

## Examples of Violations

(Note that this list is NOT all-inclusive, merely some examples of each inspection item #)

1.	* <b>Approved Source, Wholesome</b>	<ul style="list-style-type: none"> <li>• Dented cans, rusted, pitted</li> <li>• No shellfish tags, unable to determine source from invoices</li> <li>• Shellfish source not on Certified Shellfish Shipper's List</li> <li>• Use of raw milk</li> <li>• Adulterated foods on premises</li> <li>• Sulfite added to food</li> <li>• Mold in food</li> <li>• Cracked whole shell eggs (upon receipt of delivery)</li> <li>• Wild mushrooms that were foraged and not grown commercially</li> <li>• Hunted game used (donations to charitable organizations OK)</li> <li>• Fin fish not from commercial source</li> <li>• Meat &amp; poultry not from USDA approved source (unless approved local poultry)</li> <li>• Foreign substance in food</li> <li>• PHF not delivered at required temps.</li> <li>• Shellfish, shell eggs, not received at ambient temperature <math>\leq 45^{\circ}</math></li> <li>• Water or smoke damaged food</li> <li>• Home canned / cooked food</li> <li>• Rust dripping into ice (within ice machine)</li> <li>• Spoiled food in walk-in</li> <li>• Not freezing fish to be served for consumption w/o cooking (i.e. sushi) – <b>validate capability</b> to freeze at required temps</li> <li>• Using a container which previously held chemicals to store food</li> </ul>
2.	<b>Original container, properly labeled</b>	<ul style="list-style-type: none"> <li>• Incomplete info on shellfish tag</li> <li>• Shellstock tags not stored with each batch of shellfish</li> <li>• No dealer or re-shipper tag for shellfish, but can verify source by invoices</li> <li>• Tags not saved 90 days/ or in chronological order</li> <li>• Shucked shellfish not in original container</li> <li>• Granulated, powdered &amp; liquid food not labeled</li> <li>• Label missing</li> <li>• Label not in English (21 CFR 101.15c)</li> </ul>
3.	* <b>Potentially hazardous food meets temp requirements during storage, preparation, display, service, &amp; transportation</b>	<ul style="list-style-type: none"> <li>• Consumer Advisory does not contain both <b>Disclosure</b> and <b>Reminder</b> of foods which are or may contain raw or partially cooked ingredients</li> <li>• PHFs not reheated to 165°F within 2 hours for hot holding</li> <li>• PHFs held above 45°F or below 140° F</li> <li>• Poultry not cooked to 165°F for 15 seconds</li> <li>• Pork (other than whole roasts) not cooked to 145°F for 15 seconds</li> <li>• Eggs not cooked to 145°F for 15 seconds</li> <li>• Fish not cooked to 145°F for 15 seconds</li> <li>• Whole Roast beef &amp; pork not cooked to 130°F (121 minutes), 140°F (12 minutes), 145°F (3 minutes)</li> <li>• Properly cooked whole beef or pork roast not held <math>\geq 130^{\circ}\text{F}</math></li> <li>• Ground beef not cooked to 158°F instantly, 155°F 15 sec.</li> <li>• Foods taken from hermetically sealed packages not heated to 140°F</li> <li>• Improper cooling (not 140°F <math>\rightarrow</math> 70°F/2hrs; 70°F <math>\rightarrow</math> 45°F/4 hrs)</li> <li>• Time as a public health control used without written approval from the DOH</li> <li>• Raw animal food cooked in microwave not cooked to 165°F for 15 sec.</li> </ul>
4.	* <b>Adequate facilities to maintain product temperature, thermometers provided</b>	<ul style="list-style-type: none"> <li>• Thermometers not calibrated, accurate within 2°F</li> <li>• No thermometer in refrigerators or external temperature gauge</li> <li>• Refrigerator thermometer not working or not accurate to within 2°F</li> <li>• Poorly placed thermometer – not in warmest part of refrigerator</li> <li>• Food thermometer not readily accessible</li> <li>• Refrigerator not maintaining food temperatures at <math>\leq 45^{\circ}\text{F}</math></li> <li>• Holding units using ice that are not maintaining temperatures at <math>\leq 45^{\circ}\text{F}</math></li> <li>• Insufficient number/capacity of hot/cold holding/storage devices</li> </ul>

		<ul style="list-style-type: none"> <li>Freezer not keeping frozen foods frozen</li> <li>No thin-probe TMD for thin foods (inadequate thermometer for food product or taking temperatures)</li> </ul>
5.	<b>PHF properly thawed</b>	<ul style="list-style-type: none"> <li>Thawing at room temp</li> <li>Thawing in stagnant water</li> <li>Thawing in water &gt; 70°</li> </ul>
