

The actual penalty assessed in a particular enforcement case remains within the discretion of the Department of State Health Services (department}. In determining the penalty, the department will take into account any aggravating or mitigating factors, and may reduce or increase the penalty as justice may require.

| Item Number | Violation | 2017 FDA Food Code | Texas Administrative Code | Texas Health and Safety Code | Severity Level | *First Violation | *Second Violation | *Third Violation | | | | | |
|--|---|---|---------------------------|------------------------------|--|---|-------------------|------------------|--|---|-------|---------|---------|
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | | | | | | | | |
| 1: Person in charge present, demonstrates knowledge, and performs duties | Person-In-Charge (PIC) is present during all hours of operation | 2-101.11 | 228.31(b) | 437.0076(b) | L5: A PIC was not designated during the inspection. | \$125 | \$312 | \$625 | | | | | |
| | Person-In-Charge (PIC) demonstration of knowledge | 2-102.11(A), (B), and (C)(1), (C)(4)-(16) | | | L5: The PIC failed to correctly answer questions about risk inherent to the food operation. | \$125 | \$312 | \$625 | | | | | |
| | Person-In-Charge (PIC) duties | 2-103.11(A)-(P) | | | L5: The PIC failed to ensure risks inherent to the food operation were prevented. | \$125 | \$312 | \$625 | | | | | |
| 1a: Permit to Operate | Prerequisite for Operation: | | 229.372(a)(1) | 437.0055(a) | L2: A Retail Food Establishment was operating without a valid permit. | \$2,500 | \$2,500 | \$2,500 | | | | | |
| | | | | 437.0165 | | | | | | | | | |
| | Responsibilities of the permit holder | 8-304.11(A)-(K) | | | | L1: Failed to discontinue operations and notify the department with an imminent health hazard present in the establishment. | \$1,000 | \$2,500 | \$5,000 or possible license revocation | | | | |
| | | | | | 437.009 | | | | | L2: The operator failed to allow the department access to the food establishment. | \$750 | \$1,875 | \$3,750 |
| | | | | | | | | | | L5: All other violations under this section. | \$125 | \$312 | \$625 |
| | Imminent Health Hazard: Ceasing operations and reporting | 8-404.11(A) | | | 437.0145 | L1: Failed to discontinue operations and notify the department with an imminent health hazard present in the establishment. | \$1,000 | \$2,500 | \$5,000 or possible license revocation | | | | |
| | Timely correction | 8-405.11(A) | | | | L4: The establishment failed to correct violations in a timely manner. | \$250 | \$625 | \$1,250 | | | | |
| | Mobile Food Unit (MFU): Permit requirements | | | 229.372(a)(3) | 437.0055(a) | L2: An MFU was operating without a valid permit from the department. | \$2,500 | \$2,500 | \$2,500 | | | | |
| | | | | | 437.0165 | | | | | | | | |
| | Mobile Food Unit (MFU): Readily moveable | | | 228.221(a)(3) | | L5: MFU is no longer readily moveable. | \$125 | \$312 | \$625 | | | | |
| | Mobile Food Unit (MFU): Initial permitting inspection | | | 228.221(a)(4) | | L5: The operator failed to provide required documentation during the inspection. | \$125 | \$312 | \$625 | | | | |
| | Temporary Food Establishment: Permit requirements | | | 229.372(a)(f) | 437.0055(a) | L2: A Temporary Food Establishment was operating without valid permit. | \$2,500 | \$2,500 | \$2,500 | | | | |
| 437.0165 | | | | | | | | | | | | | |
| Bed and Breakfast: Permit requirements | | | 228.223(a)(2) | | L5: The Bed and Breakfast food establishment did not comply with licensing requirements applicable to food establishments. | \$125 | \$312 | \$625 | | | | | |

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| | Self-service food markets: Permit requirements | | 228.225(b) | | L5: The self-service market was not equipped with 24/7 surveillance and/or video was <u>not</u> available for 14 days from the date of video. | \$125 | \$312 | \$625 |
| | | | | | L5: The self-service market did not provide information for regarding the responsible party to contact. | \$125 | \$312 | \$625 |
| | Operating under an Emergency Closure Order | | | 437.018 | L1: The establishment continued to operate after the execution of an Emergency Closure Order. | \$1,000 (may include civil penalties, injunctive relief, or other licensing action) | \$2,500 (may include civil penalties, injunctive relief, or other licensing action) | \$5,000 (may include civil penalties, injunctive relief, or other licensing action) |
| 2: Certified Food Protection Manager or Certified Food Manager (CFM) and Food Handler Certification | Person-in-Charge (PIC) PIC shall be a Certified Food Manager (CFM) | 2-102.12(A) | | 437.0076(b) | L5: The PIC failed to show proof of passing a test from an accredited CFM program. | \$125 | \$312 | \$625 |
| | Original Certified Food Manager (CFM) certificate posted | | 228.31(a) | 437.0076(b) | L5: CFM certificate was not posted. | \$125 | \$312 | \$625 |
| | Certified Food Manager (CFM) shall be present at the food establishment during all hours of operation | | 228.31(b) | 437.0076(b) | L5: The designated PIC was not a certified food manager. | \$125 | \$312 | \$625 |
| | Food employee food handler training requirements | | 228.31(d) | 437.0057(a) | L5: Not all food employees during the inspection had proof of completing an accredited food handler course. | \$125 | \$312 | \$625 |
| | Food handler training certificates | | 228.31(e) | 437.0057(a) | L5: Food handler training certificates of completion were not maintained on the premises. | \$125 | \$312 | \$625 |
| | Mobile Food Unit (MFU): Certified Food Manager (CFM) certification | | 228.221(a)(4)(A) | 437.0076(b) | L5: MFU operator did not have a certified food manager. | \$125 | \$312 | \$625 |
| | Temporary Food Establishment: Food handler certification criteria (IF required) | | 228.222(a)(2) | 437.0057(a) | L5: A food employee did not complete an accredited food handler course. | \$125 | \$312 | \$625 |
| | Bed and Breakfast: Certified Food Manager (CFM) certification | | 228.223(b) | 437.0076(b) | L5: A Bed and Breakfast operation did not have a certified food manager. | \$125 | \$312 | \$625 |
| | Outfitter Operation: Certified Food Manager (CFM) certification | | 228.224(l) | 437.0076(b) | L5: Outfitter Operation did not have a certified food manager. | \$125 | \$312 | \$625 |
| 3: Management, food employee and conditional employee; knowledge, responsibilities and reporting | Demonstration of knowledge regarding employee health | 2-102.11(C)(2), (C)(3) and (C)(17) | | | L5: The PIC did not correctly demonstrate knowledge about foodborne illness (symptoms, prevention, and exclusion/restriction). | \$125 | \$312 | \$625 |
| | Person-in-Charge (PIC) duties regarding employee health | 2-103.11(O) | | 437.0057(e)(1) | L4: The establishment employees were not informed in a verifiable manner of their responsibility to report information that is related to diseases transmissible through food. | \$250 | \$625 | \$1,250 |
| | Responsibility of permit holder, the Person-In-Charge (PIC), and Conditional Employees regarding reportable symptoms, diagnosis, notification, and employee reporting | 2-201.11(A), (B), (C), and (E) | | | L3: The permit holder did not require employees to report to the PIC information about their health and activities as they relate to diseases that are transmissible through food. | \$500 | \$1,250 | \$2,500 |
| | | | | | L4: An employee was jaundiced or diagnosed with illness caused by a pathogen transmissible through food and the PIC did not notify the department. | \$250 | \$625 | \$1,250 |
| | | | | | L3: A PIC did not did not prohibit a conditional employee from becoming a food employee before meeting required conditions. | \$500 | \$1,250 | \$2,500 |

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| | | | | | L4: An employee did not report to the PIC required information related to diseases that are transmissible through food. | \$250 | \$625 | \$1,250 |
| | Reporting symptoms and diagnosis through signage | 228.32 | | 437.0057(e)(1) | L5: Employee illness poster was not posted at each handsink. | \$125 | \$312 | \$625 |
| 4: Proper use of restriction and exclusion | Responsibility of the Person-In-Charge (PIC) to exclude or restrict regarding symptoms and diagnosed illness | 2-201.11(D) | | | L3: The PIC did not exclude or restrict employees who exhibited or reported symptoms, reported a diagnosis, or reported a history or exposure. | \$500 | \$1,250 | \$2,500 |
| | Food employee compliance with an exclusion or restriction | 2-201.11(F) | | | L4: A food employee did not comply with exclusion or restriction provisions. | \$250 | \$625 | \$1,250 |
| | Person-In-Charge (PIC) regarding conditions of exclusion and restriction | 2-201.12 | | | L2: The PIC did not restrict or exclude a food employee according to the conditions related to foodborne illness symptoms, conditions, and pathogens. | \$750 | \$1,875 | \$3,750 |
| | Person-In-Charge (PIC) regarding managing exclusions and restrictions | 2-201.13 | | | L2: The PIC did not adhere to conditions to remove, adjust, or retain exclusion or restriction of a food employee. | \$750 | \$1,875 | \$3,750 |
| 5: Procedures for responding to vomiting and diarrheal events | Written procedures for vomiting or diarrheal events | 2-501.11 | | | L5: The establishment did not have written procedures for vomiting and diarrheal events. | \$125 | \$312 | \$625 |
| 6: Proper eating, tasting, drinking, or tobacco use | Food contamination prevention: Employee food consumption or tobacco use | 2-401.11(A) | | | L4: Employees eating food, chewing gum, drinking beverages, or using tobacco in food preparation areas or around utensils and equipment. | \$250 | \$625 | \$1,250 |
| | Preventing contamination when tasting | 3-301.12 | | | L3: Employees used a utensil more than once to taste food that is to be sold or served. | \$500 | \$1,250 | \$2,500 |
| 7: No discharge from eyes, nose, and mouth | Discharges from the eyes, nose, and mouth | 2-401.12 | | | L3: Employees working with food with discharges from the eyes, nose, and mouth. | \$500 | \$1,250 | \$2,500 |
| 8: Hands clean and properly washed | Clean condition of hands and arms | 2-301.11 | | | L2: Employees did not maintain their hands or exposed portions of their arms clean. | \$750 | \$1,875 | \$3,750 |
| | Cleaning procedure | 2-301.12 | | | L2: Employees did not follow proper cleaning procedures while washing their hands. | \$750 | \$1,875 | \$3,750 |
| | When to wash | 2-301.14 | | | L2: Employees did not wash their hands after engaging in activities that resulted in contamination. | \$750 | \$1,875 | \$3,750 |
| | Where to wash regarding the designated handwashing sink | 2-301.15 | | | L4: Employees washed their hands at a sink not designated for hand washing. | \$250 | \$625 | \$1,250 |
| | Hand antiseptic criteria | 2-301.16 | | | L4: Employees used an unapproved hand antiseptic solution. | \$250 | \$625 | \$1,250 |
| | Bed and Breakfast: Personal hygiene practices | 228.223(f) | | | L2: Employees in a Bed and Breakfast did not properly wash their hands. | \$750 | \$1,875 | \$3,750 |
| | | | | | L3: Bed and Breakfast employees were working with discharge from the eyes, nose, or mouth. | \$500 | \$1,250 | \$2,500 |
| | | | | | L4: Employees in a Bed and Breakfast did not follow proper hygienic practices. | \$250 | \$625 | \$1,250 |

