

Regulatory Code Quick Reference

Item #	Part	Regulation Code	TFER Quick Reference
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Supervision			
1	Person in charge present, demonstrates knowledge, and performs duties	2-101.11	Assignment, PIC is present during all hours of operation.
1		2-102.11(A), (B), and (C)(1), (C)(4)-(16)	Demonstration of Knowledge
1		2-103.11(A)-(P)	Person-In-Charge Duties
1a	Permit to Operate	8-301.11.1	Prerequisite for Operation, valid permit issued by Regulatory Authority
1a		8-304.11	Responsibilities of the Permit Holder
1a		8-404.11(A)	Imminent Health Hazard. Ceasing Operations and Reporting
1a		8-405.11(A)	Timely Correction
1a		228.221(a)(3)	MOBILE FOOD UNIT. Readily moveable
1a		228.221(a)(4)	MOBILE FOOD UNIT. Initial Permitting Inspection - criteria
1a		228.223(a)(2)	BED AND BREAKFAST. Food Establishment criteria
1a		228.225(b)	Self-Service Food Markets criteria
2	Certified Food Protection Manager and Food Handler Certification	2-102.12(A)	PIC shall be a certified food protection manager through passing a test that is part of an ACCREDITED PROGRAM.
2		228.31(a)	Original CFM certificate shall be posted in the food establishment
2		228.31 (b)	Certified food protection manager shall be present at the food establishment during all hours of operation
2		228.31(d)	All food employees shall successfully complete an accredited FOOD HANDLER training course, within 30 days of employment.
2		228.31(e)	Maintain on premises a certificate of completion of the food handler training course for each food employee
2		228.221(a)(4)(A)	MOBILE FOOD UNIT. Certified Food Protection Manager Certification
2		228.222(a)(2)	TEMPORARY FOOD ESTABLISHMENT. Food handler certification criteria (IF Required)
2		228.223(b)	BED AND BREAKFAST--Certified food protection manager
2		228.224(l)	OUTFITTER OPERATION--Certified food protection manager

Regulatory Code Quick Reference

Employee Health			
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	2-102.11(C)(2), (C)(3) and (C)(17)	Demonstration of Knowledge, Employee Health
3		2-103.11(O)	Person in Charge-Duties, Employee Health
3		2-201.11(A), (B), (C), and (E)	Responsibility of Permit Holder, Person in Charge, and Conditional Employees. Reportable Symptoms, diagnosis, notification, and employee reporting
3		228.32	Reporting Symptoms and Diagnosis Signage
4	Proper use of restriction and exclusion	2-201.11(D)	Responsibility of the person in charge to exclude or restrict. Symptoms and diagnosed illness
4		2-201.11(F)	A food employee shall comply with an exclusion or restriction
4		2-201.12	Conditions of exclusion and restriction
4		2-201.13	Managing Exclusions and Restrictions
5	Procedures for responding to vomiting & diarrheal events	2-501.11	Written procedures for employees to follow when responding to vomiting or diarrheal events
Good Hygienic Practices			
6	Proper eating, tasting, drinking, or tobacco use	2-401.11	Eating food, chewing gum, drinking beverages, or using tobacco
6		3-301.12	Food employee may not use a utensil more than once to taste food that is to be sold or served
7	No discharge from eyes, nose, and mouth	2-401.12	Discharges from the Eyes, Nose, and Mouth
Preventing Contamination by Hands			
8	Hands clean and properly washed	2-301.11	Clean Condition--hands and arms
8		2-301.12	Cleaning procedure
8		2-301.14	When to wash
8		2-301.15	Where to Wash - designated hand sink
8		2-301.16	Hand antiseptic criteria
8		228.223(f)	BED AND BREAKFAST--Personal hygiene practices. Criteria

Regulatory Code Quick Reference

9	No bare hand contact with RTE food or a pre-approved alternate procedure properly allowed	3-301.11	No Bare hands contact with ready-to-eat foods or Pre-approved Procedure
9		3-801.11(D)	No Bare hands contact with ready-to-eat foods serving a Highly Susceptible Population
10	Adequate handwashing facilities supplied & accessible	5-202.12	Handwashing Sinks, Installation
10		5-203.11	Handwashing Sinks - Numbers and Capacities
10		5-204.11	Handwashing Sinks - Location and Placement
10		5-205.11	Using a Handwashing Sinks - Accessible and Only Use
10		6-301.11	Hand washing cleanser, availability
10		6-301.12	Hand drying provision.
10		6-301.13	Handwashing Aids and Devices, Use Restrictions
10		6-301.14	Handwashing Signage
10		228.221(a)(6)(C)	MOBILE FOOD UNIT-- At least one handwashing sink
10		228.222(i)	TEMPORARY FOOD ESTABLISHMENT--Handwashing facilities criteria
10		228.223(i)	BED AND BREAKFAST -- Hand sinks
10		228.224(h)	OUTFITTER OPERATION -- Handwashing facility criteria
Approved Source			
11	Food Obtained from an Approved Source	3-201.11	Compliance with Food Law
11		3-201.12	FOOD in a HERMETICALLY SEALED CONTAINER
11		3-201.13	Fluid milk and milk products
11		3-201.14	Fish
11		3-201.15	Molluscan Shellfish
11		3-201.16	Wild mushrooms
11		3-201.17	Game Animals
11		3-202.14(A),(B), and (D)	Eggs and Milk Products, Pasteurized

