

Regulatory Code Quick Reference

| Item # | Part | TFER Regulation Code | TFER Quick Reference |
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| Priority Items | | | |
| 1 | Proper Cooling Time and Temperature | 3-501.14(A)(1) | Cooling -- within 2 hours, 135-70°F |
| 1 | | 3-501.14(A)(2) | Cooling -- total 6 hours, 135-41°F |
| 1 | | 3-501.14(B) | Cooling -- ingredients from ambient within 4 hours to 41°F |
| 1 | | 3-501.14(C) | Food received cooled within 4 hours to 41°F |
| 1 | | 3-501.14(D) | Raw shelled eggs immediately placed at 45°F |
| 1 | | 3-502.12(D)(2)(e) | Cook-Chill or Sous Vide. Sealed package/bag cooled to 41°F |
| 1 | | 3-401.14(B) | Non-continuous cooking process immediately cooled after initial heating |
| Priority Items | | | |
| 2 | Proper Cold Holding temperature(41°F/45°F) | 3-501.16(A)(2) | Cold Hold (41°F/45°F or below) |
| 2 | | 3-501.16(B) | Eggs not treated to destroy Salmonellae stored in refrigerator maintains an ambient air temperature 7°C (45°F) or less. |
| 2 | | 3-502.12(D)((2)(e)(i)) | Cold Hold (41°F/45°F or below)--Cook-Chill or Sous Vide (30 Day) |
| 2 | | 3-502.12(D)((2)(e)(ii)) | Cold Hold (41°F/45°F or below)--Cook-Chill or Sous Vide (7 Day) |
| 2 | | 3-502.12(D)((2)(e)(iii)) | Cold Hold (41°F/45°F or below)--Cook-Chill or Sous Vide--frozen |
| 2 | | 3-401.14(C) | Cold Hold (41°F/45°F or below)--non-continuous cooking |
| 2 | | 4-204.111(A)(1) | Machine vending--Cold Hold (41°F/45°F or below) criteria |
| 2 | | 4-204.111(B)(1) | Machine vending--automatic shut off-- Cold Hold (41°F/45°F or below) |
| Priority Items | | | |
| 3 | Proper Hot Holding temperature(135°F) | 3-501.16(A)(1) | Hot Hold (135°F or higher) |
| 3 | | 3-502.12(D)(2)(d) | COOK-CHILL/SOUS VIDE. Sealed |
| 3 | | 3-401.14(E) | NON-CONTINUOUS COOKING. Hot Hold (135°F or higher) |
| 3 | | 4-204.111(B)(2) | Vending Machine. Hot Hold (135°F or higher) |
| Priority Items | | | |
| 4 | Proper Cooking Time and Temperature | 3-401.11(A)(1)(a) | Raw eggs prepared for immediate service cooked to 145°F for 15 seconds |
| 4 | | 3-401.11(A)(2) | Is Comminuted meats (tenderized, injected) cooked to 68°C (155°F) for 15 seconds |
| 4 | | 3-401.11(B) | Pork roasts and beef roasts cooked to 130°F for 112 minutes or according to oven parameters per chart |
| 4 | | 3-401.11(A)(3) | Is Poultry; stuffed fish/meat/pasta/poultry/ratites cooked to 165°F for 15 seconds |
| 4 | | 3-401.11(C)(3) | Is whole-muscle, intact beef steaks cooked to surface temperature of 145°F on top and bottom |
| 4 | | 3-401.11(A)(1)(b) | Are all other raw animal foods (such as seafood, pork) cooked to 145°F for 15 seconds |
| 4 | | 3-401.12 | Microwave cooking criteria (heated to 165°F) |
| 4 | | 3-401.13 | Fruits, vegetables or other plant based foods cooked to a minimum of 135°F for hot holding |
| 4 | | 3-401.14(A) | Non-continuous cooking process > 60 minute duration |
| 4 | | 3-401.14(B) | Non-continuous cooking process -- time/temperature requirements |
| 4 | | 3-502.12(D)(2)(b) | Cook-Chill or Sous Vide process -- cooking time/temperature requirements |
| 4 | | 228.61(b) | Cooking. Exotic animals |
| 4 | | 228.224(d)(3) | OUTFITTER OPERATION-- onsite cook and serve requirements |

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| | | | |
| 5 | Proper Reheating Procedure for Hot Holding | 3-403.11(A) | Rapidly reheat 165°F for hot holding |
| 5 | | 3-403.11(B) | Reheat 165°F--microwave |
| 5 | | 3-403.11(C) | Commercially processed ready-to-eat (RTE) food reheat 135°F or above |
| 5 | | 3-403.11(D) | Reheat from 41°F to 165°F within 2 hours and/or Commercially processed RTE foods reheated from 41°F to 135°F within 2 hours? |
| 5 | | 3-403.11(E) | Roasts reheat for hot holding |
| | | | |
| 6 | Time as a Public Health Control; Procedures & Records | 3-501.19(A) | Written procedures shall be prepared in advance, maintained in the establishment |
| 6 | | 3-501.19(B) | Cooked and served, within 4 hours, exceed a 4-hour limit shall be discarded |
| 6 | | 3-501.19(C) | Maximum 6 hours, initial 41°F, may not exceed 70°F within 6 hours |
| 6 | | 3-501.18(A)(1) | Discarded if exceed either temperature and time combinations |
| 6 | | 3-501.18(A)(2) | Discarded if in a container or package that does not bear a date or day |
| 6 | | 3-501.18(A)(3) | Discarded if appropriately marked with a date or day that exceeds a temperature and time combination |
| 6 | | 3-501.18(B) | Dispensed through a vending machine, discarded if it exceeds a temperature and time combination |
| 6 | | 3-502.12(E)(3) | Shelf life no more than 30 days from packaging to consumption |
| 6 | | 228.224(d)(5) | OUTFITTER OPERATION, TCS complex preparation, served within the first 24 hours excursion departure time |
| 6 | | 228.225(d) | Self-Service Food Market, discard TCS if date mark exceeds the time limit or does not bear an expiration date |
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| 7 | Food and Ice obtained from Approved Source; Food in Good Condition, Safe, and Unadulterated | 3-101.11 | Food safe, good condition, unadulterated, and honestly presented |
| 7 | | 3-201.11(A) | Food obtained from sources that comply with applicable laws |
| 7 | | 3-201.11(B) | Food prepared in a private home, unlicensed food manufacturer, wholesaler, may not use in a establishment |
| 7 | | 6-202.111 | No living or sleeping quarters may be used for conducting establishment operations |
| 7 | | 3-201.11(C) | Packaged food shall be labeled as specified in law |
| 7 | | 3-201.12 | Food hermetically sealed shall be obtained from food processing plant regulated by the regulatory agency |
| 7 | | 3-201.13 | Fluid milk and milk products shall be obtained from sources that comply with Grade A standards |
| 7 | | 3-202.16 | Ice use as food or cooling medium shall be made from drinking water |
| 7 | | 3-201.13 | Fluid, dry, and milk products shall be obtained pasteurized & comply grade A standards as specified in law |
| 7 | | 3-201.14(A)(1) | Fish that are received for sale or service shall be commercially and legally caught or harvested |
| 7 | | 3-201.14(A)(2) | Fish that are received for sale or service shall be approved for sale or service |
| 7 | | 3-402.11(A)(1) | Parasite destruction, shall be frozen and stored at a temperature of -4°F or below for (7 days) in a freezer |
| 7 | | 3-402.11(A)(2) | Parasite destruction, shall be frozen at -31°F or below and stored -31°F for 15 hours |
| 7 | | 3-402.11(A)(3) | Parasite destruction, shall be frozen at -31°F or below and stored -4°F or below for minimum of 24 hours |
| 7 | | 3-202.110(B) | Pre-packaged juice shall be obtained pasteurized or otherwise treated to attain a 5-log reduction |
| 7 | | 3-202.14(A) | Eggs pasteurized shall be obtained pasteurized |
| 7 | | 3-302.13 | Pasteurized eggs or egg products shall be substituted for raw shell eggs in prep of foods that are not cooked |
| 7 | | 3-202.14(D) | Cheese shall be obtained pasteurized unless alternative procedures to pasteurization are specified |
| 7 | | 3-502.12(E) | Cheese packaged in establishment using ROP method shall limit the cheeses packaged |
| 7 | | 3-201.16 | Wild mushrooms species picked in the wild shall not be offered for sale or service by a establishment |

