

## WI Food Code Reference Sheet Risk Factors

### Demonstration of Knowledge

1A	12-201.11	Certified Food Manager - Requirement
1A	12-201.11(C)	Posting of Certificate
1A	12-201.11(D)	Department Notification when Certified Food Manager Leaves Employment
1B	2-101.11	Assignment of a PIC when Permit Operator is not Present*
1B	2-102.11	Demonstration of Knowledge*
1B	2-103.11	Person-In-Charge Duties
<b>Employee Health</b>		
2	2-201.11	Responsibility of PIC to Inform Food Employees of Reporting Requirements *
3	2-201.12	Exclusions & Restrictions *
3	2-201.13	Removal of Exclusions& Restrictions
3	2-201.14	Responsibility of Food Employee to Report Foodborne Illness and Symptoms to PIC *
3	2-201.15	Reporting by PIC to Regulatory Authority*
<b>Good Hygienic Practices</b>		
4	2-401.11	Eating, Drinking, or Using Tobacco *
4	3-301.12	Preventing Contamination when Tasting *
5	2-401.12	Discharges from the Eyes, Nose, and Mouth *
<b>Preventing Contamination by Hands</b>		
6	2-301.11	Clean Condition - Hands and Exposed Portions of their Arms*
6	2-301.12	Cleaning Procedure * (How to Wash)
6	2-301.14	When to Wash *
6	2-301.15	Where to Wash
6	2-301.16	Hand Sanitizers / Hand Dips
7	3-301.11	Preventing Contamination from Hands * No Bare hand Contact / Approved Plan
8	5-203.11	Handwashing Facilities (numbers & capacities) *
8	5-204.11	Handwashing Facilities - Convenient Use by Food Employees in Food Prep, Food Dispensing, and Warewashing Areas *
8	5-205.11	Using a Handwashing Facility – Accessible & Used for no Other Purpose
8	6-301.10	Minimum Number
8	6-301.11	Handwashing Cleanser, Availability
8	6-301.12	Hand Drying Provision
8	6-301.13	Handwashing Aids & Devices, Use Restrictions
8	6-301.14	Handwashing Signage
8	6-501.18	Maintaining & Using Handwashing Facilities
<b>Approved Source</b>		
9	3-201.11	Compliance with Food Law , Food Prepared in Private Home not Offered for Sale, Safe Handling Instructions for Raw Meats and Shell Eggs, Whole Muscle Intact Beef Steaks*
9	3-201.12	Food in Hermetically Sealed Container *
9	3-201.13	Fluid Milk & Milk Products *
9	3-201.14	Fish - Approved for Sale or Legally Caught or Harvested *
9	3-201.15	Molluscan Shellfish *
9	3-201.16	Wild Mushrooms *
9	3-201.17	Game Animals *
9	3-202.13	Shell Eggs *
9	3-202.14	Eggs & Milk Products, Pasteurized *
9	3-202.110	Prepackaged Juice - Obtained from Processor with HACCP Plan, Pasteurized, or Bearing Warning Label
9	5-101.13	Bottled Drinking Water *
10	3-202.11	Temperature * (Receiving)

11	3-101.11	Safe, Unadulterated, & Honestly Presented *
11	3-202.15	Package Integrity - Good Condition, Protected from Contamination*
12	3-202.18	Shellstock Identification *
12	3-203.12	Shellstock, Maintaining Identification *
12	3-402.11	Parasite Destruction *
12	3-402.12	Records, Creation, & Retention
Protection from Contamination		
13	3-302.11	Separation, Packaging, & Segregation * (Cross-Contamination, Raw Animal Foods away from RTE Foods) (Food Stored in Covered Containers or Wrappings) (Utensils and Equipment Cleaned and Sanitized before Contact with Food) (Storage of Distressed Foods)
13	3-304.11	Food Contact with Equipment & Utensils *
13	3-306.13	Consumer Self Service Operations *
14	4-501.111	Manual Warewashing, Hot Water Sanitization Temperatures, Minimum 171 Degrees *
14	4-501.112	Mechanical Warewashing, Hot Water Sanitization (single rack 165, all other 180)
14	4-501.113	Mechanical Warewashing, Sanitization Pressure (15 to 25 psi)