Regulatory Code Quick Reference

11		3-202.110	Juice Treated - Commercially Processed
11		5-101.13	Bottled drinking water approved source
11		228.61(a)	Approved Sources for Exotic Game Animals
11		228.62(b)	Chicken Eggs Grading criteria
11		228.62(c)	Frozen Milk Products
11		228.222(a)(1)	TEMPORARY FOOD ESTABLISHMENT--Foods not prepared on site, require preparation, or cooking prepared at licensed establishment
11		228.223(c)	BED AND BREAKFAST--Food shall be obtained from approved sources
11		228.224(b)	OUTFITTER OPERATION--Food supplies, ice, shall be obtained from approved sources
11		228.224(d)(2)	OUTFITTER OPERATION--commercially prepackaged or packaged ready to eat food no cooking may be served
11		228.225(c)	Self-Service Food Markets--Pre-packaged food sold at a self-service food market
12	Food received at proper temperature	3-202.11	Specifications for TCS food - Receiving temperature at 41°F or below
12		228.62(a)	Specifications for Receiving. Grade A Milk and Molluscan Shellfish - TX
13	Food in good condition, safe, & unadulterated	3-101.11	FOOD shall be safe, UNADULTERATED, and honestly presented
13		3-202.15	Package Integrity
14	Required records available: shellstock tags, parasite destruction	228.62(d)	Shellstock Identification
14		3-202.18(A)(1) and (A)(2)	Shellstock, harvester's and dealer's - tag or label criteria
14		3-203.12	Shellstock, Maintaining Identification
14		3-402.11	Parasite Destruction. Freezing criteria

Regulatory Code Quick Reference

14		3-402.12	Records, Creation, and Retention - Parasite Destruction
Protection from Contamination			
15	Food separated and protected	3-302.11	Packaged and Unpackaged Food -Separation, Packaging, and Segregation (Cross Contamination)
15		3-304.11	Food Contact with Equipment, Utensils, and Linens
15		3-304.15(A)	Gloves, Use Limitation (Single Use)
15		3-306.13(A)	Consumer Self - Service Operations. Raw animal food may not be offered for CONSUMER self-service.
15		228.222(g)	TEMPORARY FOOD ESTABLISHMENT--Packaged food not stored in direct contact with ice or water if food is subject to entry of water.
15		228.223(d)(1)	BED AND BREAKFAST--Food shall be prepared and protected
15		228.224(d)(1)	OUTFITTER OPERATION--All food shall be prepared and protected in Central Preparation Facility
15		228.224(d)(4)	OUTFITTER OPERATION--All food must be stored to protect from contamination
16	Food-contact surfaces: cleaned & sanitized	4-501.111	Manual Warewashing Equipment, Hot Water Sanitization Temperatures - (171F) or above
16		4-501.112	Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures
16		4-501.113	Mechanical Warewashing Equipment, Sanitization Pressure
16		4-501.114	Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (Chlorine, Quat Ammonium, Iodine)
16		4-501.115	Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers
16		4-601.11(A) and (B)	Food-contact surfaces clean to sight and touch
16		4-602.11	Cleaning Frequency
16		4-602.12	Cooking and Baking Equipment, Cleaning Frequency
16		4-702.11	UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning
16		4-703.11	Hot Water and Chemical - Methods (Contact Time / Temperature)

Regulatory Code Quick Reference

17	Proper disposition of returned, previously served, reconditioned, & unsafe food	3-306.14	Returned Food and Re-service of Food
17		3-701.11	Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food
17		228.64	Donation of Foods
17		228.224(d)(6)	OUTFITTER OPERATION--Leftovers. Leftover food shall not be re-heated or re-served
Time/ Temperature Control for Safety			
18	Proper Cooking Time and Temperatures	3-401.11	Raw Animal Foods - Cooking criteria
18		3-401.12	Microwave cooking criteria (heated to 165°F, rotated and stirred)
18		3-401.14	Non-Continuous Cooking of Raw Animal Foods criteria
18		228.61(b)	Cooking. Exotic animals
18		228.224(d)(3)	OUTFITTER OPERATION-- onsite cook and serve requirements
19	Proper Reheating Procedures for Hot Holding	3-403.11	Reheating for Hot Holding
20	Proper Cooling Time and Temperatures	3-501.14	Cooling - Cooked TCS
21	Proper Hot Holding Temperatures	3-501.16(A)(1)	Hot Hold (135°F or higher)
22	Proper cold holding temperatures	3-501.16(A)(2)	Cold Hold (41°F or below)