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| 7 | | 3-201.17 | Exotic animals approved by regulatory authority |
| 7 | | 3-201.17 | Game animals approved by regulatory authority |
| 7 | | 3-201.15 | Molluscan shellfish from an approved source (NSSP listed sources) |
| 7 | | 3-201.14(B) | Molluscan shellfish that are recreationally caught may not be received for sale or service |
| 7 | | 3-305.13 | TCS food dispensed through a vending machine shall be in original container |
| 7 | | 228.61(a) | Approved Sources for Exotic Game Animals |
| 7 | | 228.62(b) | Chicken Eggs. |
| 7 | | 228.62(c) | Frozen milk products |
| 7 | | 228.222(a)(1) | TEMPORARY, Foods not prepared on site, require preparation, or cooking prepared at licensed establishment |
| 7 | | 228.222(c) | TEMPORARY, Ice consumed or contacts food shall have been made under rules (pertaining to Food). |
| 7 | | 228.223(c) | BED AND BREAKFAST--Food shall be obtained from approved sources |
| 7 | | 228.224(b) | OUTFITTER, Food supplies, ice, shall be obtained from approved sources |
| 7 | | 228.224(d)(2) | OUTFITTER, commercially prepackaged or packaged ready to eat food no cooking may be served |
| 7 | | 228.225(c) | Pre-packaged food sold at a Self-Service Food Market criteria |
| | | | |
| 8 | Food Received at Proper Temperature | 3-202.11(A) | Specifications for Receiving temperature at 41°F or less |
| 8 | | 3-202.11(C) | Raw shell eggs received at 45°F or less |
| 8 | | 3-202.11(B) | Grade A Milk received at 45°F or less |
| 8 | | 3-202.11(B) | Molluscan shellfish received at 45°F or less |
| 8 | | 3-202.11(D) | Cooked TCS foods received at 135°F or less |
| 8 | | 3-202.11(E) | A food labeled frozen and shipped frozen shall be received frozen |
| 8 | | 3-202.11(F) | Upon receipt, TCS food shall be free of evidence of previous temperature abuse, such as but not limited to odors, ice crystals, frost or discoloration. |
| 8 | | 4-204.11(A)(2) | TCS Foods for Vending Machine received at proper temperature |
| 8 | | 228.62(a) | Specifications for Receiving |
| | | | |
| 9 | Food Separated & Protected, Prevented during food preparation, storage, and display | 3-301.12 | Food employee may not use a utensil more than once to taste food that is to be sold or served |
| 9 | | 3-302.11(A)(1) | Food protected from cross contamination by separating, storage, preparation, holding, and display |
| 9 | | 3-302.11(A)(2) | Food protected cross contamination separating types of raw animal food storage, preparation, holding, display |
| 9 | | 3-302.11(A)(2)(b) | Food protected cross contamination arrange each type food in equipment so cross is prevented |
| 9 | | 3-302.11(A)(2)(c) | Food protected cross contamination by preparing each type of food at different times or in separate area |
| 9 | | 3-303.11 | Ice used as exterior coolant, prohibited as ingredient and may not be used as food |
| 9 | | 3-304.11 | Food shall only contact clean surfaces of equipment, linen, single service articles |
| 9 | | 3-306.11 | Food on display shall be protected from contamination |
| 9 | | 3-306.13(B) | Consumer self-service ready-to-eat food provided with suitable utensils that protect food from contamination |
| 9 | | 3-306.13(A) | Raw unpackaged animal food, beef, lamb, pork, poultry, and fish may not be offered for consumer self-service |
| 9 | | 3-404.11(A) | Juice packaged in retail under HACCP plan and obtain 5-log reduction |
| 9 | | 3-502.11(E) | Molluscan shellfish life support system display tanks may not be used for human consumption |
| 9 | 3-502.12(A) | ROP, firm that packages TCS food using ROP method shall control growth and toxin formation of bacteria | |

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| 9 | | 3-502.12(C) | An establishment may not package fish using a reduced oxygen packaging method |
| 9 | | 3-502.12(D) | Establishment that packages TCS food cook-chill or sous vide process ensure food is protected before and after cooking |
| 9 | | 228.222(g) | TEMPORARY, Packaged food not stored in direct contact with ice or water if food is subject to entry of water. |
| 9 | | 228.223(d)(1) | B&B, Food shall be prepared and protected |
| 9 | | 228.224(d)(1) | OUTFITTER, All food shall be prepared and protected in Central Preparation Facility |
| 9 | | 228.224(d)(4) | OUTFITTER, All food must be stored to protect from contamination |
| 9 | | 228.224(f)(1) | OUTFITTER, Ice that is used for cooling food may not be used for human consumption |
| | | | |
| 10 | Food Contact Surfaces; Cleaned and Sanitized | 4-601.11(A) | Food-contact surfaces clean to sight and touch |
| 10 | | 4-602.11(A)(1) | Food-contact surfaces cleaned before each use with different type of raw animal food |
| 10 | | 4-602.11(A)(2) | Equipment food-contact surfaces & utensils cleaned each time change from working raw to ready-to-eat foods |
| 10 | | 4-602.11(A)(3) | Equipment food-contact surfaces & utensils shall be cleaned between uses with raw produce and TCS food |
| 10 | | 4-602.11(A)(4) | Food-contact surfaces cleaned before using or storing a food temperature device |
| 10 | | 4-602.11(A)(5) | Food-contact surfaces cleaned any time when contamination may occur |
| 10 | | 4-602.11(C) | TCS food equipment food-contact surfaces & utensils shall be cleaned at least every four hours |
| 10 | | 4-702.11 | Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning |
| 10 | | 4-501.111 | Water maintained at 171°F or above for manual ware washing equipment, using hot water sanitization temperatures |
| 10 | | 4-703.11(A) | Manual ware washing equipment, hot water sanitization temperatures maintained at 171°F or above for at least 30 seconds |
| 10 | | 4-703.11(B) | Hot water mechanical sanitization achieving surface temperature of 160°F |
| 10 | | 4-703.11(C)(1) | After being cleaned food-contact surfaces shall be sanitized an exposure time of at least 10 seconds for a CHLORINE SOLUTION |
| 10 | | 4-703.11(C)(2) | After being cleaned, food-contact surfaces shall be sanitized in a contact time of at least 7 seconds for a CHLORINE SOLUTION of 50 mg/L |
| 10 | | 4-703.11(C)(3) | After being cleaned, food-contact surfaces sanitized contact of at least 30 seconds for other chemical sanitizing solutions |
| 10 | | 4-703.11(C)(4) | After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in an exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in §1-201.10(B) of this title (relating to Definitions) |
| 10 | | 4-501.114(A) | Chlorine sanitizing solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart |
| 10 | | 4-501.114(B) | Iodine solution concentration between 12.5 mg/L and 25 mg/L |
| 10 | | 4-501.114(C) | Quaternary ammonium compound solution concentration indicated by the manufacturer's instructions |
| 10 | | 4-501.114(D) | A chemical sanitizer used contact times criteria |
| 10 | | 4-501.114(E) | Other chemical sanitizer used in accordance with the EPA-approved manufacturer's label use instructions |
| 10 | | 4-501.114(F) | Chemical sanitizer generated on-site, criteria |
| 10 | | 4-502.12 | Single-service and single-use articles, required use |
| 10 | 3-304.17(A) | Refilling returnables cleaned and refilled in a regulated food processing plant | |
| 10 | 3-304.17(B) | A take-home food container returned and refilled | |
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| 11 | Proper Disposition of Returned, Previously Served, Reconditioned, & Unsafe Food | 3-306.14(A) | Food not re-served after being served or sold to consumer |
| 11 | | 3-701.11(A) | Unsafe, adulterated or contaminated Food--discarded, reprocessed or reconditioned |
| 11 | | 3-701.11(B) | Unapproved source food--discard |
| 11 | | 3-701.11(C) | Contaminated RTE food discard |
| 11 | | 3-701.11(D) | Contaminated food discard |
| | | 6-404.11 | Products held for credit, redemption, return --- separated |
| 11 | | 228.64(a) | Previous service |
| 11 | | 228.64(b)(1) | Donated TCS food hot holding at 41°F or below |
| | | 228.64(b)(2) | Donated TCS food hot holding at 135°F or above. |
| 11 | | 228.64(b)(3) | TCS food may be donated if the donor can substantiate that the food recipient has the facilities to meet the transportation, storage, and reheating requirements of these rules |
| 11 | | 228.64(b)(4) | Donated TCS food transported directly to a consumer, meet transportation requirements, including holding temperatures, |
| 11 | | 228.64(c) | Donated foods labeling criteria |
| 11 | | 228.64(d) | Shelf life. Donated TCS foods |
| 11 | | 228.64(e) | Damaged foods. Heavily rim/seam-dented canned foods, or without the manufacturer's complete labeling |
| 11 | | 228.64(f) | Distressed foods. |
| 11 | | 228.224(d)(6) | Food not re-served or re-heated. OUTFITTER OPERATION |
| | | | |
| 12 | Management, Food Employees and Conditional Employees; Knowledge, Responsibilities, and Reporting | 2-201.11(A) | Responsibility of Permit Holder, Person in Charge, and Conditional Employees. |
| 12 | | 2-201.11(A)(1)(e) | Lesions |
| 12 | | 2-201.11(A)(2) | Has an illness diagnosed by a Health Practitioner due to NOROVIRUS; Hepatitis A virus; Shigella spp.; Shiga toxin-producing Escherichia coli; Salmonella typhi; or non-typhoidal salmonella |
| 12 | | 2-201.11(A)(3) | Had a previous illness, diagnosed by a Health Practitioner, within the past 3 months due to Salmonella typhi, without having received antibiotic therapy, as determined by a Health Practitioner |
| 12 | | 2-201.11(A)(4) | Has been exposed to, or is the suspected source of, a confirmed disease outbreak, because the food employee or conditional employee implicated in the outbreak, or consumed food at an event prepared by a person who is infected or ill with NOROVIRUS within the past 48 hours of the last exposure, Shiga Toxin-Producing Escherichia coli or Shigella spp. within the past 3 days of the last exposure, Salmonella typhi within the past 14 days of the last exposure, or hepatitis A virus within the past 30 days of the last exposure |
| 12 | | 2-201.11(A)(5) | Has been exposed by attending or working in a setting where there is a confirmed disease outbreak, or living in the same household as, and has knowledge about, an individual who works or attends a setting where there is a confirmed disease outbreak, or living in the same household as, and has knowledge about, an individual diagnosed with an illness caused by NOROVIRUS within the past 48 hours of the last exposure, Shiga Toxin-Producing Escherichia coli or Shigella spp. within the past 3 days of the last exposure, Salmonella typhi within the past 14 days of the last exposure, or hepatitis A virus within the past 30 days of the last exposure |
| 12 | | 2-201.11(B) | PIC notify regulatory authority when a food employee is jaundiced or diagnosed with an illness |
| 12 | | 2-201.11(C) | PIC ensure conditional employee who exhibits or reports a symptom, or who reports diagnosed illness prohibited from becoming a food employee until |
| 12 | | 2-201.11(D) | Licensures food employee exhibits or reports a symptom, or diagnosed illness EXCLUDED or RESTRICTED |
| 12 | | 2-201.11(E) | A food employee or conditional employee shall report to PIC the information as specified under (A) of this section |
| 12 | 2-201.11(F) | A food employee shall comply with an exclusion or RESTRICTION | |

