

# Guide

## 3-B

# Food Code References for Risk Factors/Interventions and Good Retail Practices Specified on the Food Establishment Inspection Report

### Part 1. Risk Factors and Interventions

<b>Supervision</b> 1. 2-101.11 Assignment * 2-102.11 Demonstration * 2-103.11 Person-In-Charge (PIC) Duties		<b>Protection from Contamination</b> 14. 4-501.111 Manual Warewashing, Hot Water Sanitization * 4-501.112 Mechanical Warewashing, Hot Water Sanitization 4-501.113 Mechanical Warewashing, Sanitization Pressure 4-501.114 Chemical Sanitization-Temp, pH, Concentration, Hardness * 4-501.115 Manual Warewashing Equip. Detergent Sanitizers 4-601.11(A) Food Contact Surface Clean to Sight & Touch * 4-602.11 Food Contact Surface-Cleaning Frequency * 4-602.12 Cooking & Baking Equipment 4-702.11 Before Use After Cleaning * 4-703.11 Hot Water and Chemical * 15. 3-306.14 Returned Food & Re-service of Food * 3-801.11 Discarding/Reconditioning Adulterated Food *	
<b>Employee Health</b> 2. 2-201.11 Responsibility of PIC, Conditional & Food Employees * 3. 2-201.12 Exclusions & Restrictions * 2-201.13 Removal of Exclusions & Restrictions		<b>Potentially Hazardous Food (Time/Temperature Control for Safety Food)</b> 16. 3-401.11 Cooking Raw Animal Foods * 3-401.12 Microwave Cooking * 17. 3-403.11 Reheating for Hot Holding * 18. 3-501.14 Cooling * 19. 3-501.16 Hot Holding * 20. 3-501.16 Cold Holding * 21. 3-501.17 RTE PHF (TCS Food), Date Marking <sup>1</sup> 3-501.18 RTE PHF (TCS Food), Disposition * 22. 3-501.19 Time as a Public Health Control *	
<b>Good Hygienic Practices</b> 4. 2-401.11 Eating, Drinking, or Using Tobacco * 3-301.12 Preventing Contamination when Tasting * 5. 2-401.12 Discharges from the Eyes, Nose, and Mouth *		<b>Consumer Advisory</b> 23. 3-603.11 Consumer Advisory for Raw/ Undercooked Food*	
<b>Control of Hands as a Vehicle of Contamination</b> 6. 2-301.11 Clean condition * 2-301.12 Cleaning Procedure * 2-301.14 When to Wash * 2-301.15 Where to Wash 2-301.16 Hand Antiseptics 7. 3-301.11 Preventing Contamination from Hands * 8. 5-203.11 Handwashing Sinks (nos./capacities) * 5-204.11 Handwashing Sinks (loc./placement) * 5-205.11 Using a Handwashing Sink 6-301.11 Handwashing Cleanser, Availability 6-301.12 Hand Drying Provision 6-301.13 Handwashing Aids & Devices, Use Restrictions 6-301.14 Handwashing Signage 6-501.18 Maintaining & Using Handwashing Sinks		<b>Highly Susceptible Populations</b> 24. 3-801.11 Pasteurized Foods & Prohibited Food *	
<b>Approved Source</b> 9. 3-201.11 Compliance with Food Law * 3-201.12 Food in Hermetically Sealed Container * 3-201.13 Fluid Milk & Milk Products * 3-201.14 Fish * 3-201.15 Molluscan Shellfish * 3-201.16 Wild Mushrooms * 3-301.17 Game Animals * 3-202.13 Eggs * 3-202.14 Eggs & Milk Products, Pasteurized * 3-202.110 Prepackaged Juice-Treated 5-101.13 Bottled Drinking Water * 10. 3-202.11 Temperature * 11. 3-101.11 Safe, Unadulterated & Honestly Presented * 3-202.15 Package Integrity * 12. 3-202.18 Shellstock Identification * 3-203.12 Shellstock, Maintaining Identification * 3-402.11 Parasite Destruction * 3-402.12 Records, Creation, & Retention		<b>Chemical</b> 25. 3-202.12 Approved Additives * 3-302.14 Protection from Unapproved Additives * 26. 7-101.11 Identifying Information* 7-102.11 Common Name, Working Containers * 7-201.11 Separation, Storage * 7-202.11 Restriction * 7-202.12 Conditions of use * 7-203.11 Poisonous or Toxic Material Containers * 7-204.11 Sanitizers, Criteria * 7-204.12 Chemicals for Washing Fruits & Vegetables * 7-204.13 Boiler Water Additives * 7-204.14 Drying Agents * 7-205.11 Incidental Food Contact, Criteria* 7-206.11 Restricted Use Pesticides * 7-206.12 Rodent Bait Stations * 7-206.13 Tracking Powders, Pest Control & Monitoring* 7-207.11 Restriction & Storage; Medicines * 7-207.12 Refrigerated Medicines, Storage * 7-208.11 Storage-First Aid Supplies * 7-209.11 Storage-Personal Care Items 7-301.11 Separation-for Retail Sale*	
<b>Protection from Contamination</b> 13. 3-302.11 Separation, Packaging, & Segregation * 3-304.11 Food Contact with Equipment & Utensils * 3-306.13(A) Consumer Self Service Operations *		<b>Conformance with Approved Procedures</b> 27. 3-502.11 Variance Requirement * 3-502.12 Reduced Oxygen Packaging, Criteria * 3-404.11 Treating Juice 8-103.12 Compliance with Variance and HACCP Plan *	

