper Eating, Drinking, or Tobacco Use</b>                                 |                |  |  |  |  |                    |  |
| 4  | IN OUT N/O     | Proper eating, tasting, drinking, or tobacco use   |  |  |  |                    |  |
| 5  | IN OUT N/O     | No discharge from eyes, nose, and mouth  |  |  |  |                    |  |
| <b>Handwashing</b>   |                |  |  |  |  |                    |  |
| 6  | IN OUT N/O     | Hands clean & properly washed  |  |  |  |                    |  |
| 7  | IN OUT N/A N/O | No bare hand contact with RTE foods or approved alternate method properly followed             |  |  |  |                    |  |
| 8  | IN OUT         | Adequate handwashing facilities supplied & accessible  |  |  |  |                    |  |
| <b>Food Obtained from Approved Source</b>                                      |                |  |  |  |  |                    |  |
| 9  | IN OUT         | Food obtained from approved source   |  |  |  |                    |  |
| 10   | IN OUT N/A N/O | Food received at proper temperature  |  |  |  |                    |  |
| 11   | IN OUT         | Food in good condition, safe, & unadulterated  |  |  |  |                    |  |
| 12   | IN OUT N/A N/O | Required records available; shellstock tags, parasite destruction                              |  |  |  |                    |  |
| <b>Food Storage</b>  |                |  |  |  |  |                    |  |
| 13   | IN OUT N/A     | Food separated & protected   |  |  |  |                    |  |
| 14   | IN OUT N/A     | Food-contact surfaces; cleaned and sanitized   |  |  |  |                    |  |
| 15   | IN OUT         | Proper disposition of returned, previously served, reconditioned, & unsafe food                |  |  |  |                    |  |

| Compliance Status  |                | COS   |  | R |  |  |  |
|--|----------------|---|--|---|--|--|--|
| <b>Proper Cooking Time and Temperatures</b>                            |                |   |  |   |  |  |  |
| 16   | IN OUT N/A N/O | Proper cooking time and temperatures                        |  |   |  |  |  |
| 17   | IN OUT N/A N/O | Proper reheating procedures for hot holding                 |  |   |  |  |  |
| 18   | IN OUT N/A N/O | Proper cooling time & temperatures                          |  |   |  |  |  |
| 19   | IN OUT N/A N/O | Proper hot holding temperatures                             |  |   |  |  |  |
| 20   | IN OUT N/A     | Proper cold holding temperatures                            |  |   |  |  |  |
| 21   | IN OUT N/A N/O | Proper date marking & disposition                           |  |   |  |  |  |
| <b>Time as a Public Health Control: procedures &amp; records</b>       |                |   |  |   |  |  |  |
| 22   | IN OUT N/A N/O | Time as a public health control: procedures & records       |  |   |  |  |  |
| <b>Consumer Advisory</b>   |                |   |  |   |  |  |  |
| 23   | IN OUT N/A     | Consumer advisory provided for raw or undercooked foods     |  |   |  |  |  |
| <b>Pasteurized Foods Used; Prohibited Food Not Offered</b>             |                |   |  |   |  |  |  |
| 24   | IN OUT N/A     | Pasteurized foods used; prohibited food not offered         |  |   |  |  |  |
| <b>Food Additives; Approved &amp; Properly Stored</b>                  |                |   |  |   |  |  |  |
| 25   | IN OUT N/A     | Food additives; approved & properly stored                  |  |   |  |  |  |
| <b>Toxic Substances Properly Identified, Stored, &amp; Used</b>        |                |   |  |   |  |  |  |
| 26   | IN OUT N/A     | Toxic substances properly identified, stored, & used        |  |   |  |  |  |
| <b>Compliance with Variance, Specialized Process, &amp; HACCP Plan</b> |                |   |  |   |  |  |  |
| 27   | IN OUT N/A     | Compliance with variance, specialized process, & HACCP plan |  |   |  |  |  |