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| 12 | | 8-404.11(A) | Ceasing operations and reporting |
| 13 | Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | 2-201.12 | EXCLUSION/RESTRICTION |
| 13 | | 2-201.13 | Conditions of exclusion/restriction |
| 13 | | 2-401.12 | Discharges from the Eyes, Nose, and Mouth |
| 14 | Hands Cleaned and Properly Washed/ Gloves Used Properly | 2-301.11 | Clean Condition--hands and arms |
| 14 | | 2-301.12(A) | Cleaning procedure--time frame (20 seconds) |
| 14 | | 2-301.12(B) | Cleaning procedure--steps |
| 14 | | 5-203.11(C) | Chemically treated towelettes for handwashing--Limited |
| 14 | | 2-301.14 | When to wash |
| 14 | | 3-304.15(A) | Gloves single use |
| 14 | | 3-304.15(B) | Slash-resistant--use |
| 14 | | 3-304.15(C) | Slash-resistant--characteristics |
| 14 | | 3-304.15(D) | Cloth glove--use |
| 15 | No Bare Hand Contact with RTE foods or Approved Alternate Method | 3-301.11(B) | Bare hands contact with ready-to-eat foods |
| 15 | | 3-301.11(C) | Limit bare hand contact with all other foods |
| 15 | | 3-301.11(E) | Highly susceptible population--bare hand contact prohibited |
| 15 | | 3-301.11(E)(2) | Written procedures maintained for bare hand contact |
| 15 | | 3-301.11(E)(3) | A written employee health policy |
| 15 | | 3-301.11(E)(6) | Documentation--2 or barrier, incentive program |
| 15 | | 3-301.11(E)(5) | Documentation--hands washed |
| 15 | | 3-301.11(E)(7) | Documentation--corrective action taken |
| 16 | HIGHLY SUSCEPTIBLE POPULATION | 3-801.11(A)(2) | Only pasteurized prepackaged juice served |
| 16 | | 3-801.11(A)(3) | Unpackaged juice made on site prohibited |
| 16 | | 3-801.11(B) | Only pasteurized eggs used |
| 16 | | 3-801.11(C) | Raw or partially cooked animal food and raw seed sprouts not offered |
| 16 | | 3-401.11(D)(2) | Raw or partially cooked animal food and raw seed sprouts not served |
| 16 | | 3-801.11(D) | No bare hand contact |
| 16 | | 3-801.11(E) | No 'time only' used for raw eggs |

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| 17 | Food Additives; Approved and Properly Stored; Washing Fruits & Vegetables | 3-202.12 | Food may not contain unapproved additives or additives that don't exceed CFR criteria | |
| 17 | | 3-302.14(A) | Unapproved food or color additives. Prohibited | |
| 17 | | 3-302.14(B) | Sulfites prohibited | |
| 17 | | 7-204.12 | Chemical for Washing, Treatment, Storage, and Processing Fruits and Vegetables, Criteria | |
| 17 | | 7-204.13 | Boiler water additives, criteria | |
| 17 | | 7-204.14(A) | Drying agents, criteria | |
| 17 | | 7-204.14(B) | Chemical sanitization, criteria | |
| | | | | |
| 18 | Toxic Substances Properly Identified, Stored and Used | 7-101.11 | Poisonous/toxic materials or chemicals have manufacture label | |
| 18 | | 7-102.11 | Poisonous/toxic materials or chemicals not in original container labeled | |
| 18 | | 7-201.11 | Poisonous/toxic materials or chemicals stored properly | |
| 18 | | 7-202.11(A) | Approved Poisonous/toxic materials or chemicals | |
| 18 | | 7-202.12(A) | Poisonous/toxic materials or chemicals used properly | |
| 18 | | 7-202.12(B)(1) | Poisonous/toxic materials or chemicals doesn't cause hazard | |
| 18 | | 7-202.12(B)(2) | Poisonous/toxic materials or chemicals applied properly | |
| 18 | | 7-202.12(C) | RESTRICTED use pesticide applied only by an certified applicator | |
| 18 | | 7-203.11 | Chemical container not used for food | |
| 18 | | 7-204.11 | Sanitizers, criteria | |
| 18 | | 7-205.11 | Lubricant criteria | |
| 18 | | 7-206.11 | RESTRICTED use pesticides, criteria | |
| 18 | | 7-206.12 | Rodent Bait station criteria | |
| 18 | | 7-206.13(A) | Tracking powders prohibited | |
| 18 | | 7-207.11(A) | Employee Medication | |
| 18 | | 7-207.11(B) | Medicine storage and labeling | |
| 18 | | 7-207.12 | Refrigerated medicines, storage | |
| 18 | | 7-208.11 | First Aid Supplies, Storage and labeling | |
| 18 | | 4-501.114(F)(1) | Chemical sanitizer generated onsite, device criteria | |
| 18 | | 4-501.114(F)(2) | Chemical sanitizer generated onsite, chemical criteria | |
| 18 | | 7-301.11 | Stock and retail sale of poisonous or toxic materials | |
| 18 | | 4-101.11(A) | Materials used for food contact surfaces safe | |
| 18 | | 4-102.11 | Materials used for single service/use safe | |
| 18 | | 4-101.13(A) | Lead use limitation--lead free | |
| 18 | | 4-101.13(B) | Lead use limitation--Pewter alloy < 0.05% lead | |
| 18 | | 4-101.14 | Copper, use limitation | |
| 18 | | 4.101.15 | Galvanized metal, use limitation | |
| 18 | | 228.223(k)(2) | Pesticides and rodenticides application criteria | |
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| 19 | Water from Approved Source; Plumbing Installed; Proper Backflow Device | 5-101.11(A) | Drinking water obtained from an approved source(public water system) |
| 19 | | 5-101.11(B) | Drinking water obtained from an approved source (nonpublic water system) |
| 19 | | 5-101.12 | System flushing and disinfection |
| 19 | | 5-101.13 | Bottled drinking water approved source |
| 19 | | 5-102.12(A) | A nondrinking water supply shall be used only if its use is approved by the regulatory authority |
| 19 | | 5-102.12(B) | Nondrinking water shall be used only for nonculinary purposes such as air conditioning, nonfood equipment cooling, and fire protection |
| 19 | | 5-104.12 | Water from an approved source shall be made available in a TEMPORARY FOOD ESTABLISHMENT |
| 19 | | 5-102.13 | Private water systems serving food service facilities shall submit a minimum of one water sample for testing for total coliform, fecal coliform, E. coli, or other fecal indicator organisms, for the month prior to opening and each month the facility is in operation. The sample shall be collected from a designated location within the Food Service Establishment |
| 19 | | 5-102.13 | water sampled every 6 months and have negative result |
| 19 | | 5-102.13 | If test is positive-- water sampled every month for 24 months, must have negative result for 12 consecutive months |
| 19 | | 5-102.13 | If a routine distribution coliform sample is E.coli-positive, then the facility shall issue a written boil water notification. |
| | | 5-102.13 | boil water notification in effect until repeat coliform sample is negative |
| 19 | | 5-102.13 | Water Chemical properties. |
| 19 | | 5-102.13 | Minimum residual disinfectant concentrations and maximum residual disinfectant levels (MRDLs). (1) The minimum residual disinfectant concentration in the water entering the distribution system and the water within the distribution system shall be 0.2 milligrams per liter (mg/L) free chlorine. (2) The MRDL of free chlorine in the water within the distribution system shall be 4.0 mg/L based on a running annual average |
| 19 | | 5-102.13 | A sample of water from the new or repaired main shall be submitted to a TCEQ Accredited laboratory for bacteriological examination so as to be assured that the disinfection procedure was effective |
| 19 | | 5-101.11(B) | Flushing of Water System Mains. |
| 19 | | 5-201.11(A) | Construction. A plumbing system and hoses conveying water shall be constructed and repaired with approved materials according to the Plumbing Code |
| 19 | | 5-201.11(B) | Water filter. A water filter shall be made of safe materials |
| 19 | | 5-202.11 | Approved system and cleanable fixtures |
| 19 | | 5-205.14(A)(1) | A reservoir that is used to supply water to a device such as a produce fogger shall be maintained in accordance with manufacturer's specifications |
| 19 | 5-205.14(A)(2) | A reservoir that is used to supply water to a device such as a produce fogger shall be cleaned in accordance with manufacturer's specifications or according to the procedures specified under paragraph (B) of this subsection, whichever is more stringent | |
| 19 | 5-205.14(B) | Cleaning procedures shall include at least the following steps and shall be conducted at least once a week: (1) draining and complete disassembly of the water and aerosol contact parts; (2) brush-cleaning the reservoir, aerosol tubing, and discharge nozzles with a suitable detergent solution; (3) flushing the complete system with water to remove the detergent solution and particulate accumulation; and (4) rinsing by immersing, spraying, or swabbing the reservoir, aerosol tubing, and discharge nozzles with at least 50 mg/L hypochlorite solution | |
| 19 | 5-205.15(A) | A plumbing system shall be repaired according to the Plumbing Code | |
| 19 | 5-301.11(A) | Materials, approved. Materials that are used in the construction of a MOBILE water tank, MOBILE FOOD UNIT water tank, and appurtenances shall be safe | |
| 19 | 5-302.16(A) | Tank hose, construction and identification. A hose used for conveying drinking water from a water tank shall be safe | |
| 19 | 5-303.11 | Tank filter, compressed air | |

