ma-Kadl

				028	3-4001	- 028-1	001
C	ity of Portland	Heal	th In			Pageof	-
Establishment Name		No. of F	Risk Fact	or/Intervention Viola	tions	Date Maryal-	08
OLD Port Sanson		No. of F	Repeat Ri	sk Factor/Intervention		Time In	
OLU PONT Janbur	RIL			Scor	re (optional) 🕼 🕻	ime Out	
License/Est. ID#	Address		City/Sta		Zip Code	Telephone	cell
5580	89 Marker		Pf			939-0902	
License Posted	Owner Name Sterns En			e of Inspection	Est. Type	Risk Category	
Yes [] No			18 11	1 person	FS/P		
	ORNE ILLNESS RISK FA		AND P	JBLIC HEALTH IN	ITERVENTION	IS	
Circle designated complianc  IN= in compliance OUT=not in con	e status (IN, OUT, N/O, N/A)					priate box for COS and Ispection R=repeat vio	
Compliance Status	Tipliance N/O=not observed	COSR	<del></del>	liance Status	u on-site during in	ispection <b>n</b> =repeat vic	COSR
Super			AGRICAN,	Potentially Haz	zardous Food Ti		COSIR
	emonstrates knowledge, and		5 16 1	N OUTN/A N/O Propo N OUTN/A NO Propo	er cooking time & t	emperatures	
performs duties Employe			5 18 1	N OUT N/A M/O Prop	er reneating procet er cooling time & te	emperature	
1 1 1 9	wareness; policy present		5 19 4	NOUTN/A N/O Prop	er hot holding temp	peratures	
5 3 IN OUT Proper use of r  Good Hygier	eporting, restriction & Exclusion			N(OUT) N/A Propi N OUTN/A(N/O Propi	er cold holding tem er date marking &		
	asting, drinking, or tobacco use		5 22 1	N OUTN/A N/O Time	as a public health	control: procedures	
	om eyes, nose, and mouth	/	2 1 2 2 1 4 4 4		cord Consumer Adviso	nn/	
Preventing Contant   5 6   IN OUT   N/O   Hands clean &		ningh hait.	5 23  1		sumer advisory prov		
2 7 IN OUTN/A NO No bare hand of	contact with RTE foods or				rcooked foods		
	nate method properly followed washing facilities supplied &		5 24		Susceptible Pop	; prohibited foods not	
accessible	washing facilities supplied a			offer		, promotou roodo riot	
Approve			Flori	NI OUT MODE	Chemical		
5 9 Food obtained 5 10 IN OUT N/A N/O Food received	form approved source				additives: approve	erly identified, stored,	
5 11 IN OUT Food in good of	condition, safe, & unadulterated			& us	ed	_	
1 1 1	ds available: shellstock		5 27		ce with Approve pliance with varian		
tags, parasite of Protection from		934 303	527		ess, & HACCP plar		
2 13 IN OUT N/A Food separated	d & protected		Riek	factors are improper	practices or proce	edures identified as the	most
	urfaces: cleaned & sanitized ion of returned, previously		1.1	, ,		ess or injury. Public Hea	1
1 1 1 ' ' '	itioned, & unsafe food		Inter	ventions are control m	easures to preven	t foodborne illness or i	njury.