14	4-501.114	Chemical Sanitization-Temperature, pH, Concentration, Hardness *
14	4-501.115	Manual Warewashing Equipment - Detergent / Sanitizers
14	4-601.11	Food Contact Clean to Sight and Touch *
14	4-602.11	Equipment & Food-Contact-Cleaning Frequency *
14	4-602.12	Cooking & Baking Equipment
14	4-701.10	Food-Contact Surfaces and Utensils Shall be Sanitized
14	4-702.11	Utensils and Food contact Surfaces Shall be Sanitized Before Use After Cleaning *
14	4-703.11	Hot Water and Chemical Sanitization - Exposure *
15	3-306.14	Returned Food & Reservice of Food *
15	3-701.11	Discarding / Reconditioning *
Potentially Hazardous Food Time/Temperature		
16	3-401.11	Cooking Raw Animal Foods *
16	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, Date Marking *
21	3-501.18	RTE PHF, Disposition *
22	3-501.19	Time as a Public Health Control *
Consumer Advisory		
23	3-603.11	Consumer Advisory for Raw or Undercooked Food *
Highly Susceptible Populations		
24	3-801.11	Pasteurized Foods & Prohibited Food *
Chemical		
25	3-202.12	Approved Additives *
25	3-302.14	Protection from Unapproved Additives *
26	7-101.11	Identifying Information – Manufacturers Label*
26	7-102.11	Common Name, Working Containers *
26	7-201.11	Separation, Storage *
26	7-202.11	Restriction – Only Materials Required for Operation and Maintenance of Facility*
26	7-202.12	Conditions of Use – Manufacturers Directions*
26	7-203.11	Poisonous or Toxic Material Containers – Not Used to Store Food *
26	7-204.11	Sanitizers, Criteria – As Specified in CFR*
26	7-204.12	Chemicals for Washing Fruits & Vegetables *
26	7-204.13	Boiler Water Additives *
26	7-204.14	Drying Agents *

26	7-205.11	Incidental Food Contact, Criteria - Lubricants*
26	7-206.11	Restricted Use Pesticides *
26	7-206.12	Rodent Bait Stations – Covered and Tamper-Resistant *
26	7-206.13	Tacking Powders, Pest Control & Monitoring – Not to be used in Food Establishment *
26	7-207.11	Restriction & Storage; Medicines *
26	7-207.12	Refrigerated Medicines, Storage *
26	7-208.11	First Aid Supplies - Storage *
26	7-209.11	Personal Care Items - Storage
26	7-301.11	Separation for Retail Sale *
<b>Conformance with Approved Procedures</b>		
27	1-104.11	Modifications and Waivers
27	1-104.12	Procedure for Variance Request
27	3-404.11	Treating Juice – Juice Packaged in a Food Establishment
27	3-502.11	Variance Requirement *
27	3-502.12	Reduced Oxygen Packaging, Criteria *
<b>Good Retail Practices</b>		
<b>Safe Food and Water</b>		
<b>28</b> Pasteurized Eggs used where Required		
28	3-302.13	Pasteurized Eggs Substituted for Raw Shell Eggs in Uncooked or Undercooked Egg-based Dishes *
29		Water & Ice from Approved Source
29	3-202.16	Ice used as a Food/Cooling Medium made from Drinking Water *
29	5-101.11	Drinking Water from an Approved Source *
29	5-102.11	Standards of Quality for Public Drinking Water met *
29	5-102.12	Nondrinking Water Used only for Non-Food Purposes *
29	5-102.13	Sampling Report for Non-Public Water Tested as Required
29	5-102.14	Recent Water Sample Report Available
29	5-104.12	Alternative Water Supply Delivered through Approved Means
<b>Food Temperature Control</b>		
31		Proper Cooling Methods Used; Adequate Equipment For Temperature Control
31	3-501.11	Frozen food stored frozen
31	3-501.15	Proper Cooling methods used for PHF
31	4-301.11	Cooling, Heating, & Holding Equipment Sufficient in Number & Capacity – Use of Ice if Approved by Regulatory Authority
<b>32</b> Plant Food Properly Cooked for Hot Holding		