Risk factors are improper practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

| <b>GOOD RETAIL PRACTICES</b>  |  |  |  |   |  |                    |  |
|---|--|--|--|---|--|--------------------|--|
| Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. |  |  |  |   |  |                    |  |
| Mark "X" in box if numbered item is not in compliance   |  | Mark "X" in appropriate box for COS and/or R |  | COS=corrected on site during inspection |  | R=repeat violation |  |
|   |  | COS  |  | R                                       |  |                    |  |
| 28  | Pasteurized eggs used where required   |  |  |   |  |                    |  |
| 29  | Water & ice from approved source   |  |  |   |  |                    |  |
| 30  | Variance obtained for specialized processing methods                               |  |  |   |  |                    |  |
| <b>Proper Cooling Methods Used; Adequate Equipment for Temperature Control</b>  |  |  |  |   |  |                    |  |
| 31  | Proper cooling methods used; adequate equipment for temperature control            |  |  |   |  |                    |  |
| 32  | Plant food properly cooked for hot holding   |  |  |   |  |                    |  |
| 33  | Approved thawing methods used  |  |  |   |  |                    |  |
| 34  | Thermometers provided & accurate   |  |  |   |  |                    |  |
| <b>Food Labeling</b>  |  |  |  |   |  |                    |  |
| 35  | Food properly labeled; original container  |  |  |   |  |                    |  |
| <b>Insects, Rodents, &amp; Animals Not Present; No Unauthorized Persons</b>   |  |  |  |   |  |                    |  |
| 36  | Insects, rodents, & animals not present; no unauthorized persons                   |  |  |   |  |                    |  |
| 37  | Contamination prevented during food preparation, storage & display                 |  |  |   |  |                    |  |
| 38  | Personal cleanliness   |  |  |   |  |                    |  |
| 39  | Wiping cloths; properly used & stored  |  |  |   |  |                    |  |
| 40  | Washing fruits & vegetables  |  |  |   |  |                    |  |
| <b>In-use Utensils; Properly Stored</b>   |  |  |  |   |  |                    |  |
| 41  | In-use utensils; properly stored   |  |  |   |  |                    |  |
| <b>Utensils, Equipment &amp; Linens; Properly Stored, Dried, &amp; Handled</b>  |  |  |  |   |  |                    |  |
| 42  | Utensils, equipment & linens; properly stored, dried, & handled                    |  |  |   |  |                    |  |
| <b>Single-service &amp; Single-use Articles; Properly Stored &amp; Used</b>   |  |  |  |   |  |                    |  |
| 43  | Single-service & single-use articles; properly stored & used                       |  |  |   |  |                    |  |
| <b>Gloves Used Properly</b>   |  |  |  |   |  |                    |  |
| 44  | Gloves used properly   |  |  |   |  |                    |  |
| <b>Food &amp; Non-food Contact Surfaces Cleanable, Properly Designed, Constructed, &amp; Used</b>                                 |  |  |  |   |  |                    |  |
| 45  | Food & non-food contact surfaces cleanable, properly designed, constructed, & used |  |  |   |  |                    |  |
| <b>Warewashing Facilities; Installed, Maintained, &amp; Used; Test Strips</b>   |  |  |  |   |  |                    |  |
| 46  | Warewashing facilities; installed, maintained, & used; test strips                 |  |  |   |  |                    |  |
| <b>Non-food Contact Surfaces Clean</b>  |  |  |  |   |  |                    |  |
| 47  | Non-food contact surfaces clean  |  |  |   |  |                    |  |
| <b>Hot &amp; Cold Water Available; Adequate Pressure</b>  |  |  |  |   |  |                    |  |
| 48  | Hot & cold water available; adequate pressure                                      |  |  |   |  |                    |  |
| <b>Plumbing Installed; Proper Backflow Devices</b>  |  |  |  |   |  |                    |  |
| 49  | Plumbing installed; proper backflow devices  |  |  |   |  |                    |  |
| <b>Sewage &amp; Waste Water Properly Disposed</b>   |  |  |  |   |  |                    |  |
| 50  | Sewage & waste water properly disposed   |  |  |   |  |                    |  |
| <b>Toilet Facilities; Properly Constructed, Supplied and Clean</b>  |  |  |  |   |  |                    |  |
| 51  | Toilet facilities; properly constructed, supplied and clean                        |  |  |   |  |                    |  |
| <b>Garbage &amp; Refuse Properly Disposed; Facilities Maintained</b>  |  |  |  |   |  |                    |  |
| 52  | Garbage & refuse properly disposed; facilities maintained                          |  |  |   |  |                    |  |
| <b>Physical Facilities Installed, Maintained, &amp; Clean</b>   |  |  |  |   |  |                    |  |
| 53  | Physical facilities installed, maintained, & clean                                 |  |  |   |  |                    |  |
| <b>Adequate Ventilation &amp; Lighting; Designated Areas Used</b>   |  |  |  |   |  |                    |  |
| 54  | Adequate ventilation & lighting; designated areas used                             |  |  |   |  |                    |  |
| 55  | Other violations: Code number must be noted on following page.                     |  |  |   |  |                    |  |

|                                    |  |  |  |
|------------------------------------|--|--|--|
| Person in Charge (signature) _____ |  | Date: _____  |  |
| Inspector (Signature) _____        |  | Follow-up: YES NO (circle One) Follow-up Date: _____ |  |