### Internal Cooking Temperature Specifications

<b>145°F for 15 seconds</b>	Raw eggs cooked for immediate service Fish, except as listed below	Meat, except as listed in the next 2 rows Commercially raised game animals, rabbits
<b>155°F for 15 seconds:</b>	Ratites (Ostrich, Rhea and Emu) Injected meats	Comminuted meat, fish, or commercially raised game animals
<b>165°F for 15 seconds:</b>	Wild game animals Poultry Raw eggs not for immediate service	Stuffed fish, meat, pork, pasta, ratites & poultry Stuffing containing fish, meat, ratites & poultry
<b>Whole Meat Roasts</b>	Refer to cooking charts in the <i>Food Code</i> ¶ 3-401.11(B)	

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

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<sup>1</sup>RTE PHF (TCS food) means ready-to-eat potentially hazardous food (time/temperature control for safety food).

**Annex 7, Guide 3-B (continued)**  
**Part 2. Good Retail Practices**

<b>Safe Food &amp; Water</b>	<b>Prevention of Food Contamination</b>
28. Pasteurized eggs used where required 3-302.13 Pasteurized eggs substituted for raw eggs in uncooked, egg-based recipes	36. Insects, rodents, & animals not present 2-403.11 Food employees not handling animals* 6-202.13 Insect control devices properly designed & installed 6-202.15 Openings to outside protected against entry of pest; 6-202.16 Protective barriers provided for exterior 6-501.111 Effective pest control measures in place* 6-501.112 Dead or trapped pest removed traps at adequate frequency 6-501.115 Prohibited live animals not on premises*
29. Water & ice from approved source 3-202.16 Ice used as a food/cooling medium made from potable water* 5-101.11 Drinking water from an approved source* 5-102.11 Standards of quality for public drinking water met* 5-102.12 Nondrinking water used only for non-food purposes* 5-102.13 Sampling report for non-public water tested as required 5-102.14 Recent report available 5-104.12 Alternative water supply delivered through approved means	37. Contamination prevented during food preparation, storage, & display 3-202.19 Shellstock free of mud, dead shellfish & shellfish with broken shells 3-303.11 Ice as a coolant not used as food 3-303.12 Packaged food not stored in direct contact with water/ice during display 3-304.13 Linens & napkins not used in contact with food unless as a liner & replaced each time 3-305.11 Food stored 6" off the floor in clean, dry location 3-305.12 Food not stored in prohibited areas 3-305.14 Unpackaged food protected from environmental contamination during preparation 3-306.11 Food on display protected by food guards/packaging 3-306.12 Condiments protected in dispensers/individual packets 3-306.13(B) Consumer self-service operations provided with suitable utensils <sup>N</sup> 3-306.13(C) Consumer self-service operations monitored <sup>N</sup> 3-307.11 Food not contaminated by any other source 6-404.11 Distressed food segregated & properly located away from food, utensils, or equipment
30. Variance obtained for specialized processing methods 8-103.11 Documentation & justification for variance on file with regulatory authority	38. Personal cleanliness 2-302.11 Fingernails neat & trimmed; Gloves worn over polished nails & artificial nails 2-303.11 No jewelry worn during food handling except plain wedding band 2-304.11 Outer clothing clean 2-402.11 Hair restraints & clothes that cover body hair worn by food employees
<b>Food Temperature Control</b>	39. Wiping cloths properly used & stored 3-304.14 Cloths for spills used for only one purpose; wet wiping cloths stored in sanitizer; wet & dry cloths stored clean 4-101.16 Sponges not used on sanitized food contact surfaces 4-901.12 Wiping cloths laundered in establishment, air dried if no clothes dryer present
31. Proper cooling methods used; adequate equipment for temperature control 3-501.11 Frozen food stored frozen 3-501.15 Proper cooling methods used for PHF (TCS Foods) 4-301.11 Cooling, heating, & holding equipment sufficient in number, capacity & in	40. Washing fruits & vegetables 3-302.15 Raw fruits & vegetables thoroughly washed before use
32. Plant food properly cooked for hot holding 3-401.13 Plant food (vegetables/fruit) cooked to 135°F or above for hot holding	<b>Proper Use of Utensils</b>
33. Approved thawing methods used 3-501.12 Frozen PHF (TCS Foods) slacked properly; 3-501.13 Proper thawing methods used for PHF (TCS Foods)	41. In-use utensils properly stored 3-304.12 In-use utensils properly stored between uses
34. Thermometers provided & accurate 4-203.11 Food thermometers accurate in the intended range of use 4-203.12 Ambient air & water thermometers accurate in the intended range of use 4-204.112 Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units 4-302.12 Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided	
<b>Food Identification</b>	
35. Food properly labeled; original container 3-202.17 Proper identification & sell-by date on packages of shucked shellfish 3-203.11 Molluscan shellfish stored in original container until sold/prepped 3-302.12 Food storage containers identified with common name of food 3-305.13 Vended PHF (TCS Foods) dispensed in original container 3-601.11 Standards of identity met for packaged foods 3-601.12 Foods honestly presented, do not misinform consumers 3-602.11 Food packaged in the food establishment labeled as specified in law 3-602.12 Consumer warnings as required by law on labels	