32	3-401.13	Plant Food (vegetables/fruit) Cooked to 135F or above for Hot Holding
<b>33</b> Approved Thawing Methods Used		
33	3-501.12	Frozen PHF Slacked at proper Temperature
33	3-501.13	Proper Thawing methods used for PHF
<b>34</b> Thermometers Provided & Accurate		
34	4-203.11	Temperature Measuring Devices, Food – Accuracy
34	4-203.12	Temperature Measuring Devices – Ambient Air and Water
34	4-204.112	Thermometers Located in Refrigerators / Hot Holding Units to Measure Ambient Air in Warmest / Coolest Areas of Units
34	4-302.12	Food Thermometers Provided & Accessible; Appropriate Thermometer for Measuring Thin Foods Provided
<b>Food Protection</b>		
35		Food Properly Labeled; Original Container
35	3-202.17	Proper Identification & Sell-by Date on Packaging of Shucked Shellfish
35	3-203.11	Molluscan Shellfish Stored in Original Container until Sold/Prepared for Service
35	3-302.12	Food Storage Containers Identified with Common Name of Food

35	3-305.13	Vended PHF dispensed in Original Container
35	3-601.11	Standards of Identity met for Packaged Foods
35	3-601.12	Foods Honestly Presented so as to not Misinform Consumers
35	3-602.11	Food Packaged in the Food Facility Labeled as specified in Law
35	3-602.12	Consumer warnings as required by law on labels
<b>36</b>	<b>Insects, Rodents, &amp; Animals Not Present; No Unauthorized Persons</b>	
36	2-103.11(B)	Persons Unnecessary to Facility not in Food Prep, Food Storage & Warewashing Areas
36	2-403.11	Food Employees not Handling Animals*
36	6-202.13	Insect Control Devices Properly Designed & Installed
36	6-202.15	Openings to Outside Protected against Entry of Pests
36	6-202.16	Protective Barriers Provided for Exterior Walls / Roofs to Prevent entry of Pests
36	6-501.111	Effective Pest Control Measures in Place *
36	6-501.112	Dead or Trapped Pests Removed from Traps at adequate Frequency
36	6-501.115	Prohibited Live Animals not on Premises *
<b>37</b>	<b>Contamination Prevented During Food Preparation, Storage, &amp; Display</b>	
37	3-202.19	Shellstock Free of Mud, Dead Shellfish & Shellfish with Broken Shells
37	3-303.11	Ice as Exterior Coolant not Used as Food
37	3-303.12	Packaged Foods not Stored in Direct Contact with Water / Ice during Display
37	3-304.13	Linens & Napkins not used in Contact with Food unless as a Liner in the Service of Food & Replaced each time
37	3-305.11	Food Storage - 6" off the floor in clean, dry location
37	3-305.12	Food not Stored in Prohibited Areas
37	3-305.14	Unpackaged Food Protected from Environmental Contamination during Preparation
37	3-306.11	Food on Display protected by Sneeze Shields / Packaging
37	3-306.12	Condiments protected in Dispensers / Individual Packets
37	3-306.13	Consumer Self -Service Operations Monitored & provided with suitable Utensils
37	3-307.11	Miscellaneous Sources of Contamination
37	6-404.11	Distressed Food Segregated & Properly Located Away from Food / Utensils / Equipment
<b>38</b>	<b>Personal Cleanliness</b>	
38	2-302.11	Fingernails Neat & Trimmed; Gloves worn over Polished Nails & Artificial Nails
38	2-303.11	No Jewelry worn during Food Handling except Plain Wedding Band
38	2-304.11	Outer Clothing Clean
38	2-402.11	Hair Restraints & Clothes that Cover Body Hair Worn by Employees
<b>39</b>	<b>Wiping Cloths: Properly Used &amp; Stored</b>	
39	3-304.14	Cloths for Spills used for only one Purpose; Wet Wiping Cloths Stored in Sanitizer; Wet & Dry Cloths Stored Clean