	GOOI	D RETAI	L PRAC	CTICES			1944 (1841) 1944 (1841)
Good Retail Practices  Mark "X" in box if numbered item is no	are preventative measures to c						lation
		COSR	0x 101 00 x				COSR
Safe Food 5 28 Pasteurized eggs used where	and Water		2 41	In-use utensils: prop	roper Use of Uter	nsils	
5 29 Water & ice from approved sou		+-++	2 41 2 42			stored, dried & handled	
30 Variance obtained for specializ	, ,			Single-use & single-s		perly stored & used	X
5 31 Proper cooling methods used;	rature Control adequate equipment for	1 Marin (Mar	2 44	Gloves used properl Utensi	<sup>y</sup> I, Equipment and	I Vendina	
temperature control			2 45	Food & non-food co	ntact surfaces clea		
<ul><li>5 32 Plant food properly cooked for</li><li>5 33 Approved thawing methods us</li></ul>			1 46	designed, constructe		lined, & used; test strips	
1 34 Thermometers provided & accu			1 47	Non-food contact su		unou, a useu, test stilps	+
	ntification	a' dest sic			Physical Faciliti		
1 35 Food properly labeled; original	container od Contamination		4 48 5 49	Hot & cold water av Plumbing installed; p			
4 36 Insects, rodents, & animals no	t present		5 50	Sewage & waste wa	iter properly dispos	ed	
	food preparation, storage & displa	ay	2 51 2 52	Toilet facilities: prop Garbage & refuse p			
5 38 Personal cleanliness 1 39 Wiping cloths: properly used &	stored		1 53	Physical facilities ins			
1 40 Washing fruits & vegetables			1 541	Adequate ventilation			
Person in Charge (Signature)	To Mo Stran	TAL		Date:	3/21/	108	
	10000		0	June 30	108	- U	
G.	an Min				,	<b>D</b> .1	
Health Inspector (Signature)	174° NOW		Follow-	up: YES NO (circ	cie one) Follow	v-up Date:	

stablishment Name		land Health Ins				2of 2
		As Authorized by 22 M	/IRSA § 2496	[	3.み上の	8
Olp Port Sausu	114				J.a.	0
ense/EST. ID #	Address 89 Marki	City/State	Me	Zip Code	Telephone	
	D THECON	TEMPERATURE OBSER				
Item/Location	Temp	Item/Location	Temp	Item/Loc	ation	Temp
Cool 1	40			Soup	Action .	1400
2	40"	San itation -	Souggan	Javanoe	San. Toole	30 1
3	500			Savinoe Mazo Culumbe	Toole	3745
<del>7</del> <del>7</del> 3	400			Cucumne		
77	10	Handsink Temp -	1300			
		Water	130			
		ERVATIONS AND CORRE				
3 STORE	perve v  ment pu  waves e	tensils from  social in acre  ne to be clean  nix Box t	T collen	NOT P Nevens Occess of	would present	4.94 101 th 10.501,
14 A	2 Bay	10.5.7. 5	14 C 15	MUL	in Eb	4. 70)
All ele	2 Bay	10.5.7. 5	14   30 m	2008 2008	luedly	40 102
All ele	2 Bay	Pollane to	he pla	2008 25812 0 510 N	lustly	94 102

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	C	ity of Portland	H	eal	th li	nspe	ctio	n Re	port	Page	_of	-
Establishment Name	* * 1/- /	02 1	No.	of F	Risk Fac	ctor/Interv	ention	Violation	ıs	Date	3/65/6	08
0.4	0100	10NT	No.	of F	Repeat	Risk Facto	or/Inter	vention \	/iolations	Time In		
PERLAMS	Sano	visises						Score (d	optional)	Time Ou	t	
License/Est. ID#		A alabaman			City/S	tate		Zi	p Code	Telephor	ne	
		89 Market			PH	c. M	le.					
License Posted		Owner Name			Purpo	se of Ins	pection	n Es	t. Type	Risk Cat	egory	
[]Yes []No		Sterns										
	FOODBC	RNE ILLNESS RISK FA	CTO	ORS	AND	PUBLIC	HEAL	TH INTE	RVENTI	ONS		
Circle desigr	nated compliance	e status (IN, OUT, N/O, N/A) f	or ea	ach n	umbere	d item		Mai	rk "X" in ap	propriate box fo	r COS and	/or R
	OUT=not in con	npliance N/O=not observed			applicat	ole C	COS=co	rrected or	n-site durin	g inspection R	=repeat vic	olation
Compliance Status	Superv		cos	R	Com	pliance S		ly Hazaro	loue Food	Time/Tempera	atura	COS R
5 1 IN OUT		monstrates knowledge, and			5 16	IN OUTN	/A N/O	Proper c		& temperatures	ature	
	performs duties				5 17	IN OUTN				cedures for hot	holding	
5 2   IN OUT	Employee	Health vareness; policy present		91003571	5 18	IN OUT N				& temperature emperatures		
5 3 IN OUT		eporting, restriction & Exclusion			5 20	IN OUT				temperatures		
	Good Hygien	ic Practices		\$-2-E-	5 21	IN OUTN	/A N/O	Proper d	ate marking	& disposition		
5 4 IN OUT WO		asting, drinking, or tobacco use			5 22	IN OUTN	I/A N/O	1		alth control: proc	edures	
		om eyes, nose, and mouth	35.5	- I			19112114444	& record	sumer Adv	risorv		30,000
	Hands clean &		-, -,		5 23	IN OUT	N/A			provided for raw	or	
2 7 IN OUTN/A N/O	1	ontact with RTE foods or						1	oked foods			
58 IN OUT	<u> </u>	ate method properly followed			E 0.4	IN OUT				Populations sed; prohibited to	looda not	
5 6   114 001	accessible	washing facilities supplied &			3 24	110 001	IV/A	offered	zeu 100as u	sea, prombilea i	oous not	
	Approved	Source	15.20						Chemical			
5 9  (IN)OUT		orm approved source			5 25	IN OUT	N/A			oved & properly		
5 10 IN OUT N/A N/O 5 1 1 IN OUT		at proper temperature			5 26	IN OUT		Toxic su	bstances pr	operly identified,	stored,	
1 12 IN OUTN/A NO		ondition, safe, & unadulterated			1.3x 95+47	ini nimatakan ek	Confo		with Appro	ved Procedure	es	
	tags, parasite d				5 27	IN OUT				iance, specialize		
1.0000000000000000000000000000000000000		Contamination	833	100				process,	& HACCP	olan		
2 13 IN OUT N/A 2 14 OUT N/A	Food separated	& protected urfaces: cleaned & sanitized			Ris	k factors	are imp	roper pra	ctices or pr	ocedures identi	fied as the	most
5 15 IN OUT		on of returned, previously								illness or injury.		
