

Topic	Subtopic	Item	Citation	P/PF/C
Air Dry	Equipment & Utensils	42	4-901.11	C
	Wiping Cloths	39	4-901.12	C
Animals	Allowed on Premises	36	6-501.115	PF/C
	Handling Prohibition	36	2-403.11A	PF
Animal Foods	TCS Food			
Approved Source	Food	9	3-201.11 B	P
Backflow Prevention Device	Air Gap	49	5-202.13	P
	Carbonator Dual/Check	49	5-203.15	C
	Design	49	5-202.14	P
	Location	49	5-204.12	C
	Pump use	49	5-304.12	C
	Required	49	5-203.14	P
	Scheduled Inspection	49	5-205.13	PF
	Sewage	49	5-402.11	P/C
Bathroom	Enclosed	51	6-202.14	C
	Toilet Number	51	5-203.12	C
	Toilet Tissue Available	51	6-302.11	PF
	Trash Receptacle Covered	51	5-501.17	C
	Handwashing, Toilet			
Bugs	Pests			
Can Opener	Food Contact Surface	14	4-601.11 A	PF
Cast Iron	Use Limitation	45	4-101.12	C
Ceiling	Attachments	53	6-201.17	C
	Cleanability	53	6-201.11	C
	Cleaning During Appropriate Time	53	6-501.12	C
	Coverings & Coatings	53	6-201.16	C
	Good Repair	53	6-501.11	C
	Outer Openings	36	6-202.15	C
	Surface Design	53	6-101.11	C
	Studs, Joists, Rafters	53	6-201.18	C
	Utility Lines & Pipes	53	6-201.12	C
	Spacing			
Chemicals	Boiler Water Additives	26	7-204.13	P
	Container Reuse	26	7-203.11	P
	Drying Agents	26	7-204.14	P
	Label - Original Container	26	7-101.11	PF
	Label - Working Container	26	7-102.11	PF
	Lubricants	26	7-205.11	P
	Restriction	26	7-202.11	PF/C
	Sale	26	7-301.11	P
	Storage	26	7-201.11	P
	Usage	26	7-202.12	P/PF/C
	Washing Fruits & Vegetables	26	7-204.12	P
	Sanitizer; Medicine			
	CIP Equipment	Definition	X	1-201.10
Characteristics		45	4-202.12	PF
Cleaning Products	Chemicals			
Cold Holding	Eggs	20	3-501.16 B	P
	TCS Food	20	3-501.16 A 2	P
Consumer Advisory	Description	23	3-603.11	PF/C
Cooking	Microwave	16	3-401.12	C
	Plant Food for Hot Holding	32	3-401.13	PF
	Raw Animal Foods	16	3-401.11	P/PF/C
	Variance, Non-Continuous Cooking			
Cooling	Equipment	31	4-301.11	PF
	Methods	31	3-501.15	PF/C
	Time & Temperature	18	3-501.14	P
Ice				
Copper	Use Limitation	45	4-101.14	P/C
Date Marking	Ready to Eat	21	3-501.17	PF/C

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Topic	Subtopic	Item	Citation	P/PF/C	
Delivery	Receiving				
Doors	Walls				
Drinking	Restriction	4	2-401.11 A	C	
Eating	Restriction	4	2-401.11	C	
Eggs	Definition	X	1-201.10	X	
	Highly Susceptible Populations	24	3-801.11 B	P	
	Holding Temperature	20	3-501.16 B	P	
	Pasteurized Eggs	28	3-302.13	P	
	Receiving Raw Eggs	10	3-202.11 C	P	
Employee	Definition	X	1-201.10	X	
	Bodily Discharge	5	2-401.12	C	
Equipment	Definition	X	1-201.10	X	
	Air Dry	42	4-901.11	C	
	Alternative Manual Warewashing	46	4-603.15	C	
	Contamination Observed	14	4-602.11	P	
	Cooking & Baking	14	4-602.12	C	
	Good Repair	45	4-501.11	C	
	Lubrication Reassembly	45	4-902.12	C	
	Prohibitions for Storage	42	4-903.12	C	
	Sanitization	14	4-702.11	P	
	Sanitization Methods	14	4-703.11	P	
	Storage	42	4-903.11 A-B	C	
	Unclean	14	4-601.11 A-B	PF/C	
	Food Contact Surface, Non-Food Contact Surface				
Exterior Openings	Walls				
Fingernails	Maintenance	38	2-302.11	PF	
Fish	Freezing Records	12	3-402.12	PF/C	
Floor	Absorbent Material	53	6-501.17	C	
	Carpeting	53	6-201.14	C	
	Cleanability	53	6-201.11	C	
	Cleaning - Dustless	53	6-501.13	C	
	Cleaning - Frequency	53	6-501.12	C	
	Fixed Equipment Elevation	45	4-402.12	C	
	Good Repair	53	6-501.11	C	
	Indoor Surface Design	53	6-101.11	C	
	Junctures	53	6-201.13	C	
	Mats & Duckboards	53	6-201.15	C	
	Outdoor Surface Design	53	6-102.11	C	
	Utility Lines & Pipes	53	6-201.12	C	
	Food	Definition	X	1-201.10	X
Approved Source		9	3-201.11 B	P/PF/C	
Containers Labeled		35	3-302.12	C	
Contamination - Cross		13	3-302.11	P/C	
Contamination - During Prep		37	3-305.14	C	
Contamination - Storage		37	3-305.11	C	
Display		37	3-306.11	P	
Safe, Unadulterated & Honest		11	3-101.11	P	
Labels, Receiving, Temperature, Cooking, TCS Food					