39	4-101.16	Sponges not Used on Sanitized Food Contact Surfaces
39	4-901.12	Wiping Cloths Laundered in Establishment, Air Dried if no Clothes Dryer Present
<b>40</b>	<b>Washing Fruits &amp; Vegetables</b>	
40	3-302.15	Raw Fruits & Vegetables thoroughly Washed before Use
<b>Proper Use of Utensils</b>		
<b>41</b>	<b>In-Use Utensils: Properly Stored</b>	
41	3-304.12	In-Use Utensils Properly Stored Between Uses
<b>42</b>	<b>Utensils, Equipment,&amp; Linens: Properly Stored, Dried, &amp; Handled</b>	
42	4-801.11	Clean Linens Free of Food Residues & Soil
42	4-802.11	Linens – Cleaning Frequency
42	4-803.11	Soiled Linens Properly Stored
42	4-803.12	Linens Mechanically Washed except Wiping Cloths
42	4-901.11	Equipment / Utensils Air Dried after Washing, Rinsing & Sanitizing
42	4-903.11	Equipment/utensils/linens stored 6” off the floor in a clean, dry location
42	4-904.11	Handling of utensils, tableware – No contamination of Food – Lip Contact Surface, Prewrapped or Individually Wrapped

42	4-904.12	Soiled and Clean Tableware Handled so Clean Tableware is not Contaminated
42	4-904.13	Preset Tableware Wrapped / Covered; Unused Settings Removed from Table
<b>43</b>	<b>Single-Use &amp; Single-Service Articles: Properly Stored &amp; Used</b>	
43	4-502.12	Single-Service Items Available if no Warewashing Facilities Present *
43	4-502.13	Single-Service / Use Articles not reused, Bulk Milk Dispensing tube
43	4-502.14	Molluscan/Crustacea Shells Used only once as Serving Container
43	4-903.11	Single-Service / Use Items Stored 6" off the Floor in a Clean, Dry Location
43	4-903.12	Single-Service / Use Items not Stored in Prohibited Areas
43	4-904.11	Single-Service / Use Items Properly Handled to Protect Food-Lip-Contact Surfaces
<b>44</b>	<b>Gloves Used Properly</b>	
44	3-304.15	Single-Use Gloves only used for one Task; Appropriate Gloves used for Job Task being Performed
<b>Utensils, Equipment and Vending</b>		
<b>45</b>	<b>Food &amp; Nonfood-Contact Surfaces Cleanable, Properly Designed, Constructed, &amp; Used</b>	
45	3-304.16	Clean Tableware for Second Portions and Refills provided to Self-Service Consumers
45	3-304.17	Returnables not Refilled at Food Facility
45	4-101.11	Utensils / Food-Contact Surfaces made of Safe, Durable, Smooth Materials*
45	4-101.12	Cast Iron – Use Limitation
45	4-101.13	Lead in Ceramic, China, and Crystal Utensils, Use Limitation
45	4-101.14	Copper, Use Limitation*
45	4-101.15	Galvanized Metal, Use Limitation*
45	4-101.17	Lead in Pewter Alloys, Use Limitation
45	4-101.18	Lead in Solder and Flux, Use Limitation
45	4-101.19	Wood used for Food-Contact Surfaces Constructed of Hard Wood
45	4-101.110	Non-Scratching Utensil used with Nonstick Coatings
45	4-101.111	Nonfood-Contact Surfaces made of Durable, Smooth Materials
45	4-102.11	Single-Service / Use items made of Safe & Clean Materials *
45	4-201.11	Equipment and Utensils – Durability and Strength
45	4-201.12	Food Temperature Measuring Devices – Not made of Glass*
45	4-202.11	Food-Contact Surfaces Smooth & Easily Accessible for Cleaning *
45	4-202.12	CIP Equipment Easily Cleanable
45	4-202.13	"V" Threads only used for Hot Oil Cooking / Filtering Equipment
45	4-202.14	Hot Oil Filtering Equipment readily accessible for Filter Replacement & Cleaning
45	4-202.15	Cutting Parts of Can Opener readily removable for Cleaning / Replacement
45	4-202.16	Nonfood-Contact Surfaces free of Crevices & Designed to be Easily Cleanable
45	4-202.17	Kick Plates removable for Cleaning
