

REASONS FOR COMPLIANCE FOR MAJOR (*) VIOLATIONS

Refer to corresponding numbered item on other side.

FOOD SUPPLY AND SOURCE

Items 1, 2, 3, 5, 7: Reason: To control foodborne illness and food spoilage, which may result from improperly processed or handled food, the food service establishment must be concerned with the sources of food which are to be used. The safety and wholesomeness of food is a basic requirement for the protection of the consumer's health. Accordingly, the provisions listed under Compliance are intended to insure that food in general, as well as certain food which may be potentially hazardous, is obtained from sources which have been approved or are considered satisfactory by the Department.

The use of non-commercially processed, hermetically sealed, non-acid, and low-acid food — i.e. with a pH of more than 4.5 — is prohibited because of the history of such food in causing botulism, a type of food poisoning which is frequently fatal. For this reason, such food is required to be obtained only from sources where the conditions and methods of preparation are subject to official regulation or surveillance by State or local governmental authorities.

FOOD PREPARATION AND PROTECTION

Items 8, 9, 10, 11: Whole food, if mishandled, can become contaminated from a number of sources. Food protection measures are designed to eliminate the contamination of food from any source within the establishment, and to prevent the growth of disease-producing organisms, and the production of bacterial toxins, in the event that pathogens are present in the food.

Proper food-protection measures should include strict observation of personal hygiene by all food-service employees and application of good sanitation practices in the storage, preparation, display, and service of food. In addition, food must be protected against accidental contamination with any toxic substance.

All food, while being stored, prepared, displayed, served, or sold in food-service establishments, or transported between such establishments, shall be protected against contamination from dust, flies, rodents, and other vermin; unclean utensils and work surfaces; unnecessary handling; coughs and sneezes; flooding; drainage, and overhead leakage; and any other source.

Item 16: Unwrapped and/or potentially hazardous foods are not to be re-served as foods may be contaminated or purposely adulterated.

FOOD TEMPERATURES

Item 18: Potentially hazardous foods (able to promote rapid growth of microorganisms) should be rapidly re-heated to all portions to a minimum of 165°F to reduce the growth of such microorganisms.

Item 19: Prepared potentially hazardous foods requiring refrigeration should be rapidly cooled to 45°F or below to prevent rapid growth of microorganisms.

Items 20, 21, and 22: Compliance must be met to prevent rapid growth of microorganisms. All perishable food shall be stored at such temperatures as will protect against spoilage.

All potentially hazardous food shall, except when being prepared and served, and when being displayed for service, be kept at 45°F or below, or above 140°F.

Frozen food shall be kept at such temperatures as to remain frozen, except when being thawed for preparation or use. Potentially hazardous frozen food shall be thawed at refrigerator temperatures of 45°F or below, or under cool, potable running water (70°F or below); or quick-thawed as part of the cooking process; or by any other method satisfactory to the health authority.

PERSONNEL

Item 27: Personnel with infectious communicable diseases should not be permitted to handle, prepare, and/or serve food as contamination of foods may result.

Item 28: Personnel with dirty hands, smoking, poor hygienic practices, eating, or drinking in a food preparation area may contaminate food with communicable diseases through hand to mouth to food contact.

Disease transmitted through food frequently originates from an infected food handler. A wide range of communicable diseases and infections may be transmitted by food handlers to other employees and customers through contaminated food and careless food-handling practices. Bolls and sore throats are sources of organisms which cause staphylococcal food intoxication, the most frequently reported type of foodborne disease in the United States. It is the responsibility of both management and employees to see that no person who is affected with any disease in a communicable form works in any area of a food-service establishment where there is likelihood of disease transmission.

Clean personnel with clean habits are essential to sanitary food preparation and service. Clean hands, clean clothing, and hygienic practices reduce the likelihood of contaminating food, drink, and food-contact surfaces of equipment, utensils, or single-service articles.

Hand-washing is necessary not only before starting work and after visiting the toilet, but also at any other times when the hands have become soiled or contaminated. It must be recognized that hands often become soiled in the performance of routine duties in and about the establishment. The use of tobacco while preparing or serving food may contaminate the fingers and hands with saliva, thereby permitting transmission of disease organisms present in the saliva to food or food-contact surfaces.

Sanitary and unglitly personal practices such as scratching the head, picking fingers in or about the mouth or nose, or indiscriminate and uncontrolled sneezing or coughing may not only result in contamination of the food, but may adversely affect customer confidence in the establishment.