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| | | | | | L4: Employees in a Bed and Breakfast did not wash their hands at a sink designated for hand washing. | \$250 | \$625 | \$1,250 |
| 9: No bare hand contact with RTE food or a pre-approved alternate procedure properly allowed | No bare hand contact with Ready-To-Eat (RTE) food or pre-approved procedure | 3-301.11(B) | | | L3: There was barehand contact with ready-to-eat foods. | \$500 | \$1,250 | \$2,500 |
| | No bare hand contact with Ready-To-Eat (RTE) food serving a Highly Susceptible Population (HSP) | 3-801.11(D) | | | L2: There was Barehand contact with ready-to-eat foods for immediate service in an establishment that serves a Highly Susceptible Population. | \$750 | \$1,875 | \$3,750 |
| 10: Adequate handwashing facilities supplied and accessible | Handwashing sinks requirements | 5-202.12 | | | L5: A handwash sink was not equipped to provide water of at least 100°F. | \$125 | \$312 | \$625 |
| | | | | | L5: A steam mixing valve was used at handsink. | \$125 | \$312 | \$625 |
| | | | | | L5: A self-closing, slow-closing, or metering faucet did not provide a flow of water for at least 15 seconds without reactivation. | \$125 | \$312 | \$625 |
| | | | | | L5: An automatic handwashing facility was not installed in accordance to manufacturer's instructions. | \$125 | \$312 | \$625 |
| | Handwashing sinks required number | 5-203.11 | | | L3: The establishment lacked at least one handsink. | \$500 | \$1,250 | \$2,500 |
| | Handwashing sinks location and placement | 5-204.11 | | | L3: The establishment lacked a conveniently located handsink in the food preparation area, warewashing area, or in or adjacent a toilet room. | \$500 | \$1,250 | \$2,500 |
| | Handwashing Sinks accessibility and sole use | 5-205.11 | | | L3: A handwashing sink was not maintained to be accessible at all times for employee use. | \$500 | \$1,250 | \$2,500 |
| | | | | | L4: A handwashing sink was used for purposes other than handwashing or was not used in accordance to manufacturer's instructions. | \$250 | \$625 | \$1,250 |
| | Hand washing cleanser availability | 6-301.11 | | | L3: A handwashing sink was not provided with hand cleaning liquid, powder, or bar soap. | \$500 | \$1,250 | \$2,500 |
| | Hand drying provision | 6-301.12 | | | L3: A handwashing sink was not provided with an approved hand drying provision. | \$500 | \$1,250 | \$2,500 |
| | Handwashing aids and devices restrictions of use | 6-301.13 | | | L5: A sink other than a designated handwashing sink was provided with handwashing aids and devices | \$125 | \$312 | \$625 |
| | Handwashing signage | 6-301.14 | | | L5: A handwashing sink was not provided with a sign or poster that notifies employees to wash their hands. | \$125 | \$312 | \$625 |
| | Mobile Food Unit (MFU): Handwashing sink requirement | | 228.221(a)(6)(C) | | L3: A MFU did not have at least one handwashing sink. | \$500 | \$1,250 | \$2,500 |
| | Temporary Food Establishment: Handwashing facilities requirement | | 228.222(i) | | L3: A Temporary Food Establishment did not have handwashing facilities. | \$500 | \$1,250 | \$2,500 |
| | | | | L3: A bed and breakfast did not have at least one handwashing sink. | \$500 | \$1,250 | \$2,500 | |

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| | Bed and Breakfast: Handwashing sinks requirements | | 228.223(i) | | L4: A handwashing sink was used for purposes other than handwashing or was not used in accordance to manufacturer's instructions. | \$250 | \$625 | \$1,250 |
| | Outfitter Operation: Handwashing facilities requirement | | 228.224(h) | | L3: An Outfitter Operation did not have handwashing facilities. | \$500 | \$1,250 | \$2,500 |
| 11: Food Obtained from an Approved Source | Compliance with Food Law | 3-201.11 | | | L1: Food that is served in the establishment was not obtained from an approved source or prepared according to law. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Food in a hermetically sealed container | 3-201.12 | | | L1: Food in hermetically sealed containers were not obtained from food processing plant regulated by a food regulatory agency. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Fluid milk and milk products | 3-201.13 | | | L1: Fluid milk and milk products were not obtained from sources that comply with Grade A Standards. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Fish | 3-201.14 | | | L1: Fish that were not commercially and legally caught or harvested or approved for sale or service were received for sale or service. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Molluscan shellfish | 3-201.15 | | | L1: Molluscan Shellfish were not obtained from sources according to law or from sources listed in the Interstate Certified Shellfish Shippers List. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Wild mushrooms | 3-201.16 | | | L1: The establishment offered wildly picked mushrooms for sale or service without approval | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Game animals | 3-201.17 | | | L1: The establishment offered for sale or service game animals that were not processed according to law. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | | | | | L1: A game animal that is listed in 50 CFR 17 Endangered and Threatened Wildlife and Plants was received for sale or service. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Pasteurized eggs and milk products | 3-202.14(A),(B), and (D) | | | L1: Milk or egg products were received for sale or service form unpasteurized sources. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Commercially processed juice | 3-202.110 | | | L1: Pre-packaged juice was obtained from a processor without a HACCP system and that has not been treated to attain a 5-log reduction. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Bottled drinking water | 5-101.13 | | | L1: Bottled drinking water used or sold in the food establishment was not obtained from approved sources. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Exotic game animals | | | 228.61(a) | L1: Exotic game animals received for sale or service were not processed according to law. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Chicken eggs grading criteria | | | 228.62(b) | L2: Chicken Eggs were not received clean and sound and exceeded egg tolerances according to law. | \$750 | \$1,875 | \$3,750 |
| | Pasteurized frozen milk products | | | 228.62(c) | L1: Frozen milk products were not obtained from pasteurized sources according to law. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Temporary Food Establishment: approved source | | | 228.222(a)(1) | L1: Food that was served in the Temporary Food Establishment was not obtained from an approved source | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| Bed and Breakfast: approved source | | | 228.223(c) | L1: Food that was served in the Bed and Breakfast was not obtained from an approved source | \$1,000 | \$2,500 | \$5,000 or possible license revocation | |

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| | Outfitter Operation: approved source | | 228.224(b) | | L1: Food that was served in the Outfitter Operation was not obtained from an approved source | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Outfitter Operation: commercially prepackaged or packaged Ready-To-Eat (RTE) food | | 228.224(d)(2) | | L1: Pre-packaged, ready to eat foods served in the Outfitter Operation were not commercially prepared. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Self-service food markets: approved source | | 228.225(c) | | L1: Pre-packaged, ready to eat foods served in the Self-Service Market were not from an approved source. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| 12: Food received at proper temperature | Temperature specifications for receiving TCS food | 3-202.11 | | | L2: Foods were received at above 41°F or at above 45°F for raw shell eggs. | \$750 | \$1,875 | \$3,750 |
| | Temperature specifications for receiving grade A milk and molluscan shellfish | | 228.62(a) | | L2: Grade A pasteurized milk and/or molluscan shellfish were received at above 45°F. | \$750 | \$1,875 | \$3,750 |
| 13: Food in good condition, safe, and unadulterated | Food shall be safe, unadulterated, and honestly presented | 3-101.11 | | | L1: Food sold or served in the food establishment was adulterated, unsafe, and not honestly presented. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Package integrity | 3-202.15 | | | L3: Food packaging was not in good condition to provide adequate protection. | \$500 | \$1,250 | \$2,500 |
| 14: Required records available: shellstock tags, parasite destruction | Shellstock identification | 228.62(d) | 228.62(d) | | L3: Shellstock was received without adequate package identification. | \$500 | \$1,250 | \$2,500 |
| | Shellstock, harvester's, and dealer's criteria for tags or labels | 3-202.18(A)(1) and (A)(2) | | | L3: Shellstock was obtained in containers without legible identification tags that contain the required information about the harvester and dealer. | \$500 | \$1,250 | \$2,500 |
| | Shellstock maintaining identification | 3-203.12 | | | L4: Shellstock tags or label were not maintained by the establishment. | \$250 | \$625 | \$1,250 |
| | Parasite destruction and freezing criteria | 3-402.11(A) | | | L1: Raw, raw-marinated, partially cooked, or marinated-partially cooked fish were not treated for parasite destruction. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Parasite destruction records, creation, and retention criteria | 3-402.12(A) and (C) | | | L4: Documentation that reflects undercooked fish received parasite destruction was not maintained in the establishment. | \$250 | \$625 | \$1,250 |
| 15: Food separated and protected | Cross contamination of packaged and unpackaged food | 3-302.11 | | | L2: The establishment failed to separate foods from cross-contamination and resulted evidence to cross-contamination | \$750 | \$1,875 | \$3,750 |
| | | | | | L4: The establishment failed to separate packaged foods to prevent cross-contamination. | \$250 | \$625 | \$1,250 |
| | Food contact with unclean equipment, utensils, and linens | 3-304.11 | | | L3: Food came into contact with unclean and unsanitized equipment. | \$500 | \$1,250 | \$2,500 |
| | Gloves use limitation | 3-304.15(A) | | | L2: Employees used single-use gloves for more than one task. | \$750 | \$1,875 | \$3,750 |
| | Prohibition of raw animal food sales for consumer self-service operations | 3-306.13(A) | | | L3: Raw, unpackaged animal food was improperly offered for customer self-service. | \$500 | \$1,250 | \$2,500 |
| | Temporary Food Establishment: Packaged food protected | | 228.222(g) | | L4: Packaged food in a Temporary Food Establishment was subject to entry of water and was stored in ice or water. | \$250 | \$625 | \$1,250 |
| | Bed and Breakfast: Food shall be prepared and protected | | 228.223(d)(1) | | L3: Food in Bed and Breakfast was not prepared and protected according to rule. | \$500 | \$1,250 | \$2,500 |

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| | Outfitter Operation: All food shall be prepared and protected in a Central Preparation Facility (CPF) | | 228.224(d)(1) | | L2: Food that was not prepared on-site during the operation was not prepared at a central preparation facility. | \$750 | \$1,875 | \$3,750 |
| | Outfitter Operation: food protected | | 228.224(d)(4) | | L3: Food was not stored to protect from contamination. | \$500 | \$1,250 | \$2,500 |
| 16: Food-contact surfaces: cleaned and sanitized | Manual warewashing equipment hot water immersion sanitization temperatures | 4-501.111 | | | L3: The establishment uses immersion hot water sanitization and did not use water at 171°F or above. | \$500 | \$1,250 | \$2,500 |
| | Mechanical warewashing equipment hot water sanitization temperatures | 4-501.112 | | | L3: The establishment uses a mechanical warewashing machine with hot water sanitization and water was more than 194°F, or less than 165°F (stationary rack) or less than 180°F (all other machines). | \$500 | \$1,250 | \$2,500 |
| | Mechanical warewashing equipment sanitization pressure | 4-501.113 | | | L3: The flow pressure of the hot water sanitizing rinse was less than the manufacturer's instructions. | \$500 | \$1,250 | \$2,500 |
| | Manual and mechanical warewashing equipment chemical sanitization | 4-501.114 | | | L3: The establishment used chemical sanitization and did not follow proper parameters for specified chemical. | \$500 | \$1,250 | \$2,500 |
| | Manual warewashing equipment chemical sanitization using detergent-sanitizers | 4-501.115 | | | L3: A detergent-sanitizer was used to sanitize and was not the same detergent-sanitizer used in the washing step. | \$500 | \$1,250 | \$2,500 |
| | Food-contact surfaces cleaned | 4-601.11(A) and (B) | | | L3: Food contact surfaces were not maintained clean to sight and touch. | \$500 | \$1,250 | \$2,500 |
| | Food-contact surfaces cleaning frequency | 4-602.11 | | | L3: Food contact surfaces that came into contact with TCS foods were not cleaned at proper frequency. | \$500 | \$1,250 | \$2,500 |
| | | | | | L4: Iced tea dispensers or other non-TCS food dispensing equipment were not cleaned every 24 hours or according to the manufacturer. | \$250 | \$625 | \$1,250 |
| | Cooking and baking equipment cleaning frequency | 4-602.12 | | | L4: Cooking and baking equipment were not cleaned at least every 24 hours. | \$250 | \$625 | \$1,250 |
| | Utensils and food-contact surfaces of equipment sanitization | 4-702.11 | | | L3: Utensils and food-contact surfaces of equipment were not sanitized after cleaning. | \$500 | \$1,250 | \$2,500 |
| Hot water and chemical methods of sanitization | 4-703.11 | | | L3: Equipment food-contact surfaces and utensils were not sanitized according to hot water or chemical specifications. | \$500 | \$1,250 | \$2,500 | |
| 17: Proper disposition of returned, previously served, reconditioned, & unsafe food | Returned food and re-service of food | 3-306.14 | | | L2: Food that was previously served was offered for human consumption. | \$750 | \$1,875 | \$3,750 |
| | Discarding or reconditioning unsafe, adulterated, or contaminated Food | 3-701.11 | | | L1: Food that was contaminated or adulterated was not discarded. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Donation of foods | | 228.64 | | L1: Unapproved foods were offered for donation. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Outfitter Operations: Leftovers requirements | | 228.224(d)(6) | | L3: Leftover food was re-heated or re-served. | \$500 | \$1,250 | \$2,500 |
| | Cooking criteria of raw animal foods | 3-401.11 | | | L2: Raw animal foods were not properly cooked. | \$750 | \$1,875 | \$3,750 |
| | Microwave cooking criteria | 3-401.12 | | | L2: Raw animal foods were not properly cooked while using a microwave cooking. | \$750 | \$1,875 | \$3,750 |