**Annex 7, Guide 3-B (continued)**  
**Part 2. Good Retail Practices**

<p>42. Utensils, equipment, &amp; linens properly stored, dried, &amp; handled</p> <p>4-801.11 Clean linens free of food residues &amp; soil</p> <p>4-802.11 Based on use, linens laundered at adequate frequency</p> <p>4-803.11 Soiled linens properly stored</p> <p>4-803.12 Linens mechanically washed unless only wiping cloths are laundered on site</p> <p>4-901.11 Equipment/utensils air dried after washing, rinsing, &amp; sanitizing</p> <p>4-903.11 Equipment/utensils/linens stored 6" off floor in clean, dry location</p> <p>4-903.12 Equipment/utensils/linens not stored in prohibited areas</p> <p>4-904.11 Kitchenware/tableware handled to protect food-/lip-contact surfaces</p> <p>4-904.12 Soiled tableware removed from eating areas</p> <p>4-904.13 Preset tableware wrapped/covered; unused settings removed from table</p> <p>43. Single-service &amp; single-use articles properly stored &amp; used</p> <p>4-502.12 Single-service items available if no warewashing facilities present *</p> <p>4-502.13 Single-service/-use items not reused</p> <p>4-502.14 Molluscan/crustacean shells used only once as serving container</p> <p>4-903.11 Single-service/use items stored 6" off the floor in a clean, dry location</p> <p>4-903.12 Single-service/-use items not stored in specified places</p> <p>4-904.11 Single-service/-use items properly handled to protect food-/lip-contact surfaces</p> <p>44. Gloves used properly</p> <p>3-304.15 Single-use gloves only used for one task; Appropriate gloves used for task being performed</p>	<p>45. Food- &amp; nonfood-contact surfaces cleanable, properly designed, constructed, &amp; used (continued)</p> <p>4-202.15 Cutting parts of can opener readily removable for cleaning/replacement</p> <p>4-202.16 Nonfood-contact surfaces</p> <p>4-202.17 Kick plates removable for cleaning</p> <p>4-204.12 Covers/lids for equipment openings overlap the opening &amp; sloped to drain</p> <p>4-204.15 Equipment requiring lubricants designed so that lubricants do not drip into food</p> <p>4-204.16 Beverage tubing not in contact with stored ice</p> <p>4-204.17 Liquid waste drains do not pass through ice storage bins</p> <p>4-204.18 Condenser unit separated from food storage space</p> <p>4-204.19 Can openers on vending machines protected from contamination</p> <p>4-204.110 Molluscan shellfish tanks marked for display only or operated under a HACCP plan</p> <p>4-204.13 Dispensing equipment designed to protect unpackage product</p> <p>4-204.14 Vending machine equipped with self-closing door or cover</p> <p>4-204.111 Vending machines for PHF (TCS