	served, recondit	tioned, & unsafe food						itroi meas	ures to pre	vent foodborne	iliness or ir	njury.
						CTICES						
Good Mark "X" in box if nur	Retail Practices a	are preventative measures to c t in compliance Mark "X" in ap	ontro	I the a	addition	of pathoge	ns, chei	micals, an	d physical c	bjects into food	S. R-reneat viol	lation
Walk X III BOX II Hal	indered Rein is no	throughande mark X in ap		SR	101 0	30 ana/01 1	1 000				i-repeat viol	COSR
Elool ID-A-wid	Safe Food				0 44	18.20			er Use of L	Jtensils		
	ggs used where room approved sour	•	-	-	2 41	In-use				ly stored, dried	& handled	
	ned for specialize		-							properly stored		
	Food Tempera		100		2 44	Gloves	used p	roperly				
	·	adequate equipment for		44	0 45	Facel				and Vending		
temperature co	perly cooked for I	hot holding	-		2 45	3 1		structed, &		leanable, prope	riy	
	ving methods use		$\dagger$	+	1 46					intained, & used	test strips	>
1 34 Thermometers	provided & accur				1 47	Non-fo	od cont	act surfac				
1 35 Food properly	Food Iden			11	440	112.0	~이거 · · ·		ysical Fac			
	labeled; original of Foo	od Contamination		++	4 48 5 49				ole; adequat er backflow			
	ts, & animals not		+	+	5 50	Sewag			properly dis			
2 37 Contamination	prevented during for	ood preparation, storage & displa	ay		2 51	Toilet 1	facilities	: properly	constructed	, supplied, & cle		
5 38 Personal clear		atavad	1	$\Box$	2 52					d; facilities maint	ained	
1 39 Wiping cloths: 1 40 Washing fruits	properly used & : & vegetables	SIOIEU	-	+	1 53 1 54	-			ed, maintaine ighting; des	ed, & clean ignated areas u	sed	++
The state of the s	3				ــــــــــــــــــــــــــــــــــــــ	1 1			5, 250	u		1
									・つ		- 18	
Person in Charge (Sig	gnature)						Dat	te:	5-	05.0	10	
2.12.35 (01)	S		·									
Health Inspector (Sign	nature)				Follov	v-up: YE	s NC	) (circle o	one) Fol	low-up Date:		
	,							, 5.0	, , ,			

tablishment Name		As Authorized by 22 MRSA §	2496	Da	ate	
OID Pont	Sanswick				3-05.	08
ense/EST. ID #	Address	City/State	Zip	Code	Telephone	
		TEMPERATURE OBSERVATI	ONS			
Item/Location	Temp	Item/Location	Гетр	Item/Loca	tion	Temp
	611					
soca	1400	Bleacy Sanitation				
	. 70	not measures -				1
	OBS	SERVATIONS AND CORRECTIV prected within the time frames below, or a	E ACTIONS	s 8-405 11 an	d 8-406 11 of th	e Food Code
Item umber Violations cited in	tnis report must be co	лтескей within the time hames below, or a	s stated III section	5 5-700.11 all	.a 5 400,11 01 til	
11 COM	10 000	a	ĺ	Cale	· · · · · · · · · · · · · · · · · · ·	
14 11849	Wishes	are not ABL	<u>つ</u> ひ	14/11/1	て つつつ	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \
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Mine	)n -	Get Nis of 4.903. H product S 153 e storch of reese Liter Food product 3.	Edu	omen	r no	34
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53 Cle	an s	100SE CASEL		un a	ces 6.	501.11-
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	7	the state		5	202, 1	11
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	$\mathcal{C}$	s/ owner	· )   //	IH.		