Regulatory Code Quick Reference

22		3-501.16(B)	Eggs not treated to destroy Salmonellae stored in refrigerator maintains an ambient air temperature 7°C (45°F) or less.
22		228.225(f)	Self-Service Food Market--Cold hold condition
22		228.225(g)(2)	Self-Service Food Market--Cold hold temperatures
23	Proper Date Marking and Disposition	3-501.17	RTE, TCS Food - Date Marking
23		3-501.18	RTE, TCS Food - Disposition
23		228.225(d)	Self-Service Food Market, discard TCS if date mark exceeds the time limit or does not bear an expiration date
24	Time as a public health control: procedures & records	3-501.19	Time as a Public Health Control, criteria
24		228.224(d)(5)	OUTFITTER OPERATION, TCS complex preparation, served within the first 24 hours excursion departure time
Consumer Advisory			
25	Consumer Advisory provided for raw/undercooked food	3-603.11	Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - Consumer Advisory (Disclosure & Reminder)
25		228.63	Buffet Notification -- salad bar or buffet - notification to use of clean tableware to return
Highly Susceptible Populations			
26	Pasteurized foods used; prohibited foods not offered	3-801.11(A)	HSP Juice criteria
26		3-801.11(B)	Pasteurized eggs substitute, criteria
26		3-801.11(C)	Foods Not Allowed

Regulatory Code Quick Reference

26		3-801.11(E)	No 'time only' used for raw eggs
26		3-801.11(G)	Re-service of Food in HSP
Food/ Color Additives and Toxic Substances			
27	Food additives: approved & properly used	3-202.12	Food may not contain UNAPPROVED food additives or additives, criteria (Receiving)
27		3-302.14	Protection from Unapproved Additives
28	Toxic substances properly identified, stored, used	7-101.11	Identifying Information, Original Containers - legible manufacturer's label
28		7-102.11	Common Name-Working Containers
28		7-201.11	Separation - Storage
28		7-202.11	Restriction - Presence and Use
28		7-202.12	Conditions of Use - manufacturer's label, RESTRICTED USE PESTICIDE
28		7-203.11	Poisonous or Toxic Material Containers - Container Prohibitions, No re-use with food
28		7-204.11	Sanitizers, Criteria-Chemicals
28		7-204.12	Chemical for Washing, Treatment, Storage and Processing Fruits & Vegetables, Criteria
28		7-204.13	Boiler water additives, criteria
28		7-204.14	Drying agents, criteria
28		7-205.11	Incidental Food Contact, Criteria-Lubricants
28		7-206.11	RESTRICTED use pesticides, criteria
28		7-206.12	Rodent Bait station criteria
28		7-206.13	Tracking Powders, Pest Control and Monitoring
28		7-207.11	Restriction and Storage - Employee Medicines

Regulatory Code Quick Reference

28		7-207.12	Refrigerated medicines, Storage
28		7-208.11	First Aid Supplies, Storage and labeling
28		7-209.11	Storage - Other Personal Care Items
28		7-301.11	Retail Separation - Storage and Display, Stock and Retail Sale
28		228.211	First Aid Supplies, Availability
28		228.223(k)(2)	BED AND BREAKFAST-Pesticides and rodenticides application criteria
Conformance with Approved Procedures			
29	Compliance with variance/ specialized process /HACCP	3-404.11	Treating Juice, Label WARNING
29		3-502.11	Variance Requirement
29		3-502.12	Reduced Oxygen Packaging, Criteria - without Variance
29		4-204.110(B)	Molluscan Shellfish Tanks - Life support system
29		8-103.12	Conformance with Approved Procedures
29		8-201.13	When a HACCP Plan is Required
29		8-201.14	Contents of a HACCP Plan
29		228.241	Facility and Operating Plans.
GOOD RETAIL PRACTICES			
Safe Food and Water			
30	Pasteurized eggs used where required	3-302.13	Pasteurized Eggs, Substitute for Raw Eggs for Certain Recipes (Caesar salad, Hollandaise sauce, etc.)
31	Water and ice from approved source	3-202.16	Ice used as FOOD or a cooling medium shall be made from DRINKING WATER.
31		5-101.11	Approved System - Source. Drinking water obtained from an approved source (public or nonpublic water system)