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| 18: Proper Cooking Time and Temperatures | Non-continuous cooking criteria of raw animal foods | 3-401.14 | | | L2: The establishment used non-continuous cooking methods and did not follow proper procedures. | \$750 | \$1,875 | \$3,750 |
| | | | | | L4: The establishment did not obtain approval from the department to use non-continuous cooking. | \$250 | \$625 | \$1,250 |
| | Cooking criteria of exotic animals | | 228.61(b) | | L2: Exotic animals were not cooked according to proper methods. | \$750 | \$1,875 | \$3,750 |
| | Outfitter Operation: cook and serve requirements | | 228.224(d)(3) | | L3: TCS foods in an Outfitter Operation were cooked on-site and not immediately served. | \$750 | \$1,875 | \$3,750 |
| 19: Proper Reheating Procedures for Hot Holding | Reheating for hot holding | 3-403.11 | | | L4: The establishment did not properly reheat foods for hot hold. | \$250 | \$625 | \$1,250 |
| 20: Proper Cooling Time and Temperatures | Proper cooling of TCS food | 3-501.14 | | | L2: TCS foods were not properly cooled. | \$750 | \$1,875 | \$3,750 |
| 21: Proper Hot Holding Temperatures | Hot hold temperature requirements | 3-501.16(A)(1) | | | L1: TCS foods were not maintained at 135°F or above for proper hot hold. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| 22: Proper cold holding temperatures | Cold hold temperature requirements | 3-501.16(A)(2) | | | L1: TCS foods were not maintained at 41°F or below for proper cold hold. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Unpasteurized eggs temperature requirements | 3-501.16(B) | | | L1: Unpasteurized eggs were not held at an ambient temperature of 45°F or below. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Self-service food market cold hold temperature requirements during service | | 228.225(f) | | L4: The ambient temperature of a unit in a Self-service Food Market exceeded 41°F (45°F for eggs) for more than 30 minutes immediately after the display was filled, serviced, or restocked. | \$250 | \$625 | \$1,250 |
| | Self-service food market cold hold temperature requirements | | 228.225(g)(2) | | L1: TCS foods in a Self-service Food Market were not held at 41°F or below. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| 23: Proper Date Marking and Disposition | Date marking of Ready-To-Eat (RTE) and TCS food | 3-501.17 | | | L3: Ready-to-eat TCS foods were stored longer than 24 hours and were not clearly date marked to be consumed, discarded, or sold in seven days. | \$500 | \$1,250 | \$2,500 |
| | Ready-To-Eat (RTE) and TCS food disposition | 3-501.18 | | | L3: Ready-to-eat TCS foods were not date marked, exceeded the storage time frame, or were inappropriately date marked and were not discarded | \$500 | \$1,250 | \$2,500 |
| | Self-service food market: Ready-To-Eat (RTE) food date marking requirements | | 228.225(d) | | L3: Ready-to-eat TCS foods were not date marked, exceeded the storage time frame, or were inappropriately date marked and were not discarded | \$500 | \$1,250 | \$2,500 |

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| 24: Time as a public health control: procedures & records | Time as a public health control criteria | 3-501.19 | | | L2: The establishment was using Time as Public Health Control and exceeded time parameters for food intended for sale or service | \$750 | \$1,875 | \$3,750 |
| | | | | | L4: The establishment intended to use Time as Public Health Control but did not have procedures approved by the department. | \$250 | \$625 | \$1,250 |
| | Outfitter Operation: TCS food service time requirements | | 228.224(d)(5) | | L3: TCS food in an Outfitter Operation was not served within the first 24 hours of excursion departure time. | \$500 | \$1,250 | \$2,500 |
| 25: Consumer Advisory provided for raw/undercooked food | Consumer advisory disclosure and reminder | 3-603.11 | | | L4: The establishment serves undercooked animal foods not processed to eliminate pathogens and did not have a disclosure or consumer advisory. | \$250 | \$625 | \$1,250 |
| | Buffet notification | | 228.63 | | L5: The establishment has a buffet and does not have a sign that notifies customers to use clean tableware upon visiting the buffet. | \$125 | \$312 | \$625 |
| 26: Pasteurized foods used; prohibited foods not offered | Highly Susceptible Population (HSP) juice criteria | 3-801.11(A) | | | L2: An establishment that serves an HSP served unpasteurized bottled juice or freshly squeezed juice without a HACCP plan | \$750 | \$1,875 | \$3,750 |
| | Highly Susceptible Population (HSP) pasteurized eggs substitute criteria | 3-801.11(B) | | | L2: An establishment that serves a HSP failed to use pasteurized eggs when necessary. | \$750 | \$1,875 | \$3,750 |
| | Highly Susceptible Population (HSP) foods not allowed | 3-801.11(C) | | | L2: An establishment that serves a HSP served undercooked animal foods, partially undercooked animal foods, or raw seed sprouts. | \$750 | \$1,875 | \$3,750 |
| | Highly Susceptible Population (HSP) time prohibition | 3-801.11(E) | | | L2: An establishment that serves a HSP used time as a public health control with raw eggs. | \$750 | \$1,875 | \$3,750 |
| | Re-service of food in Highly Susceptible Population (HSP) | 3-801.11(G) | | | L2: An establishment that serves a HSP re-served restricted food. | \$750 | \$1,875 | \$3,750 |
| 27: Food additives: approved and properly used | Receiving unapproved food additives or additives criteria | 3-202.12 | | | L2: The establishment received food with unapproved additives. | \$750 | \$1,875 | \$3,750 |
| | Protection from unapproved additives | 3-302.14 | | | L4: Food was not protected from unsafe or unapproved foods or additives or from unsafe levels of approved food and color additives. | \$250 | \$625 | \$1,250 |
| | Identifying information of original containers | 7-101.11 | | | L5: Poisonous or toxic materials and personal care items in the establishment did not bear a legible manufacturer's label. | \$125 | \$312 | \$625 |
| | Common name information on working containers | 7-102.11 | | | L5: Working containers of poisonous or toxic materials were not labeled. | \$125 | \$312 | \$625 |
| | Proper storage of toxic materials | 7-201.11 | | | L3: Poisonous or toxic materials were not properly stored to prevent contamination of food, equipment, utensils, linens and single-service articles. | \$500 | \$1,250 | \$2,500 |
| | Presence and use of restricted or toxic materials | 7-202.11 | | | L3: Restricted poisonous or toxic materials were present in the establishment. | \$500 | \$1,250 | \$2,500 |
| | Improper use of poisonous or toxic materials | 7-202.12 | | | L2: Poisonous or toxic materials were improperly used or applied. | \$750 | \$1,875 | \$3,750 |

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| 28: Toxic substances properly identified, stored, and used | Poisonous or toxic material container prohibitions | 7-203.11 | | | L3: A container previously used to store poisonous or toxic materials was used to store, transport, or dispense food. | \$500 | \$1,250 | \$2,500 |
| | Chemical sanitizer criteria | 7-204.11 | | | L2: The establishment was using unapproved sanitizers for food-contact surfaces. | \$750 | \$1,875 | \$3,750 |
| | Chemicals for washing, treatment, storage, and processing fruits and vegetables criteria | 7-204.12 | | | L2: The establishment was using unapproved chemicals for washing, treatment, storage, and processing of fruits and vegetables. | \$750 | \$1,875 | \$3,750 |
| | Boiler water additives criteria | 7-204.13 | | | L2: Unapproved chemicals were used as boiler water additives. | \$750 | \$1,875 | \$3,750 |
| | Drying agents criteria | 7-204.14 | | | L2: Unapproved chemicals were used as drying agents in conjunction with sanitization. | \$750 | \$1,875 | \$3,750 |
| | Lubricants criteria | 7-205.11 | | | L2: Unapproved lubricants with incidental food contact were used in the establishment. | \$750 | \$1,875 | \$3,750 |
| | Restricted use pesticides prohibition | 7-206.11 | | | L2: Unapproved restricted use pesticides were used in the establishment. | \$750 | \$1,875 | \$3,750 |
| | Rodent bait station criteria | 7-206.12 | | | L3: Rodent bait was not contained in a covered, tamper-resistant bait station. | \$500 | \$1,250 | \$2,500 |
| | Tracking powders prohibition | 7-206.13 | | | L2: A tracking powder pesticide was used in the food establishment. | \$750 | \$1,875 | \$3,750 |
| | Employee medicines storage criteria | 7-207.11 | | | L3: Medicines were improperly stored or properly labeled. | \$500 | \$1,250 | \$2,500 |
| | Refrigerated medicines storage criteria | 7-207.12 | | | L3: Medicines that required refrigeration were not properly stored. | \$500 | \$1,250 | \$2,500 |
| | First aid supplies storage criteria | 7-208.11 | | | L4: First aid supplies were not labeled and stored properly. | \$250 | \$625 | \$1,250 |
| | Employee personal care items storage criteria | 7-209.11 | | | L5: Employee personal care items were not stored properly. | \$125 | \$312 | \$625 |
| | Toxic materials storage for retail sale criteria | 7-301.11 | | | L3: Poisonous or toxic materials for retail sale were not stored properly. | \$500 | \$1,250 | \$2,500 |
| | Availability of first aid supplies | | 228.211 | | L5: A first aid kit was not provided in the establishment. | \$125 | \$312 | \$625 |
| Bed and Breakfast: Pesticides and rodenticides application criteria | | 228.223(k)(2) | | L3: Pesticides were not applied properly in a Bed and Breakfast facility. | \$500 | \$1,250 | \$2,500 | |
| Compliance with variance, specialized process, and/or HACCP | Treating juice and label warning | 3-404.11 | | | L3: Juice was packaged without treatment to attain a 5-log reduction of the most resistant microorganism of public health significance and was not labeled with a warning. | \$500 | \$1,250 | \$2,500 |
| | Variance Requirement | 3-502.11 | | | L3: The establishment conducted a specialized process and did not obtain a variance approval. | \$500 | \$1,250 | \$2,500 |
| | Reduced Oxygen Packaging (ROP) criteria without a variance | 3-502.12 | | | L2: The establishment conducted ROP and did not have an approved variance or HACCP plan. | \$750 | \$1,875 | \$3,750 |
| | Molluscan Shellfish Tanks as a life support system for consumption | 4-204.110(B) | | | L2: The establishment operated a molluscan shellfish life-support system display case without an approved variance. | \$750 | \$1,875 | \$3,750 |

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| | Conformance with approved procedures | 8-103.12 | | | L3: The establishment did not adhere to procedures or plans submitted in an approved variance or HACCP plan. | \$500 | \$1,250 | \$2,500 |
| | When a HACCP plan is required | 8-201.13 | | | L3: The establishment did not submit a HACCP plan for approval. | \$500 | \$1,250 | \$2,500 |
| | Contents of a HACCP plan | 8-201.14 | | | L4: The establishment did not provide all the contents of an approved HACCP during the inspection. | \$250 | \$625 | \$1,250 |
| | Facility and operating plans | | 228.241 | | L4: The establishment did not submit plans for review and approval prior to construction or major changes. | \$250 | \$625 | \$1,250 |
| 30: Pasteurized eggs used where required | Pasteurized eggs and the substitution for raw eggs for certain recipes (caesar salad, hollandaise sauce, etc.) | 3-302.13 | | | L2: Pasteurized eggs were not used in place of raw shell eggs when necessary. | \$750 | \$1,875 | \$3,750 |
| 31: Water and ice from an approved source | Ice used as food or a cooling medium shall be made from drinking water | 3-202.16 | | | L2: Ice used as a cooling medium was not from drinking water. | \$750 | \$1,875 | \$3,750 |
| | Approved System/Source: Drinking water obtained from an approved source (public or nonpublic water system) | 5-101.11 | | 437.0145 | L1: The establishment did not have water from an approved source. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Nondrinking water use limitations | 5-102.12 | | | L1: Nondrinking water was used without approval. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Alternative water supply | 5-104.12 | | | L1: The establishment is not a fixed establishment and did not obtain water from an approved source. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | A water source obtained from other than a community public water system | | 228.141 | | L1: Establishment is on a private water well and has not complied with testing requirements. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Water quality standards | | 228.142 | | L1: Establishment does not obtain water from a public water supply and has not met TCEQ water quality standards. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Temporary Food Establishment--Ice consumed or that contacts food shall be made under rules pertaining to food | | 228.222(c) | | L1: Ice used in a Temporary Food Establishment was not made from an approved water source. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Temporary Food Establishment--Water from an approved source shall be made available | | 228.222(f) | | L1: The Temporary Food Establishment did not obtain water from an approved source. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Bed and Breakfast: Water supply shall be from an approved source | | 228.223(o)(1) and (2) | | L1: The Bed and Breakfast did not obtain water from an approved source. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Outfitter Operation : Ice shall be obtained from an approved sources | | 228.224(b) | | L1: Ice used in a Outfitter Operation was not made from an approved water source. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| Outfitter Operation: Potable water shall be used on excursions for human consumption, food preparation, handwashing, and for cleaning and sanitizing utensils and equipment | | 228.224(g)(1) | | L1: The Outfitter Operation did not obtain water from an approved source. | \$1,000 | \$2,500 | \$5,000 or possible license revocation | |
| 32: Variance obtained for specialized processing methods | Documentation of proposed variance and justification | 8-103.11 | | | L4: The establishment did not obtain a variance prior to conducting a special process. | \$250 | \$625 | \$1,250 |
| | Frozen food: Stored frozen foods shall be maintained frozen | 3-501.11 | | | L4: Stored frozen foods were not maintained frozen. | \$250 | \$625 | \$1,250 |