	7	en Worse F owner behan	ine De	park	en h	11 The
	- B	en ware		<i>q</i>	) oto	
erson in Charge (Signatu		owner Berry				1
lealth Inspector (Signatur	e)		Siz H	14 July	Date $\frac{1}{2}$	108

Es	tab	lishment Name	•	city of Portland						or/Intervention			Date 3/05/	28	
	0	L	2110	20nt					-	isk Factor/Inter			Time In		•
1	Ø.	M Day	Samo	41/3/20	-		•				Score (o	<del></del>	Time Out		•
Lic	en	se/Est. ID#		Address	1		С	ity/9	Sta	ate		Code	Telephone		_
				89 Marks				0					•		
Lic	en	se Posted		Owner Name			P			e of Inspection	n Es	t. Type	Risk Category		
[ ]	Ye	s []No		Sterns				•		•		, , , .	,		
			FOODRO	ORNE ILLNESS RISK FA	CT	ΛR	SA	ND	DI	IRLIC HEAL	TH INTE	DVENTIONS	<u> </u>		
		Circle desia		e status (IN, OUT, N/O, N/A)									iate box for COS and	1/or F	ì
ı	N=			mpliance N/O=not observed									pection R=repeat vi		
C	om	pliance Status			cos	R		Con	np	liance Status			<u></u>	cos	F
			Super										e/Temperature		0.000
5 1		N OUT	1 '	emonstrates knowledge, and				5 16		N OUTN/A N/O	1	oking time & ter			
			performs duties Employe				1 L	5 17 5 18		N OUTN/A N/O N OUT N/A N/O		neating procedu oling time & ten	res for hot holding	1	L
5 2	П	IN OUT		wareness; policy present	par en al anciente de la constante de la const	0.2190	1 1	5 19		N OUTN/A N/O	<u>'</u>	ot holding tempe		<u> </u>	H
3		IN OUT		reporting, restriction & Exclusion		<u> </u>	Section 1	5 20		N OUT N/A		old holding temp		<b>†</b>	r
			Good Hygier		6			5 21		N OUTN/A N/O	Proper da	ite marking & di	sposition		
5 4		IN OUT N/O		tasting, drinking, or tobacco use			4	5 22		N OUTN/A N/O		a public health c	ontrol: procedures		
5 5	1			rom eyes, nose, and mouth mination by Hands		80.00	1 1	1	<u></u>		& record	umer Advisor	V		L
5 6	П	IN OUT N/O		properly washed	(F700)	100000	1	5 23	Π	N OUT N/A		r advisory provid		2000	-
2 7		IN OUTN/A N/O		contact with RTE foods or		l	1				undercoo	ked foods			
			_1_ ' '	nate method properly followed			] [					ceptible Popu			
5 8		IN OUT	1 '	Iwashing facilities supplied &				5 24		IN OUT N/A	1	ed foods used;	prohibited foods not		
			accessible Approve	d Source		1 112.5	-		L		offered	Chemical			
5 9	T	IN OUT		form approved source	001409	100000	1. 1	5 25	П	IN OUT N/A	l Food add		& properly used		
5 1 (		IN OUT N/A N/O		at proper temperature				5 26		IN OUT		7 7	y identified, stored,		H
5 1		IN OUT	Food in good o	condition, safe, & unadulterated			1 [				& used	,			
1 1:	2	IN OUTN/A N/O		ds available: shellstock			1					ith Approved		7.00	1
			tags, parasite	destruction Contamination				5 27		IN OUT N/A		ce with variance & HACCP plan	, specialized		
2]1:	3 I	IN OUT N/A			140000		4 }		L		T process,	X HACCE plan		<u> </u>	L
		IN OUT N/A		urfaces: cleaned & sanitized		<del> </del>	1	Ris	k	factors are imp	roper prac	tices or proced	ures identified as the	mos	t
5 1	5	IN OUT		ion of returned, previously		<u> </u>		pre	va	lent contributing	factors of	foodborne illnes	s or injury. Public He	alth	
	100000		served, recond	itioned, & unsafe food		<u> </u>					troi meast	res to prevent	foodborne illness or i	njury	
										TICES					
		Good	Retail Practices	are preventative measures to c	ontro	ol th	e ado	lition	01	f pathogens, cher	micals, and	I physical object	s into foods.		