Regulatory Code Quick Reference

31		5-102.12	Nondrinking Water, Use
31		5-104.12	Alternative Water Supply
31		228.141	A water source obtained from other than a community public water system
31		228.142	Water Quality Standards
31		228.222(c)	TEMPORARY FOOD ESTABLISHMENT--Ice consumed or contacts food shall have been made under rules (pertaining to Food).
31		228.222(f)	TEMPORARY FOOD ESTABLISHMENT--Water from an approved source shall be made available
31		228.223(o)(1) and (2)	BED AND BREAKFAST--Water supply, from an approved source
31		228.224(b)	OUTFITTER OPERATION -- Ice, shall be obtained from approved sources
31		228.224(g)(1)	OUTFITTER OPERATION--Potable water shall be used on excursions for human consumption, food preparation, handwashing, and for cleaning and sanitizing utensils and equipment
32	Variance obtained for specialized processing methods	8-103.11	Documentation of Proposed Variance and Justification
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control	3-501.11	Frozen food. Stored frozen foods shall be maintained frozen
33		3-501.15	Cooling method, criteria
33		4-301.11	Equipment. Cooling, heating, and holding - Number and Capacity
33		228.221(a)(6)(A)	MOBILE FOOD UNIT--Cooling, heating, and holding capacities. Equipment
33		228.222(d)(3)	TEMPORARY ESTABLISHMENTS -- Hot and cold holding equipment. Equipment (Capacity)
33		228.223(l)	BED AND BREAKFAST -- Equipment capacity
33		228.225(e)(1)	Self-Service Food Market--Automatic shut-off control

Regulatory Code Quick Reference

34	Plant food properly cooked for hot holding	3-401.13	Plant Food Cooked for Hot Holding - 135F
35	Approved thawing methods used	3-501.12	TCS, Slacking criteria
35		3-501.13	Thawing, Methods
36	Thermometers provided and accurate	4-203.11	Temperature Measuring Devices, Food - Accuracy (Intended range of use)
36		4-203.12	Temperature Measuring Devices, Ambient Air and Water - Accuracy
36		4-204.112	Temperature Measuring Devices - Functionality (Required Location)
36		4-302.12	Food Temperature Measuring Devices (Required for Food Temperatures)
36		4-502.11(B)	Calibration in accordance with manufacturer's specifications
36		228.224(j)	OUTFITTER OPERATION -- Thermometers
Food Identification			
37	Food properly labeled; original container	3-202.17	Shucked Shellfish, Packaging and Identification
37		3-203.11	Molluscan Shellfish, Original Container
37		3-302.12	Food Storage Containers, Identified with Common Name of Food (Bulk Food Label)
37		3-305.13	Vended Time/Temperature Control for Safety Food, Original Container
37		3-601.11	Standards of Identity (Packaged Food)
37		3-601.12	Honestly Presented
37		3-602.11	Food Labels - Food Packaged in Food Establishment
37		3-602.12	Other Forms of Information

Regulatory Code Quick Reference

Prevention of Food Contamination			
38	Insects, rodents, and animals not Present	2-403.11	Handling Prohibition - Animals
38		6-202.13	Insect Control Devices, Design and Installation
38		6-202.15	Outer Openings, Protected
38		6-202.16	Exterior Walls and Roofs, Protective Barrier
38		6-501.111	Controlling Pests
38		6-501.112	Removing Dead or Trapped Birds, Insects, Rodents and other Pest
38		6-501.115	Prohibiting Animals. Live animals may not be allowed on the premises of a establishment
38		228.172	Dogs in Outdoor Dining Areas of a Food Establishment
38		228.222(k)(2)	TEMPORARY EVENT--Outer openings. The outer openings shall be protected against entry of insects and rodents
38		228.223(k)(1)	BED AND BREAKFAST--Construction
39	Contamination prevented during food preparation, storage and display	3-202.19	Shellstock, Condition (Free of mud, dead shellfish, broken shells)
39		3-303.11	Ice Used as Exterior Coolant, Prohibited as Ingredient
39		3-303.12	Storage or Display of Food in Contact with Water or Ice
39		3-304.13	Linens and Napkins, Use Limitations
39		3-305.11	Food Storage - Preventing Contamination from the Premises (6-inches above the floor)
39		3-305.12	Food Storage, Prohibited Areas
39		3-305.14	Food Preparation
39		3-306.11	Food Display - Preventing Contamination by Consumers
39		3-306.12	Condiments, Protection