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Topic	Subtopic	Item	Citation	P/PF/C
Food Contact Surface	Definition	X	1-201.10	X
	Characteristic	45	4-101.11	P/C
	Cleanability	45	4-202.11	PF
	Contamination Observed	14	4-602.11	P
	Cutting Surfaces	45	4-501.12	C
	Dry Cleaning	45	4-603.11	C
	Lubrication	45	4-902.11	C
	Sanitization Frequency	14	4-702.11	P
	Sanitization Methods	14	4-703.11	P
	Unclean	14	4-601.11 A-B	PF/C
	Wet Cleaning	46	4-603.14	C
	Cast Iron, Lead, Copper, G. Metal, Sponge, Wood, Non-Stick Coating, CIP Equipment, Can Opener			
Food Storage	Containers Labeled	35	3-302.12	C
	Location	37	3-305.11	C
Freezing	Maintained Frozen	31	3-501.11	C
	Parasite Destruction	12	3-402.11	P
	Records - Fish	12	3-402.12	PF/C
Galvanized Metal	Use Limitation	45	4-101.15	P
Gloves	Cleaning Frequency	C	4-802.11B	42
	Use Limitation - Single Use	13	3-304.15 A	P
	Use Limitation - Slash Resistant	44	3-304.15 B-D	C
	Use Limitation - Cloth	44	3-304.15 D	C
Hand Washing, Fingernails, Linens				
Grade	Covered or Obscured	ENF	8-904.110 A 7	X
Grease Trap/Interceptor	Placement	50	5-402.12	C
	Ventilation			
Hair Restraint	Effectiveness	38	2-402.11	C
Hand Sinks	Definition	X	1-201.10	X
	Accessible	8	5-205.11 A	PF
	Automatic Handwashing	8	5-203.11	C
	Drying Agent Availability	8	6-301.12	PF
	Location	8	5-204.11	PF
	Number	8	5-203.11	PF
	Signage	8	6-301.14	C
	Sole Use	8	5-205.11 B	PF
	Soap Availability	8	6-301.11	PF
	Steam Mixing/Auto/Self Closing	8	5-202.12 B-D	C
	Temperature	8	5-202.12 A	PF
	Waste Receptacle	52	5.501.16	C
	Wastewater Disposal	53	6-501.15	C
	Hand Washing	Antiseptics	6	2-301.16
Clean Condition		6	2-301.11	P
Frequency		6	2-301.14	P
Location		6	2-301.15	PF
Procedure		6	2-301.12	P
Gloves				
Highly Susceptible Population	Definition	X	1-201.10	X
	Eggs, Juice, Ready to Eat			
Hot Holding	Eggs	20	3-501.16 B	P
	Plant Food	32	3-401.13	PF
	TCS Food - Cold	20	3-501.16 A 2	P
	TCS Food - Hot	19	3-501.16 A 1	P
	TCS Food	20	3-501.16 A 1	P