6.	<b>Unwrapped or PHF not re-served</b>	<ul style="list-style-type: none"> <li>Re-serving butter packets, creamers, or milk</li> <li>Reusing uneaten bread/rolls from customer tables</li> <li>Bar snack food left out (between service)</li> <li><i>Note: salad bar food is “displayed”, not “served” food. It must be protected, have appropriate temperature control, and supervision.</i></li> </ul>
7.	* <b>Food protected: storage, prep, display, service &amp; transport</b>	<ul style="list-style-type: none"> <li>Public access through food preparation, warewashing or dispensing areas (unauthorized personnel)</li> <li>Nesting of container or outside packaging on top of exposed foods</li> <li>Glasses/containers of juice, beer, or wine stored in ice at bar if ice is being used as food item</li> <li>Raw meat stored above/adjacent to ready-to-eat foods</li> <li>Raw meats not stored vertically according to final cooking temperatures</li> <li>No shields on lights in food preparation, cooking, or storage areas</li> <li>Transporting salad ingredients to salad bar uncovered</li> <li>Fruits and vegetables not washed (rinsed) prior to cutting, preparing or offering as a ready-to-eat food</li> <li>Produce washed in handwashing sink (also #15 violation)</li> <li>Uncovered foods in storage</li> <li>Inadequate sneeze guard in food service area</li> <li>Inadequate/no splash guard between handsink and food prep areas</li> <li>Uncut loaves of bread on buffet for self-service</li> <li>Fly control devices above food prep areas, warewashing areas, food storage, dishes, etc.</li> <li>Food (including canned goods) stored under waste lines</li> <li>Allowing buffet customers to return with unclean plates/utensils</li> <li>Condensate dripping onto food or food packages in walk-in</li> <li>Exposed candies or mints</li> <li>Food preparation on top of garbage can</li> <li>Food stored in undrained ice or water except for whole fruit or raw whole or cut vegetables</li> <li>Ice machine stored below sewer line</li> <li>Unpasteurized pooled eggs not cooked immediately</li> <li>Not using pasteurized eggs if pooling eggs</li> <li>Cracked or broken shell eggs located in the establishment</li> <li>Uncovered ice in service bins</li> <li>Non-foodservice related items stored in walk-in refrigerator with food (ornamental flowers, employee lunches, etc.)</li> <li>Beverage bottles and cans stored in ice, with necks below ice</li> </ul>
8.	* <b>Food containers stored on floor</b>	<ul style="list-style-type: none"> <li>Food stored on floor</li> <li>Storing exposed food less than 18" off floor</li> <li>Storing non-exposed food less than 12" off floor</li> </ul>
9.	* <b>Handling of food minimized</b>	<ul style="list-style-type: none"> <li>Plating French fries with bare hands</li> <li>Placing chicken, beef on cooking surface using unprotected hands</li> <li>Assembling burgers or sandwiches with bare hands</li> <li>Wait staff filling roll/bread baskets with bare hands</li> <li>Using a glass or bare hands as a scoop to dispense ice</li> <li>Cup or container with no handle used as food scoop</li> <li>Unnecessary, excessive touching of foods with bare hands</li> <li>Tossing/mixing salad with bare hands</li> </ul>
10.	<b>Food dispensing utensils</b>	<ul style="list-style-type: none"> <li>Ice scoop buried or stored in ice with the handle touching the ice</li> <li>Flour/sugar scoop stored in flour with handle in product</li> <li>Storing dispensing utensils in stagnant water</li> </ul>

	<b>properly stored</b> <b>(Applies to in-use equipment)</b>	<ul style="list-style-type: none"> <li>• In-use knives wedged between prep tables</li> <li>• Dispensing utensils in dipper well without running water</li> <li>• In-use utensils stored in sanitizing solution</li> <li>• In-use tongs hanging from equipment (e.g.: oven door handle)</li> <li>• In-use utensils placed on soiled table tops or shelves</li> <li>• In-use utensils stored in hot water bath less than 140° F &amp;/or bath water is dirty</li> <li>• Wiping an in-use knife or utensil on cloth towel/apron</li> <li>• Food thermometer not stored in case, with probe end exposed</li> <li>• Utensil stored in food product does not have handle extending out of the food product</li> </ul>