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| 33: Proper cooling methods used; adequate equipment for temperature control | Cooling method: Criteria | 3-501.15 | | | L3: Proper cooling methods were not used. | \$500 | \$1,250 | \$2,500 |
| | Cooling, heating, and holding equipment: Number and capacity | 4-301.11 | | 437.0145 | L1: Equipment in the establishment was not adequate for the operation. | \$1,000 or Emergency Closure | \$2,500 | \$5,000 or possible license revocation |
| | Mobile Food Unit (MFU): Cooling, heating, and holding equipment capacities | | 228.221(a)(6)(A) | | L1: Equipment in the establishment was not adequate for the operation. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Temporary Food Establishments: Hot and cold holding equipment capacities | | 228.222(d)(3) | | L1: Equipment in the establishment was not adequate for the operation. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Bed and Breakfast: Equipment capacity | | 228.223(l) | | L1: Equipment in the establishment was not adequate for the operation. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Self-service food market:Automatic shut-off control | | 228.225(e)(1) | | L3: A self-service food market did not have a automatic shut-off control. | \$500 | \$1,250 | \$2,500 |
| 34: Plant food properly cooked for hot holding | Plant food cooked for hot holding | 3-401.13 | | | L3: Plant food prepared for hot hold was not cooked to 135°F. | \$500 | \$1,250 | \$2,500 |
| 35: Approved thawing methods used | Time and temperature controlled for safety (TCS) foods slacking criteria | 3-501.12 | | | L2: Slacked frozen food was not maintained at 41°F or below or frozen. | \$750 | \$1,875 | \$3,750 |
| | Thawing methods | 3-501.13 | | | L3: Improper thawing methods were used. | \$500 | \$1,250 | \$2,500 |
| 36: Thermometers provided and accurate | Food temperature measuring devices: Accuracy and intended range of use | 4-203.11 | | | L4: The food thermometers were not properly scaled. | \$250 | \$625 | \$1,250 |
| | Ambient and air temperature measuring devices: Accuracy | 4-203.12 | | | L4: Thermometers used for ambient temperature were not properly scaled. | \$250 | \$625 | \$1,250 |
| | Functionality of temperature measuring devices: Required location | 4-204.112 | | | L3: Temperature measuring devices were not available in required holding equipment. | \$500 | \$1,250 | \$2,500 |
| | Food temperature measuring devices: Required for food temperatures | 4-302.12 | | | L3: The establishment did not have a food temperature measuring device. | \$500 | \$1,250 | \$2,500 |
| | Calibration in accordance with manufacturer's specifications | 4-502.11(B) | | | L4: Temperature measuring devices were not properly calibrated. | \$250 | \$625 | \$1,250 |
| | Outfitter Operations: Thermometers | | 228.224(j) | | L3: An Outfitter Operation did not have a thermometer available. | \$500 | \$1,250 | \$2,500 |
| 37: Food properly labeled; | Shucked shellfish: Packaging and identification | 3-202.17 | | | L3: Raw shucked shellfish were not received in proper packaging. | \$500 | \$1,250 | \$2,500 |
| | Molluscan shellfish: Original container requirements | 3-203.11 | | | L3: Molluscan shellfish were removed from the original container and were not immediately sold or prepared for service. | \$500 | \$1,250 | \$2,500 |
| | Food storage containers: Bulk food identified with common name | 3-302.12 | | | L4: Bulk containers of food removed from their original container were not properly labeled. | \$250 | \$625 | \$1,250 |
| | Vended time/temperature control for safety food: original container | 3-305.13 | | | L4: TCS food that was dispensed from a vending machine was stored in the original container. | \$250 | \$625 | \$1,250 |

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| original container | Standards of Identity (packaged food) | 3-601.11 | | | L4: Packaged food did not meet standards of identity. | \$250 | \$625 | \$1,250 |
| | Honestly presented | 3-601.12 | | | L4: Packaged food was not honestly presented and was done so to mislead or misinform the consumer. | \$250 | \$625 | \$1,250 |
| | Food labels for food packaged in the food establishment | 3-602.11 | | | L3: Foods packaged in the establishment were not properly labeled. | \$500 | \$1,250 | \$2,500 |
| | Other forms of information | 3-602.12 | | | L3: Packaged food did not have consumer warning as required by law. | \$500 | \$1,250 | \$2,500 |
| L3: Information on packaged food packaged by a manufacturer was altered or concealed. | | | | | \$500 | \$1,250 | \$2,500 | |
| 38: Insects, rodents, and animals not Present | Handling prohibition pertaining to animals | 2-403.11 | | | L4: Food employees cared for or handled animals. | \$250 | \$625 | \$1,250 |
| | Insect control devices: Design and installation | 6-202.13 | | | L4: Insect control devices were not designed or installed to prevent contamination of food preparation areas, food, clean equipment, utensils, linens, and unwrapped single-service articles. | \$250 | \$625 | \$1,250 |
| | Outer openings protected | 6-202.15 | | | L3: Evidence of pests was present and outer openings were not protected against entry of insects and rodents. | \$500 | \$1,250 | \$2,500 |
| | | | | | L4: Outer openings were not protected against entry of insects and rodents, but no evidence of pests was present. | \$250 | \$625 | \$1,250 |
| | Exterior walls and roofs as a protective barrier | 6-202.16 | | | L3: Evidence of pests was present and exterior walls and roofs did not effectively protect against weather and entry of insects, rodents, and other animals. | \$500 | \$1,250 | \$2,500 |
| | | | | | L4: Exterior walls and roofs did not effectively protect against weather and entry of insects, rodents, and other animals, but no evidence of pests was present. | \$250 | \$625 | \$1,250 |
| | Controlling pests | 6-501.111 | | 437.0145 | L1: There was presence of pests, excrement, or pieces of pests in food. | \$1000 (or Emergency Closure) | \$2,500 | \$5,000 or possible license revocation |
| | | | | | L2: There was significant evidence of rodent, insect, or pest activity. | \$750 | \$1,875 | \$3,750 |
| | | | | | L4: Harborage conditions were not controlled or eliminated at the establishment. | \$250 | \$625 | \$1,250 |
| | | | | | L4: There was evidence of pets or other animals on the premises, but no contaminated products. | \$250 | \$625 | \$1,250 |
| | Removing dead or trapped birds, insects, rodents and other pests | 6-501.112 | | | L5: Dead or trapped birds, insects, rodents, and other pests were not removed from the establishment. | \$125 | \$312 | \$625 |
| | Prohibiting animals: Live animals may not be allowed on the premises of an establishment | 6-501.115 | | | L4: Live animals, other than dogs in outdoor dining areas or service dogs, were present. | \$250 | \$625 | \$1,250 |
| Dogs in outdoor dining areas of a food establishment | | 228.172 | 437.025 | L4: Dogs, other than service dogs, were not restricted to outdoor dining areas. | \$250 | \$625 | \$1,250 | |
| Temporary Food Establishment outer openings: The outer openings shall be protected against entry of insects and rodents | | 228.222(k)(2) | | L5: Outer openings were not protected against entry of insects and rodents, but no evidence of pests was present. | \$125 | \$312 | \$625 | |

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|--|---|---------------------|---------------|---------------|--|--|---------|---------|--|
| | Bed and Breakfast: Construction | | 228.223(k)(1) | | L3: Evidence of pests was present and outer openings were not protected against entry of insects and rodents | \$500 | \$1,250 | \$2,500 | |
| | | | | | L4: Outer openings were not protected against entry of insects and rodents, but no evidence of pests was present. | \$250 | \$625 | \$1,250 | |
| 39: Contamination prevented during food preparation, storage and display | Shellstock: Condition (Free of mud, dead shellfish, broken shells) | 3-202.19 | | | L4: Shellstock that was not reasonably free of mud, dead shellfish, and shellfish with broken shells was received. | \$250 | \$625 | \$1,250 | |
| | Ice used as an exterior coolant prohibited as an ingredient | 3-303.11 | | | L2: Iced used as exterior coolant was used as an ingredient in food. | \$750 | \$1,875 | \$3,750 | |
| | Storage or display of food in contact with water or ice | 3-303.12 | | | | L4: Packaged food was subject to entry or water and was stored in direct contact with ice. | \$250 | \$625 | \$1,250 |
| | | | | | | L4: Unpackaged food was stored in direct contact with undrained ice. | \$250 | \$625 | \$1,250 |
| | Linens and napkins: Use limitations | 3-304.13 | | | | L4: Linens were used in direct contact with food. | \$250 | \$625 | \$1,250 |
| | Food Storage: Preventing contamination from the premises (6-inches above the floor) | 3-305.11 | | | | L4: Food was not stored to prevent contamination. | \$250 | \$625 | \$1,250 |
| | Food storage: Prohibited areas | 3-305.12 | | | | L3: Food was stored in prohibited areas. | \$500 | \$1,250 | \$2,500 |
| | Food preparation | 3-305.14 | | | | L4: Unpackaged food was not protected from environmental sources of contamination during preparation. | \$250 | \$625 | \$1,250 |
| | Food Display: Preventing contamination by consumers | 3-306.11 | | | | L2: Food on display was not protected from contamination. | \$750 | \$1,875 | \$3,750 |
| | Protection from contamination of condiments | 3-306.12 | | | | L4: Condiments were not protected from contamination. | \$250 | \$625 | \$1,250 |
| | Consumer self-service operations (RTE utensils, buffet monitored) | 3-306.13(B) and (C) | | | | L3: The establishment had a consumer self-service operation for ready-to-eat foods and did not provide suitable utensils to prevent contamination. | \$500 | \$1,250 | \$2,500 |
| | Miscellaneous sources of contamination | 3-307.11 | | | | L1: Food that was adulterated, from an unapproved source, contaminated by a restricted or excluded employee, or contaminated by barehand contact or bodily discharge was not properly discarded. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Segregation and location of distressed merchandise | 6-404.11 | | | | L4: Products held for credit, redemption, or return to the distributor were not properly segregated. | \$250 | \$625 | \$1,250 |
| | Temporary Food Establishments: Protection from contamination of food-contact surfaces of equipment by consumers and other sources | | | 228.222(d)(4) | | L3: Food contact surfaces were not protected from contamination by consumers and other sources. | \$500 | \$1,250 | \$2,500 |
| Outfitter Operation: Ice that is used for cooling food may not be used for human consumption | | | 228.224(f)(1) | | L2: Ice used to cool food was used as an ingredient. | \$750 | \$1,875 | \$3,750 | |
| Maintenance of fingernails | 2-302.11 | | | | L4: Employees did not properly maintain their fingernails. | \$250 | \$625 | \$1,250 | |
| Prohibition of jewelry | 2-303.11 | | | | L5: Employees wore unapproved jewelry. | \$125 | \$312 | \$625 | |