Foods) equipped with auto shutoff *</p> <p>4-204.121 Vending machines for liquids equipped with drains, internal waste receptacle, &amp; automatic shutoff</p> <p>4-204.122 Case lot handling equipment movable by hand, hand trucks, or forklifts</p> <p>4-204.123 Vending machine doors/openings tight-fitting</p> <p>4-302.11 Dispensing utensils provided for each container of consumer self-service unit</p> <p>4-401.11 Equipment, washers/dryers, linen, &amp; storage cabinets properly located</p> <p>4-402.11 Fixed or counter-mounted equipment properly spaced or sealed</p> <p>4-402.12 Fixed or counter-mounted equipment properly elevated or sealed</p> <p>4-501.11 Equipment in good repair &amp; adjusted per manufacturer's specs</p> <p>4-501.12 Scratched cutting boards resurfaced or discarded</p> <p>4-501.13 Microwave ovens meeting safety standards specified in CFR</p> <p>4-502.11 Utensils maintained in good repair; thermometers calibrated per manufacturer's specs</p> <p>4-603.11 Dry cleaning methods used with non PHF (non TCS Foods) only</p> <p>4-603.17 Cleaning/refilling of returnables only for non PHF (non TCS Foods) or conducted at a regulated facility*</p> <p>4-902.11 Food-contact surfaces not contaminated during lubricating of equipment</p> <p>4-902.12 Food-contact surfaces not contaminated during reassembly of equipment</p>
<p><b>Utensils, Equipment, and Vending</b></p>	
<p>45. Food- &amp; nonfood-contact surfaces cleanable, properly designed, constructed, &amp; used</p> <p>3-304.16 Clean tableware for seconds provided to</p> <p>3-304.17 Returnables not refilled at food establishment</p> <p>4-101.11 Utensils/food-contact surfaces made of safe, durable, smooth materials*</p> <p>4-101.12 Cast iron not used for food-contact surfaces, unless it meets exemptions</p> <p>4-101.13 Lead, pewter, &amp; solder exceeding limits for lead, not used for food-contact surfaces</p> <p>4-101.14 Copper not used for food-contact surfaces*</p> <p>4-101.15 Galvanized metal not used for food-contact surfaces*</p> <p>4-101.17 Wood used for food-contact surfaces constructed of hard wood</p> <p>4-101.18 Nonscratching utensil used with nonstick coatings</p> <p>4-101.19 Nonfood-contact surfaces made of durable, smooth materials</p> <p>4-102.11 Single-service/-use items made of safe &amp; clean materials*</p> <p>4-201.11 Equipment and Utensil Durability and Strength</p> <p>4-201.12 Food Temperature Measuring Devices*</p> <p>4-202.11-12 Food-contact surfaces smooth &amp; easily accessible for cleaning;* CIP equipment easily cleanable</p> <p>4-202.13 "V" threads only used for hot oil equipment</p> <p>4-202.14 Hot Oil Filtering Equipment</p>	