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| 19 | | 5-304.11 | Operation and maintenance, system flushing and disinfection |
| 19 | | 5-304.14(A) | Tank, pump, and hoses, dedication. Except as specified in subparagraph (B) of this paragraph, a water tank, pump, and hoses used for conveying drinking water shall be used for no other purpose |
| 19 | | 5-202.13 | Backflow prevention, air gap |
| 19 | | 5-202.14 | Backflow prevention device, design standard |
| 19 | | 5-203.14 | Backflow prevention device, when required |
| 19 | | 5-203.15(A) | If not provided with an air gap as specified under §5-202.13 of this title, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line |
| 19 | | 5-205.12(A) | A person may not create a cross connection by connecting a pipe or conduit between the drinking water system and a nondrinking water system or a water system of unknown quality |
| 19 | | 5-203.14(A) | Backflow Prevention. The plumbing system shall preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use, including on a hose bib, by: providing an air gap between the water supply inlet and the flood level rim of a plumbing fixture, equipment, or nonfood equipment that is at least twice the diameter of the water supply inlet and not less than 25 mm (1 inch) |
| 19 | | 5-202.14(B) | Backflow Prevention. The plumbing system shall preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use, including on a hose bib, by: installing an approved backflow prevention device that meets the American Society of Sanitary Engineering (ASSE) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device |
| 19 | | 5-205.12(A) | No physical connection between the distribution system of a food service facility water supply and that of any other water supply shall be permitted. Unless that water supply meets all applicable requirements of 30 TAC 290 |
| 19 | | 228.141 | Water Source |
| 19 | | 228.142 | Water Quality Standards |
| 19 | | 228.274(a) | Disinfection of New or Repaired Water System Facilities. When repairs are made to existing mains or when new main extensions are installed, they shall be disinfected using such amounts of chlorine compounds as to fill the repaired or new mains and appurtenances with water containing 50 mg/L chlorine. |
| 19 | | 228.274(b) | Disinfection of New or Repaired Water System Facilities. After the water containing this amount of chlorine, which is greater than that normally present in drinking water, has been in contact with the pipe and appurtenances for at least 24 hours, the main shall be flushed until the free chlorine or chloramine in the water within the new or repaired distribution system is less than 4.0 mg/L. |
| 19 | | 228.222(f) | Water from an approved source |
| 19 | | 228.223(o)(1) | Water supply. shall be from an approved source that meets the standards in accordance with: state drinking water quality standards in accordance with 30 TAC §§290.38 – 290.47(Rules and Regulations for Public Water Systems), and 30 TAC §§290.101 - 290.114, 290.117 - 290.119, 290.121, and 290.122 (Drinking Water Standards Governing Drinking Water Quality and Reporting Requirements for Public Water Systems) |
| 19 | | 228.223(o)(2) | Water supply. shall be from an approved source that meets the standards in accordance with: private water system standards as provided in 30 TAC Chapter 290 Subchapter F |
| 19 | | 228.224(g)(1) | Potable water shall be used on excursions for human consumption, food preparation, handwashing, and for cleaning and sanitizing utensils and equipment |
| | | | |

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| 20 | Approved Sewage/Wastewater Disposal System, Proper Disposal | 5-402.13 | Conveying sewage |
| 20 | | 5-403.11(A) | Sewage disposed through public sewer system |
| 20 | | 5-403.11(B) | Capacity and drainage |
| 20 | | 5-402.11(A) | A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed |
| 20 | | 5-402.15 | Flushing a waste retention tank |
| 20 | | 5-402.14 | MOBILE FOOD UNIT--approved waste disposal system |
| 20 | | 6-501.15 | Cleaning maintenance tools, preventing contamination |
| 20 | | 228.221(a)(9)(D) | MOBILE FOOD UNIT--liquid waste discharge prohibited |
| 20 | | 228.221(a)(9)(E) | MOBILE FOOD UNIT--Flushing a waste retention tank |
| 20 | | 228.221(a)(9)(F) | MOBILE FOOD UNIT--Removing MFU wastes shall meet the requirements of Food Code, §5-402.14. |
| 20 | | 228.221(c)(1)(B) | MOBILE FOOD UNIT--waste disposal location |
| 20 | | 228.222(h)(1) | Sewage and waste water disposed properly--Temporary Event |
| 20 | | 228.222(h)(2) | Sewage disposal system that is sized, constructed, maintained, and operated |
| 20 | | 228.223(n) | Sewage and waste water disposed properly BED AND BREAKFAST |
| 20 | | 228.276(a) | Sewer or septic tank location criteria |
| 20 | | 228.276(b) | Storm sewer criteria |
| 20 | | 228.276(c) | Sewer/ Water line location criteria |
| | | | Priority Foundation |
| 21 | Person in Charge Present, | 2-101.11(A) | Except as specified in (B), the permit holder shall be the person in charge or shall designate a person in charge and shall ensure that a person in charge is present at the establishment during all hours of operation |
| 21 | Demonstration of Knowledge, and Perform Duties/ Certified Food Manager (CFM) | 2-101.11(B) | In a establishment with two or more separately permitted departments that are the legal responsibility of the same permit holder that are located on the same premises, the permit holder may, during specific time periods when food is not being prepared, packaged, or served, designate a single person in charge who is present on the premises during all hours of operation, and who is responsible for each separate permitted establishment on the premises |
| 21 | | 2-102.11(A) | Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point principles, and the requirements of this rule. The person in charge shall demonstrate this knowledge by complying with these rules by having no critical violations/priority items during the current inspection |
| 21 | | 2-102.11(B) | Being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an Accredited Program |
| 21 | | 2-102.11(C) | Responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include: §2-102.11(C)(1)-(17) are met |
| 21 | | 2-102.12(A) | At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program |
| 21 | | 2-102.12(A) | At least one certified food protection manager must be employed by each establishment |
| 21 | | 2.103.11 | Person in charge. The person in charge shall ensure that §228.34 (1-15) Relating to Duties of PIC are met |

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| 21 | | 2-501.11 | A establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the establishment the procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter |
| 21 | | 228.31(b) | Certified food protection manager shall be present at the food establishment during all hours of operation as required in Food Code, §2-101.11 and §2-102.12 |
| 21 | | 228.221(a)(4)(A) | Certified Food Protection Manager Certification |
| 21 | | 228.223(b) | Bed and Breakfast Certified food protection manager |
| 21 | | 228.224(l) | Outfitter Certified food protection manager |
| 21 | | 228.172 | Dogs in Outdoor Dining Areas of a Food Establishment |
| | | | |
| 22 | Food Handler/No | 2-103.11(B) | Unauthorized persons prohibited |
| 22 | Unauthorized | 2-301.15 | Washing hands only at a designated hand sink |
| 22 | Persons/ | 2-302.11(A) | Fingernail maintenance |
| 22 | Personnel | 2-302.11(B) | Nail polish, fake nails, criteria |
| 22 | | 2-403.11 | Food employees may not care for or handle animals that may be present |
| 22 | | 3-306.13(C) | Consumer self-service operations (buffets and salad bars) shall be monitored by food employees |
| 22 | | 228.31(d) | Food Handler Training criteria |
| 22 | | 228.222(a)(2) | TEMPORARY FOOD ESTABLISHMENT-- food handler certification criteria |
| 22 | | 228.223(f) | BED AND BREAKFAST. Personal hygiene practices. Criteria |
| | | | |
| 23 | Hot and Cold | 5-103.11(A) | Water capacity |
| 23 | Water available; | 5-103.12 | Water pressure |
| 23 | Adequate | 5-103.11(B) | Does the establishment have sufficient capacity to meet peak hot water demands? |
| 23 | Pressure; Safe | 5-104.11(A) | Public water delivery system, criteria |
| 23 | Water | 5-104.11(B)(2) | Water transport vehicle criteria |
| 23 | | 5-104.11(B)(3) | Water container, criteria |
| 23 | | 5-104.12 | Alternate water supply criteria |
| 23 | | 5-104.12(E) | Alternate water supply criteria without paramount water supply |
| 23 | | 5-205.12(B) | Identify nondrinking water pipes to distinguish from drinking water pipes |
| 23 | | 5-205.13 | Scheduled inspection and service of water system device |
| 23 | | 228.221(a)(8)(B) | Water sampling --Mobile Food unit |
| 23 | | 228.221(a)(9)(A) | MOBILE FOOD UNIT--Waste retention tank permanently installed |
| 23 | | 228.221(a)(9)(B) | Capacity and drainage |
| 23 | | 228.221(a)(9)(C) | MOBILE FOOD UNIT waste disposal facilities connection criteria |
| 23 | | 228.221(a)(9)(G) | Liquid waste holding tank shall be labeled as "waste water" |
| 23 | | 228.223(o) | BED AND BREAKFAST -- Water supply |
| 23 | | 228.271(1) | Water capacity specifications |