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|---|--|----------|--|--|---|-------|---------|---------|
| 40: Personal Cleanliness | Outer clothing clean condition | 2-304.11 | | | L5: Employees did not wear clean outer clothing. | \$125 | \$312 | \$625 |
| | Use of bandages, finger cots, or finger stalls covered with glove | 2-401.13 | | | L4: Employees had an impermeable cover on their hands and did not cover it with a single-use glove. | \$250 | \$625 | \$1,250 |
| | Effectiveness of hair restraints | 2-402.11 | | | L4: Employees did not wear effective hair restraints. | \$250 | \$625 | \$1,250 |
| 41: Wiping cloths; properly used and stored | Wiping cloths: Use limitation | 3-304.14 | | | L3: Cloths used for wiping surfaces in contact with raw animal foods were not kept separate from cloths used for other purposes. | \$500 | \$1,250 | \$2,500 |
| | | | | | L4: Wiping cloths were not properly used or stored. | \$250 | \$625 | \$1,250 |
| | | | | | L4: Containers that stored wiping cloths in sanitizing solution were not properly stored. | \$250 | \$625 | \$1,250 |
| | Sponges: Use limitation | 4-101.16 | | | L5: Sponges were observed in contact with cleaned and sanitized or in-use food-contact surfaces. | \$125 | \$312 | \$625 |
| | Wiping Cloths laundered in the food establishment: Air-drying locations | 4-901.12 | | | L5: Wiping cloths were laundered in the establishment and did not have a mechanical dryer and failed to air dry in a manner to prevent contamination of food, equipment, utensils, linens, and single-service articles. | \$125 | \$312 | \$625 |
| 42: Washing fruits and vegetables | Washing fruits and vegetables: Washed in water | 3-302.15 | | | L3: Raw fruits and vegetables were not thoroughly washed in water before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. | \$500 | \$1,250 | \$2,500 |
| | Chemicals for washing, treatment, storage and processing fruits and vegetables: Criteria | 7-204.12 | | | L2: Unapproved chemicals were used to wash or peel raw, whole fruits and vegetables, or used in the treatment, storage, and processing of fruits and vegetables. | \$750 | \$1,875 | \$3,750 |
| 43: In-use utensils; properly stored | In-use utensils and between-use storage requirements | 3-304.12 | | | L4: In-use dispensing utensils were not properly stored. | \$250 | \$625 | \$1,250 |
| 44: Utensils, equipment and linens; properly stored, dried, handled | Clean linens | 4-801.11 | | | L5: Clean linens were not free of food residues and other soiling matter. | \$125 | \$312 | \$625 |
| | Specifications on laundering frequency for linens, cloth gloves, wiping cloths | 4-802.11 | | | L4: Linens, cloth gloves, or wiping cloths were not laundered according to required frequency. | \$250 | \$625 | \$1,250 |
| | Storage of soiled linens | 4-803.11 | | | L5: Soiled linens were not stored prevent contamination of food, clean equipment, clean utensils, and single-service articles. | \$125 | \$312 | \$625 |
| | Mechanical washing of linens | 4-803.12 | | | L5: Linens were not mechanically washed. | \$125 | \$312 | \$625 |
| | Equipment and utensils: Air-Drying Required | 4-901.11 | | | L3: Cleaned and sanitized equipment and utensils were not air-dried. | \$500 | \$1,250 | \$2,500 |

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| | Equipment, Utensils, and Linens: Storing | 4-903.11(A) and (B) | | | L5: Equipment, utensils, and linens were not properly stored. | \$125 | \$312 | \$625 |
| | Clean items storage: Prohibitions | 4-903.12 | | | L3: Cleaned and sanitized equipment, utensils, and laundered linens were stored in prohibited areas. | \$500 | \$1,250 | \$2,500 |
| | Kitchenware and tableware: Preventing contamination | 4-904.11 | | | L5: Utensils were not handled to prevent contamination of food- and lip- surfaces. | \$125 | \$312 | \$625 |
| | Soiled and clean tableware | 4-904.12 | | | L5: Soiled tableware were not removed from consumer eating and drinking areas. | \$125 | \$312 | \$625 |
| | Preset tableware | 4-904.13 | | | L5: Preset tableware was not protected from contamination. | \$125 | \$312 | \$625 |
| | Rinsing equipment and utensils after cleaning and sanitizing | 4-904.14 | | | L3: Cleaned and sanitized equipment and utensils were improperly rinsed. | \$500 | \$1,250 | \$2,500 |
| 45: Single-use/single-service articles; properly stored, used | Single-Service and single-use articles: Required Use | 4-502.12 | | | L2: The establishment did not have facilities to warewash and did not provide single-service articles. | \$750 | \$1,875 | \$3,750 |
| | Single-service and single-use articles: Use Limitations | 4-502.13 | | | L2: Single-service and single-use articles were reused. | \$750 | \$1,875 | \$3,750 |
| | | | | | L5: The bulk milk container dispensing tube was not cut as required. | \$125 | \$312 | \$625 |
| | Mollusk and Crustacea shells: Use limitations | 4-502.14 | | | L2: Mollusk and crustacea shells were used more than once as serving containers. | \$750 | \$1,875 | \$3,750 |
| | Single-service and single-use articles: Storing | 4-903.11(A) and (C) | | | L5: Single-service and single-use articles were not stored properly | \$125 | \$312 | \$625 |
| | Single-service and single-use articles: Storing prohibitions | 4-903.12 | | | L3: Single-service and single-use articles were stored in prohibited areas. | \$500 | \$1,250 | \$2,500 |
| | Kitchenware and tableware: Preventing contamination | 4-904.11 | | | L5: Utensils were not stored to prevent contamination of food- and lip- surfaces. | \$125 | \$312 | \$625 |
| | Mobile Food Unit (MFU): Single-service articles | | 228.221(a)(5) | | L4: A MFU did not provide single-service articles for use by consumers. | \$250 | \$625 | \$1,250 |
| | Temporary Food Establishment: Single-service articles | | 228.222(e) | | L4: A Temporary Food Establishment did not provide single-service articles for use by consumers. | \$250 | \$625 | \$1,250 |
| Outfitter Operation: Single-service articles | | 228.224(e)(2) | | L4: An Outfitter Operation did not provide single-service articles for use by consumers. | \$250 | \$625 | \$1,250 | |
| 46: Gloves used properly | Slash-resistant gloves: Use | 3-304.15(B) | | | L4: Slash-resistant gloves were used for food that was not subsequently cooked. | \$250 | \$625 | \$1,250 |
| | Slash-resistant gloves: Use with ready-to-eat foods | 3-304.15(C) | | | L4: Slash-resistant gloves were used for ready-to-eat foods and were not smooth, durable, non-absorbent, or covered with a single-use glove. | \$250 | \$625 | \$1,250 |
| | Cloth glove: Use | 3-304.15(D) | | | L4: Cloth gloves were used in direct contact with food that was not subsequently cooked. | \$250 | \$625 | \$1,250 |
| | Using Clean Tableware for Second Portions and Refills | 3-304.16 | | | L4: Tableware, soiled by the consumer, was used to provide second portions or refills. | \$250 | \$625 | \$1,250 |

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| Refilling returnable: Food and beverage | 3-304.17 | | | L3: Empty containers returned to the establishment for cleaning and refilling were not cleaned and refilled in a regulated food processing plant. | \$500 | \$1,250 | \$2,500 |
| Multiuse characteristics: Materials for construction and repair | 4-101.11 | | | L3: The establishment used utensils and food contact surfaces of equipment that were made of materials that were not safe, durable, smooth, easily cleanable, and resistant to damage. | \$500 | \$1,250 | \$2,500 |
| Cast iron: Use limitations | 4-101.12 | | | L5: Cast iron was used for food contact purposes other than cooking. | \$125 | \$312 | \$625 |
| Lead: Use limitation | 4-101.13 | | | L2: Food contacts surfaces contained amounts of lead that exceeded acceptable levels. | \$750 | \$1,875 | \$3,750 |
| Copper: Use limitation | 4-101.14 | | | L2: Copper or copper alloys were used as food contact surfaces for foods with a pH below 6. | \$750 | \$1,875 | \$3,750 |
| Galvanized metal: Use limitation | 4-101.15 | | | L2: Galvanized metal was used as food contact surface for acidic foods. | \$750 | \$1,875 | \$3,750 |
| Wood: Use limitation | 4-101.17 | | | L5: Wood was improperly used as a food contact surface. | \$125 | \$312 | \$625 |
| Nonstick coatings: Use limitation | 4-101.18 | | | L5: Scoring or scratching utensils were used with nonsticking coated food contact surfaces or utensils. | \$125 | \$312 | \$625 |
| Nonfood-contact surfaces of equipment | 4-101.19 | | | L5: Nonfood contact surfaces exposed to splash, spillage, or other food soiling were not constructed of corrosion-resistant, nonabsorbent, and smooth material. | \$125 | \$312 | \$625 |
| Characteristics of single-service and single-use articles | 4-102.11 | | | L2: Single-service and single-use articles were made of unapproved materials. | \$750 | \$1,875 | \$3,750 |
| Equipment and utensils: Durability and Strength | 4-201.11 | | | L5: Equipment and utensils were not designed and constructed to be durable. | \$125 | \$312 | \$625 |
| Food temperature measuring devices: No glass | 4-201.12 | | | L3: The establishment used a temperature measuring device with sensors or stems made of glass. | \$500 | \$1,250 | \$2,500 |
| Food-contact surfaces: Cleanability | 4-202.11 | | | L5: Multiuse food-contact surfaces were not designed to be cleanable. | \$125 | \$312 | \$625 |
| CIP Equipment | 4-202.12 | | | L4: CIP equipment was not designed and constructed to be cleaned properly. | \$250 | \$625 | \$1,250 |
| "V" Threads: Use Limitation | 4-202.13 | | | L5: "V" type threads were used as food-contact surface. | \$125 | \$312 | \$625 |
| Hot oil filtering equipment: Characteristics | 4-202.14 | | | L5: Hot oil filtering equipment was not designed and constructed clean properly. | \$125 | \$312 | \$625 |
| Can openers: Characteristics | 4-202.15 | | | L5: Can openers were not designed to be readily removable for cleaning and for replacement. | \$125 | \$312 | \$625 |
| Nonfood-contact surfaces: Cleanability | 4-202.16 | | | L5: Nonfood contact surfaces were not constructed to allow easy cleaning and to facilitate maintenance. | \$125 | \$312 | \$625 |
| Kick Plates: Removable | 4-202.17 | | | L5: Kick plates were not designed to be removable for cleaning and inspection. | \$125 | \$312 | \$625 |

47: Food and non-food-contact surfaces cleanable, properly designed, constructed, and used

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| Equipment openings: Closures and deflectors | 4-204.12 | | | L5: Equipment openings, closures, and deflectors were not properly designed. | \$125 | \$312 | \$625 |
| Dispensing equipment, protection of equipment and food | 4-204.13 | | | L5: Dispensing equipment was not designed properly protect equipment and food. | \$125 | \$312 | \$625 |
| Vending machine and vending stage closure | 4-204.14 | | | L5: A vending machine was not equipped with a self-closing door or cover as required. | \$125 | \$312 | \$625 |
| Bearings and gear boxes: Leakproof | 4-204.15 | | | L5: Equipment in the establishment contained bearings and gears that required lubricant and was not designed and constructed to not leak onto food or onto food-contact surfaces. | \$125 | \$312 | \$625 |
| Beverage tubing: Separation | 4-204.16 | | | L5: Beverage tubing and cold-plate beverage cooling devices were in contact with stored ice. | \$125 | \$312 | \$625 |
| Ice units: Separation of drains | 4-204.17 | | | L5: Liquid waste drain lines past through an ice machine or ice storage bin. | \$125 | \$312 | \$625 |
| Condenser Unit, Separation | 4-204.18 | | | L5: A condenser unit was not separated from the food and food storage space by a dustproof barrier. | \$125 | \$312 | \$625 |
| Can Openers on Vending Machines | 4-204.19 | | | L5: Cutting or piercing parts of a can opener were not protected against contamination. | \$125 | \$312 | \$625 |
| Molluscan shellfish tanks: Prohibitions | 4-204.110(A) | | | L2: A molluscan shellfish life support system display tank was used to store or display shellfish for human consumption. | \$750 | \$1,875 | \$3,750 |
| Vending machines: Automatic shutoff | 4-204.111 | | | L3: A vending machine that holds TCS food was not equipped with an automatic shutoff. | \$500 | \$1,250 | \$2,500 |
| Equipment compartments: Drainage | 4-204.120 | | | L5: Equipment compartments that held ice, beverage drip, or water were not sloped to drain. | \$125 | \$312 | \$625 |
| Vending machines: Liquid waste products | 4-204.121 | | | L5: A vending machine that dispensed beverages in paper containers was not equipped with diversion devices and retention pans or drains for container leakage. | \$125 | \$312 | \$625 |
| | | | | L5: Vending machines that dispensed liquid food in bulk were not properly designed for drip, spillage, overflow, or other internal wastes. | \$125 | \$312 | \$625 |
| Case lot handling apparatuses: Movability | 4-204.122 | | | L5: The establishment used apparatuses to store and move large quantities of packaged food received from a supplier and were not designed to move easily. | \$125 | \$312 | \$625 |
| Vending machine doors and openings | 4-204.123 | | | L5: Vending machine doors and openings were not designed properly. | \$125 | \$312 | \$625 |
| Utensils at consumer self-service stations | 4-302.11 | | | L4: A dispensing utensil was not provided for each container at a self-service unit such as a buffet or salad bar. | \$250 | \$625 | \$1,250 |
| Equipment, clothes washers, dryers and storage cabinets, contamination prevention: Location | 4-401.11 | | | L5: A cabinet used to store cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles was stored in prohibited areas. | \$125 | \$312 | \$625 |
| Fixed equipment: spacing or sealing-installation | 4-402.11 | | | L5: Equipment that was not easily moveable was not properly installed for easy cleaning or sealed to adjoining equipment. | \$125 | \$312 | \$625 |
| Fixed Equipment: Elevation or sealing | 4-402.12 | | | L5: Floor-mounted equipment that was not easily moveable was not sealed or elevated at least six inches. | \$125 | \$312 | \$625 |