11.	<b>Toxic items properly stored, labeled, used</b>	<ul style="list-style-type: none"> <li>• Toxics, including cooking fuel, pesticides, medication, sanitizers stored with food</li> <li>• Unlabeled chemical containers</li> <li>• Sanitizer concentration exceeds maximum designated for sanitization (may leave a toxic residue)(e.g. chlorine solution &gt; 200ppm)</li> <li>• Unnecessary toxics in food establishment</li> <li>• Rodenticides and insecticides stored with bactericides and cleaning compounds</li> <li>• Polish containing cyanide being used</li> <li>• Use of chemical containers for storing food (also a #1 violation and destruction necessary)</li> <li>• Improper spraying of chemicals/pesticides near food</li> <li>• Wiping cloth containers (w/ sanitizer) not labeled</li> </ul>
12.	* <b>Personnel with infection restricted</b>	<ul style="list-style-type: none"> <li>• Employee with infected &amp; exposed wound, sore, boil, burn</li> <li>• Ill FW not excluded from establishment for the necessary period of time</li> <li>• Manager not reporting ill FW to health department</li> </ul>
13.	* <b>Handwashing facilities provided, hands washed, clean</b>	<ul style="list-style-type: none"> <li>• No handwashing sink within or immediately adjacent to all toilet rooms</li> <li>• Handwashing facilities not available, accessible or conveniently located for prep area, food dispensing area, ware washing area</li> <li>• Food workers not washing hands before starting work, immediately before engaging in food prep activities, and after engaging in any activity that contaminates the hands</li> <li>• Improper handwash procedure</li> <li>• Dirty hands or nails</li> <li>• Handwash sink blocked by equipment</li> </ul>
14.	<b>Clean outer clothes, effective hair restraints</b>	<ul style="list-style-type: none"> <li>• FW wearing badly soiled apron</li> <li>• FW with long uncovered beard, mustache</li> <li>• Ineffective hair restraint</li> <li>• No hair restraint</li> </ul>
15.	* <b>Good hygienic practices; smoking restricted</b>	<ul style="list-style-type: none"> <li>• Foodworker smoking or eating in food prep, service or warewashing areas</li> <li>• Foodworker washing/rinsing hands in a sink other than a designated handwashing sink</li> <li>• Fingernails not trimmed</li> <li>• Foodworker with artificial fingernails or nails with polish not wearing proper gloves</li> <li>• Handbags stored in food preparation area</li> <li>• Mop water dumped into any sink other than slop/mop sink</li> <li>• Foodworker with bandaged hand not wearing gloves</li> <li>• Floor mops &amp; floor mats washed in dishmachine or 3-bay or food prep sinks</li> <li>• Filling glasses or water pitchers at a designated handwash sink</li> <li>• Waitstaff eating food off customer's plates</li> <li>• Utensil placed or stored in a designated handwash sink</li> <li>• Drain (from equipment) dispensing into handwash sink</li> <li>• Using handwashing sink for any other purpose other than handwashing</li> <li>• Foodworker drinking from open cup</li> <li>• Foodworker chewing gum</li> </ul>

16.	<b>Food-contact surfaces maintained, designed, constructed, installed, located</b>	<ul style="list-style-type: none"> <li>• Plate used as pot cover</li> <li>• Deteriorated enamel pans</li> <li>• Food-contact equipment surfaces pitted, rusty, melted, cracked, chipped, broken (i.e. Pots, bowls, dishware, utensils)</li> <li>• Cutting board cracked or deeply gouged, in poor repair</li> <li>• Rusty shelving of <b>reach-in</b> refrigerator</li> <li>• Foil or cardboard on shelves of reach-in or prep tables</li> <li>• Garbage bag or other nonfood grade plastic containers used for food storage (i.e. Chinese noodles, Mexican nacho chips, or ice)</li> <li>• Towel or cloth covering food</li> <li>• #10 can reused for storing food or cooking</li> <li>• Reuse of mollusk shells (one time use only if shucked on-site)</li> <li>• Reuse of emptied wine/liquor bottles (narrow neck not cleanable)</li> <li>• Reuse of containers without smooth, easily cleanable surfaces for cooking or storing food</li> <li>• Use of galvanized containers to store acidic liquid foods</li> <li>• Use of wood other than hard maple (or other hard woods) for food-contact surface</li> <li>• Metal shavings evident on can opener blade</li> <li>• Rust in ice machine</li> <li>• Crazeing on china</li> <li>• Cracked food-grade plastic</li> <li>• Excessive ice build-up in reach-in freezer</li> <li>• Lubricant leaking from bearing of mixer</li> <li>• Single use gloves reused</li> <li>• Interior of reach-in refrigerator or freezer in poor condition</li> <li>• Cloth safety gloves used directly with food</li> <li>• Reuse of single use plates (e.g. grease absorbent)</li> <li>• Unprotected foods (bread, popcorn, etc.) in basket without a proper liner</li> <li>• Garden hose used for water source (could be #11 depending on situation)</li> <li>• Milk crate used to hold exposed foods (produce)</li> </ul>