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| 23 | | 228.271(2) | Water pressure specifications |
| 23 | | 228.143 | Water Distribution, Delivery, and Retention Systems |
| | | | |
| 24 | Required Records Available (shellstock tags; parasite destruction); Food Properly Labeled | 3-202.17(A) | Raw shucked shellfish, including individual quick frozen oysters, shall be obtained in nonreturnable packages which bear a legible label that identifies the: name, address, and certification number of the shucker-packer or repacker of the molluscan shellfish; and the "sell by" or "best if used by" date for packages with a capacity of less than 1.89 L (one-half gallon) or the date shucked for packages with a capacity of 1.89 L (one-half gallon) or more |
| 24 | | 3-202.18(A)(1) and (2) | Shellstock identification. §3-202.18(A)(1)-(2) Shellstock tags or labels bear legible source identification information is being met. |
| 24 | | 3-203.12(A) | Shellstock tags shall remain attached to the container |
| 24 | | 3-203.12(B) | The date when the last shellstock from the container is sold or served shall be recorded on the tag or label |
| 24 | | 3-203.12(C) | The identity of the source of shellstock that are sold or served shall be maintained by retaining shellstock tags or labels for 90 calendar days from the date that is recorded on the tag or label |
| 24 | | 3-402.12(A) | If raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served or sold in ready-to-eat form, the person in charge shall record the freezing temperature and time to which the fish are subjected and shall retain and have accessible the records of the establishment for 90 calendar days beyond the time of service or sale of the fish |
| 24 | | 3-402.12(C) | If raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served or sold in ready-to-eat form, and the fish are raised and fed as specified in subsection 3-402.11(B)(4), a written agreement or statement from the supplier or aquaculturist stipulating that the fish were raised and fed as specified in subsection 3-402.11(B)(4) shall be obtained by the person in charge and retained in the records of the establishment for 90 calendar days beyond the time of service or sale of the fish |
| 24 | | 3-602.11(A) | Food packaged in a establishment, shall be labeled as specified in law |
| 24 | | 3-602.11(B)(1) | Label include the common name of the food, an adequately descriptive identity statement |
| 24 | | 3-602.11(B)(2) | Label include if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order |
| 24 | | 3-602.11(B)(3) | Label information shall include an accurate declaration of the quantity of contents |
| 24 | | 3-602.11(B)(4) | Label include the name and place of business of the manufacturer, packer, or distributor |
| 24 | | 3-602.11(B)(6) | Label include nutrition labeling |
| 24 | | 228.62(d) | Shell stock identification |
| | | | |
| 25 | Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for Specialized Processing Methods; Manufacturer Instructions | 3-502.11(A) | Obtain a variance from the regulatory authority for Smoking food |
| 25 | | 3-502.11(B) | Curing food obtain variance |
| 25 | | 3-502.11(C)(1) | Obtain Variance: using food additives or adding components such as vinegar: as a method of food preservation |
| 25 | | 3-502.11(C)(2) | Obtain Variance: render a food non TCS |
| 25 | | 3-502.11(D) | Obtain Variance: reduce oxygen packaging |
| 25 | | 3-502.11(E) | Obtain variance: Molluscan shellfish life-support system display tank |
| 25 | | 3-502.11(F) | Obtain variance: custom processing animals |
| 25 | | 3-502.11(G) | Preparing food determined by the regulatory authority to require a variance |
| 25 | | 3-502.11(H) | Obtain variance: sprouting seeds or beans, such as wheat grass and Alfa spouts |
| 25 | | 3-502.12(B)(1) | Have HACCP plan: reduced oxygen packaging |

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| 25 | | 3-502.12(B)(2) | Except as specified under paragraphs (C) - (F) of this section, requires that the packaged food shall be maintained at 5 degrees Celsius (41 degrees Fahrenheit) or less and meet at least one of the following criteria: has an aw of 0.91 or less; has a pH of 4.6 or less; is a meat or poultry product cured at a food processing plant regulated by the USDA or the department using substances specified in 9 CFR §424.21, use of food ingredients and sources of radiation, and is received in an intact package; or is a food with a high level of competing organisms such as raw meat, raw poultry, or raw vegetables |
| 25 | | 3-502.12(B)(3) | Describes how the packages shall be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to: maintain the food at 5 degrees Celsius (41 degrees Fahrenheit) or below; and discard the food if within 30 calendar days of its packaging it is not served for on-premises consumption, or consumed if served or sold for off-premises consumption |
| 25 | | 3-502.12(B)(5) | Includes operational procedures that: prohibit contacting ready-to-eat food with bare hands as specified under §3-301.11(B) of this title; identify a designated area and the method by which: physical barriers or methods of separation of raw foods and ready-to-eat foods minimize cross contamination; and access to the processing equipment is limited to responsible trained personnel familiar with the potential hazards of the operation; and delineate cleaning and sanitization procedures for food-contact surfaces |
| 25 | | 3-502.12(B)(6) | Describes the training program that ensures that the individual responsible for the reduced oxygen packaging operation understands the: concepts required for a safe operation; equipment and facilities; and procedures specified under paragraph (B)(5) of this subsection and §8-201.14(C) and (D) of this title |
| 25 | | 3-502.12(B)(7) | Is provided to the regulatory authority prior to implementation as specified under §8-201.13(B) of this title |
| 25 | | 3-502.12(D)(1) | Cook-Chill or Sous Vide. Except as specified under paragraphs (C) and (F) of this subsection, a establishment that packages time/temperature controlled for safety food using cook-chill or sous vide process shall: provide to the regulatory authority prior to implementation, a HACCP plan that contains the information specified under §8-201.14(C) and (D) of this title; |
| 25 | | 3-502.12(D)(2)(a) | Cook-Chill or Sous Vide. Except as specified under paragraphs (C) and (F) of this subsection, a establishment that packages time/temperature controlled for safety food using cook-chill or sous vide process shall: ensure the food is: prepared and consumed on the premises, or prepared and consumed off the premises but within the same business entity with no distribution or sale of the packaged product to another business entity or the consumer; |
| 25 | | 3-502.12(D)(2)(f) | Held in a refrigeration unit that is equipped with an electronic system that continuously monitors time and temperature and is visually examined for proper operation twice daily, |
| 25 | | 3-502.12(D)(2)(g) | If transported off-site to a satellite location of the same business entity, equipped with verifiable electronic monitoring devices to ensure that times and temperatures are monitored during transportation |
| 25 | | 3-502.12(D)(2)(h) | Labeled with the product name and the date packaged; |
| 25 | | 3-502.12(D)(3) | Maintain the records required to confirm that cooling and cold holding refrigeration time/temperature parameters are required as part of the HACCP plan and make such records available to the regulatory authority upon request, and hold such records for at least 6 months |
| 25 | | 3-502.12(D)(4) | Implement written operational procedures as specified under paragraph (B)(5) of this section and a training program as specified under paragraph (B)(6) of this section. |
| 25 | | 3-502.12(E)(2) | Cheese using a Reduced Oxygen Packaging method have a HACCP plan |
| 25 | | 3-502.12(E)(3) | Labels the package on the principal display panel with a "use by" date that does not exceed 30 days from its packaging or the original manufacturer's "sell by" or "use by" date, whichever occurs first |
| 25 | | 3-502.12(E)(4) | Discards the reduced oxygen packaging cheese if it is not sold for off-premises consumption or consumed within 30 calendar days of its packaging |
| 25 | | 8-103.11 | Documentation of proposed variance and justification |