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| Good repair and proper adjustment: Equipment | 4-501.11 | | | L5: Equipment was not maintained in good repair. | \$125 | \$312 | \$625 |
| Cutting Surfaces: Cutting blocks and boards | 4-501.12 | | | L5: Cutting surfaces were not easily cleanable and damaged beyond repair were not discarded. | \$125 | \$312 | \$625 |
| Microwave Ovens | 4-501.13 | | | L5: Microwaves did not meet safety standards. | \$125 | \$312 | \$625 |
| Good repair: Utensils, temperature and pressure measuring devices | 4-502.11(A) and (C) | | | L4: Utensils, temperature measuring devices, and pressure measuring devices were not maintained in good repair. | \$250 | \$625 | \$1,250 |
| Dry cleaning methods and criteria | 4-603.11 | | | L5: Dry cleaning methods were used for food contact surfaces used with TCS foods. | \$125 | \$312 | \$625 |
| Food-contact surfaces: Lubricating | 4-902.11 | | | L5: Lubricant for food contact surfaces was not applied to prevent contamination. | \$125 | \$312 | \$625 |
| Equipment: Reassembling | 4-902.12 | | | L5: Food equipment was not reassembled in a manner to prevent contamination of food-contact surfaces. | \$125 | \$312 | \$625 |
| Mobile Food Unit (MFU): Potable water servicing equipment | | 228.221(c)(1)(E) | | L4: Servicing area potable water equipment was not installed in a manner to protect the water and equipment from contamination. | \$250 | \$625 | \$1,250 |
| Temporary Food Establishment: Design and construction of equipment | | 228.222(d)(1) | | L5: Equipment and utensils were not designed and constructed to be durable. | \$125 | \$312 | \$625 |
| Temporary Food Establishment: Location and installation | | 228.222(d)(2) | | L5: Equipment in a Temporary Food Establishment was not installed and cleaned in way to prevent food contamination and allow for easy cleaning. | \$125 | \$312 | \$625 |
| Bed and Breakfast: Equipment and utensil design and construction | | 228.223(h) | | L5: Equipment and utensils were not designed and constructed to be durable. | \$125 | \$312 | \$625 |
| Bed and Breakfast: Food-contact surfaces. smooth, non-absorbent and easily cleanable | | 228.223(j) | | L5: Food-contact surfaces in a Bed and Breakfast were not smooth, non-absorbent, and easily cleanable. | \$125 | \$312 | \$625 |
| Outfitter Operation: Ice storage container criteria | | 228.224(f)(2) | | L5: Ice used in a Outfitter Operation was not stored in a container that was in good repair. | \$125 | \$312 | \$625 |
| Outfitter Operation: Potable water storage criteria | | 228.224(g)(2) | | L3: Potable water was not stored in a cleaned and sanitized container that is also easily cleanable and in good condition. | \$500 | \$1,250 | \$2,500 |
| Outfitter Operation: Equipment and utensils approved for food use | | 228.224(i) | | L5: Food equipment and utensils used in an Outfitter Operation were not approved for food use. | \$125 | \$312 | \$625 |
| Self-service food market: Self closing door | | 228.225(g)(1) | | L5: A Self-service Food Market was not equipped with a self-closing door. | \$125 | \$312 | \$625 |
| Pressure measuring devices on mechanical warewashing equipment | 4-203.13 | | | L5: Pressure measuring devices were not properly designed or in accurate range. | \$125 | \$312 | \$625 |
| Warewashing machine data plate operation specifications | 4-204.113 | | | L5: A warewashing machine was not provided with a readable data plate. | \$125 | \$312 | \$625 |
| Warewashing machine internal baffles and curtains | 4-204.114 | | | L5: A warewashing machine was not provided with internal baffles or curtains. | \$125 | \$312 | \$625 |

48: Warewashing facilities, installed, maintained, used, test strips

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| Warewashing machine temperature measuring devices | 4-204.115 | | | L4: A warewashing machine was not equipped with a temperature measuring device. | \$250 | \$625 | \$1,250 |
| Manual warewashing equipment heaters and baskets | 4-204.116 | | | L4: A manual warewashing sink used to sanitize with hot water was not properly equipped. | \$250 | \$625 | \$1,250 |
| Warewashing machine automatic dispensing of detergents and sanitizers | 4-204.117 | | | L4: A warewashing machine that uses detergents and sanitizers was not properly. | \$250 | \$625 | \$1,250 |
| Warewashing Machine flow pressure device | 4-204.118 | | | L5: A warewashing that provided hot water for sanitization was not equipped with a pressure guage. | \$125 | \$312 | \$625 |
| Warewashing sinks and self-draining drainboards | 4-204.119 | | | L5: Sinks and drainboards at a three-compartment sink were not self-draining. | \$125 | \$312 | \$625 |
| Manual warewashing sink compartment requirements | 4-301.12 | | | L3: The establishment lacked a three-compartment sink. | \$500 | \$1,250 | \$2,500 |
| | | | | L4: Compartments at the three-compartment sink were not large enough to immerse the largest piece of equipment or utensil. | \$250 | \$625 | \$1,250 |
| Drainboards | 4-301.13 | | | L4: Drainboards, utensil racks, or tables were not large enough accommodate all soiled and cleaned items. | \$250 | \$625 | \$1,250 |
| Temperature measuring devices for manual and mechanical warewashing | 4-302.13 | | | L4: Temperature measuring devices were provided for measuring manual and mechanical warewashing. | \$250 | \$625 | \$1,250 |
| Testing devices for sanitizing solutions | 4-302.14 | | | L4: A test kit to accurately monitor sanitizing solutions was not provided. | \$250 | \$625 | \$1,250 |
| Cleaning agents and sanitizers: Availability | 4-303.11 | | | L4: Cleaning agents or chemical sanitizers were not available on-site. | \$250 | \$625 | \$1,250 |
| Warewashing equipment: Cleaning frequency | 4-501.14 | | | L5: Warewashing equipment was not cleaned frequent enough. | \$125 | \$312 | \$625 |
| Warewashing machines: Manufacturers' operating instructions and data plate | 4-501.15 | | | L4: The warewashing machine was not operated according to the manufacturer's instructions. | \$250 | \$625 | \$1,250 |
| Warewashing sinks: Use limitation | 4-501.16 | | | L4: Warewashing sink was not cleaned after washing wiping cloths, washing produce, or thawing food. | \$250 | \$625 | \$1,250 |
| | | | | L5: A warewashing sink was used to wash hands. | \$125 | \$312 | \$625 |
| Warewashing equipment: Cleaning agents requirements | 4-501.17 | | | L4: Warewashing equipment did not contain cleaning solution. | \$250 | \$625 | \$1,250 |
| Warewashing equipment: Maintenance of clean solutions | 4-501.18 | | | L5: Wash, rinse, and sanitize solutions were not maintained clean. | \$125 | \$312 | \$625 |
| Manual warewashing equipment: Wash solution temperature | 4-501.19 | | | L4: Temperature at the warewashing equipment was not maintained at or above 110°F. | \$250 | \$625 | \$1,250 |
| Mechanical warewashing equipment: Wash solution temperature | 4-501.110 | | | L4: Temperatures at a spray type warewasher that used hot wat sanitization did maintain water at appropriate temperatures according machine type. | \$250 | \$625 | \$1,250 |

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| | Warewashing equipment: Determining chemical sanitizer concentration | 4-501.116 | | | L4: The concentration of the sanitizing solution was not accurately determined by using a test kit or other device. | \$250 | \$625 | \$1,250 |
| | Precleaning | 4-603.12 | | | L5: Equipment and utensils were not properly precleaned prior to warewashing. | \$125 | \$312 | \$625 |
| | Loading of soiled items in warewashing machines | 4-603.13 | | | L5: Soiled items were not properly loaded in the warewashing machine to be effectively cleaned. | \$125 | \$312 | \$625 |
| | Wet cleaning criteria | 4-603.14 | | | L5: Equipment's food-contact surfaces and utensils were not effectively cleaned to remove or loosen soils. | \$125 | \$312 | \$625 |
| | Washing procedures for alternative manual warewashing equipment | 4-603.15 | | | L5: The establishment had equipment or other utensils that were too large to wash in sink compartments or warewashing machine and did not use effective alternative washing procedures. | \$125 | \$312 | \$625 |
| | Rinsing procedures | 4-603.16 | | | L5: Washed utensils or equipment were not rinsed. | \$125 | \$312 | \$625 |
| | Mobile Food Unit (MFU): Manual warewashing and sink compartment requirements | | 228.221(a)(6)(B) | | L3: The MFU lacked a three-compartment sink. | \$500 | \$1,250 | \$2,500 |
| | Temporary Food Establishment: Alternative manual warewashing | | 228.222(d)(5) | | L3: A Temporary Food Establishment did not provide a method of warewashing to substitute for a three-compartment sink. | \$500 | \$1,250 | \$2,500 |
| | Bed and Breakfast: Manual and Mechanical warewashing | | 228.223(e) | | L3: A Bed and Breakfast lacked a three-compartment sink. | \$500 | \$1,250 | \$2,500 |
| | Outfitter Operation: Alternative manual warewashing equipment | | 228.224(e)(1) | | L3: A Bed and Breakfast did not provide a method of warewashing to substitute for a three-compartment sink. | \$500 | \$1,250 | \$2,500 |
| 49: Non-food-contact surfaces clean | Equipment and nonfood-contact surfaces: Free of dust, dirt, food, residue, and other debris | 4-601.11(C) | | | L5: Non-food contact surfaces of equipment were not kept free of an accumulation of dust, dirt, food residue, and other debris. | \$125 | \$312 | \$625 |
| | Nonfood contact surfaces cleaned at a frequency necessary to preclude accumulation of soil residues | 4-602.13 | | | L5: Non-food contact surfaces of equipment were not cleaned at a necessary frequency. | \$125 | \$312 | \$625 |
| 50: Hot and cold water available; adequate pressure | Sufficient capacity: Quantity and availability | 5-103.11(A) | | | L4: The water source and system was not sufficient to meet peak water demands. | \$250 | \$625 | \$1,250 |
| | | 5-103.11(B) | | | L3: The establishment did not have hot water or the generation system was not sufficient to meet peak demands. | \$500 | \$1,250 | \$2,500 |
| | Water pressure | 5-103.12 | | | L4: Water under pressure was not provided to all fixtures, equipment, and nonfood equipment. | \$250 | \$625 | \$1,250 |
| | Water received from approved public water, water transport vehicles, or water containers | 5-104.11(A),(B)(2)-(3) | | | L3: Water was not received in an approved manner. | \$500 | \$1,250 | \$2,500 |
| | Nonpublic water mains, water pumps, pipes, hoses, and connections | | 228.143 | | L3: Nonpublic water mains, water pumps, pipes, hoses, connections, and other appurtenances did not meet requirements. | \$500 | \$1,250 | \$2,500 |
| | Bed and Breakfast: Hot and cold water under pressure | | 228.223(o) | | L4: Water under pressure was not supplied to all equipment in a Bed and Breakfast. | \$250 | \$625 | \$1,250 |