**Food Code References for Risk Factors/Interventions Specified  
on Food Establishment Assessment Report**

|   |   |
|---|---|
| <p><b>Demonstration of Knowledge</b></p> <p>1. 2-101.11 Assignment*<br/>2-102.11 (A), (B) and (C)(1), (4)-(16) Demonstration*<br/>2-103.11 (A)-(L) Person-In-Charge - Duties<sup>PI</sup></p> <p><b>Employee Health</b></p> <p>2. 2-102.11 (C)(2),(3) and (17) Demonstration*<br/>2-103.11 (M) Person-In-Charge - Duties<sup>PI</sup><br/>2-201.11 (A), (B), (C), &amp; (E) Responsibility of Permit Holder, Person-In-Charge, and Conditional Employees*<br/>3. 2-201.11 (D) and (F) Responsibility of Permit Holder, Person-In-Charge, and Conditional Employees- Responsibility of the PIC to Exclude or Restrict<br/>2-201.12 Exclusions &amp; Restrictions</p>   | <p><b>Protection from Contamination</b> (Cont.)</p> <p>14. 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temp, pH, Concentration, Hardness*<br/>4-501.115 Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers<br/>4-601.11 (A) Food Equipment, Food-Contact Surfaces, Nonfood- Contact Surfaces, and Utensils*<br/>4-602.11 Equipment-Food-Contact Surfaces and Utensils- Frequency*<br/>4-602.12 Cooking &amp; Baking Equipment<br/>4-702.11 Before Use After Cleaning*<br/>4-703.11 Hot Water and Chemical-Methods*<br/>15. 3-306.14 Returned Food &amp; Re-service of Food*<br/>3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food*</p>   |
| <p><b>Good Hygienic Practices</b></p> <p>4. 2-401.11 Eating, Drinking, or Using Tobacco*<br/>3-301.12 Preventing Contamination When Tasting*<br/>5. 2-401.12 Discharges from the Eyes, Nose, and Mouth*</p> <p><b>Control of Hands as a Vehicle of Contamination</b></p> <p>6. 2-301.11 Clean Condition-Hands and Arms*<br/>2-301.12 Cleaning Procedure*<br/>2-301.14 When to Wash*<br/>2-301.15 Where to Wash<sup>PI</sup><br/>2-301.16 Hand Antiseptics<br/>7. 3-301.11 Preventing Contamination from Hands*<br/>3-801.11 (D) Pasteurized Foods, Prohibited Re-Service, and Prohibited Foods*<br/>8. 5-202.12 Handwashing Sinks, Installation<br/>5-203.11 Handwashing Sinks (nos./capacities)*<br/>5-204.11 Handwashing Sinks (loc./placement)*<br/>5-205.11 Using a Handwashing Sink-Operation and Maintenance<br/>6-301.11 Handwashing Cleanser, Availability<br/>6-301.12 Hand Drying Provision<br/>6-301.13 Handwashing Aids and Devices, Use Restrictions<br/>6-301.14 Handwashing Signage<br/>6-501.18 Maintaining &amp; Using Handwashing Sinks</p> | <p><b>Potentially Hazardous Food (PHF) (Time/Temperature Control for Safety Food) (TCS Food)</b></p> <p>16. 3-401.11 Raw Animal Foods-Cooking*<br/>3-401.12 Microwave Cooking*<br/>17. 3-403.11 Reheating for Hot Holding*<br/>18. 3-501.14 Cooling*<br/>19. 3-501.16 (A)(1) PHF/(TCS Food), Hot and Holding*<br/>20. 3-501.16 (A)(2) and (B) PHF/(TCS Food), Cold Holding*<br/>21. 3-501.17 RTE PHF (TCS Food), Date Marking*<br/>3-501.18 RTE PHF (TCS Food), Disposition*<br/>22. 3-501.19 Time as a Public Health Control*</p> <p><b>Consumer Advisory</b></p> <p>23. 