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| 25 | | 8-103.12(A) | Conformance with approved procedures. If the regulatory authority grants a variance as specified in subsection 8-103.10 of this section, or a HACCP plan is otherwise required as specified in §8-201.13 of this title, the establishment shall comply with the HACCP plans and procedures that are submitted and approved as specified in §8-201.14 of this title as a basis for the modification or waiver |
| 25 | | 8-103.12(B) | Conformance with approved procedures. If the regulatory authority grants a variance as specified in subsection 8-103.10 of this section, or a HACCP plan is otherwise required as specified in §8-201.13 of this title, the establishment shall maintain and provide to the regulatory authority, upon request, records specified in §8-201.14(D) and (E)(3) of this title that demonstrate that the following are routinely employed: procedures for monitoring critical control points; monitoring of the critical control points; verification of the effectiveness of an operation or process; and necessary corrective actions if there is failure at a critical control point |
| 25 | | 8-201.14(B) | Contents of a HACCP plan |
| 25 | | 4.204.110(B) | Have HACCP Plan: Molluscan shellfish life-support system display tanks |
| 25 | | 3-401.14(F) | Non-continuous Cooking obtained prior approval from the regulatory authority |
| 25 | | 3-401.11(B) | Roasts weight and temperature requirements for cooking in oven |
| 25 | | 3-302.15(C) | Devices used for on-site generation of chemicals used in the washing/peeling of fruits and vegetables used in accordance with the manufacturer's instructions |
| 25 | | 4-501.114(F)(3) | Chemical sanitizer generated by a device on-site shall be produced by a device that displays the EPA device manufacturing facility registration number on the device |
| 25 | | 4-501.114(F)(4) | Chemical sanitizer generated by a device located on-site shall be produced by a device that is operated and maintained in accordance with manufacturer's instructions |
| 25 | | 6-501.111(C) | Controlling pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods, if pests are found, such as trapping devices or other means of pest control as specified under §7-202.12, 7-206.12 and 7-206.13 of this title |
| 25 | | 228.241 | Facility and Operating Plans |
| | | | |
| 26 | Posting of Consumer Advisories; Raw or Undercooked Foods (Disclosure/Reminder/Buffer Plate)/ Allergen Labeling | 3-404.11(B) | Non Pasteurized Juice properly labeled |
| 26 | | 3-603.11(A) | Consumer Advisory--when needed |
| 26 | | 3-603.11(B)(1) | Consumer Advisory--Disclosure--description criteria |
| 26 | | 3-603.11(B)(2) | Consumer Advisory Disclosure---asterisking |
| 26 | | 3-603.11(C) | Consumer Advisory--Reminder specifications |
| 26 | | 3-304.16(B) | Consumer Advisory--salad bar or buffet --- use of clean tableware to return |
| 26 | | 3-602.11(B)(5) | Allergen Labeling |
| 26 | | 3-201.11(E) | Consumer Advisory--whole-muscle, intact beef steaks, criteria |
| 26 | | 3-602.12(A) | Labeling -bulk food additional information |
| | | 228.63 | Buffet Notification |
| | | | |
| 27 | Proper Cooling Method used; Equipment Adequate to Maintain Product Temperature | 3-501.15(A) | Cooling method, criteria |
| 27 | | 4-301.11 | Cooling, heating, and holding capacities. Equipment |
| 27 | | 228.221(a)(6)(A) | MOBILE FOOD UNIT--Cooling, heating, and holding capacities. Equipment |
| 27 | | 228.222(d)(3) | TEMPORARY ESTABLISHMENTS -- Hot and cold holding equipment. Equipment |
| 27 | | 228.223(l) | BED AND BREAKFAST -- Equipment capacity |

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| 27 | | 228.225(e) | Self-Service Food Market--automatic shut-off control |
| 27 | | 228.225(f) | Self-Service Food Market--cold hold capacity |
| 27 | | 228.225(g) | Self-Service Food Market--self closing door |
| | | | |
| 28 | Proper Date | 3-501.17(A) | Date marking prepare on site RTE/ TCS food |
| 28 | Marking and | 3-501.17(B) | Date marking commercially prepared RTE/ TCS food |
| 28 | Disposition | 3-501.17(C) | Date marking combined ingredients for RTE/ TCS food |
| | | | |
| 29 | Thermometers Provided, Accurate, and Calibrated; Chemical/ Thermal Test Strips | 4-203.11 | Food thermometers--accurate, ± 2 degrees Fahrenheit |
| 29 | | 4-203.12 | Food thermometers--easily readable |
| 29 | | 4-302.12(A) | Food thermometers provided and accessible |
| 29 | | 4-302.12(B) | Food thermometers--small diameter probe |
| 29 | | 4-201.12 | Food thermometers--glass limited |
| 29 | | 4-502.11(B) | Food thermometers--calibrated |
| 29 | | 4-502.11(C) | Food thermometers--maintained, good repair |
| 29 | | 4-204.112(E) | Food/ water temperature measuring device--numerical scale in increments no greater than 1°C or 2°F |
| 29 | | 4-204.112(A) | Mechanically refrigerated or hot food storage unit, temperature measuring device located at warmest part |
| 29 | | 4-204.112(B) | Cold or hot holding equipment include temperature measuring device located to allow easy viewing |
| 29 | | 4-204.112(D) | Temperature measuring devices shall be designed to be easily readable |
| 29 | | 4-302.13 | Hot water mechanical ware washing operations, an irreversible registering temperature indicator shall be provided |
| 29 | | 4-204.115(A) | Ware washing machine shall be equipped with a temperature measuring device that indicates the temperature of the water in each wash and rinse tank |
| 29 | | 4-204.115(B) | Ware washing machine equipped with temperature measuring device water enters the hot water sanitizing final rinse manifold/chemical sanitizing solution tank |
| 29 | | 4-302.14 | Sanitizing solutions, testing devices |
| 29 | | 4-501.116 | Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device |
| 29 | | 228.224(j) | OUTFITTER OPERATION -- Thermometers |
| | | | |
| 30 | Establishment Permit | 8-301.11.1 | Permit Requirement, Prerequisite for Operation |
| 30 | | 228.221(a)(3) | MOBILE FOOD UNIT. Readily moveable |
| 30 | | 228.221(a)(4) | Initial Permitting Inspection. MOBILE FOOD UNIT criteria |
| 30 | | 228.223(a)(2) | BED AND BREAKFAST criteria |
| 30 | | 228.225(b) | Self-Service Food Markets criteria |
| | | | |

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| 31 | Adequate Hand Washing Facilities: Accessible and Properly Supplied | 5-202.12(A) | Hand washing facility provide water at a temperature of at least 38 degrees Celsius (100 degrees Fahrenheit) through a mixing valve or combination faucet |
| 31 | | 5-203.11 | Hand washing facilities. at least one hand washing lavatory, a number of hand washing lavatories necessary for their convenient use by employees in areas, and not fewer than the number of hand washing lavatories required by the Plumbing Code shall be provided |
| 31 | | 5-204.11 | Hand washing facilities. A hand washing facility shall be located: to allow convenient use by employees in food preparation, food dispensing, and ware washing areas; and in, or immediately adjacent to, toilet rooms |
| 31 | | 5-205.11 | Using a hand washing facility. accessible at all times for employee use; not be used for purposes other than hand washing |
| 31 | | 5-202.12(B) | A steam mixing valve may not be used at a handwashing sink |
| 31 | | 5.202.12(C) | A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet |
| 31 | | 5.202.12(D) | An automatic handwashing facility shall be installed in accordance with manufacturer's instructions |
| 31 | | 6-301.11 | Hand washing cleanser, availability |
| 31 | | 2-301.16(A) | A hand antiseptic (sanitizer) criteria |
| 31 | | 2-301.16(B) | If a hand antiseptic or a hand antiseptic solution used as a hand dip does not meet the criteria specified under paragraph (A)(2) of this subsection, use shall be:(A) followed by thorough hand rinsing in clean water before hand contact with food or by the use of gloves; or (B) limited to situations that involve no direct contact with food by the bare hands |
| 31 | | 2-301.16(C) | HAND DIP: hand antiseptic solution strength at least 100 mg/L chlorine |
| 31 | | 6-301.12 | Hand drying provision. |
| 31 | | 228.221(a)(6)(C) | MOBILE FOOD UNIT-- At least one handwashing sink |
| 31 | | 228.222(i) | TEMPORARY ESTABLISHMENT--Handwashing facilities criteria |
| 31 | | 228.223(i) | BED AND BREAKFAST -- Hand sinks |
| 31 | | 228.224(h) | OUTFITTER OPERATION -- Handwashing facility criteria |
| | | | |
| 32 | Food and Non-food Contact surfaces Cleanable, Properly Designed, Constructed, and Used | 4-202.11 | Cleanability. Food-contact surfaces. |
| 32 | | 4-101.11 | Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated ware washing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition |
| 32 | | 4-204.13(E) | Dispensing equipment in which Time/Temperature Control for Safety (TCS) food in a homogenous liquid form is maintained outside of the temperature control requirements as specified under §3-501.16(A) shall: be specifically designed and equipped to maintain the commercial sterility of aseptically packaged food in a homogenous liquid form for a specified duration from the time of opening the packaging within the equipment; and conform to the requirements for this equipment as specified in NSF/ANSI 18-2006- manual food and beverage dispensing equipment |
| 32 | | 3-202.15 | Package integrity |