17.	<b>Non food-contact surfaces maintained, designed, constructed, installed, located</b>	<ul style="list-style-type: none"> <li>• Moist towel below cutting board</li> <li>• Equipment not installed so as to facilitate cleaning</li> <li>• Grouting broken at sink/wall juncture</li> <li>• Cardboard or foil on shelves of walk-in</li> <li>• Rusty or broken shelves in walk-in</li> <li>• Deteriorated exterior of chest freezer</li> <li>• Deteriorated door gasket of refrigeration units</li> <li>• Can holding up shelf in walk-in</li> <li>• Wooden shelves in walk-in refrigerator/freezer</li> <li>• Peeling, chipped paint on sides of food equipment</li> <li>• Contact paper on shelves</li> <li>• Garbage bags covering food equipment</li> <li>• Walk-in refrigerator door does not close tightly</li> <li>• Milk crates, soda crates, bread crates used as shelves</li> <li>• Wooden pie racks, if not in good condition</li> <li>• Cinder blocks used as equipment legs</li> <li>• Sink loose on wall</li> </ul>
18.	<b>Single-service articles, storage, dispensing</b>	<ul style="list-style-type: none"> <li>• Plastic utensils in soiled drawer or container</li> <li>• Plastic utensils jumbled</li> <li>• Plastic utensils stored food-contact ends up</li> <li>• Case of coffee cups, napkins, paper towels, paper plates stored on floor or under waste lines</li> <li>• Straws or hollow stirrers not individually wrapped or dispensed in sanitary manner</li> <li>• Toothpicks jumbled</li> <li>• Single service articles not stored inverted</li> </ul>

19.	<b>No re-service of <u>single service</u> article</b>	<ul style="list-style-type: none"> <li>• Reuse of single-service knives, forks, spoons</li> <li>• Reuse of wooden chopsticks</li> <li>• <i>Note: (Lustran I 2036 Crystal by Monsanto is approved multi-use plastic utensil)</i></li> </ul>
20.	<b>Dishwashing facilities: approved design, adequately constructed</b>	<ul style="list-style-type: none"> <li>• Warewashing sink w/ no drain boards, inadequate drain boards, or dish carts</li> <li>• Water leaking outside dishwasher</li> <li>• Inadequate facilities to W, R, S large items</li> <li>• Water pressure of final rinse not 15-25 psi at manifold (must be gauge cock)</li> <li>• Unclean or deteriorated 3-bay sink</li> <li>• Low temp chemical sanitizing machine not on approved list from DPH FPP</li> <li>• Interior of dishwasher unclean, in disrepair</li> <li>• Rinse spray nozzles or jets clogged</li> <li>• Lime build-up which impedes spray nozzles</li> <li>• A 3-bay sink not provided, unless 2-bay approved by DOH</li> <li>• Faucet does not reach across 3 bays</li> </ul>
21.	<b>Equip/utensils preflushed, scraped, soaked, racked</b>	<ul style="list-style-type: none"> <li>• Racked dishes not pre-scraped prior to entering dishwasher</li> <li>• Silverware not presoaked when necessary</li> </ul>
22.	<b>Wash water clean, proper temp</b>	<ul style="list-style-type: none"> <li>• Wash water for spray type chemical dishwasher less than 120° F</li> <li>• Wash water (spray type hot water sanitizing dishmachine) not measured at: <ul style="list-style-type: none"> <li>○ 165°F single temperature stationary rack machine</li> <li>○ 160°F single tank, conveyor, dual temperature machine</li> <li>○ 150°F single tank, stationary rack, dual temperature machine</li> <li>○ 150°F multi-tank, multiple temperature, conveyor machine</li> </ul> </li> <li>• Wash water dirty</li> </ul>
23.	<b>Accurate thermometer provided, dishbasket</b>	<ul style="list-style-type: none"> <li>• Dishwasher temperature gauge not working (wash temp &amp; final rinse)</li> <li>• Test kit not available for monitoring the type of chemical sanitizer used</li> <li>• If manual sanitizing by immersion, dish basket does not allow complete immersion</li> </ul>
