

Examples of Violations

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

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

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

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

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

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

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

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

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

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

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

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