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| 32 | | 4-202.12 | Cleaned in place (CIP) equipment. CIP equipment shall meet the characteristics specified under §4-202.11 and shall be designed and constructed so that: cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and CIP equipment that is not designed to be disassembled for cleaning shall be designed with inspection access points to ensure that all interior food-contact surfaces throughout the fixed system are being effectively cleaned |
| 32 | | 4-201.11 | Equipment and utensils. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions |
| 32 | | 4-402.12(A) | Except as specified in paragraphs (B) and (C) of this subsection, floor-mounted equipment that is not easily movable shall be sealed to the floor or elevated on legs that provide at least a 15-centimeter (6-inch) clearance between the floor and the equipment |
| 32 | | 4-402.12(D) | Except as specified in paragraph (E) of this subsection, counter-mounted equipment that is not easily movable shall be elevated on legs that provide at least a 10- centimeter (4-inch) clearance between the table and the equipment |
| 32 | | 4-502.11(A) | Utensils shall be maintained in a state of repair or condition that complies with the requirements specified under Parts 4-1 and 4-2 of this Chapter or shall be discarded |
| 32 | | 4-101.12(A) | Cast iron, use limitation. Except as specified in paragraphs (B) and (C) of this subsection, cast iron may not be used for utensils or food-contact surfaces of equipment |
| 32 | | 4-101.16 | Sponges, use limitation. Sponges may not be used in contact with cleaned and sanitized or in-use food-contact surfaces |
| 32 | | 4-101.17(A) | Wood, use limitation. Except as specified in paragraphs (B) - (D) of this subsection, wood and wood wicker may not be used as a food-contact surface |
| 32 | | 4-101.18 | Nonstick coatings, use limitation. Multiuse kitchenware such as frying pans, griddles, sauce pans, cookie sheets, and waffle bakers that have a perfluorocarbon resin coating shall be used with nonscoring or nonscratching utensils and cleaning aids |
| 32 | | 4-202.12(A)(1) | Clean in place equipment design and constructed criteria |
| 32 | | 4-202.13 | "V" threads, use limitation |
| 32 | | 4-202.14 | Hot oil filtering equipment |
| 32 | | 4-202.15 | Can openers |
| 32 | | 4-202.16 | Nonfood-contact surfaces. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance |
| 32 | | 4-204.12(A) | A cover or lid for equipment shall overlap the opening and be sloped to drain |
| 32 | | 4-204.12(B) | An opening located within the top of a unit of equipment that is designed for use with a cover or lid shall be flanged upward at least 5 millimeters (two-tenths of an inch) |
| 32 | | 4-204.12(C) | Fixed piping, temperature measuring device, rotary shafts, and other parts extending into equipment shall be provided with a watertight joint at the point where the item enters the equipment |
| 32 | | 5-301.11(B)-(C) | Materials, approved. Materials that are used in the construction of a MOBILE water tank, MOBILE FOOD UNIT water tank, and appurtenances shall be: (B) durable, corrosion-resistant, and nonabsorbent; and (C) finished to have a smooth, easily cleanable surface |
| 32 | | 5-302.11 | Tank design and construction |
| 32 | | 5-302.12 | Tank inspection and cleaning port, protected and secured |
| 32 | | 5-302.16(B)-(E) | Tank hose, construction and identification |
| 32 | | 5-303.13 | MOBILE FOOD UNIT tank inlet criteria |
| 32 | | 228.221(c)(1)(E) | Potable water servicing equipment shall be installed in the servicing area according to the Plumbing Code and shall be stored and handled in a way that protects the water and equipment from contamination |
| 32 | | 228.222(d)(1) | Design and construction. Equipment/utensils durable |

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| 32 | | 228.223(h) | Equipment and utensil design and construction. safe materials and maintained in good repair |
| 32 | | 228.223(j) | Food-contact surfaces. smooth, non-absorbent and easily cleanable |
| 32 | | 228.224(f)(2) | Ice storage container criteria |
| 32 | | 228.224(g)(2) | Potable water storage criteria |
| 32 | | 228.224(i) | Equipment and utensils approved for food use. |
| | | | |
| 33 | Warewashing Facilities; Installed, | 4-204.116(A) | Manual ware washing equipment, heaters and baskets. If hot water is used for sanitization in manual ware washing operations, the sanitizing compartment of the sink shall be: designed with an integral heating device that is capable of maintaining water at a temperature not less than 77 degrees Celsius (171 degrees Fahrenheit) |
| 33 | Maintained, Used; Service sink or Curbed | 4-204.116(B) | Manual ware washing equipment, heaters and baskets. If hot water is used for sanitization in manual ware washing operations, the sanitizing compartment of the sink shall be: provided with a rack or basket to allow complete immersion of equipment and utensils into the hot water |
| 33 | Cleaning Facility Provided | 4-301.12(A) | Manual ware washing, sink compartment requirements |
| 33 | | 4-301.12(B) | Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. |
| 33 | | 4-501.19 | Manual ware washing equipment, wash solution temperature |
| 33 | | 4-301.13 | Drain boards |
| 33 | | 4-603.14 | Wet cleaning |
| 33 | | 4-603.16 | Rinsing procedures |
| 33 | | 4-904.14 | Rinsing Equipment and Utensils after Cleaning and Sanitizing |
| 33 | | 4-501.14 | Warewashing equipment, cleaning frequency |
| 33 | | 4-501.16(B) | If a warewashing sink is used to wash wiping cloths, wash produce, or thaw food, the sink shall be cleaned as specified under §4-501.14 before and after each time it is used to wash wiping cloths or wash produce or thaw food. Sinks used to wash or thaw food shall be sanitized as specified under Part 4-7 before and after using the sink to wash produce or thaw food |
| 33 | | 4-501.17 | Warewashing equipment, cleaning agents |
| 33 | | 4-501.18 | Warewashing equipment, clean solutions. The wash, rinse, and sanitize solutions shall be maintained clean |
| 33 | | 4-204.117(A) | Ware washing machines, automatic dispensing of detergents and sanitizers. A ware washing machine that is installed after adoption of these rules by the regulatory authority, shall be equipped to automatically dispense detergents and sanitizers |
| 33 | | 4-204.117(B) | Ware washing machines, automatic dispensing of detergents and sanitizers. A ware washing machine that is installed after adoption of these rules by the regulatory authority, shall be equipped to incorporate a visual means to verify that detergents and sanitizers are delivered or a visual or audible alarm to signal if the detergents and sanitizers are not delivered to the respective washing and sanitizing cycles |
| 33 | | 4-501.110 | Mechanical warewashing equipment, wash solution temperature |
| 33 | | 4-204.113 | Warewashing machine, data plate operating specifications |
| 33 | | 4-204.114 | Warewashing machines, internal baffles |
| 33 | | 4-204.118 | Warewashing machines, flow pressure device |
| 33 | | 4-204.119 | Warewashing sinks and drain boards, self-draining. Sinks and drain boards of warewashing sinks and machines shall be self-draining |
| 33 | | 4-501.15 | Warewashing machines, manufacturers' operating instructions |
| 33 | | 4-603.13 | Loading of soiled items, warewashing machines |
| 33 | | 4-501.112 | Mechanical warewashing equipment, hot water sanitization temperatures. |

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| 33 | | 4-501.113 | Mechanical warewashing equipment, sanitization pressure. |
| 33 | | 4-501.115 | Manual warewashing equipment, chemical sanitization using detergent-sanitizers |
| 33 | | 4-603.15 | Washing, procedures for alternative manual warewashing equipment. |
| 33 | | 4-301.12(D) | Before a two-compartment sink is used criteria |
| 33 | | 4-301.12(E) | A two-compartment sink may not be used for warewashing operations where cleaning and sanitizing solutions are used for a continuous or intermittent flow of kitchenware or tableware in an ongoing warewashing process |
| 33 | | 5-203.13 | Service sink or one curbed cleaning facility provided |
| 33 | | 228.222(d)(5) | Alternative manual warewashing |
| 33 | | 228.224(e) | Warewashing. Alternative manual warewashing equipment |
| 33 | | 228.223(e)(2) | BED AND BREAKFAST -- Mechanical. Cleaning and sanitizing may be done by spray-type or immersion dishwashing machines or by any other type of machine or device if it is demonstrated that it thoroughly cleans and sanitizes equipment and utensils either by chemical or mechanical sanitization |
| 33 | | 228.221(a)(6)(B) | MOBILE FOOD UNIT -- Manual warewashing, sink compartment requirements |
| 33 | | 228.223(e)(1) | Bed and Breakfast -- Manual. A three compartment sink shall be used if washing, rinsing and sanitizing of utensils and equipment is done manually; or a two compartment sink may be utilized if single service tableware is provided, and if an approved detergent sanitizer is used |
| | | | |
| 34 | No Evidence of Insect Contamination, Rodent/other Animals | 6-202.13 | Insect control devices, design and installation |
| 34 | | 6-202.15(A) | Outer openings, protected |
| 34 | | 6-202.15(C) | Exterior doors used as exits need not be self-closing if they are solid and tight-fitting |
| 34 | | 6-202.15(D) | Windows or doors protected against the entry criteria |
| 34 | | 6-202.16 | Exterior walls and roofs, protective barrier |
| 34 | | 6-501.111(A) | Controlling pests. Routine check shipments of food and supply |
| 34 | | 6-501.111(B) | Controlling pests. Check premises |
| 34 | | 6-501.111(D) | Controlling pests. Eliminating harborage conditions |
| 34 | | 6-501.112 | Removing dead or trapped birds, insects, rodents, and other pests |
| 34 | | 6-202.15(D) | Outer openings |
| 34 | | 6-202.15(A) | BED AND BREAKFAST Construction |
| 34 | | 6-501.115(A) | Live animals may not be allowed on the premises of a establishment |
| 34 | | 6-501.115(B)(1) | Edible fish or decorative fish in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems |
| 34 | | 6-501.115(B)(2) | Patrol dogs accompanying police or security officers |
| 34 | | 6-501.115(B)(3) | Service animals |
| 34 | | 6-501.115(B)(4) | Pets in the common dining areas criteria |
| 34 | | 6-501.115(B)(5) | Displayed or Caged animals or animals that are similarly confined |
| 34 | | 6-501.115(C) | Live or dead fish bait storage |
| 34 | | 228.222(k)(2) | Temporary event--Outer openings. The outer openings shall be protected against entry of insects and rodents |
| 34 | | 228.223(k)(1) | Bed AND BREAKFAST--Construction. Food service preparation and storage areas shall be constructed and maintained to prevent the entry of pests and other vermin |