**Annex 7, Guide 3-B (continued)**  
**Part 2. Good Retail Practices**

<p>46. Warewashing facilities installed, maintained, &amp; used; test strips</p> <p>4-203.13 Hot water pressure devices accurate to <math>\pm 2</math> pounds per square inch</p> <p>4-204.113 - .116 Data plate/baffles/thermometers on warewashing machines; heater/basket present for manual heat sanitization</p> <p>4-204.117 Warewashing machine equipped with means to verify dispensing of detergents &amp; sanitizers</p> <p>4-204.118 - .120 Pressure device on machines with hot water sanitizing rinse; sinks, drainboards, compartments self-draining</p> <p>4-301.12 3 compartment sink large enough to immerse largest utensil</p> <p>4-301.13 Adequate drainboards provided</p> <p>4-302.13 - .14 Thermometer for testing sanitizing water temperature &amp;/or test kit for measuring sanitizer concentration provided</p> <p>4-501.14 Warewashing equipment cleaned before use &amp; every 24 hours</p> <p>4-501.15 Warewashing machine operated per data plate</p> <p>4-501.16 Warewashing sinks cleaned &amp; sanitized before &amp; after use for washing food or wiping cloths</p> <p>4-501.17 Cleaning agents used for washing utensils in accordance with manufacturer's instructions</p> <p>4-501.18 Wash, rinse &amp; sanitize solutions maintained clean</p> <p>4-501.19 Manual wash temperature maintained <math>\geq 110^{\circ}\text{F}</math></p> <p>4-501.110 Wash temperature requirement met for warewashing machine based on machine type</p> <p>4-501.116 Concentration of sanitizer solution determined by use of test kit</p> <p>4-603.12 Equipment/utensils precleaned before washing</p> <p>4-603.13 Soiled items properly loaded into warewashing machines</p> <p>4-603.14 Equipment food-contact surfaces &amp; utensils effectively washed</p> <p>4-603.15 Fixed equipment &amp; equipment too large for warewashing sink/machine washed by approved alternative method</p> <p>4-603.16 Utensils &amp; equipment rinsed after washing</p> <p>47. Nonfood-contact surfaces clean</p> <p>4-601.11(B) - (C) Equipment maintained free of encrusted grease/soil deposits</p> <p>4-602.13 Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue</p>	<p>5-202.13 Air gap provided between water supply inlet &amp; flood level rim of plumbing fixture*</p> <p>5-202.14 Backflow prevention device designed per approved standards</p> <p>5-202.15 Water filter/screen/water conditioning device installed to allow ease of cleaning</p> <p>5-203.13 Service sink available for cleaning of mops &amp; disposal of liquid waste</p> <p>5-203.14 Backflow prevention device or air gap provided on plumbing fixtures as required*</p> <p>5-203.15 Backflow prevention device on carbonator with no air gap*</p> <p>5-204.12 - .13 Backflow prevention devices/conditioning devices located to allow service/maintenance</p> <p>5-205.12 No cross connection between drinking &amp; non-drinking water*</p> <p>5-205.13 Water treatment device inspected &amp; serviced</p> <p>5-205.14 Water reservoir of fogging devices maintained &amp; cleaned*</p> <p>5-205.15 Plumbing system maintained in good repair*</p> <p>5-301.11 Mobile water tank constructed of safe, durable, finished materials</p> <p>5-302.11 - .16 Mobile water tank sloped to drain &amp; designed to allow inspection &amp; cleaning</p> <p>5-303.11 - .13 Mobile water tank designed with cover for water inlet/outlet &amp; dedicated hose connection</p> <p>50. Sewage &amp; waste water properly disposed</p> <p>5-304.11 - .14 Water tank/pump/hoses properly disinfected &amp; handled * Backflow prevention in place; waste water properly disposed</p> <p>5-401.11 Mobile holding tank adequately sized for capacity &amp; sloped to drain</p> <p>5-402.11 Backflow prevention – no direct connection between sewage system &amp; food equipment*</p> <p>5-402.12 - .13 Grease trap located to allow ease of cleaning; Sewage conveyed through approved sanitary sewage system*</p> <p>5-402.14 - .15 Mobile establishment waste removed through approved removal procedure; waste retention tank flushed in a sanitary manner</p> <p>5-403.11 - .12 Approved sewage disposal system used for waste disposal* Other liquid wastes drained to disposal per law</p>
<p><b>Physical Facilities</b></p> <p>48. Hot &amp; cold water available; adequate pressure</p> <p>5-103.11 - .12 Capacity* &amp; pressure adequate to meet facility demands</p> <p>5-104.11 Water provided by public water main or approved system</p> <p>49. Plumbing installed; proper backflow devices</p> <p>5-101.12 Drinking water system flushed &amp; disinfected after repair or emergency*</p> <p>5-201.11 Plumbing system constructed of approved materials*</p> <p>5-202.11 Plumbing system designed, constructed &amp; installed according to law*</p>	<p>51. Toilet facilities properly constructed, supplied, &amp; cleaned</p> <p>5-203.12 At least one toilet available or number specified by law *</p> <p>5-501.17 Covered receptacle in women's toilet room</p> <p>6-202.14 Toilet rooms completely enclosed</p> <p>6-302.11 Toilet tissue supplied at each toilet</p> <p>6-402.11 Toilet rooms convenient &amp; accessible during all business hours</p> <p>6-501.12 Toilet rooms &amp; fixtures cleaned as often as necessary</p> <p>6-501.19 Toilet room doors kept closed except during cleaning/maintenance</p>