Regulatory Code Quick Reference

39		3-306.13(B) and (C)	Consumer Self - Service Operations (RTE utensils, buffet monitored)
39		3-307.11	Miscellaneous Sources of Contamination
39		6-404.11	Segregation and Location - Distressed Merchandise
39		228.222(d)(4)	TEMPORARY ESTABLISHMENTS --Protection from contamination. Food-contact surfaces of equipment shall be protected from contamination by consumers and other sources
39		228.224(f)(1)	OUTFITTER OPERATION--Ice that is used for cooling food may not be used for human consumption
40	Personal Cleanliness	2-302.11	Maintenance - Fingernails
40		2-303.11	Prohibition - Jewelry
40		2-304.11	Clean Condition - Outer Clothing
40		2-401.13	Use of Bandages, Finger Cots, or Finger Stalls (Covered with glove)
40		2-402.11	Effectiveness - Hair Restraints
41	Wiping cloths; properly used and stored	3-304.14	Wiping Cloths, Use Limitation
41		4-101.16	Sponges, Use Limitation
41		4-901.12	Wiping Cloths, Air-Drying Locations (Laundered in Food Establishment)
42	Washing fruits and vegetables	3-302.15	Washing Fruits and Vegetables (Washed in Water)
42		7-204.12	Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria
Proper Use of Utensils			
43	In-use utensils; properly stored	3-304.12	In-Use Utensils, Between-Use Storage (Handle above food, container of water 135F)
44	Utensils, equipment and linens; properly stored, dried, handled	4-801.11	Clean Linens
44		4-802.11	Specifications - Laundering Frequency (Linens, cloth gloves, wiping cloths)
44		4-803.11	Storage of Soiled Linens

Regulatory Code Quick Reference

44		4-803.12	Mechanical Washing (Linens)
44		4-901.11	Equipment and Utensils, Air-Drying Required
44		4-903.11(A), (B) and (D)	Equipment, Utensils, Linens - Storing
44		4-903.12	Prohibitions (May not be stored)
44		4-904.11	Kitchenware and Tableware - Preventing Contamination (Handling)
44		4-904.12	Soiled and Clean Tableware
44		4-904.13	Preset Tableware
44		4-904.14	Rinsing Equipment and Utensils after Cleaning and Sanitizing (Not Rinsed)
45	Single-use/single-service articles; properly stored, used	4-502.12	Single-Service and Single-Use Articles, Required Use
45		4-502.13	Single-Service and Single-Use Articles - Use Limitations (Single Use)
45		4-502.14	Mollusk and Crustacea - Shells, Use Limitations
45		4-903.11(A) and (C)	Single-Service and Single-Use Articles - Storing
45		4-903.12	Prohibitions (May not be stored)
45		4-904.11	Kitchenware and Tableware - Preventing Contamination (Handling)
45		228.221(a)(5)	MOBILE FOOD UNIT--Single-service articles.
45		228.222(e)	TEMPORARY FOOD ESTABLISHMENT--Single-service articles.
45		228.224(e)(2)	OUTFITTER OPERATION--Operation without effective facilities for cleaning and sanitizing tableware shall only provide single-service articles for use by food employees and consumers
46	Gloves used properly	3-304.15(B)	Slash-resistant--use
46		3-304.15(C)	Slash-resistant--use (RTE)
46		3-304.15(D)	Cloth glove--use
Utensil, Equipment and Vending			
47	Food and non-food-contact surfaces cleanable, properly designed, constructed, and used	3-304.16	Using Clean Tableware for Second Portions and Refills
47		3-304.17	Refilling Returnables (Food and Beverage)
47		4-101.11	Multiuse Characteristics - Materials for Construction and Repair (Safe, Durable, Smooth)
47		4-101.12	Cast Iron, Use Limitations

Regulatory Code Quick Reference

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4-101.13	Lead, Use Limitation
4-101.14	Copper Use Limitation
4-101.15	Galvanized Metal, Use Limitation
4-101.17	Wood, Use Limitation
4-101.18	Nonstick Coatings, Use Limitation
4-101.19	Nonfood-Contact Surfaces of Equipment (CORROSION-RESISTANT, nonabsorbent, and SMOOTH material)
4-102.11	Characteristics - Single-Service and Single-Use (Safe, Impart color, odor, or taste, Clean)
4-201.11	Equipment and Utensils - Durability and Strength (Normal Use Conditions)
4-201.12	Food Temperature Measuring Devices (No Glass)
4-202.11	Food-Contact Surfaces - Cleanability (Smooth, Free of breaks)
4-202.12	CIP Equipment
4-202.13	"V" Threads, Use Limitation
4-202.14	Hot Oil Filtering Equipment (Characteristics, Readily accessible)
4-202.15	Can Openers (Readily removable for cleaning and for replacement)
4-202.16	Nonfood - Contact Surfaces, Cleanability (Smooth, Free of breaks)
4-202.17	Kick Plates, Removable
4-204.12	Equipment Openings, Closures and Deflectors
4-204.13	Dispensing Equipment, Protection of Equipment and Food (delivery tube, chute)
4-204.14	Vending Machine, Vending Stage Closure (self-closing door)
4-204.15	Bearings and Gear Boxes, Leakproof
4-204.16	Beverage Tubing, Separation (Tubing, Cold-plate)
4-204.17	Ice Units, Separation of Drains