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens*</p> <p><b>Highly Susceptible Population</b></p> <p>24. 3-801.11 (A), (B), (C), (E) and (G) Pasteurized Foods, Prohibited Re-Service, &amp; Prohibited Food*</p> <p><b>Food/Color Additives and Toxic Substances</b></p> <p>25. 3-202.12 Additives*<br/>3-302.14 Protection from Unapproved Additives*<br/>26. 7-101.11 Identifying Information, Prominence-Original Containers*<br/>7-102.11 Common Name-Working Containers*<br/>7-201.11 Separation-Storage*<br/>7-202.11 Restriction-Presence and Use*<br/>7-202.12 Conditions of Use*<br/>7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions*<br/>7-204.11 Sanitizers, Criteria-Chemicals*<br/>7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits &amp; Vegetables, Criteria*<br/>7-204.13 Boiler Water Additives, Criteria*<br/>7-204.14 Drying Agents, Criteria*<br/>7-205.11 Incidental Food Contact, Criteria-Lubricants*<br/>7-206.11 Restricted Use Pesticides, Criteria*<br/>7-206.12 Rodent Bait Stations*<br/>7-206.13 Tracking Powders, Pest Control &amp; Monitoring*<br/>7-207.11 Restriction and Storage-Medicines*<br/>7-207.12 Refrigerated Medicines, Storage*<br/>7-208.11 Storage-First Aid Supplies*<br/>7-209.11 Storage-Other Personal Care Items*<br/>7-301.11 Separation-Storage and Display, Stock and Retail Sale*</p> |
| <p><b>Approved Source</b></p> <p>9. 3-201.11 Compliance with Food Law*<br/>3-201.12 Food in Hermetically Sealed Container*<br/>3-201.13 Fluid Milk &amp; Milk Products*<br/>3-201.14 Fish*<br/>3-201.15 Molluscan Shellfish*<br/>3-201.16 Wild Mushrooms*<br/>3-201.17 Game Animals*<br/>3-202.13 Eggs*<br/>3-202.14 Eggs &amp; Milk Products, Pasteurized*<br/>3-202.110 Juice Treated- Commercially Processed*<br/>5-101.13 Bottled Drinking Water*<br/>10. 3-202.11 Temperature*<br/>11. 3-101.11 Safe, Unadulterated, &amp; Honestly Presented*<br/>3-202.15 Package Integrity*<br/>12. 3-202.18 Shellstock Identification*<br/>3-203.12 Shellstock, Maintaining Identification*<br/>3-402.11 Parasite Destruction*<br/>3-402.12 Records, Creation, &amp; Retention</p>   | <p><b>Conformance with Approved Procedures</b></p> <p>27. 3-404.11 Treating Juice<br/>3-502.11 Variance Requirement*<br/>3-502.12 Reduced Oxygen Packaging, Criteria*<br/>4-204.110 (B) Molluscan Shellfish Tanks<sup>PI</sup><br/>8-103.12 Conformance with Approved Procedures*<br/>8-201.13 When a HACCP Plan is Required<br/>8-201.14 Contents of a HACCP Plan</p>  |
| <p><b>Protection from Contamination</b></p> <p>13. 3-302.11 Packaged and Unpackaged Food Separation, Packaging, &amp; Segregation*<br/>3-304.11 Food Contact with Equipment &amp; Utensils*<br/>3-304.15 (A) Gloves, Use Limitation<br/>3-306.13 (A) Consumer Self Service Operations*<br/>14. 4-501.111 Manual Warewashing Equipment, Hot Water Sanitization Temperatures*<br/>4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures<br/>4-501.113 Mechanical Warewashing Equipment, Sanitization Pressure</p>   |   |