24. *	<b>Sanitization rinse (hot water or chemical)</b>	<ul style="list-style-type: none"> <li>• Concentration of sanitizer lower than required for effective sanitization</li> <li>• Sanitizer solution not at the required temperature</li> <li>• Contact time of sanitizer onto equipment not adequate</li> <li>• Dishwashing machine: final plate surface rinse temperature <math>\leq 160^{\circ}\text{F}</math> on surface of item</li> <li>• Dishwashing machine utilizing chemical sanitizing dispensing sanitizer at a concentration less than manufacturer's recommendation</li> <li>• Not sanitizing utensils, equipment that contact PHF (cutting boards, slicers, food prep sinks, food thermometer, multi-use eating &amp; drinking utensils) every 4 hours</li> <li>• Not sanitizing food-contact surfaces between use with raw PHF and ready to eat foods</li> <li>• Not sanitizing (manually) in 170° water for 60 seconds</li> <li>• Not sanitizing (manually w/ chlorine): chlorine &lt; 50 ppm at temp &gt; 75°, less than 60 sec.</li> <li>• Not sanitizing (manually w/ iodine) iodine &lt; 12.5 ppm, pH &gt; 5 at temp &gt; 75°</li> <li>• Not sanitizing (manually w/ quat.) quat &lt; 200 ppm or manufacturer's instructions</li> <li>• Cleaner/sanitizer combination used in place of sanitizing</li> <li>• Not conducting proper sanitizing procedure</li> <li>• Not sanitizing food prep sinks, before &amp; after use</li> <li>• Pouring scalding water over dishes as a sanitization method</li> <li>• Utilizing a one-step "bleach" process; must W, R, S</li> <li>• Not sanitizing multi-use utensil used for tasting food</li> <li>• Sanitizer label does not state preparation and use as sanitizer for food-contact surfaces nor EPA registration number</li> <li>• Not sanitizing food thermometer before/after use</li> </ul>

25. *	<b>Clean wiping cloths</b>	<ul style="list-style-type: none"> <li>• Unclean wiping cloths, sponges, scrub pads</li> <li>• Wiping cloths, sponges, scrub pads in disrepair</li> <li>• In-use, moist wiping cloths not held in required concentrations of approved sanitizing solution between uses</li> <li>• Wet or unclean cloth or towel hanging on oven door or on counter</li> </ul>
26. *	<b>Food-contact surfaces of equipment and utensils clean</b>	<ul style="list-style-type: none"> <li>• Any food contact surfaces unclean</li> <li>• Blade of can opener unclean</li> <li>• Interior of <b>reach-in</b> refrigerator unclean, including fan cover</li> <li>• Microwave oven interior unclean</li> <li>• Smoker: grease encrusted</li> <li>• Bulk storage containers' interior unclean</li> <li>• Nozzles of soda dispensers unclean</li> <li>• Soda gun holder unclean</li> <li>• Ice machine interior, including mold, unclean</li> <li>• Bulk milk/juice dispenser underside unclean</li> <li>• Lids of canned foods unclean</li> <li>• Single use gloves not changed when soiled</li> <li>• Unclean water filter for ice machine (is located outside machine)</li> </ul>
27.	<b>Non food-contact surfaces of equipment and utensils clean</b>	<ul style="list-style-type: none"> <li>• Ice scoop holder unclean</li> <li>• Door gaskets unclean</li> <li>• Equipment exterior/sides unclean</li> <li>• Top of range greasy</li> <li>• Outside of ice machine unclean</li> <li>• Unclean utensil drawers</li> <li>• Exhaust hood grease screens/baffles/vents unclean</li> <li>• Outside of microwave oven unclean, including handle and touch-pad</li> <li>• Shelves of <b>walk-in</b> refrigerator unclean</li> <li>• Fan in work area unclean</li> <li>• Counter top/ tables (other than food-contact tables) unclean</li> <li>• Unclean carts</li> <li>• Unclean sink faucets</li> <li>• Unclean oven mitts</li> <li>• Unclean mop sink</li> <li>• Unclean waitress touch-screens used for placing orders</li> </ul>
28.	<b>Equipment &amp; utensils, storage, handling</b>	<ul style="list-style-type: none"> <li>• Dishracks stored on floor</li> <li>• Random utensil storage in drawer</li> <li>• Utensils stored handle down</li> <li>• Utensils stored in an unclean container/drawer</li> <li>• Spoons/ ladles touching unclean wall</li> <li>• Preset silverware or glasses not protected</li> <li>• Bowls, cups, plates not inverted or otherwise protected</li> <li>• Waitstaff handling eating end of spoon, fork or rim of glasses</li> <li>• Serving utensils stored at height beyond reach of foodworker to use handle</li> <li>• Storing equipment, utensils, glasses on paper towels, on floor, or otherwise improperly</li> <li>• Exposed bar glasses hanging above customers without proper guard</li> <li>• Glasses not stored inverted or otherwise protected</li> <li>• No drying rack above 3 bay sink or drain boards for equipment to air dry</li> <li>• Cleaned and sanitized knife or other utensils/equipment stored behind 3-bay sink</li> <li>• Wiping dishes with cloth towel after sanitizing</li> <li>• 3-bay sink located in bathroom (if used for warewashing)</li> <li>• Nested wet equipment</li> </ul>