45	4-204.12	Covers / Lids for Equipment overlapping the Opening & Sloped to Drain
45	4-204.13	Vending Machine designed to protect Unpackaged Product
45	4-204.14	Vending Machine equipped with Self-Closing Door or Cover
45	4-204.15	Equipment requiring Lubricants designed so that Lubricants do not Drip into Food
45	4-204.16	Beverage Tubing not in Contact with Stored Ice
45	4-204.17	Liquid Waste Drains not passing through Ice Storage Bins
45	4-204.18	Condenser Separated from Food Storage Space
45	4-204.19	Can Openers on Vending Machines protected from Contamination
45	4-204.110	Molluscan Shellfish Tanks marked for display only or operated under a HACCP Plan
45	4-204.111	Vending Machines for PHF equipped with Auto Shutoff *
45	4-204.121	Vending Machines for Liquids Equipped with Drains, Internal Waste Receptacle, & Automatic Shutoff
45	4-204.122	Case Lot Handling Equipment Movable by Hand, Hand Trucks, Forklifts
45	4-204.123	Vending Machine Doors / Openings Tight-Fitting
45	4-205.11	Food Equipment – Certification and Classification
45	4-301.16	Food Preparation Sinks

45	4-302.11	Dispensing Utensils Provided for each Container of Food at a Consumer Self-Service Unit
45	4-401.11	Equipment, Washers / Dryers, Linens & Storage Cabinets Properly Located, Prohibited Storage Areas
45	4-402.11	Fixed Equipment – Spacing or Sealing
45	4-402.12	Fixed Equipment – Elevation or Sealing
45	4-501.11	Equipment in Good Repair, Proper Adjustment, and Operation (doors, hinges, seals, gaskets, fasteners, kick plates, piercing parts of can openers), Operated in Accordance with manufacturers Specifications
45	4-501.12	Scratched / Scored Cutting Surfaces - Resurfaced or Discarded
45	4-501.13	Microwave Ovens meeting Safety Standards Specified in CFR
45	4-502.11	Utensils Maintained in Good Repair; Thermometers Calibrated per Manufacturer's Specifications
45	4-603.11	Dry Cleaning Methods Used with Non-PHF only
45	4-603.17	Cleaning / Refilling of Returnables only for non-PHF or Conducted at a Regulated Facility *
45	4-902.11	Food-Contact Surfaces not Contaminated during Lubricating of Equipment
45	4-902.12	Food-Contact Surfaces not Contaminated during Reassembly of Equipment
<b>46</b>	<b>Warewashing Facilities: Installed, Maintained, &amp; Used; Test Strips</b>	
46	4-203.13	Pressure Devices Accurate – Mechanical Warewashing Equipment
46	4-204.113	Data plate/baffles/thermometers on warewashing machines
46	4-204.116	Heater/basket present for manual heat sanitization
46	4-204.117	Warewashing machine equipped with means to verify dispensing of detergents & sanitizers
46	4-204.118	Warewashing Machines – Flow Pressure Device
46	4-204.119	Warewashing Sinks and Drainboards – Self Draining
46	4-204.120	Equipments Compartments – Sloped to allow complete drainage
46	4-301.12	Manual Warewashing- Sink Compartment Requirements, Alternative Warewashing Equipment
46	4-301.13	Drainboards
46	4-302.13	Manual Warewashing - Thermometer for Testing Sanitizing Water Temperature
46	4-302.14	Test Kit for Measuring Sanitizer Solutions Concentration Provided
46	4-501.14	Warewashing Equipment Cleaned Before Use and at Least Every 24 Hours
46	4-501.15	Warewashing Machine Operated per Data Plate Instructions
46	4-501.16	Warewashing Sinks Cleaned & Sanitized after used for Different Purposes, not Used For Handwashing Except in Prewash Sink
46	4-501.17	Cleaning Agents Used for Washing Utensils in Accordance with Manufacturer's Instructions