	viari	K "X" in box if nu	mbered item is <b>no</b>	ot in compliance Mark "X" in ap		riate s R	Dox	for C	OS	S and/or R COS	=corrected	on-site during in	spection R=repeat vio	cos	_
			Safe Food	and Water	00	3 n	1				Prope	r Use of Utens	ils	003	ľ
	8		ggs used where		1	$\top$		2 4		In-use utensils:	: properly :	stored			l
	9		om approved sou					2 42	- 35				ored, dried & handled		
3	0	variance obta	ined for specializ	ed processing rature Control				2 43 2 44	.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Single-use & s Gloves used p		e articles: prope	erly stored & used	-	L
5 3	1	Proper cooling		adequate equipment for	15 1 15 15 15		4	2 44	+			uipment and \	/ending		ŀ
Ŧ	Ť	temperature c		audumo equipment ter	+	+	1 1	2 45	5			surfaces cleana			H
	2	•	perly cooked for			$\top$	1			designed, cons			and the second second		
_	3		wing methods us					1 46		100			ed, & used; test strips	أبري	I
1   3	4	Inermometers	provided & accu	irate ntification	44 333A		-	1 47	7	Non-food conta					L
1 3	5	Food properly	labeled; original					4 48	1	Hot & cold wat		sical Facilities e; adequate pre			F
				od Contamination				5 49				r backflow device			F
4 3	6	ingara mengangkan permanan dan merapakan berapakan	ts, & animals no		1		7	5 50	5			roperly disposed			l
	17			food preparation, storage & displa	ły			2 5					olied, & cleaned		
	8	Personal clea		_1	_	_	4	2 52					lities maintained		L
	0		properly used & & vegetables	stored	+	-	-	1 53 1 54	0.5	1		d, maintained, & ghting; designate		-	┞
. 1 4	٧	I **asiming mults	. a vogetables				ا ز	1 10'	-	Trianquate vent	manori & II	grining, designati	od aicas used		1
Pe	rso	n in Charge (Si	gnature)	1999-CANDAR 2011			· · · ·			Dat	e:				
													-		_
He	alth	n Inspector (Sig	nature)	The statement of the st			F	ollo	N-1	up: YES NO	(circle o	ne) Follow-u	ıp Date:		
			<del></del>												

## State of Maine Center for Disease Control

**Eating and Lodging Program** 

## Food Code References for Risk Factors/Interventions Specified on the State of Maine Health Inspection Report

	Off the Otate of Maine		
Supervision	1	Protection from	om Contamination
1. 2-101.11	Assignment *	14. 4-501.111	Manual Warewashing, Hot Water Sanitization *
2-102.11	Demonstration *	4-501 112	Mechanical Warewashing, Hot Water
		-7 00 1.112	Sanitization
2-103.11	Person-In-Charge (PIC) Duties	4 504 440	
		4-501.113	Wechanical Watewashing, Samuzation Fressure
Employee I	lealth	4-501.114	
2. 2-201.11	Responsibility of PIC, Conditional & Food		Hardness *
2. 2-201.11	E-sponsibility of 110, Conditional a 1 cod	4-501.115	Manual Warewashing Eq, Detergent Sanitizers
	Employees *	4-601 11/A	) Food Contact Surface Clean to Sight & Touch *
3. 2-201.12	Exclusions & Restrictions *		Food Contact Surface-Cleaning Frequency *
2-201.13	Removal of Exclusions& Restrictions	4-602.11	
		4-602.12	Cooking & Baking Equipment
0 1 111	nie Drastians	4-702.11	Before Use After Cleaning *
	enic Practices	4-703.11	Hot Water and Chemical *
4. 2-401.11	Eating, Drinking, or Using Tobacco *	15. 3-306.14	Returned Food & Re-service of Food *
3-301,12	Preventing Contamination when Tasting *	3-701.11	Discarding/Reconditioning Adulterated Food *
5. 2-401.12	Discharges from the Eyes, Nose, and Mouth *	3-701.11	Discarding/1 (econditioning / tautorated / eea
J. 2-401.12	Blocker goo hom the Eyest these, and		
	Involution	Potentially H	azardous Food (Time/Temperature
Control of	lands as a Vehicle of Contamination	Control for S	Safety Food)
6. 2-301.11	Clean condition *		Carling Day Animal Foods *
2-301.12	Cleaning Procedure *	16. 3-401.11	Cooking Raw Animal Foods *
2-301.14	When to Wash *	3-401.12	Microwave Cooking *
	Where to Wash	17. 3-403.11	Reheating for Hot Holding *
2-301.15		18. 3-501.14	Cooling *
2-301.16	Hand Antiseptics	19. 3-501.16	Hot Holding *
7. 3-301.11	Preventing Contamination from Hands *		
8, 5-203,11	Handwashing Sinks (nos./capacities) *	20. 3-501.16	Cold Holding *
5-204.11	Handwashing Sinks (loc./placement) *	21. 3-501.17	RTE PHF (TCS Food), Date Marking *
5-205.11	Using a Handwashing Sink	3-501.18	RTE PHF (TCS Food), Disposition *
1	Using a Handwasting Olik	22, 3-501.19	Time as a Public Health Control *
6-301.11	Handwashing Cleanser, Availability	22. 0-001.10	Timo do a Fabilio Fibaliar de Lines.