29.	<b>Water source adequate, safe</b>	<ul style="list-style-type: none"> <li>• Well construction, protection, location does not meet PHC Section 19-13-B51 requirements</li> <li>• Well water quality, reporting, sampling and monitoring does not meet PHC Section 19-13-B102 requirements</li> </ul>

30. *	<b>Hot/cold water under pressure, provided as required</b>	<ul style="list-style-type: none"> <li>• Hot water less than 110°F for handwashing and manual warewashing in kitchen</li> <li>• Hot water in public toilet facilities greater than 115°F</li> <li>• Hot &amp; cold water not under pressure</li> <li>• No hot/cold water in kitchen</li> <li>• Self-closing water faucet at hand washing sink on for less than 15 seconds</li> </ul>
31.	<b>Sewage disposal, approved</b>	<ul style="list-style-type: none"> <li>• Unapproved subsurface sewage system</li> <li>• Sewage backing up into food establishment</li> <li>• Sewage breaking out onto surface of ground</li> </ul>
32.	<b>Proper disposal of waste water</b>	<ul style="list-style-type: none"> <li>• Waste water dumped outside</li> <li>• Condensate from walk-in discharged onto floor or to warewashing or food prep sinks</li> <li>• Drainage of water from soda gun, bain marie, or walk-in into bucket or sink (if sink is used for any purpose other than mop sink)</li> <li>• Accumulation of condensate in bottom of refrigerators</li> <li>• Dirty mop bucket water not emptied</li> <li>• Drainage of water from condiment station draining via hose to bucket</li> <li>• Drain pipe from ice machine or walk-in goes through wall to the outdoors, drains onto driveway</li> </ul>
33.	<b>Plumbing: location, installation, maintenance</b>	<ul style="list-style-type: none"> <li>• Leaking pipes, faucets or hoses</li> <li>• Non-flushing or flooding/clogged toilet</li> <li>• Sink drains backed up</li> <li>• Improperly installed interior grease trap</li> <li>• Unclean interior grease traps</li> </ul>
34.	<b>No cross connections, back siphonage, backflow</b>	<ul style="list-style-type: none"> <li>• <i>Note: An indirect connection of prep sink or 3 bay sink is NOT required by 19-13-42. 2003 CT Plumbing Code required an air gap. Local DOH may require an indirect connection and does not need an ordinance.</i></li> <li>• Dishmachine direct connection (must be indirect to sewer line)</li> <li>• Water inlet not protected by backflow</li> <li>• Steam jacketed kettle has a submerged inlet</li> <li>• Ice machine (water-cooled) – does not have an air gap</li> <li>• Ice machine (air-cooled) – does not have an air break</li> <li>• Preflush hose (on dishmachine) - submerged (no air gap)</li> <li>• Carbonator- direct connection (No approved vented back-flow preventer)</li> <li>• Toilet tank – no anti-siphon device (on ball-cock)</li> <li>• Hoses attached outside building – no backflow preventer – needs hosebib vacuum breaker</li> <li>• Soda gun at bar – direct connection (no backflow preventer)</li> <li>• <u>Attached hose</u> at utility sink <u>with NO shutoff downstream</u> – an AVB is OK; does not require a hose bib vacuum breaker</li> <li>• <u>Attached hose</u> at utility sink <u>with shutoff downstream</u>; even if has AVB, requires hose bib vacuum breaker</li> <li>• Soda gun lying in water</li> <li>• <u>Hose on reel</u> – if shut-off is downstream, must have a pressure vacuum breaker device located 12 inches above the highest source of contamination</li> <li>• <u>Hose on reel</u> – if no shut-off, must be an atmospheric vacuum breaker 12 inches above the reel</li> </ul>
35.	<b>Toilet facilities adequate, accessible, designed, installed</b>	<ul style="list-style-type: none"> <li>• Toilet facility not convenient or accessible</li> <li>• Employees not having access to convenient toilet facilities</li> <li>• Public toilet facilities not in conformance with Building Code for occupant load of establishment</li> </ul>
36.	<b>Toilet rooms enclosed with self-closing doors</b>	<ul style="list-style-type: none"> <li>• Entry doors on toilet rooms not self-closing/tight-fitting/extending floor to ceiling</li> <li>• <i>Note: Doors on bathrooms can only be propped open during cleaning</i></li> <li>• A bathroom having louvered doors, unscreened doors</li> </ul>

37.	<b>Proper fixtures provided, good repair, clean</b>	<ul style="list-style-type: none"> <li>• Unclean urinal or toilet</li> <li>• Cracked urinal or toilet</li> <li>• No toilet paper</li> <li>• Uncovered waste basket in ladies's room for sanitary napkin disposal</li> </ul>