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| 51: Plumbing installed; proper backflow devices | System flushing and disinfection | 5-101.12 | | | L1: A drinking water system was not flushed and disinfected before placed in service after construction, repair, or modification and after an emergency situation. | \$1,000 | \$2,500 | \$5,000 or possible license revocation |
| | Approved materials | 5-201.11 | | | L2: The plumbing system and hoses conveying water or water filters were not constructed and repaired with approved materials. | \$750 | \$1,875 | \$3,750 |
| | Approved system and cleanable fixtures: Design, constructed and installed according to law | 5-202.11 | | | L2: The establishment's plumbing system was not designed, constructed, and installed according to law. | \$750 | \$1,875 | \$3,750 |
| | | | | | L5: A plumbing fixture was not easily cleanable. | \$125 | \$312 | \$625 |
| | Backflow prevention | 5-202.13 | | | L3: An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment was not at least twice the diameter of the water supply inlet. | \$500 | \$1,250 | \$2,500 |
| | Backflow prevention device: Design standard | 5-202.14 | | | L2: A backflow or back siphonage prevention device was not properly installed. | \$750 | \$1,875 | \$3,750 |
| | Conditioning device: Design | 5-202.15 | | | L5: An installed water filter, screen, and other water conditioning device was not designed to disassemble easily or of a replaceable type. | \$125 | \$312 | \$625 |
| | Service sink requirement | 5-203.13 | | | L5: The establishment lacked a service sink. | \$125 | \$312 | \$625 |
| | Backflow prevention device: When required | 5-203.14 | | | L3: The plumbing system was not installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system. | \$500 | \$1,250 | \$2,500 |
| | Backflow prevention device: Carbonator | 5-203.15 | | | L3: The establishment had a carbonating device that was not provided with an air gap and did not install a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm upstream, or downstream from copper in the water supply line. | \$500 | \$1,250 | \$2,500 |
| | Backflow prevention device: Location to be serviced and maintained | 5-204.12 | | | L5: A backflow prevention device was not located in manner to be serviced and maintained. | \$125 | \$312 | \$625 |
| | Conditioning Device: Location for service and cleaning | 5-204.13 | | | L5: A water conditioning device was not located to facilitate disassembly or servicing and cleaning. | \$125 | \$312 | \$625 |
| | Prohibiting a cross connection | 5-205.12 | | | L2: The establishment had a cross-connection. | \$750 | \$1,875 | \$3,750 |
| | | | | | L4: Piping of nondrinking water was not durably labeled to distinguish from potable water piping. | \$250 | \$625 | \$1,250 |
| | Scheduling inspection and service for a water system device | 5-205.13 | | | L4: A water system device such as a water treatment device or backflow preventer was no scheduled for maintenance according to the manufacturer's instructions. | \$250 | \$625 | \$1,250 |
| | Water reservoir of fogging devices: Cleaning | 5-205.14 | | | L2: A reservoir that supplied water to a device such as a produce fogger was not maintained and cleaned according the manufacturer's instructions. | \$750 | \$1,875 | \$3,750 |
| L2: A reservoir that supplied water to a device such as a produce fogger was not cleaned at least once a week. | | | | | \$750 | \$1,875 | \$3,750 | |

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| Plumbing system maintained in good repair | 5-205.15 | | | L5: The plumbing system was not maintained in good repair. | \$125 | \$312 | \$625 |
| Mobile water tank and mobile food establishment water tank: Approved materials | 5-301.11 | | | L2: Materials used to construct a mobile water tank were not safe, durable, corrosion resistant, nonabsorbent, smooth, and easily cleanable. | \$750 | \$1,875 | \$3,750 |
| Mobile water tank: Enclosed system and sloped to drain | 5-302.11 | | | L4: A mobile water tank was not enclosed from the filling inlet to the discharge outlet and sloped to drain. | \$250 | \$625 | \$1,250 |
| Mobile water tank inspection and cleaning port: Protected and secured | 5-302.12 | | | L5: A water tank was not properly designed to be secure and provide protection during inspection and cleaning. | \$125 | \$312 | \$625 |
| "V" Type Threads: Use Limitation on mobile water tank | 5-302.13 | | | L5: A fitting on a water tank inlet or outlet had "V" type threads and did not have a hose permanently attached. | \$125 | \$312 | \$625 |
| Mobile water tank vent protected | 5-302.14 | | | L5: A water tank vent did not terminate in a downward direction and was not protected properly. | \$125 | \$312 | \$625 |
| Mobile water tank inlet and outlet sloped to drain | 5-302.15 | | | L5: A water tank was not sloped to drain and positioned to protect from contaminants. | \$125 | \$312 | \$625 |
| Mobile Water Tank hose: Construction and identification | 5-302.16 | | | L2: A hose used for conveying water was not safe and properly designed. | \$750 | \$1,875 | \$3,750 |
| Mobile Water Tank: Filter | 5-303.11 | | | L3: A filter that does not pass oil or oil vapors was not properly installed. | \$500 | \$1,250 | \$2,500 |
| Mobile Water Tank inlet: Protective cover or device | 5-303.12 | | | L5: A cap and keep chain, closed cabinet, closed storage tube, or other approved protective cover or device was not provided for a water inlet, outlet, and hose. | \$125 | \$312 | \$625 |
| Mobile Food Unit tank inlet | 5-303.13 | | | L5: A MFU water tank inlet was not three-fourths inch in inner diameter or less and provided with a hose that prevented use for any other service. | \$125 | \$312 | \$625 |
| Mobile Water Tank: System flushing and sanitization-operation and maintenance | 5-304.11 | | | L2: A water tank, pump, or hoses were not flushed and sanitized when necessary. | \$750 | \$1,875 | \$3,750 |
| Mobile Water Tank: Using a pump and hoses and backflow prevention | 5-304.12 | | | L4: A water tank, pump, or hoses were not operated so that backflow and other contamination was prevented. | \$250 | \$625 | \$1,250 |
| Mobile Water Tank: Protecting Inlet, Outlet and Hose Fitting | 5-304.13 | | | L5: A water tank was not in use and the inlet or outlet fitting was not properly protected. | \$125 | \$312 | \$625 |
| Mobile Water Tank: Tank, Pump and Hoses, Dedication | 5-304.14 | | | L2: A water tank, pump, or hoses used for conveying drinking water were used for other purposes. | \$750 | \$1,875 | \$3,750 |
| Mobile Food Unit (MFU): Fill hose and water holding tank shall be labeled as "Potable Water." | | 228.221(a)(8)(A) | | L5: A fill hose and water holding tank were not labeled as "Potable Water" | \$125 | \$312 | \$625 |
| Mobile Food Unit (MFU): Drinking water in an MFU holding tank shall be tested for contamination by sampling upon request by the department | | 228.221(a)(8)(B) | | L3: A MFU operator refused to test the water holding tank for contamination upon request of the department. | \$500 | \$1,250 | \$2,500 |
| Mobile holding tank: Capacity and drainage | 5-401.11 | | | L4: A mobile holding tank was not 15 percent larger in capacity than the water supply tank and sloped to a drain that is 1 inch in diameter or greater. | \$250 | \$625 | \$1,250 |
| Backflow Prevention | 5-402.11 | | | L2: A direct connection was present between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. | \$750 | \$1,875 | \$3,750 |

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| 52: Sewage and waste water properly disposed | Grease trap: Easily accessible | 5-402.12 | | | L5: A grease trap was not located to be easily accessible for cleaning. | \$125 | \$312 | \$625 |
| | Conveying sewage criteria | 5-402.13 | | | L3: Sewage was not conveyed to the point of disposal through an approved sanitary sewage system or other system. | \$500 | \$1,250 | \$2,500 |
| | Removing mobile food establishment wastes | 5-402.14 | | | L3: Sewage and other liquid wastes were not removed from a MFU in an approved manner. | \$500 | \$1,250 | \$2,500 |
| | Flushing a waste retention tank | 5-402.15 | | | L5: A liquid waste retention tank was not thoroughly flushed and drained in a sanitary manner. | \$125 | \$312 | \$625 |
| | Approved sewage disposal system | 5-403.11 | | | L2: Sewage was not disposed through an approved facility. | \$750 | \$1,875 | \$3,750 |
| | Other liquid wastes and rainwater | 5-403.12 | | | L5: Condensate drainage or other non-sewage liquids and rainwater were not drained to disposal according to law. | \$125 | \$312 | \$625 |
| | Mobile Food Unit (MFU): Sewage and other liquid waste | | 228.221(a)(9) | | L3: Waste from the MFU was not properly disposed. | \$500 | \$1,250 | \$2,500 |
| | Mobile Food Unit (MFU): Outdoor servicing area and operations, waste disposal location | | 228.221(c)(1)(B) | | L4: The area provided for the flushing and drainage of liquid waste was not separate from the location provided for potable water and loading and unloading of food at the servicing area. | \$250 | \$625 | \$1,250 |
| | Temporary Food Establishment: Sewage and waste water disposed properly | | 228.222(h) | | L2: Waste water and sewage from a Temporary Food Establishment was not disposed of properly. | \$750 | \$1,875 | \$3,750 |
| Bed and Breakfast: Sewage and waste water disposed properly | | 228.223(n) | | L2: Waste water and sewage from a Bed and Breakfast was not disposed of properly. | \$750 | \$1,875 | \$3,750 | |
| 53: Toilet facilities: properly constructed, supplied, cleaned | Toilets and urinals: Minimum requirement | 5-203.12 | | | L2: At least one toilet was not provided. | \$750 | \$1,875 | \$3,750 |
| | Toilet room receptacle: Covered | 5-501.17 | | | L5: A toilet room used by females was not provided with a covered receptacle. | \$125 | \$312 | \$625 |
| | Toilet rooms: Enclosed | 6-202.14 | | | L4: A toilet room was not enclosed and provided with a self-closing door. | \$250 | \$625 | \$1,250 |
| | Toilet tissue: availability | 6-302.11 | | | L4: A supply of toilet tissue was not available at each toilet. | \$250 | \$625 | \$1,250 |
| | Toilet Rooms: Conveniently located and accessible | 6-402.11 | | | L3: Toilet rooms were not conveniently located and accessible to employees. | \$500 | \$1,250 | \$2,500 |
| | Cleaning of plumbing fixtures | 6-501.18 | | | L5: Plumbing fixtures were not cleaned as often as necessary. | \$125 | \$312 | \$625 |
| | Closing toilet room doors | 6-501.19 | | | L5: Toilet rooms doors were not kept close. | \$125 | \$312 | \$625 |
| | Mobile Food Unit (MFU): Toilet rooms, convenience and accessibility | | 228.221(a)(11) | | L3: The MFU did not have a conveniently located toilet room. | \$500 | \$1,250 | \$2,500 |
| | Bed and Breakfast: Employee restrooms | | 228.223(g) | | L3: A Bed and Breakfast did not have a toilet room available for employees. | \$500 | \$1,250 | \$2,500 |
| | Outdoor storage surface | 5-501.11 | | | L5: Outdoor storage surface for refuse, recyclables, and returnable was not constructed of nonabsorbent material and sloped to drain. | \$125 | \$312 | \$625 |
| | Outdoor enclosure: Construction materials | 5-501.12 | | | L5: An outdoor enclosure for refuse, recyclables, and returnable was used and not constructed of durable and cleanable materials. | \$125 | \$312 | \$625 |