Regulatory Code Quick Reference

47		228.222(d)(2)	TEMPORARY EVENT--Location and installation. Equipment shall be located and installed and cleaned in a way that prevents food contamination
47		228.223(h)	BED AND BREAKFAST-Equipment and utensil design and construction. safe materials and maintained in good repair
47		228.223(j)	BED AND BREAKFAST-Food-contact surfaces. smooth, non-absorbent and easily cleanable
47		228.224(f)(2)	OUTFITTER OPERATION-Ice storage container criteria
47		228.224(g)(2)	OUTFITTER OPERATION-Potable water storage criteria
47		228.224(i)	OUTFITTER OPERATION-Equipment and utensils approved for food use.
47		228.225(g)(1)	Self-Service Food Market--Self closing door
48	Warewashing facilities, installed, maintained, used, test strips	4-203.13	Pressure Measuring Devices, Mechanical Warewashing Equipment
48		4-204.113	Warewashing Machine, Data Plate Operation Specifications
48		4-204.114	Warewashing Machines, Internal Baffles (Curtains)
48		4-204.115	Warewashing Machines, Temperature Measuring Devices
48		4-204.116	Manual Warewashing Equipment, Heaters and Baskets
48		4-204.117	Warewashing Machines, Automatic Dispensing of Detergents and Sanitizers
48		4-204.118	Warewashing Machines, Flow Pressure Device
48		4-204.119	Warewashing Sinks and Drainboards, Self-Draining
48		4-301.12	Manual Warewashing, Sink Compartment Requirements (3-Comp Sink)
48		4-301.13	Drainboards
48		4-302.13	Temperature Measuring Devices, Manual and Mechanical Warewashing
48		4-302.14	Sanitizing Solutions, Testing Devices (Test Kit - concentration in MG/L of SANITIZING solutions)

Regulatory Code Quick Reference

48		4-303.11	Cleaning Agents and Sanitizers, Availability (During all hours of operation)
48		4-501.14	Warewashing Equipment, Cleaning Frequency
48		4-501.15	Warewashing Machines, Manufacturers' Operating Instructions & Data Plate
48		4-501.16	Warewashing Sinks, Use Limitation (No Handwashing)
48		4-501.17	Warewashing Equipment, Cleaning Agents (Soap Requirement)
48		4-501.18	Warewashing Equipment, Clean Solutions - maintained clean
48		4-501.19	Manual Warewashing Equipment, Wash Solution Temperature - 110F
48		4-501.110	Mechanical Warewashing Equipment, Wash Solution Temperature
48		4-501.116	Warewashing Equipment, Determining Chemical Sanitizer Concentration
48		4-603.12	Precleaning
48		4-603.13	Loading of Soiled Items, Warewashing Machines
48		4-603.14	Wet Cleaning, washing criteria
48		4-603.15	Washing, Procedures for Alternative Manual Warewashing Equipment
48		4-603.16	Rinsing Procedures, Requirement
48		228.221(a)(6)(B)	MOBILE FOOD UNIT -- Manual warewashing, sink compartment requirements
48		228.222(d)(5)	TEMPORARY EVENT--Alternative manual warewashing
48		228.223(e)	BED AND BREAKFAST--Cleaning and sanitizing. Manual and Mechanical
48		228.224(e)(1)	OUTFITTER OPERATION-Warewashing. Alternative manual warewashing equipment
49	Non-food-contact surfaces clean	4-601.11(C)	Equipment, Nonfood-Contact Surfaces - free of dust, dirt, FOOD residue, and other debris

Regulatory Code Quick Reference

49		4-602.13	Nonfood Contact Surfaces, cleaned at a frequency necessary to preclude accumulation of soil residues
Physical Facilities			
50	Hot and cold water available; adequate pressure	5-103.11	Sufficient Capacity - Quantity and Availability
50		5-103.12	Water Pressure
50		5-104.11(A),(B)(2)-(3)	Water received APPROVED public water, Water transport vehicles, Water containers
50		228.143	Nonpublic water mains, water pumps, pipes, hoses, connections
50		228.223(o)	BED AND BREAKFAST--Hot and Cold water under Pressure
51	Plumbing installed; proper backflow devices	5-101.12	System Flushing and Disinfection
51		5-201.11	Approved - Materials (Constructed, Repaired, Safe)
51		5-202.11	Approved System and Cleanable Fixtures (Design, Constructed, Installed - Law)
51		5-202.13	Backflow Prevention, Air Gap
51		5-202.14	Backflow Prevention Device, Design Standard
51		5-202.15	Conditioning Device, Design
51		5-203.13	Service Sink (At least 1 service sink or 1 curbed cleaning facility)
51		5-203.14	Backflow Prevention Device, When Required
51		5-203.15	Backflow Prevention Device. Carbonator
51		5-204.12	Backflow Prevention Device, Location (Serviced, Maintained)
51		5-204.13	Conditioning Device, Location (Servicing, Cleaning)
51		5-205.12	Prohibiting a Cross Connection
51		5-205.13	Scheduling Inspection and Service for a Water System Device