DISHWASHING

Items 35, 36, 39, and 40: Regular, effective cleaning and sanitizing of equipment, utensils, and work surfaces minimizes the chances for contaminating food during preparation, storage, and serving, and for the transmission of disease organisms to customers and employees. Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose or support the rapid development of food-poisoning organisms or toxins. Application of effective sanitizing procedures destroys those disease organisms which may be present on equipment and utensils after cleaning, and thus prevents the transfer of such organisms to customers or employees, either directly through tableware, such as glasses, cups, and flatware, or indirectly through the food.

Improper storage of equipment and utensils, subsequent to cleaning and sanitizing, exposes them to contamination and can nullify the benefits of these operations. Accordingly, storage and handling of cleaned or sanitized equipment and utensils, and single-service articles, must be such as to adequately protect these items from splash, dust, and other contaminating material.

TOXIC MATERIALS

Item 47: All toxic materials, personal medications, first aid supplies must be kept properly identified and separate from foods to avoid inadvertent contamination of foods. Only those poisonous and toxic materials required to maintain the establishment in a sanitary condition, and for sanitization of equipment and utensils, shall be present in any area used in connection with food-service establishments.

All containers of poisonous and toxic materials shall be prominently and distinctly marked or labeled for easy identification as to contents.

When not in use, poisonous and toxic materials shall be stored in cabinets which are used for no other purpose, or in a place which is outside the food-storage, food preparation, and cleaned equipment and utensil storage rooms. Bactericides and cleaning compounds shall not be stored in the same cabinet or area of the room with insecticides, rodenticides, or other poisonous materials.

Poisonous materials shall not be used in any way as to contaminate food, equipment, or utensils, nor to constitute other hazards to employees or customers.

WATER SUPPLY

Items 49, 50, and 51: Water, unless of a safe and sanitary quality, may serve as a source of contamination to food, either directly or indirectly, by way of equipment, utensils, and hands. Thus, an unsafe water supply may result in transmission of disease or may be the cause of other illness. Hot and cold water, under pressure, facilitates cleaning of equipment and utensils, and an adequate supply of water is needed at all times to insure that these operations can be carried out effectively.

If ice is manufactured from water which is contaminated, or is manufactured, stored, transported, or handled in an insanitary manner, it may contaminate food or beverage with which it comes in contact, and thus be a source of disease transmission.

WASTEWATER DISPOSAL

Items 53, 54, and 55: Improper disposal of sewage can result in conditions which may cause serious illness or disease outbreaks. Proper disposal is required to prevent contamination of ground surfaces, possible pollution of water supplies, access by flies and other insects to human excreta, and the creation of other insanitary conditions. Improper disposal of sewage provides a potential for contamination of food, the food-product surfaces of equipment and utensils, and private water-supply systems.

PLUMBING

Item 57: Cross connections are those instances in which safe, potable drinking water may come into contact with unsafe, non-potable substances, thus creating a public health hazard, through the transmittance of disease causing organisms or toxic compounds.

If plumbing is improperly installed or maintained, a variety of public health hazards, such as cross-connections, back-siphonage, drainage system stoppage, or overhead leakage may occur. Any one of these conditions can result in serious contamination of the water supply, food, equipment, or utensils, or create nuisance or obnoxious odors. Also, reduced water pressures resulting from improperly sized and maintained pipelines may adversely affect the operation of dishwashing machines, food-waste grinders and similar items of equipment which depend upon sufficient pressure and volume to perform their intended functions. Thus, plumbing is a particularly important consideration in food-service establishments.

TOILET AND HANDWASH FACILITIES

Item 60: Adequate, sanitary toilet facilities are required to assure proper disposal of human excrements which carry pathogenic organisms. When toilet facilities are of a sanitary design and are kept clean and in good repair, and are properly used, the opportunities for the spread of contamination by flies, insects, clothing, hands, or other means are minimized. Receptacles are necessary for waste materials.

INSECT, RODENT, & ANIMAL CONTROL

Items 64 and 65: Insects and rodents are capable of transmitting a number of diseases to man through contamination of food and food contact surfaces. Accordingly, their presence in a food-service establishment creates a potential public health hazard which can be guarded against only by effective control of such vermin. Since vermin require food, water, and shelter, control measures should be designed to deprive them of these requirements.