38. *	<b>Suitable hand cleaner &amp; sanitary towels or approved hand drying devices, provided, tissue waste receptacle provided</b>	<ul style="list-style-type: none"> <li>• No hand soap</li> <li>• No disposable towels or clean section of cloth towel on dispenser</li> <li>• No waste receptacle at handwash sink or in close, convenient vicinity</li> <li>• Inoperative soap dispenser, poor repair, unclean</li> <li>• Hand drying device not working, poor repair, unclean</li> <li>• Unclean handwashing sink</li> <li>• Unclean bar soap</li> <li>• Cracked handwash sink</li> </ul>
39.	<b>Garbage: approved containers, adequate #, covered, clean, rodent proof</b>	<ul style="list-style-type: none"> <li>• <i>Note: Do not debit if cardboard dumpster is uncovered unless it has food garbage inside.</i></li> <li>• Cardboard box used as garbage container</li> <li>• Outdoor garbage containers/dumpster not covered</li> <li>• Drain plug missing from dumpster</li> <li>• Insufficient number of garbage containers</li> <li>• Grossly unclean garbage cans or dumpster</li> </ul>
40.	<b>Storage areas clean, properly constructed</b>	<ul style="list-style-type: none"> <li>• Garbage storage containers not on concrete slab or on a rack 12" off ground</li> <li>• Debris around garbage cans/dumpster</li> <li>• Storage enclosure area around dumpster not constructed of easily cleanable, washable materials</li> </ul>
41.	<b>Garbage disposed of in an approved manner, approved frequency</b>	<ul style="list-style-type: none"> <li>• Indoor or outdoor garbage container overflowing</li> <li>• Garbage piled by back door</li> <li>• Cardboard boxes saved</li> </ul>
42.	<b>Presence of insects, rodents</b>	<ul style="list-style-type: none"> <li>• Presence of mice, rats, cockroaches, flies</li> <li>• Dead insects, mice, etc.</li> <li>• Evidence of insect/rodent present (droppings)</li> </ul>
43.	<b>Outer openings protected against entrance of insects, rodents</b>	<ul style="list-style-type: none"> <li>• Unscreened vents (#16 mesh)</li> <li>• Unscreened windows (#16 mesh)</li> <li>• Doors open for ventilation</li> <li>• Hole in exterior of building</li> <li>• Gap in bottom of door to outside</li> <li>• Loading dock doors not a tight seal</li> </ul>
44.	<b>Floors; floor covering installed, clean, good repair</b>	<ul style="list-style-type: none"> <li>• Carpeted floor in kitchen, food prep. dishwashing, bathrooms</li> <li>• Missing floor tiles</li> <li>• Unsealed concrete or rusted metal of walk-in floor</li> <li>• Ice accumulation on walk-in freezer floor (also #32)</li> <li>• Unclean floors</li> <li>• Wood floors (allowed in dry goods store room only)</li> <li>• Littered floors, including walk-in</li> <li>• Tiled floors improperly grouted or in poor repair, deep recesses between tiles</li> </ul>
45.	<b>Floors graded, drained</b>	<ul style="list-style-type: none"> <li>• No drains in floors that are required to be water flushed for cleaning or receive the discharge of condensate or waste water</li> <li>• Unclean floor drain</li> <li>• Missing grate on floor drain</li> <li>• Floors not graded to drain – therefore standing water in floor drain</li> </ul>
46.	<b>Floor, wall juncture</b>	<ul style="list-style-type: none"> <li>• Tile broken at floor/wall juncture</li> <li>• No coving where needed (all junctures closed &lt;1/32")</li> </ul>
47.	<b>Mats removable, good repair, clean</b>	<ul style="list-style-type: none"> <li>• Cardboard on walk-in or kitchen floor</li> <li>• Unclean mats</li> <li>• Wooden slats, duck boards (not sealed, not removable)</li> <li>• Broken/torn mats</li> </ul>



48.	<b>Exterior walking, driving surfaces, good repair, clean</b>	<ul style="list-style-type: none"> <li>• Outdoor dining area littered</li> <li>• Outdoor eating areas not properly drained</li> <li>• Outdoor dining tables located on lawn grass</li> <li>• Walking surfaces in eating areas not surfaced to facilitate cleanliness and minimize dust</li> </ul>
49.	<b>Walls, ceilings, attached equipment, properly constructed, good repair, clean.</b>	<ul style="list-style-type: none"> <li>• Unclean walls, including walk-in and attached evaporator fan</li> <li>• Cracked walls, holes in walls</li> <li>• Paint peeling from walls/ceiling</li> <li>• Exposed rafters, studs, joists in food prep or warewashing area</li> <li>• Missing ceiling tiles</li> <li>• Unclean light fixtures</li> <li>• Absorbent, non-washable material behind sinks, dishwashing machine, cooking equipment</li> <li>• Stained ceiling tiles</li> <li>• Unclean attached ventilation hood</li> <li>• Ice accumulation on wall of walk-in freezer</li> </ul>