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Topic	Subtopic	Item	Citation	P/PF/C
Ice	Food Storage	37	3-303.12	C
	Used as Coolant	37	3-303.11	P
	Used as Food	29	3-202.16	P
Insects	Pests			
Juice	Highly Susceptible Populations	24	3-801.11 A	P/C
	Pasteurized	27	3-404.11	P
	Unpasteurized - Label	27	3-404.11 B	PF
Jewelry	Use Limitation	38	2-303.11	C
Labels	Approved Source - Wholesale	9	3-201.11 C	P/PF/C
	Chemicals - Original Container	26	7-101.11	PF
	Chemicals - Working Container	26	7-102.11	PF
	First Aid	26	7-208.11 A	PF
	Food Storage Containers	35	3-302.12	C
	Frozen Food	10	3-202.11 E	PF
	Juice for HSP	24	3-801.11 A	P
	Medicine	26	7-207.11 B	PF
	Packaged Food at Retail	35	3-602.11	C
	ROP Fish	33	3-501.13 E	C
	ROP w/out Variance	27	3-502.12 B 3	PF
	Shellfish - Shucked	35	3-202.17	PF
	Shellstock	12	3-202.18	PF/C
	Unpasteurized Juice	27	3-404.11 B	PF
		Consumer Advisory		
Lead	Use Limitation	45	4-101.13	P/C
Lighting	Intensity	54	6-303.11	C
	Shielded	54	6-202.11	C
Linens	Definition	X	1-201.10	X
	Cleaning Frequency	42	4-802.11	C
	Cleanliness	42	4-801.11	C
	Food Contact	13	3-304.11 C	P
	Laundry Facilities	53	4-803.13	C
	Mechanical Washing/Drying	42	4-803.12	C
	Prohibitions for Storage	42	4-903.12	C
	Storage	42	4-903.11 A	C
	Storage of Soiled	42	4-803.11	C
	Use Limitation	37	3-304.13	C
	Washer/Dryer	53	4-301.15	C
		Wiping Cloths, Gloves		
Medicine	First Aid - Label	26	7-208.11 A	PF
	First Aid - Storage	26	7-208.11 B	P
	Label & Location	26	7-207.11 B	P
	Refrigerated Storage	26	7-207.12	P
	Restriction	26	7-207.11	PF
	Personal Items			
Microwave	Cooking	16	3-401.12	C
	Equipment, Non-Food Contact Surface			
Miscellaneous Contamination	Prevention	37	3-307.11	C
Non-Continuous Cooking	Definition	X	1-201.10	X
	Procedure - Variance Compliance	27	3-401.14	P/PF
	Procedure - Variance Obtained	30	3-401.14	P/PF
Non-Food Contact Surface	Cleanability	45	4-202.16	C
	Contamination Observed	47	4-602.13	C
	Good Repair	45	4-501.11	C
	Splash Resistant	45	4-101.19	C
	Unclean	47	4-601.11 C	C
	Equipment			
Nonstick Coating	Use Limitation	45	4-101.18	C
Outer Clothing	Clean Condition	38	2-304.11	C
Personal Items	Storage	26	7-209.11	C

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Topic	Subtopic	Item	Citation	P/PF/C
Person in Charge	Definition	X	1-201.10	X
	Exclusions & Restrictions	3	2-201.12	P
	Present	1	2-101.11	PF
Pesticides	CFR Requirements	26	7-206.11	P
	Rodent Bait Stations	26	7-206.12	P
	Tracking Powder	26	7-206.13	P
Pests	Controlling Pests	36	6-501.111	PF
	Insect Control Devices	36	6-202.13	C
	Removal of Pests	36	6-501.112	C
Refuse; Physical Facilities				
Poultry	TCS Food			
Premises	Definition	X	1-201.10	X
	Outer Openings	36	6-202.15	C
PIC	Refuse			
Plumbing System	Person in Charge			
	Definition	X	1-201.10	X
	Approved	49	5-201.11	P
	Cleanable Fixtures	49	5-202.11	P
	Good Repair	49	5-205.15	P/C
	Pressure	48	5-103.12	PF
Raw Animal Foods	Contamination	13	3-302.11	C
	Cooking	16	3-401.11	P/PF/C
	Separation of Raw and RTE	13	3-302.11	P
Ready to Eat	Definition	X	1-201.10	X
	Date Marking	21	3-501.17	PF/C
	Discard	21	3-501.18	P
	Highly Susceptible Populations	24	3-801.11 C	P
Refuse	Definition	X	1-201.10	X
	Cleaning Receptacles	53	5-501.116	C
	Drain Plugs	52	5-501.114	C
	Good Repair	53	5-501.111	C
	Outside Receptacles - Design	52	5-501.15	C
	Premises free of Junk	52	5-501.115	C
	Refuse Removal Frequency	53	5-502.11	C
	Stored Refuse	52	5-501.110	C
	Trash Corral Clean	53	6-501.114	C
Reheating	Hot Holding - Meat Roast	17	3-403.11	C
	Hot Holding - Not Meat Roast	17	3-403.11	P
	Immediate Service	X	3-403.10	X
Receiving	Frozen Food	10	3-202.11 E	PF
	Package Integrity	11	3-202.15	PF
	TCS Food - Hot	10	3-202.11 D	P
	TCS Food - Cold	10	3-202.11 A,B	P
	TCS Food - Free from abuse	10	3-202.11 F	PF
Roof	Exterior - Protective Barrier	36	6-202.16	C
Sanitization	Definition	X	1-201.10	X
	Specifications	14	4-501.114	P/PF
	Food Contact Surfaces	14	4-701.10	C
	Frequency	14	4-702.11	P
	Methods	14	4-703.11	P
	Test Kits	46	4-302.14	PF
	CFR Requirements	26	7-204.11	PF