**Annex 7, Guide 3-B (continued)**  
**Part 2. Good Retail Practices**

<p>52. Garbage, refuse, recyclables, returnables properly disposed; facilities maintained</p> <p>5-501.11 Outdoor storage surface constructed of nonabsorbent material &amp; sloped to drain</p> <p>5-501.12 Outdoor enclosure for refuse constructed of durable, cleanable materials</p> <p>5-501.13 Receptacles durable, cleanable, insect-/rodent-resistant &amp; leakproof</p> <p>5-501.14 Receptacles not within vending machines</p> <p>5-501.15 Outside receptacles designed with tight-fitting lids/doors/covers &amp; properly installed</p> <p>5-501.16 Sufficient storage capacity – &amp; area/receptacles provided to hold refuse</p> <p>5-501.18 Cleaning implements/supplies provided for effective cleaning of receptacles</p> <p>5-501.19 Refuse storage areas located separate from food/utensils/equipment &amp; not creating a nuisance</p> <p>5-501.110 Receptacles for refuse, recyclables, returnables inaccessible to insects/rodents</p> <p>5-501.111 Storage areas/receptacles in good repair</p> <p>5-501.112 Receptacles, such as plastic bags accessible to rodents, not stored outside</p> <p>5-501.113 Inside receptacles covered if not continually used; Outside receptacles equipped with tight fitting lids</p> <p>5-501.114 Drain plugs provided in receptacles with drains</p> <p>5-501.115 Refuse areas &amp; enclosures maintained clean</p> <p>5-501.116 Cleaning of receptacles done in way not to contaminate food/utensils/equipment</p> <p>5-502.11 -.12 Refuse, recyclables, returnables removed in approved manner &amp; at proper frequency to minimize attracting pests &amp; developing odors</p> <p>5-503.11 Refuse disposed of in an approved public or private facility</p> <p>6-202.110 Outdoor refuse areas curbed &amp; graded to drain</p>	<p>6-201.13 Floor to wall junctures covered; Water-flushed floors provided with drains &amp; graded to drain</p> <p>6-201.14 -.15 Carpeting not in areas subject to moisture; Mats/duckboards removable &amp; easily cleanable</p> <p>6-201.16 -.18 Wall &amp; ceiling coatings/attachments easily cleanable; Studs unexposed in areas subject to moisture</p> <p>6-202.17 -.19 Overhead protection at outdoor vending &amp; servicing areas; Outdoor walking/driving surfaces graded to drain</p> <p>6-202.111 -.112 Living/sleeping quarters not used for food establishment operations; living/sleeping quarters on the premises separated from food operation</p> <p>6-501.11 -.112 Physical facilities maintained in good repair &amp; cleaned as often as necessary to keep them clean</p> <p>6-501.13 Floors cleaned by dustless methods</p> <p>6-501.15 Mop water/maintenance tools not put in prep, handwashing, or warewashing sinks *</p> <p>6-501.16 Mops allowed to air dry after use</p> <p>6-501.17 Sawdust/wood shavings/granular salt/clay not used on floors</p> <p>6-501.113 -.114 Maintenance tools properly stored; premises free of unnecessary items/litter</p>
<p>53. Physical facilities installed, maintained, &amp; clean</p> <p>4-301.15 Clothes washer &amp; dryer provided for laundering conducted on premises</p> <p>4-401.11(C) Washer &amp; dryer properly located away from food/utensils/equipment</p> <p>4-803.13 Laundry facilities used only for items used in the facility</p> <p>6-101.11 Materials for floors/walls/ceilings smooth, durable, &amp; easily cleanable under normal use</p> <p>6-102.11 Outdoor areas surfaced with concrete/asphalt; Exterior surfaces weather-resistant</p> <p>6-201.11 -.12 Floors/walls/ceilings smooth &amp; easily cleanable; Utility lines not unnecessarily exposed</p>	<p>54. Adequate ventilation &amp; lighting; designated areas provided/used</p> <p>4-202.18 Ventilation filters designed for ease of cleaning &amp; maintenance</p> <p>4-204.11 Ventilation hood designed to prevent condensate from dripping onto food/equipment</p> <p>4-301.14 Ventilation hood adequate to prevent grease &amp; condensation build-up</p> <p>6-202.12 Heating/ventilation/air conditioning units properly designed to prevent contamination</p> <p>6-304.11 Mechanical ventilation of adequate capacity to remove steam, heat, vapors, odors, smoke, fumes</p> <p>6-501.14 Ventilation system cleaned in way not to cause contamination or create a public health hazard</p> <p>6-202.11 Protective shielding on light bulbs over exposed food/utensils/equipment</p> <p>6-303.11 Lighting intensity adequate in food prep, storage, &amp; service areas</p> <p>6-305.11 Dressing rooms designated if employees change on-site; Lockers provided for employees</p> <p>6-403.11 Designated areas for employees for eating/drinking/smoking</p> <p>6-501.110 Designated dressing rooms/lockers used by employees</p>