50.	<b>Dustless cleaning method, cleaning equipment properly stored</b>	<ul style="list-style-type: none"> <li>• Use of corn broom to sweep large sections of floor</li> <li>• Storage of cleaning equipment in kitchen</li> <li>• Storing mops in mop water</li> <li>• Storing mops on floor</li> <li>• Broom stored on floor</li> </ul>
51.	<b>Lighting adequate</b>	<ul style="list-style-type: none"> <li>• Lighting inadequate in walk-in freezer or refrigerator requiring use of flashlight</li> <li>• Light bulbs not working causing insufficient light</li> </ul>
52.	<b>Ventilation: no steam, odors</b>	<ul style="list-style-type: none"> <li>• Odor in toilet facility due to inadequate ventilation</li> <li>• Kitchen smoky, excessive steam from steam tables</li> <li>• Excessive kitchen odors</li> <li>• Moldy/musty smelling basement due to humidity</li> </ul>
53.	<b>Hoods &amp; ducts vented as required</b>	<ul style="list-style-type: none"> <li>• Bathrooms not vented</li> <li>• Fryolator or range not ventilated</li> <li>• Design of cooking exhaust hood causing grease to condense and drip back onto food or food contact surfaces; must be 6" beyond cooking surface (refer to fire marshal)</li> <li>• Grease screens missing</li> <li>• Lack of fire suppression systems</li> </ul>
54.	<b>Dressing rooms &amp; lockers adequate, clean</b>	<ul style="list-style-type: none"> <li>• Dressing rooms – not clean, orderly, providing potential vermin harborage</li> <li>• Facilities not provided for employee's belongings to facilitate such belongings being kept separate from foodservice areas</li> </ul>
55.	<b>Establishment &amp; premises free of litter, no insect/rodent harborage, no unnecessary articles</b>	<ul style="list-style-type: none"> <li>• General clutter</li> <li>• Employee clothes/articles stored in food prep area. May be in dry good storage areas if not affecting food protection</li> <li>• Storage of articles not related to food production</li> <li>• Storage of discarded equipment, debris, litter, decorations-disorderly</li> <li>• Fly swatter stored improperly in food service or dispensing area</li> <li>• Storage of broken equipment providing potential vermin harborage</li> <li>• Unnecessary articles</li> <li>• Storage of leftover construction debris</li> </ul>
56.	<b>Complete separation of living/sleeping quarters &amp; laundry</b>	<ul style="list-style-type: none"> <li>• Laundry facility in food prep or warewashing areas</li> <li>• Establishment operations conducted in any room used for living or sleeping (i.e. employee break room)</li> </ul>

57.	<b>Clean/soiled linens stored properly</b>	<ul style="list-style-type: none"> <li>• Soiled linens, towels, sponges, tablecloths stored on floor</li> <li>• Soiled linens, towels, sponges, tablecloths scattered throughout kitchen</li> <li>• Clean linen stored on floor or where can be contaminated</li> <li>• Absorbent containers (cardboard boxes) used for unclean laundry</li> </ul>
58.	<b>No live birds, turtles or other animals</b>	<ul style="list-style-type: none"> <li>• Cats, dogs, birds or other pets in food prep, storage, service areas, or transportation vehicles</li> <li>• No live animals except for permitted assistance dogs</li> </ul>
59.	<b>Smoking signage</b>	<ul style="list-style-type: none"> <li>• No non-smoking signs posted at all public entrances</li> </ul>
60. *	<b>Qualified Food Operator</b>	<ul style="list-style-type: none"> <li>• There is no QFO certificate or QFO signed statement maintained on site and available for review</li> <li>• The QFO is not full-time and in a supervisory capacity</li> <li>• There is no QFO as required for Class III and IV establishments</li> <li>• The QFO certificate on premises is not from one of the testing organizations approved by DPH FPP</li> </ul>
61. *	<b>Designated Alternate</b>	<ul style="list-style-type: none"> <li>• There is no Designated Alternate in writing (signed statement) maintained on site and available for review</li> </ul>
62. *	<b>Written documentation of training program</b>	<ul style="list-style-type: none"> <li>• No written (or acceptable electronic) documentation of training program on site</li> <li>• No written (or acceptable electronic) training records for individual employees on site</li> </ul>

\* These inspection form numbers are risk factor violations (page 1 on the FFI form).