6-301.12	Hand Drying Provision		
6-301.13	Handwashing Aids & Devices, Use Restrictions	Consumer A	dvisory
6-301.14	Handwashing Signage	23. 3-603.11	Consumer Advisory for Raw/ Undercooked
6-501.18	Maintaining & Using Handwashing Sinks	20. 0-000.11	Food *
0-301.10	Maintaining & Osing Handwasting Clinto	}	roud
		1	
Approved:	Source	Highly Susc	eptible Populations
	Source Compliance with Food Law *		eptible Populations Pasteurized Foods & Prohibited Food *
9. 3-201.11	Compliance with Food Law *	Highly Susc 24. 3-801.11	eptible Populations Pasteurized Foods & Prohibited Food *
9. 3-201.11 3-201.12	Compliance with Food Law * Food in Hermetically Sealed Container *	24. 3-801.11	
9. 3-201.11 3-201.12 3-201.13	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products *	24. 3-801.11 Chemical	Pasteurized Foods & Prohibited Food *
9. 3-201.11 3-201.12 3-201.13 3-201.14	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish *	24. 3-801.11	
9. 3-201.11 3-201.12 3-201.13	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish *	24. 3-801.11 <u>Chemical</u> 25. 3-202.12	Pasteurized Foods & Prohibited Food *  Approved Additives *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14	Pasteurized Foods & Prohibited Food *  Approved Additives *  Protection from Unapproved Additives *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11	Pasteurized Foods & Prohibited Food *  Approved Additives *  Protection from Unapproved Additives * Identifying Information*
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-201.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-201.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-201.11 7-202.11 7-202.12	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.14 5-101.13	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-201.11 7-202.11 7-202.12 7-203.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers *
9. 3-201.11 3-201.12 3-201.13 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.110 5-101.13 10. 3-202.111	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-201.11 7-202.12 7-203.11 7-204.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.110 5-101.13 10. 3-202.11	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-201.11 7-202.12 7-203.11 7-204.11 7-204.12	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.110 5-101.13 10. 3-202.11 11. 3-101.11	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented * Package Integrity *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-201.11 7-202.12 7-203.11 7-204.12 7-204.13	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.110 5-101.13 10. 3-202.11 11. 3-101.11 3-202.15 12. 3-202.18	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented * Package Integrity * Shellstock Identification *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-201.11 7-202.12 7-203.11 7-204.11 7-204.12	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives * Drying Agents *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.110 5-101.13 10. 3-202.11 11. 3-101.11	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented * Package Integrity * Shellstock Identification * Shellstock, Maintaining Identification *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-202.11 7-202.12 7-203.11 7-204.12 7-204.13 7-204.13 7-204,14	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.11 10. 3-202.11 11. 3-101.11 3-202.15 12. 3-202.18 3-402.11	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented * Package Integrity * Shellstock Identification * Shellstock, Maintaining Identification * Parasite Destruction *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-202.11 7-202.11 7-202.12 7-203.11 7-204.11 7-204.13 7-204.13 7-204.14 7-205.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives * Drying Agents * Incidental Food Contact, Criteria*
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.11 10. 3-202.11 11. 3-101.11 3-202.15 12. 3-202.18 3-402.11	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented * Package Integrity * Shellstock Identification * Shellstock, Maintaining Identification * Parasite Destruction *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-202.12 7-203.11 7-204.11 7-204.12 7-204.13 7-204.14 7-205.11 7-206.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives * Drying Agents * Incidental Food Contact, Criteria* Restricted Use Pesticides *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.11 10. 3-202.11 11. 3-101.11 3-202.15 12. 3-202.18 3-402.11	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented * Package Integrity * Shellstock Identification * Shellstock, Maintaining Identification *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-202.11 7-202.12 7-203.11 7-204.11 7-204.12 7-204.13 7-204.14 7-205.11 7-206.11 7-206.12	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives * Drying Agents * Incidental Food Contact, Criteria* Restricted Use Pesticides * Rodent Bait Stations *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.110 5-101.13 10. 