46	4-501.18	Wash, Rinse & Sanitize Solutions Maintained Clean
46	4-501.19	Manual Wash Temperature Maintained at not less than 110 F
46	4-501.110	Mechanical Warewashing Wash Temperature Requirement based on Machine Type
46	4-501.116	Concentration of Sanitizer Solution determined by use of Test Kit
46	4-603.12	Utensils Pre-Cleaned prior to Washing
46	4-603.13	Soiled Items properly Loaded into Warewashing Machines
46	4-603.14	Equipment Food-Contact Surfaces & Utensils Effectively Washed
46	4-603.15	Fixed Equipment & Equipment too Large for Warewashing Sinks / Machine Washed by Alternative Method
46	4-603.16	Utensils & Equipment Rinsed after Washing
<b>47</b>	<b>Nonfood-Contact Surfaces Clean</b>	
47	4-601.11	Equipment Maintained Free of Encrusted Grease / Soil deposits
47	4-602.13	Nonfood-Contact Surfaces Cleaned at Frequency to Prevent Buildup of Residue
<b>Physical Facilities</b>		
<b>48</b>	<b>Hot &amp; Cold Water Available; Adequate Pressure</b>	
48	5-103.11	Water Capacity – Quantity and Availability
48	5-103.12	Water Pressure
48	5-104.11	Water Provided by Public Water Main or Approved System
<b>49</b>	<b>Plumbing Installed; Proper Backflow Devices</b>	
49	5-101.12	Drinking Water System Flushed & Disinfected after Repair or Emergency *

49	5-201.11	Plumbing System Constructed and Repaired with Approved Materials *
49	5-202.11	Plumbing System & Fixtures Designed, Constructed & Installed According to Law *
49	5-202.12	Handsink Water Temperature 85 -110°F; Flow of Metered Faucet at least 15 seconds, Non Hand Operated Handsink
49	5-202.13	Air Gap Provided - Water Supply Inlet & Flood Level Rim of Plumbing Fixture *
49	5-202.14	Backflow Prevention Device Designed per Approved Standards
49	5-202.15	Water Filter / Screen / Water Conditioning Device Installed to allow ease of Cleaning
49	5-203.13	Service Sink Available for Cleaning of Mops & Disposal of Liquid Waste
49	5-203.14	Backflow Prevention Device or Air Gap Provided on Plumbing Fixtures as Required *
49	5-203.15	Backflow Prevention Device on Carbonator *
49	5-204.12	Backflow Prevention Device - Located for Servicing and Maintenance
49	5-204.13	Conditioning Devices – Located for Servicing and Maintenance
49	5-205.12	No Cross Connection between Drinking & Non-Drinking Water *
49	5-205.13	Water Treatment Device and Backflow Preventers Inspected & Serviced, Records Maintained
49	5-205.14	Water Reservoir of Fogging Devices Maintained & Cleaned *
49	5-205.15	Plumbing System Maintained in Good Repair *
49	5-301.11	Mobile Water Tank Constructed of Safe, Durable, Finished Materials
49	5-302.11	Mobile Water Tank Sloped to Drain / Enclosed System
49	5-302.12	Mobile Water Tank Designed to allow Inspection & Cleaning
49	5-302.13	“V” Type Threads, Use Limitation
49	5-302.14	Mobile Water Tank Vent, Protected
49	5-302.15	Mobile Water Tank Inlet and Outlet, Sloped to Drain
49	5-302.16	Water Tank Hose, Construction and Identification
49	5-303.11	Mobile Water Tank System – Filter, Compressed Air
49	5-303.12	Mobile Water Tank Designed with Cover for Water inlet / Outlet
49	5-303.13	Mobile Water Tank Dedicated Hose Connection
49	5-304.11	Mobile Water Tank, Pump and Hoses – System Flushing and Disinfection
49	5-304.12	Mobile Water Tank, Pump and Hoses – Backflow Prevention
49	5-304.13	Mobile Water Tank – Protecting Inlet, Outlet, and Hose Fitting
49	5-304.14	Mobile Water Tank, Pump and Hoses – Dedication
<b>50</b>		<b>Sewage &amp; Waste Water Properly Disposed</b>