54: Garbage/refuse properly disposed; facilities maintained

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| Waste receptacle requirements | 5-501.13 | | | L5: Waste receptacles and waste handling units were not durable, cleanable, insect-and rodent-resistant, leakproof, and nonabsorbent. | \$125 | \$312 | \$625 |
| Receptacles in vending machines | 5-501.14 | | | L5: A waste receptacle was located within a vending machine. | \$125 | \$312 | \$625 |
| Outside receptacles: Tight-fitting lids, doors, covers, and on-site compactor | 5-501.15 | | | L5: Outside waste receptacle and waste handling unit was not designed and constructed to have tight-fitting lids, doors, or covers. | \$125 | \$312 | \$625 |
| | | | | L5: An on-site compactor was not installed to minimize accumulation of debris and insect and rodent attraction and harborage and to facilitate cleaning. | \$125 | \$312 | \$625 |
| Storage areas, rooms, and receptacles: Sufficient capacity | 5-501.16(A) | | | L4: Sufficient number and capacity of waste receptacles were not provided. | \$250 | \$625 | \$1,250 |
| Waste receptacle: Location in Food Establishment | 5-501.16(B) | | | L4: Waste receptacles were not provided where necessary. | \$250 | \$625 | \$1,250 |
| Waste receptacle for disposable towels | 5-501.16(C) | | | L5: Waste receptacles were not provided at lavatories that utilized disposable towels. | \$125 | \$312 | \$625 |
| Cleaning implements and supplies for receptacles | 5-501.18 | | | L5: Suitable cleaning implements and supplies were not provided to effectively clean receptacles and waste handling units. | \$125 | \$312 | \$625 |
| Location of storage areas, redeeming machines, receptacles and waste handling units | 5-501.19 | | | L4: An area designated for refuse, recyclables, returnable, and redeeming machine was not located separate from food, equipment, utensils, linens, and single-service and single-use articles and where a public health hazard or nuisance is not created. | \$250 | \$625 | \$1,250 |
| Storage refuse, recyclables and returnables inaccessible to pests | 5-501.110 | | | L5: Refuse, recyclables, and returnables were not stored to prevent access to insects and rodents. | \$125 | \$312 | \$625 |
| Garbage/refuse area, enclosures and receptacles in good repair | 5-501.111 | | | L5: Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables were not maintained in good repair. | \$125 | \$312 | \$625 |
| Outside storage prohibitions | 5-501.112 | | | L5: Unapproved refuse receptacles were stored outside. | \$125 | \$312 | \$625 |
| Covering receptacles | 5-501.113 | | | L5: Receptacles and waste handling units for refuse, recyclables, and returnables were not kept covered. | \$125 | \$312 | \$625 |
| Using drain plugs | 5-501.114 | | | L5: Drains in receptacles and waste handling units for refuse, recyclables, and returnables did not have drain plugs in place. | \$125 | \$312 | \$625 |
| Maintaining refuse areas and enclosures | 5-501.115 | | | L5: Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables were not maintained free of unnecessary items. | \$125 | \$312 | \$625 |
| Cleaning receptacles | 5-501.116 | | | L5: Receptacles and waste handling units for refuse, recyclables, and returnables were not thoroughly cleaned in a way to prevent contamination of food, equipment, utensils, linens, or single-service and single-use articles. | \$125 | \$312 | \$625 |
| | | | | L5: Receptacles and waste handling units for refuse, recyclables, and returnables were not cleaned at necessary frequency. | \$125 | \$312 | \$625 |
| Frequency of removal | 5-502.11 | | | L4: Refuse, recyclables, and returnables were not removed from the premises at necessary frequency. | \$250 | \$625 | \$1,250 |

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| Removal receptacles or vehicles | 5-502.12 | | | L5: Refuse, recyclables, and returnables were not removed from the premises in a manner according to law. | \$125 | \$312 | \$625 |
| Facilities for disposal and recycling | 5-503.11 | | | L5: Solid waste was not disposed through an approved facility. | \$125 | \$312 | \$625 |
| Outdoor refuse areas: Curbed and graded to drain | 6-202.110 | | | L5: Outdoor refuse areas were not curbed and graded to drain. | \$125 | \$312 | \$625 |
| Bed and Breakfast: Garbage receptacles | | 228.223(m) | | L5: A Bed and Breakfast did not provide an impervious receptacle for storage of garbage and refuse. | \$125 | \$312 | \$625 |
| Outfitter Operation: Impervious receptacles shall be provided for storage of garbage and refuse | | 228.224(k) | | L5: An Outfitter Operation did not provide an impervious receptacle for storage of garbage and refuse. | \$125 | \$312 | \$625 |
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| On-site clothes washers and dryers | 4-301.15 | | | L4: Work clothes or linens are laundered on the premises and mechanical clothes washer and dryer were not provided. | \$250 | \$625 | \$1,250 |
| Washer and dryer: Location | 4-401.11(C) | | | L4: A mechanical clothes washer and dryer was not located to protect from contamination. | \$250 | \$625 | \$1,250 |
| Use of laundry facilities | 4-803.13 | | | L4: Laundry facilities located on the premises were used for items not used in the operation of the establishment. | \$250 | \$625 | \$1,250 |
| Surface characteristics : Indoor areas | 6-101.11(A) | | | L4: Surfaces of materials in indoor areas did not required characteristics. | \$250 | \$625 | \$1,250 |
| Surface Characteristics : Outdoor areas | 6-102.11 | | | L4: Surfaces of materials in outdoor areas did not required characteristics. | \$250 | \$625 | \$1,250 |
| Floors, walls and ceilings: Cleanability | 6-201.11 | | | L4: Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. | \$250 | \$625 | \$1,250 |
| Floors, walls, and ceilings: Utility lines | 6-201.12 | | | L5: Utility service lines were unnecessarily exposed, were installed to obstruct or prevent cleaning of the floors, walls, or ceilings, or installed on the floor. | \$125 | \$312 | \$625 |
| Floor and wall junctures: Coved, and enclosed or sealed | 6-201.13 | | | L5: The establishment does not use water flushing to clean floors and floor and wall junctures were not coved and closed to no larger than 1mm. | \$125 | \$312 | \$625 |
| | | | | L5: An establishment uses water flush cleaning methods and did not provide a floor drain. | \$125 | \$312 | \$625 |
| Floor carpeting: Restrictions and installation | 6-201.14 | | | L4: Carpet was used as flooring in restricted areas. | \$250 | \$625 | \$1,250 |
| Floor covering, mats and duckboards requirements | 6-201.15 | | | L5: Mats and duckboards were not designed to be removable and easily cleanable. | \$125 | \$312 | \$625 |
| Wall and ceiling coverings and coatings | 6-201.16 | | | L4: Wall and ceiling covering materials were not attached to be easily cleanable. | \$250 | \$625 | \$1,250 |
| Walls and ceilings: Attachments | 6-201.17 | | | L5: Attachments to walls and ceilings were not easily cleanable. | \$125 | \$312 | \$625 |
| Walls and ceilings, studs, joists, and rafters not exposed in areas subject to moisture | 6-201.18 | | | L5: Studs, joists, and rafters were exposed in areas subject to moisture. | \$125 | \$312 | \$625 |
| Outdoor food vending areas: Overhead Protection | 6-202.17 | | | L5: Overhead protection was not provided at a machine that vended food. | \$125 | \$312 | \$625 |
| Outdoor walking and driving surfaces ; Graded to drain | 6-202.19 | | | L5: Exterior walking and driving surfaces were not graded to drain. | \$125 | \$312 | \$625 |

55: Physical facilities installed, maintained, and clean

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| Private homes and living or sleeping quarters: Use prohibition | 6-202.111 | | | L2: A private home, or room used as living or sleeping quarters was used to conduct food establishment operations. | \$750 | \$1,875 | \$3,750 |
| Living or sleeping quarters: Separation | 6-202.112 | | | L4: Living or sleeping quarters located on the premises of a food establishment was not separated from rooms and areas used for food establishment operations. | \$250 | \$625 | \$1,250 |
| Physical facilities shall be maintained in good repair | 6-501.11 | | | L4: Physical facilities were not maintained in good repair. | \$250 | \$625 | \$1,250 |
| Cleaning frequency and restrictions | 6-501.12 | | | L5: Physical facilities were not cleaned at necessary frequency. | \$125 | \$312 | \$625 |
| Cleaning floors: Dustless methods | 6-501.13 | | | L4: Dustless cleaning methods were not used to clean floors. | \$250 | \$625 | \$1,250 |
| Cleaning maintenance tools: Preventing contamination | 6-501.15 | | | L3: Food preparation sinks, handwashing sinks, and warewashing equipment was used to clean maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes. | \$500 | \$1,250 | \$2,500 |
| Drying mops | 6-501.16 | | | L5: Mops were not placed in a manner to properly air-dry. | \$125 | \$312 | \$625 |
| Absorbent materials on floors: Use limitation | 6-501.17 | | | L4: Sawdust, wood shavings, granular salt, baked clay, diatomaceous earth, or similar materials were used on floors. | \$250 | \$625 | \$1,250 |
| Storing maintenance tools | 6-501.113 | | | L4: Maintenance tools were not stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles and in manner to facilitate cleaning. | \$250 | \$625 | \$1,250 |
| Maintaining premises: Unnecessary items and litter | 6-501.114 | | | L4: The establishment premises was not free of items that were unnecessary to the operation of maintenance of the establishment. | \$250 | \$625 | \$1,250 |
| Wall and ceiling coverings and coatings | | 228.171 | | L5: Wall and ceiling coverings and coatings were light in color or met requirements approved by the department. | \$125 | \$312 | \$625 |
| Mobile Food Unit (MFU): Central preparation facility authorization | | 228.221(a)(4)(B) | | L4: An MFU did not provide a Central preparation facility (CPF) letter of authorization. | \$250 | \$625 | \$1,250 |
| Mobile Food Unit (MFU): Central preparation facility inspection report | | 228.221(a)(4)(C) | | L5: An MFU did not provide a most recent inspection for their CPF. | \$125 | \$312 | \$625 |
| Mobile Food Unit (MFU): Servicing area authorization | | 228.221(a)(4)(D) | | L4: An MFU did not provide a service area authorization letter. | \$250 | \$625 | \$1,250 |
| Mobile Food Unit (MFU): Menu | | 228.221(a)(4)(E) | | L5: An MFU did not provide a copy of their menu of all food items to be sold. | \$125 | \$312 | \$625 |
| Mobile Food Unit (MFU): Central preparation facility criteria | | 228.221(b) | | L3: An MFU did not have a designated CPF that met operation requirements. | \$500 | \$1,250 | \$2,500 |
| Mobile Food Unit (MFU): Servicing area overhead protection | | 228.221(c)(1)(A) | | L5: A servicing area did not have overhead protection. | \$125 | \$312 | \$625 |
| Mobile Food Unit (MFU): Servicing area surface material | | 228.221(c)(1)(D) | | L5: The servicing area surface was not constructed of smooth nonabsorbent material and graded to drain. | \$125 | \$312 | \$625 |
| Temporary Food Establishment: Floors if graded to drain material criteria | | 228.222(j) | | L5: A Temporary Food Establishment did not have approved flooring in the food preparation area. | \$125 | \$312 | \$625 |
| Temporary Food Establishment: Walls and ceilings criteria | | 228.222(k)(1) | | L5: A Temporary Food Establishment did not have approved wall and ceiling materials for protection. | \$125 | \$312 | \$625 |
| Outfitter Operations: Central preparation facility | | 228.224(m) | | L3: An Outfitter Operation did not have a designated CPF. | \$500 | \$1,250 | \$2,500 |
| Self-Service Market signage | | 228.225(h) | | L4: A Self-Service Market did not provide required signage. | \$250 | \$625 | \$1,250 |

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| 56: Adequate ventilation and lighting; designated areas used | Ventilation hood systems: Filters | 4-202.18 | | | L5: Filters or other grease extracting equipment were not designed to be readily removable for cleaning and replacement. | \$125 | \$312 | \$625 |
| | Ventilation hood systems: Drip prevention | 4-204.11 | | | L5: Exhaust ventilation hood systems in food preparation and warewashing areas were not designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles. | \$125 | \$312 | \$625 |
| | Ventilation hood systems: Adequacy | 4-301.14 | | | L4: Ventilation hood systems and devices were not sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings. | \$250 | \$625 | \$1,250 |
| | Light bulbs: Protective shielding | 6-202.11 | | | L4: Light bulbs were not coated, shielded, or otherwise shatter-resistant in areas where required. | \$250 | \$625 | \$1,250 |
| | Heating, ventilation, air conditioning system vents | 6-202.12 | | | L5: Heating, ventilating, and air-conditioning systems were not designed and installed to prevent contamination. | \$125 | \$312 | \$625 |
| | Lighting: Intensity | 6-303.11 | | | L4: Sufficient light intensity was not provided according to the specified area. | \$250 | \$625 | \$1,250 |
| | Ventilation; Mechanical | 6-304.11 | | | L5: Mechanical ventilation of sufficient capacity was not provided when necessary. | \$125 | \$312 | \$625 |
| | Dressing rooms and lockers | 6-305.11 | | | L4: Dressing rooms and lockers or suitable facilities were not provided to employees. | \$250 | \$625 | \$1,250 |
| | Designated areas: Employee accommodations for eating/drinking/smoking | 6-403.11 | | | L4: Areas designated for employees to eat, drink, and use tobacco and lockers and suitable facilities were not located to prevent contamination. | \$250 | \$625 | \$1,250 |
| | Cleaning ventilation systems: Nuisance and discharge prohibition | 6-501.14 | | | L4: Intake and exhaust air ducts were not cleaned and filters were not changed to prevent a source of contamination. | \$250 | \$625 | \$1,250 |
| | Using dressing rooms and lockers | 6-501.110 | | | L4: Dressing rooms and lockers or other suitable facilities were provided and not used by employees. | \$250 | \$625 | \$1,250 |