3-202.11 11. 3-101.11 3-202.15 12. 3-202.18 3-203.12 3-402.11	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented * Package Integrity * Shellstock Identification * Shellstock, Maintaining Identification * Parasite Destruction * Records, Creation, & Retention	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-201.11 7-202.12 7-203.11 7-204.12 7-204.13 7-204.14 7-205.11 7-206.11 7-206.13	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives * Drying Agents * Incidental Food Contact, Criteria* Restricted Use Pesticides * Rodent Bait Stations * Tacking Powders, Pest Control & Monitoring *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.110 5-101.13 10. 3-202.11 11. 3-101.11 12. 3-202.18 3-203.12 3-402.11 3-402.11	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented * Package Integrity * Shellstock Identification * Shellstock, Maintaining Identification * Parasite Destruction * Records, Creation, & Retention  from Contamination	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-202.11 7-202.12 7-203.11 7-204.11 7-204.12 7-204.13 7-204.14 7-205.11 7-206.11 7-206.12	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives * Drying Agents * Incidental Food Contact, Criteria* Restricted Use Pesticides * Rodent Bait Stations * Tacking Powders, Pest Control & Monitoring * Restriction & Storage; medicines *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.110 5-101.13 10. 3-202.11 11. 3-101.11 12. 3-202.18 3-203.12 3-402.11 3-402.12  Protection 13. 3-302.11	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented * Package Integrity * Shellstock Identification * Shellstock, Maintaining Identification * Parasite Destruction * Records, Creation, & Retention  from Contamination Separation, Packaging, & Segregation *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-202.11 7-202.12 7-203.11 7-204.12 7-204.13 7-204.14 7-205.11 7-206.12 7-206.13 7-206.13 7-207.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives * Drying Agents * Incidental Food Contact, Criteria* Restricted Use Pesticides * Rodent Bait Stations * Tacking Powders, Pest Control & Monitoring * Restriction & Storage; medicines *
9. 3-201.11 3-201.12 3-201.13 3-201.14 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.110 5-101.13 10. 3-202.11 11. 3-101.11 12. 3-202.18 3-203.12 3-402.11 3-402.12  Protection 13. 3-302.11	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented * Package Integrity * Shellstock Identification * Shellstock, Maintaining Identification * Parasite Destruction * Records, Creation, & Retention  from Contamination Separation, Packaging, & Segregation *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-201.11 7-202.12 7-203.11 7-204.11 7-204.12 7-204.13 7-204.13 7-204.11 7-206.11 7-206.13 7-206.13 7-207.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives * Drying Agents * Incidental Food Contact, Criteria* Restricted Use Pesticides * Rodent Bait Stations * Tacking Powders, Pest Control & Monitoring * Restriction & Storage; medicines * Refrigerated Medicines, Storage *
9. 3-201.11 3-201.12 3-201.13 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.110 5-101.13 10. 3-202.11 11. 3-101.11 12. 3-202.18 3-203.12 3-402.11 3-402.12  Protection 13. 3-302.11 3-304.11	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented * Package Integrity * Shellstock Identification * Shellstock, Maintaining Identification * Parasite Destruction * Records, Creation, & Retention  from Contamination Separation, Packaging, & Segregation * Food Contact with Equipment & Utensils *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-202.12 7-203.11 7-204.11 7-204.12 7-204.13 7-204.14 7-205.11 7-206.11 7-206.12 7-206.13 7-207.11 7-207.12 7-208.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives * Drying Agents * Incidental Food Contact, Criteria* Restricted Use Pesticides * Rodent Bait Stations * Tacking Powders, Pest Control & Monitoring * Restriction & Storage; medicines * Refrigerated Medicines, Storage * Storage-First Aid Supplies *
9. 3-201.11 3-201.12 3-201.13 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.110 5-101.13 10. 3-202.11 11. 3-101.11 12. 3-202.18 3-203.12 3-402.11 3-402.12  Protection 13. 3-302.11 3-304.11	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented * Package Integrity * Shellstock Identification * Shellstock, Maintaining Identification * Parasite Destruction * Records, Creation, & Retention  from Contamination Separation, Packaging, & Segregation *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-201.11 7-202.12 7-203.11 7-204.12 7-204.13 7-204.14 7-205.11 7-206.11 7-206.11 7-206.12 7-206.13 7-207.11 7-207.11 7-207.11 7-209.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives * Drying Agents * Incidental Food Contact, Criteria* Restricted Use Pesticides * Rodent Bait Stations * Tacking Powders, Pest Control & Monitoring * Restriction & Storage; medicines * Refrigerated Medicines, Storage * Storage-First Aid Supplies * Storage-Personal Care Items