50	5-401.11	Mobile Holding Tank Adequately Sized for Capacity & Sloped to Drain
50	5-402.10	Establishment Drainage System – Designed and Installed
50	5-402.11	Backflow Prevention present to Prevent Sewage Back Siphonage *
50	5-402.12	Grease Trap Located to Allow Ease of Cleaning
50	5-402.13	Sewage Conveyed through Approved Sanitary Sewage System *
50	5-402.14	Mobile Wastes Removed through Approved Removal Procedure
50	5-402.15	Waste Retention Tank Flushed in a Sanitary Manner
50	5-403.11	Approved Sewage Disposal System used for Waste Disposal *
50	5-403.12	Other Liquid Wastes Drained to Disposal per Law
<b>51</b>		<b>Toilet Facilities: Properly Constructed, Supplied, &amp; Cleaned</b>
51	5-203.12	At least one Toilet Available or Number Specified by Law; Ventilation of Toilet Room*
51	5-501.17	Receptacle in Women’s Toilet Room Covered
51	6-202.14	Toilet Rooms Completely Enclosed
51	6-301.20	Handwash sinks with disposable towels supplied with waste receptacle
51	6-302.11	Toilet tissue supplied at each toilet
51	6-402.11	Toilet Rooms Convenient & Accessible during all Business Hours
51	6-501.12	Toilet rooms & fixtures cleaned as often as necessary
51	6-501.19	Toilet Room Doors kept Closed except during Cleaning / Maintenance
51	8-101.11	Public Toilet Rooms – Toilet rooms, Fixtures, Ventilation Shall meet Building Code
51	8-101.12	Carry Out Food Establishments – Toilet Room Provided
51	8-101.13	Drive-In Food Establishments – Toilet Fixture Requirement
51	8-201.11	Control of Operator – Toilet Rooms
51	8-201.12	Toilet Rooms Completely Enclosed, Tight-Fitting, Self-Closing Doors

51	8-201.13	Public Toilet Room Location – Patrons shall not Pass through Food, Storage, or Utensil Wash Areas
51	8-201.14	Outside Entrances to Toilet Rooms not Permitted
51	8-201.15	Sex Designation
51	8-201.16	Waste Receptacles Provided – Covered Receptacle in Woman’s Restroom
51	8-201.17	Toilet Rooms – Supply of Toilet Tissue, Clean and in Good Repair
51	8-301.11	Handwashing in Public Toilet Rooms – Soap and Single-Use Toweling
<b>52</b>		<b>Garbage &amp; Refuse Properly Disposed: Facilities Maintained</b>
52	5-501.10	Indoor Storage Areas
52	5-501.11	Outdoor Storage Surface Constructed of Nonabsorbent Material & Sloped to Drain
52	5-501.12	Outdoor Enclosure for Refuse Constructed of Durable, Cleanable Materials
52	5-501.13	Receptacles Durable, Cleanable, Insect / Rodent-Resistant, & Leakproof
52	5-501.14	Receptacles not within Vending Machines
52	5-501.15	Outside Receptacles Designed with Tight-Fitting Lids / Doors / Covers & Properly Installed
52	5-501.16	Enough Storage Area / Receptacles Provided to hold Refuse
52	5-501.18	Cleaning Implements / Supplies Provided for Effective Cleaning of Receptacles
52	5-501.19	Refuse Storage Areas Located Separate from Food / Utensils / Equipment & not creating a Nuisance
52	5-501.110	Receptacles for Refuse Inaccessible to Insects / Rodents
52	5-501.111	Storage areas / Receptacles Maintained in Good Repair
52	5-501.112	Receptacles Accessible to Rodents such as Plastic Bags not Stored Outside
52	5-501.113	Inside Receptacles Covered if not Continually Used; Outside Receptacles Equipped with Tight Fitting Lids
52	5-501.114	Drain Plugs Provided in Receptacles with Drains
52	5-501.115	Refuse Areas & Enclosures Maintained Clean
52	5-501.116	Cleaning of Receptacles done in way not to Contaminate Food / Utensils / Equipment
52	5-502.11	Refuse Removed at Proper Frequency to Minimize Attractant of Pests & Odors