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Topic	Subtopic	Item	Citation	P/PF/C
Service Sink	Number	49	5-203.13	C
Sewage	Definition	X	1-201.10	X
	Disposal	50	5-403.11	P
	Liquid Waste & Rainwater	50	5-403.12	C
	Sinks & Warewashing Equip	53	6-501.15	C
Shellstock/Shellfish	Definition	X	1-201.10	X
	Maintaining Identification	12	3-203.12	PF
Single Service/Use	Definition	X	1-201.10	X
	Prohibitions for Storage	43	4-903.12	C
	Storage	43	4-903.11 A,C	C
Slacking	TCS Food			
Smoking	Restriction	4	2-401.11 A	C
Spacing	Fixed Equipment	45	4-402.11	C
Sponge	Use Limitation	39	4-101.16	C
Tag	Label			
Tableware	Utensil			
Test Kits	Sanitization			
TCS Food	Definition	X	1-201.10	X
	Slacking	33	3-501.12	C
Temperature Measuring Device	Holding Temp, Non-Continuous Cooking, Receiving			
	Definition	X	1-201.10	X
	Air & Water - Accuracy	34	4-203.12	PF
	Calibrated	34	4-502.11 B	PF
	Food - Accuracy	34	4-203.11	PF
	Functionality	34	4-204.112	C
	Glass Exclusion	45	4-201.12	P
	Good Repair	34	4-502.11 C	C
	Precision	34	4-204.112	PF
	Probe Thermometers	34	4-302.12	PF
Temperature	Cooking, Holding Temperature			
Test Kit	Provided	46	4-302.14	PF
Thawing	Procedure	33	3-501.13	C
Time as a Public Health Control	Highly Susceptible Populations	22	3-501.19 D	C
	Methods	22	3-501.19 A-C	P/PF
Utensils	Definition	X	1-201.10	X
	Air Dry	42	4-901.11	C
	Clean	14	4-601.11 A	PF
	Cleaning Frequency	14	4-602.11	P
	Durable	45	4-201.11	C
	Good Repair	45	4-502.11 A	C
	In Use & Between Use	41	3-304.12	C
	Prohibitions for Storage	42	4-903.12	C
	Sanitization	14	4-701.10	C
	Sanitization Frequency	14	4-702.11	P
	Sanitization Methods	14	4-703.11	P
	Storage	42	4-903.11 A-B	C
	Food Contact Surface, Non-Food Contact Surface			

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Topic	Subtopic	Item	Citation	P/PF/C
Variance	Compliance	27	3-401.14	P/PF
	Documentation	30	8-103.11	PF
	Obtained	30	3-401.14	P/PF
Cooking				
Ventilation	Adequate for Equipment	54	4-301.14	C
	Clean	54	6-501.14	C
	Drip Prevention	54	4-204.11	C
	Filters - Cleanability	54	4-202.18	C
	Filters - Dirty or Damaged	45	4-501.11	C
	Hood Functioning Properly	54	6-304.11	C
Walls	Attachments	53	6-201.17	C
	Cleanability - Exterior	53	6-102.11	C
	Cleanability - Interior	53	6-201.11	C
	Cleaning Frequency	53	6-501.12	C
	Coverings & Coatings	53	6-201.16	C
	Exterior - Protective Barrier	36	6-202.16	C
	Good Repair	53	6-501.11	C
	Junctures	53	6-201.13	C
	Outer Openings	36	6-202.15	C
	Studs, Joists, Rafters	53	6-201.18	C
	Surface Design	53	6-101.11	C
	Utility Lines & Pipes	53	6-201.12	C
Warewashing Equipment	Definition	X	1-201.10	X
	Cleaning Frequency	46	4-501.14	C
	2 Compartment Sink	46	4-301.12 C-E	C
	3 Compartment Sink	46	4-301.12 A	PF
	Operating per Data Plate	46	4-501.15	C
	Pressure	14	4-501.113	C
	Restriction of Handwashing Aids	8	6-301.13	C
	Sink Size	46	4-301.12 B	PF
	TMD Provided	46	4-302.13	C
	Use Limitation	46	4-501.16	C
	Wastewater Disposal	53	6-501.15	C
Wastewater	Sewage			
Windows	Walls			
Wiping Cloths	Air Dry	39	4-901.12	C
	Cleaning Frequency	42	4-802.11 D-E	C
	Storage	39	3-304.14	C
	Use Limitation	39	3-304.14	C
Sanitization				
Wood	Use Limitation	45	4-101.17	C