9. 3-201.11 3-201.12 3-201.13 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.110 5-101.13 10. 3-202.11 11. 3-101.11 12. 3-202.18 3-203.12 3-402.11 3-402.12  Protection 13. 3-302.11 3-304.11	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented * Package Integrity * Shellstock Identification * Shellstock, Maintaining Identification * Parasite Destruction * Records, Creation, & Retention  from Contamination Separation, Packaging, & Segregation * Food Contact with Equipment & Utensils *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-102.11 7-202.12 7-203.11 7-204.11 7-204.12 7-204.13 7-204.14 7-205.11 7-206.11 7-206.12 7-206.13 7-207.11 7-207.12 7-208.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives * Drying Agents * Incidental Food Contact, Criteria* Restricted Use Pesticides * Rodent Bait Stations * Tacking Powders, Pest Control & Monitoring * Restriction & Storage; medicines * Refrigerated Medicines, Storage * Storage-First Aid Supplies *
9. 3-201.11 3-201.12 3-201.13 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.110 5-101.13 10. 3-202.11 11. 3-101.11 12. 3-202.18 3-203.12 3-402.11 3-402.12  Protection 13. 3-302.11 3-304.11	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented * Package Integrity * Shellstock Identification * Shellstock, Maintaining Identification * Parasite Destruction * Records, Creation, & Retention  from Contamination Separation, Packaging, & Segregation * Food Contact with Equipment & Utensils *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-201.11 7-202.12 7-203.11 7-204.11 7-204.12 7-204.13 7-204.13 7-204.11 7-206.11 7-206.13 7-207.11 7-207.12 7-208.11 7-209.11 7-301.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives * Drying Agents * Incidental Food Contact, Criteria* Restricted Use Pesticides * Rodent Bait Stations * Tacking Powders, Pest Control & Monitoring * Restriction & Storage; medicines * Refrigerated Medicines, Storage * Storage-Personal Care Items Separation for Retail Sale *
9. 3-201.11 3-201.12 3-201.13 3-201.15 3-201.16 3-201.17 3-202.13 3-202.14 3-202.110 5-101.13 10. 3-202.11 11. 3-101.11 12. 3-202.18 3-203.12 3-402.11 3-402.12  Protection 13. 3-302.11 3-304.11	Compliance with Food Law * Food in Hermetically Sealed Container * Fluid Milk & Milk Products * Fish * Molluscan Shellfish * Wild Mushrooms * Game Animals * Eggs * Eggs & Milk Products, Pasteurized * Prepackaged Juice-Treated Bottled Drinking Water * Temperature * Safe, Unadulterated & Honestly Presented * Package Integrity * Shellstock Identification * Shellstock, Maintaining Identification * Parasite Destruction * Records, Creation, & Retention  from Contamination Separation, Packaging, & Segregation * Food Contact with Equipment & Utensils *	24. 3-801.11  Chemical 25. 3-202.12 3-302.14 26. 7-101.11 7-201.11 7-202.12 7-203.11 7-204.11 7-204.12 7-204.13 7-204.13 7-204.11 7-206.11 7-206.13 7-207.11 7-207.12 7-208.11 7-209.11 7-301.11	Approved Additives * Protection from Unapproved Additives * Identifying Information* Common Name, Working Containers * Separation, Storage * Restriction * Conditions of use * Poisonous or Toxic Material Containers * Sanitizers, Criteria * Chemicals for Washing Fruits & Vegetables * Boiler Water Additives * Drying Agents * Incidental Food Contact, Criteria* Restricted Use Pesticides * Rodent Bait Stations * Tacking Powders, Pest Control & Monitoring * Restriction & Storage; medicines * Refrigerated Medicines, Storage * Storage-First Aid Supplies * Storage-Personal Care Items Separation for Retail Sale *  Ce with Approved Procedures
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internal Cooking	remperature opecinications	
145°F for 15 seconds	Raw eggs cooked for immediate service Fish, except as listed below	Meat, except as listed below Commercially raised game animals, rabbits
155°F for 15 seconds:	Ratites (Ostrich, Rhea and Emu) Injected meats	Comminuted meat, fish, or commercially raised game animals
165°F for 15 seconds:	Wild game animals Poultry Raw eggs not for immediate service	Stuffed fish, meat, pork, pasta, ratites & poultry Stuffing containing fish, meat, ratites &poultry
Whole Roasts	Refer to cooking charts in the Food Code § 3-401.11(B)	

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

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