52	5-502.12	Refuse Removed in Approved Manner
52	5-503.11	Refuse Disposed of in an Approved Public or Private Facility
52	6-202.110	Outdoor Refuse Areas Curbed & Graded to Drain
<b>53</b>		<b>Physical Facilities Installed, Maintained, &amp; Clean</b>
53	4-301.15	Clothes Washer & Dryer Provided for Laundering Conducted on Premises
53	4-401.11	Washer & dryer properly located away from food/utensils/equipment
53	4-803.13	Laundry Facilities Used only for Items used in the Operation of Facility
53	6-101.11	Materials for Floors / Walls / Ceilings Shall be Smooth, Durable, Nonabsorbent & Easily Cleanable
53	6-102.11	Outdoor Areas Surfaced with Concrete / Asphalt; Exterior Surfaces Weather-Resistant
53	6-201.11	Floors / Walls / Ceilings Constructed and Installed to be Smooth, & Easily Cleanable
53	6-201.12	Utility Lines not Unnecessarily Exposed
53	6-201.13	Floor to Wall Junctures Coved; Water-Flushed Floors Provided with Drains & Graded to Drain
53	6-201.14	Carpeting not in Areas subject to Moisture
53	6-201.15	Mats / Duckboards Removable & Easily Cleanable
53	6-201.16	Wall & Ceiling – Coatings and Coverings – Easily Cleanable
53	6-201.17	Wall & Ceiling - Attachments Easily Cleanable
53	6-201.18	Wall & Ceiling - Studs Unexposed in Areas subject to Moisture
53	6-201.19	Public Entrances and Exits Located so Patrons do not pass through Food and Warewashing Areas
53	6-202.10	Food Establishments Shall meet Building Code Requirements
53	6-202.17	Overhead Protection at Outdoor Vending
53	6-202.18	Overhead Protection at Outdoor Servicing Areas
53	6-202.19	Outdoor Walking / Driving Surfaces Graded to Drain
53	6-202.111	Homes / Sleeping Quarters not used for Food Establishment Operations
53	6-202.112	Living / Sleep Quarters Separated from Food Operation
53	6-501.11	Physical Facilities Maintained in Good Repair

53	6-501.12	Physical Facilities Cleaned as often as Necessary to keep them Clean
53	6-501.13	Floors Cleaned by Dustless Methods
53	6-501.15	Mop Water / Maintenance Tools not put in Preparation, Hand or Warewashing Sinks *
53	6-501.16	Mops to Air Dry after Use
53	6-501.17	Sawdust / Wood Shavings / Granular Salt not used on Floors
53	6-501.113	Maintenance Tools Properly Stored
53	6-501.114	Premises Free of Unnecessary Items / Litter
<b>54</b>	<b>Adequate Ventilation &amp; Lighting; Designated Areas Used; Employee Accommodations</b>	
54	4-202.18	Ventilation Filters Designed for ease of Cleaning & Maintenance
54	4-204.11	Ventilation Hood Designed to prevent Condensate from dripping onto Food / Equipment
54	4-301.14	Ventilation Hood Adequate to Prevent Grease & Condensation Build-Up
54	6-202.11	Protective Shielding on Light Bulbs over Exposed Food / Utensils / Equipment
54	6-202.12	Heating / Ventilation / Air Conditioning Systems Properly Designed & Installed to prevent Contamination
54	6-304.11	Mechanical ventilation of adequate capacity to remove steam/heat/vapors/odors/smoke
54	6-303.11	Lighting intensity adequate in food prep, storage & service areas
54	6-305.11	Dressing rooms designated if employees change on-site; Lockers provided for employee belongings
54	6-403.11	Employee Accommodations clearly Designated for Eating / Drinking / Smoking
54	6-501.14	Ventilation System Cleaned in way not to cause Contamination or create a Public Health Hazard
54	6-501.110	Designated Dressing Rooms / Lockers used by Employees
See Chapter 9 for Mobile Food Establishment Requirements		
See Chapter 10 for Temporary Food Establishment Requirements		