Regulatory Code Quick Reference

51		5-205.14	Water Reservoir of Fogging Devices, Cleaning
51		5-205.15	Plumbing System Maintained in Good Repair
51		5-301.11	Approved-Materials, Mobile Water Tank and Mobile Food Establishment Water Tank
51		5-302.11	Enclosed System, Sloped to Drain - Mobile Water Tank
51		5-302.12	Inspection and Cleaning Port, Protected and Secured - Mobile Water Tank
51		5-302.13	"V" Type Threads, Use Limitation - Mobile Water Tank
51		5-302.14	Tank Vent, Protected - Mobile Water Tank
51		5-302.15	Inlet and Outlet, Sloped to Drain - Mobile Water Tank
51		5-302.16	Hose, Construction and Identification - Mobile Water Tank
51		5-303.11	Filter, Compressed Air - Mobile Water Tank
51		5-303.12	Protective Cover or Device - Mobile Water Tank inlet
51		5-303.13	Mobile Food Establishment Tank Inlet
51		5-304.11	System Flushing and Sanitization-Operation and Maintenance - Mobile Water Tank
51		5-304.12	Using a Pump and Hoses, Backflow Prevention - Mobile Water Tank
51		5-304.13	Protecting Inlet, Outlet and Hose Fitting - Mobile Water Tank
51		5-304.14	Tank, Pump and Hoses, Dedication - Mobile Water Tank
51		228.221(a)(8)(A)	MOBILE FOOD UNIT--Fill hose and water holding tank shall be labeled as "Potable Water."
51		228.221(a)(8)(B)	MOBILE FOOD UNIT--Drinking water in an MFU holding tank shall be tested for contamination by sampling upon request by the regulatory authority
52	Sewage and waste water properly disposed	5-401.11	Capacity and Drainage - Mobile Holding Tank
52		5-402.11	Backflow Prevention (Direct Connection)

Regulatory Code Quick Reference

52		5-402.12	Grease Trap, Easily accessible for cleaning
52		5-402.13	Conveying Sewage, criteria
52		5-402.14	Removing Mobile Food Establishment Wastes
52		5-402.15	Flushing a Waste Retention Tank
52		5-403.11	Approved Sewage Disposal System
52		5-403.12	Other Liquid Wastes and Rainwater
52		228.221(a)(9)	MOBILE FOOD UNIT--Sewage and other liquid waste
52		228.221(c)(1)(B)	MOBILE FOOD UNIT--Outdoor servicing area and operations, waste disposal location
52		228.222(h)	TEMPORARY EVENT--Sewage and waste water disposed properly
52		228.223(n)	BED AND BREAKFAST--Sewage and waste water disposed properly
53	Toilet facilities: properly constructed, supplied, cleaned	5-203.12	Toilets and urinals, Minimum
53		5-501.17	Toilet Room Receptacle, Covered
53		6-202.14	Toilet Rooms, Enclosed
53		6-302.11	Toilet Tissue, Availability
53		6-402.11	Toilet Rooms, Conveniently Located and Accessible
53		6-501.18	Cleaning of Plumbing Fixtures (Sinks, Toilets, Urinals)
53		6-501.19	Closing Toilet Room Doors, shall be kept closed
53		228.221(a)(11)	MOBILE UNIT--Toilet rooms, convenience and accessibility
53		228.223(g)	BED AND BREAKFAST--Employee restrooms

Regulatory Code Quick Reference

54	Garbage/refuse properly disposed; facilities maintained	5-501.11	Outdoor Storage Surface
54		5-501.12	Outdoor Enclosure (Construction Materials)
54		5-501.13	Receptacles (Durable, Cleanable, Leakproof)
54		5-501.14	Receptacles in Vending Machines
54		5-501.15	Outside Receptacles (Tight-fitting lids, doors, covers, and on-site compactor)
54		5-501.16(A)	Storage Areas, Rooms, Receptacles (Sufficient Capacity)
54		5-501.16(B)	Waste Receptacle, Food Establishment Location
54		5-501.16(C)	Disposable Towels, Waste Receptacle (Requirement)
54		5-501.18	Cleaning Implements and Supplies (Receptacles)
54		5-501.19	Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location
54		5-501.110	Storage Refuse, Recyclables and Returnables (Inaccessible to Pests)
54		5-501.111	Area, Enclosures and Receptacles, Good Repair
54		5-501.112	Outside Storage Prohibitions
54		5-501.113	Covering Receptacles
54		5-501.114	Using Drain Plugs
54		5-501.115	Maintaining Refuse Areas and Enclosures (Free of Unnecessary Items)
54		5-501.116	Cleaning Receptacles
54		5-502.11	Frequency - Removal
54		5-502.12	Receptacles or Vehicles, Removal
54		5-503.11	Community or Individual Facility - Facilities for Disposal and Recycling
54	6-202.110	Outdoor refuse Areas, Curbed and Graded to Drain	