**Internal Cooking Temperature Specifications**

|  |   |  |
|--|---|--|
| 145°F for 15 seconds:                                      | <ul style="list-style-type: none"> <li>Raw shell-eggs cooked for immediate service</li> <li>Fish, except as listed below</li> <li>Meat, except as listed below</li> </ul> | <ul style="list-style-type: none"> <li>Pork, except as listed below</li> <li>Commercially raised game animals, rabbits</li> </ul>            |
| 155°F for 15 seconds:                                      | <ul style="list-style-type: none"> <li>Ratites (Ostrich, Rhea, and Emu)</li> <li>Injected meats</li> </ul>  | <ul style="list-style-type: none"> <li>Comminuted meat, fish or commercially raised game animals</li> </ul>                                  |
| 165°F for 15 seconds:                                      | <ul style="list-style-type: none"> <li>Wild games animals</li> <li>Poultry</li> </ul>   | <ul style="list-style-type: none"> <li>Stuffed fish, meat, fish, and poultry</li> <li>Stuffing containing fish, meat, and poultry</li> </ul> |
| Roasts: Refer to cooking chart in section 3-401.11 (B) (2) |   |  |

Asterisk (\*) items are listed as Critical/Priority Items in the Food Code.  
Items designated as (P) are listed as Priority Items in the Food Code.  
Items designated as (PI) are listed as Priority Foundation Items in the Food Code.



**Food Code References for Risk Factors/Interventions Specified  
on Food Establishment Assessment Report**

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| <p><b>Demonstration of Knowledge</b></p> <p>1. 2-101.11 Assignment*</p> <p>2-102.11 Demonstration*</p> <p>2-103.11 Person-In-Charge Duties</p> <p><b>Employee Health</b></p> <p>2. 2-201.11 Responsibility of PIC*</p> <p>3. 2-201.11 Exclusions &amp; Restrictions*</p> <p>2-201.13 Removal of Exclusions &amp; Restrictions*</p> <p>2-201.14 Responsibility of Food Employee*</p> <p>2-201.15 Reporting by PIC*</p> <p><b>Good Hygienic Practices</b></p> <p>4. 2-401.11 Eating, Drinking, or Using Tobacco*</p> <p>2-301.12 Preventing Contamination when Tasting*</p> <p>5. 2-401.12 Discharges from Eyes, Nose, and Mouth*</p> <p><b>Control of Hands as a Vehicle of Contamination</b></p> <p>6. 2-301.11 Clean Condition*</p> <p>2-301.12 Cleaning Procedure*</p> <p>2-301.14 When to Wash*</p> <p>2-301.15 Where to Wash</p> <p>2-301.16 Hand Sanitizers</p> <p>7. 3-301.11 Preventing Contamination from Hands*</p> <p>8. 5-203.11 Handwashing Facilities (nos./capacities)*</p> <p>5-204.11 Handwashing Facilities (loc./placement)*</p> <p>5-205.11 Using a Handwash Facility</p> <p>6-301.11 Handwashing Cleanser, Availability</p> <p>6-301.12 Hand Drying Provision</p> <p>6-301.13 Handwashing Aids &amp; Devices, Use Restrictions</p> <p>6-301.14 Handwashing Signage</p> <p>6-501.18 Maintaining &amp; Using Handwashing Facilities</p> <p><b>Approved Source</b></p> <p>9. 3-201.11 Compliance with Food Law*</p> <p>3-201.12 Food in Hermetically Sealed Container*</p> <p>3-201.13 Fluid Milk &amp; Milk Products*</p> <p>3-201.14 Fish*</p> <p>3-201.15 Molluscan Shellfish*</p> <p>3-201.16 Wild Mushrooms*</p> <p>3-201.17 Game Animals*</p> <p>3-202.13 Shell Eggs*</p> <p>3-202.14 Eggs &amp; Milk Products, Pasteurized*</p> <p>3-202.110 Prepackaged Juice - Treated*</p> <p>5-101.13 Bottled Drinking Water*</p> <p>10. 3-202.11 Temperature*</p> <p>11. 3-101.11 Safe, Unadulterated, &amp; Honestly Presented*</p> <p>3-202.15 Package Integrity*</p> <p>12. 3-202.18 Shellstock Identification*</p> <p>3-203.12 Shellstock, Maintaining Identification*</p> <p>3-402.11 Parasite Destruction*</p> <p>3-402.12 Records, Creation, &amp; Retention</p> <p><b>Protection from Contamination</b></p> <p>13. 3-302.11 Separation, Packaging, &amp; Segregation*</p> <p>3-304.11 Food Contact with Equipment &amp; Utensils*</p> <p>3-306.13A Consumer Self Service Operations*</p> | <p><b>Protection from Contamination</b></p> <p>14. 4-501.111 Manual Warewashing, Hot Water Sanitization*</p> <p>4-501.112 Mechanical Warewashing, Hot Water Sanitization</p> <p>4-501.113 Mechanical Warewashing, Sanitization Pressure</p> <p>4-501.114 Chemical Sanitization - Temp, pH Concentration, Hardness</p> <p>4-501.115 Manual Warewashing, Sanitization Pressure</p> <p>4-601.11A Food Contact Clean to Sight and Touch*</p> <p>4-602.11 Equipment &amp; Food-Contact-Cleaning Frequency*</p> <p>4-602.12 Cooking &amp; Baking Equipment</p> <p>4-702.11 Before Use After Cleaning*</p> <p>4-703.11 Hot Water and Chemical*</p> <p>15. 3-306.14 Returned Food &amp; Reservice of Food*</p> <p>3-701.11 Discarding/Reconditioning*</p> <p><b>Potentially Hazardous Food Time/Temperature</b></p> <p>16. 3-401.11 Cooking Raw Animal Foods*</p> <p>3-401.12 Microwave Cooking*</p> <p>17. 3-403.11 Reheating for Hot Holding*</p> <p>18. 3-501.14 Cooling*</p> <p>19. 3-501.16 Hot Holding*</p> <p>20. 3-501.16 Cold Holding*</p> <p>21. 3-501.17 RTE PHF, Date Marking*</p> <p>3-501.18 RTE PHF, Disposition*</p> <p>22. 3-501.19 Time as Public Health Control</p> <p><b>Highly Susceptible Populations</b></p> <p>23. 3-801.11 Pasteurized Foods &amp; Prohibited Food*</p> <p><b>Chemical</b></p> <p>24. 3-202.12 Approved Additives*</p> <p>3-202.14 Protection from Unapproved Additives*</p> <p>25. 7-101.11 Identifying Information*</p> <p>7-102.11 Common Name, Working Containers*</p> <p>7-201.11 Separation, Storage*</p> <p>7-202.11 Restriction*</p> <p>7-202.12 Conditions of Use*</p> <p>7-203.11 Poisonous or Toxic Material Containers*</p> <p>7-204.11 Sanitizers, Criteria*</p> <p>7-204.12 Chemicals for Washing Fruits &amp; Vegetables*</p> <p>7-204.13 Boiler Water Additives*</p> <p>7-204.14 Drying Agents*</p> <p>7-205.11 Incidental Food Contact Criteria*</p> <p>7-206.11 Restricted Use Pesticides*</p> <p>7-206.12 Rodent Bait Stations*</p> <p>7-206.13 Tracking Powders, Pest Control &amp; Monitoring*</p> <p>7-207.11 Restriction &amp; Storage; medicines*</p> <p>7-207.12 Refrigerated Medicines, Storage*</p> <p>7-208.11 Storage - First Aid Supplies*</p> <p>7-209.11 Storage - Personal Care Items</p> <p>7-301.11 Separation for Retail Sale</p> <p><b>Conformance with Approved Procedures</b></p> <p>26. 8-103.12 Compliance with Variance and HACCP Plan*</p> <p>3-502.11 Variance Requirement*</p> <p>3-502.12 Reduced Oxygen Packaging, Criteria*</p> <p>3-404.11 Treating Juice</p> |
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**Internal Cooking Temperature Specifications**

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|----------------------|---|--|
| 145° for 15 Seconds: | <ul style="list-style-type: none"> <li>● Raw shell eggs cooked for immediate service</li> <li>● Fish, except as listed below</li> <li>● Meat, except as listed below</li> </ul> | <ul style="list-style-type: none"> <li>● Pork, except as listed below</li> <li>● Commercially raised game animals, rabbits</li> </ul>                |
| 155° for 15 seconds: | <ul style="list-style-type: none"> <li>● Ratites (Ostrich, Rhea and Emu)</li> <li>● Injected meats</li> </ul>   | <ul style="list-style-type: none"> <li>● Comminuted meat, fish or commercially raised game animals</li> </ul>  |
| 165° for 15 seconds: | <ul style="list-style-type: none"> <li>● Wild game animals</li> <li>● Poultry</li> </ul>  | <ul style="list-style-type: none"> <li>● Stuffed fish, meat, fish, meat and poultry</li> <li>● Stuffing containing fish, meat and poultry</li> </ul> |

Roasts: Refer to cooking chart in the U.S. Food Code

Asterisk (\*) items are listed as critical items in the Food Code.