Regulatory Code Quick Reference

54		228.223(m)	BED AND BREAKFAS--Garbage receptacles
54		228.224(k)	OUTFITTER OPERATION--Garbage receptacles. Impervious receptacles shall be provided for storage of garbage and refuse
55	Physical facilities installed, maintained, and clean	4-301.15	Clothes Washers and Dryers (Provisions for clothes and linens washed on-site)
55		4-401.11(C)	Washer and dryer (Location)
55		4-803.13	Use of Laundry Facilities
55		6-101.11(A)	Surface Characteristics - Indoor Areas
55		6-102.11	Surface Characteristics - Outdoor Areas
55		6-201.11	Floors, Walls and Ceilings - Cleanability (SMOOTH and EASILY CLEANABLE)
55		6-201.12	Floors, Walls, and Ceilings, Utility Lines
55		6-201.13	Floor and Wall Junctures, Coved, and Enclosed or Sealed
55		6-201.14	Floor Carpeting, Restrictions and Installation
55		6-201.15	Floor Covering, Mats and Duckboards (Removable and EASILY CLEANABLE)
55		6-201.16	Wall and Ceiling Coverings and Coatings (EASILY CLEANABLE)
55		6-201.17	Walls and Ceilings, Attachments
55		6-201.18	Walls and Ceilings, Studs, Joists, and Rafters (Not exposed in areas subject to moisture)
55		6-202.17	Outdoor Food Vending Areas. Overhead Protection
55		6-202.19	Outdoor Walking and Driving Surfaces, Graded to Drain
55		6-202.111	Private Homes and Living or Sleeping Quarters, Use Prohibition
55		6-202.112	Living or Sleeping Quarters, Separation
55		6-501.11	Repairing - PHYSICAL FACILITIES shall be maintained in good repair

Regulatory Code Quick Reference

55		6-501.12	Cleaning, Frequency and Restrictions
55		6-501.13	Cleaning Floors, Dustless Methods
55		6-501.15	Cleaning Maintenance Tools, Preventing Contamination
55		6-501.16	Drying Mops
55		6-501.17	Absorbent Materials on Floors, Use Limitation
55		6-501.113	Storing Maintenance Tools (mops, brooms, vacuum cleaners, and similar items)
55		6-501.114	Maintaining Premises, Unnecessary Items and Litter
55		228.171	Wall and Ceiling Coverings and Coatings (Light in color, Approval of the regulatory authority)
55		228.221(a)(4)(B)	MOBILE FOOD UNIT--Central Preparation Facility--authorization
55		228.221(a)(4)(C)	MOBILE FOOD UNIT--Central Preparation Facility Inspection Report
55		228.221(a)(4)(D)	MOBILE FOOD UNIT--Servicing Area Authorization
55		228.221(a)(4)(E)	MOBILE FOOD UNIT--Menu. A menu of all food items to be sold
55		228.221(b)	MOBILE FOOD UNIT--Central preparation facility criteria
55		228.221(c)(1)(A)	MOBILE FOOD UNIT--Servicing area Overhead Protection
55		228.221(c)(1)(D)	MOBILE FOOD UNIT--Servicing area surface material
55		228.222(j)	TEMPORARY EVENT--Floors if graded to drain material criteria
55		228.222(k)(1)	TEMPORARY EVENT-- walls and ceilings criteria
55		228.224(m)	OUTFITTER OPERATION--central preparation facility
55		228.225(h)	Self-Service Market signage
56	Adequate ventilation and lighting; designated areas used	4-202.18	Ventilation Hood Systems, Filters

Regulatory Code Quick Reference

56	4-204.11	Ventilation Hood Systems, Drip Prevention
56	4-301.14	Ventilation Hood Systems, Adequacy (Sufficient in number and capacity)
56	6-202.11	Light Bulbs, Protective Shielding
56	6-202.12	Heating, Ventilation, Air Conditioning System Vents
56	6-303.11	Intensity - Lighting (Lux, Foot Candles)
56	6-304.11	Mechanical - Ventilation
56	6-305.11	Designation - Dressing Areas and Lockers
56	6-403.11	Designated Areas - Employee Accommodations for eating/drinking/smoking
56	6-501.14	Cleaning Ventilation Systems, Nuisance and Discharge Prohibition
56	6-501.110	Using Dressing Rooms and Lockers
END		