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| 35 | Personal Cleanliness/ Eating, Drinking or Tobacco Use | 2-401.11 | Eating food, chewing gum, drinking beverages, or using tobacco |
| 35 | | 2-402.11 | Hair Restraints effective |
| 35 | | 2-303.11 | Jewelry Prohibition |
| 35 | | 2.-304.11 | Outer Clothing, Clean Condition |
| | | | |
| 36 | Wiping Cloths; Properly Used and Stored | 3-304.14(A)(1) | Cloths in-use maintained dry |
| 36 | | 3-304.14(A)(2) | Cloths in-use for wiping food spills used for no other purpose |
| 36 | | 3-304.14(B)(1) | Cloths in-use for wiping between uses stored |
| 36 | | 3-304.14(B)(2) | Cloths in-use for wiping laundered daily |
| 36 | | 3-304.14(C) | Cloths in-use for wiping raw animal foods shall be kept separate |
| 36 | | 3-304.14(D) | Dry wiping cloths and the chemical sanitizing solutions free of food debris and visible soil |
| 36 | | 3-304.14(E) | Containers of chemical sanitizing solutions stored off the floor and used in a manner that prevents contamination |
| 36 | | 3-304.14(F) | Single-use disposable sanitizer wipes used in accordance with EPA-approved manufacturer's instructions |
| 36 | | 4-802.11(D) | Wet wiping cloths shall be laundered daily |
| 36 | | 4-802.11(E) | Dry wiping cloths shall be laundered as necessary to prevent contamination of food and clean serving utensils |
| 36 | | 4-803.12(B) | Where Wiping cloths laundered criteria |
| 36 | | 4-901.12 | Wiping cloths, air-drying locations |
| | | | |
| 37 | Environmental Contamination | 3-305.11(A)(1) | Food shall be protected from contamination by storing the food in a clean, dry location |
| 37 | | 3-305.11(A)(2) | Storing the food where it is not exposed to splash, dust, or other contamination |
| 37 | | 3-305.11(A)(3) | Storing the food at least 15 cm (6 inches) above the floor |
| 37 | | 3-305.11(B) | Food in packages and working containers may be stored less than 15 cm (6 inches) above the floor on case lot handling equipment |
| 37 | | 3-305.11(C) | Pressurized beverage containers, cased food in waterproof containers stored on a floor that is clean and dry |
| 37 | | 3-305.12 | Food storage, prohibited areas |
| 37 | | 3-305.14 | Food preparation |
| 37 | | 3-307.11 | Preventing contamination from other sources. Miscellaneous sources of Contamination |
| 37 | | 6-202.17 | Outdoor food vending areas, overhead protection |
| 37 | | 4-204.17 | Ice units, separation of drains |
| 37 | | 4-204.16 | Beverage tubing, separation |
| 37 | | 4-204.18 | Condenser unit, separation |
| 37 | | 4-204.19 | Can openers on vending machines |
| 37 | | 3-303.12(A) | Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water |
| 37 | | 3-302.11(A)(4) | Food protected from cross contamination by storing the food in packages, covered containers, or wrappings |
| 37 | | 3-302.11(A)(6) | Food shall be protected from cross contamination by protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened |
| 37 | | 3-302.11(A)(7) | Food protected from cross contamination by storing damaged, spoiled, or recalled food being held in the establishment |

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| 37 | | 3-302.11(A)(8) | Food protected from cross contamination by separating fruits and vegetables from ready-to-eat food |
| 37 | | 4-204.15 | Bearings and gear boxes, leak-proof |
| 37 | | 4-902.11 | Food-contact surfaces. Lubricants |
| 37 | | 4-902.12 | Equipment. Equipment shall be reassembled so that food-contact surfaces are not contaminated. |
| 37 | | 7-206.13(B) | If used, a nontoxic tracking powder such as talcum or flour may not contaminate food, equipment, utensils, linens, and single-service and single-use articles |
| 37 | | 3-303.12(B) | Unpackaged food may not be stored in direct contact with undrained ice |
| 37 | | 4-204.13(C) | The delivery tube or chute and orifice of equipment used to vend liquid food or ice in unpackaged form to self-service consumers designed |
| 37 | | 4-204.13(D) | The dispensing equipment actuating lever or mechanism and filling device of consumer self-service beverage dispensing equipment shall be designed to prevent contact with the lip-contact surface of glasses or cups that are refilled |
| 37 | | 4-204.12(D) | If a watertight joint is not provided: (A) the piping, temperature measuring device, rotary shafts, and other parts extending through the openings shall be equipped with an apron designed to deflect condensation, drips, and dust from openings into the food; and (B) the opening shall be flanged as specified under paragraph (B) of this subsection |
| 37 | | 4-204.13(A) | Dispensing equipment, protection of equipment and food designed |
| 37 | | 4-204.13(B) | Dispensing equipment, protection of equipment and food from manual contact such as by being recessed |
| 37 | | 3-302.15 | Raw fruits and vegetables washed |
| 37 | | 3-306.12(A) | Condiments protected from contamination |
| 37 | | 3-306.12(B) | Condiments at a vending machine criteria |
| 37 | | 3-202.19 | shellfish or shellstock shall be free of mud, dead shellfish, or broken shells and discarded |
| 37 | | 3-306.14(B)(1) | Container of food that is not time/temperature controlled for safety may be re-served from one consumer to another if the food is dispensed so that it is protected from contamination and the container is closed between uses, such as a narrow-neck bottle containing catsup, steak sauce, or wine |
| 37 | | 3-306.14(B)(2) | Container of food that is not time/temperature controlled for safety may be re-served from one consumer to another if the food, such as crackers, salt, or pepper, is in an unopened original package and is maintained in sound condition |
| 37 | | 5-302.14 | Tank vent, protected |
| 37 | | 5-302.15 | Tank inlet and outlet, sloped to drain |
| 37 | | 5-303.12 | Protective cover or device |
| 37 | | 5-304.13 | Protecting inlet, outlet, and hose fitting |
| 37 | | 5-303.13 | MOBILE FOOD UNIT tank inlet |
| 37 | | 3-307.11 | Food-contact surfaces of equipment shall be protected from contamination by consumers and other sources |
| 37 | | 5-304.12 | Water tank, pump, hose backflow prevention use |
| 37 | | 228.221(a)(8)(A) | Fill hose and water holding tank shall be labeled as "Potable Water" |
| 37 | | 228.222(d)(4) | Protection from contamination. Food-contact surfaces |
| | | | |
| 38 | Approved Thawing Method | 3-501.13(A) | Except as specified in paragraph (D) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed under refrigeration that maintains the food temperature at 5 degrees Celsius (41 degrees Fahrenheit) or less |
| 38 | | 3-501.13(B) | Thawing. under running water criteria |
| 38 | | 3-501.13(C)(1) | Except as specified in paragraph (D) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed as part of a cooking process if the food that is frozen is cooked as specified in sections §3-401.11(A) or (B) or 3-401.12 of this title |

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| 38 | | 3-501.13(C)(2) | TCS food shall be thawed as part of a cooking process if the food that is frozen is thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process |
| 38 | | 3-501.13(D) | TCS food shall be thawed using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order |
| 38 | | 3-501.13(E)(1) | TCS food shall be thawed reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment prior to its thawing under refrigeration as specified in paragraph (A) of this subsection |
| 38 | | 3-501.13(E)(2) | TCS food shall be thawed reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment prior to, or immediately upon completion of, its thawing using procedures specified in paragraph (B) of this subsection |
| 38 | | 3-501.11 | Frozen food. Stored frozen foods shall be maintained frozen |
| 38 | | 3-501.12(A) | Time/temperature controlled for safety food, slacking. Food temperature at 5 degrees Celsius (41 degrees Fahrenheit) or less |
| 38 | | 3-501.12(B) | Time/temperature controlled for safety food, slacking |
| | | | |
| 39 | Utensils, Equipment, & Linens; Properly Used, Stored, Dried, & Handled/ In use Utensils; Properly Used | 4-903.12(A) | Cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles storage criteria |
| 39 | | 4-903.11(A)(1) | Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored in a clean, dry location |
| 39 | | 4-903.11(A)(2) | Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored where they are not exposed to splash, dust, or other contamination |
| 39 | | 4-903.11(A)(3) | Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored at least 15 cm (6 inches) above the floor |
| 39 | | 4-903.11(B)(1) | Clean equipment and utensils shall be stored as specified under paragraph (A) of this subsection and shall be stored in a self-draining position that allows air drying |
| 39 | | 4-903.11(B)(2) | Clean equipment and utensils shall be stored as specified under paragraph (1) of this subsection and shall be stored covered or inverted |
| 39 | | 4-903.11(D) | Items that are kept in closed packages may be stored less than 15 cm (6 inches) above the floor on dollies, pallets, racks, and skids that are designed as specified under §4-204.122 of this title |
| 39 | | 4-904.11(B) | Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided |
| 39 | | 4-904.12 | Soiled and clean tableware. Soiled tableware shall be removed from consumer eating and drinking areas and handled so that clean tableware is not contaminated |
| 39 | | 4-904.13(A) | Preset tableware. If tableware is preset except as specified in paragraph (B) of this subsection, tableware that is preset shall be protected from contamination by being wrapped, covered, or inverted |
| 39 | | 4-904.13(B) | Preset tableware may be exposed if: (1) unused settings are removed when a consumer is seated; or (2) settings not removed when a consumer is seated are cleaned and sanitized before further use |
| 39 | | 3-304.12(A) | In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored except as specified under subsection (B) of this section, in the food with their handles above the top of the food and the container |
| 39 | | 3-304.12(B) | In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in food that is not time/temperature controlled for safety with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon |

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| 39 | | 3-304.12(C) | In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §4-602.11 and §4-702.11 of this title |
| 39 | | 3-304.12(D) | In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes |
| 39 | | 3-304.12(E) | In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature controlled for safety |
| 39 | | 3-304.12(F) | In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in a container of water if the water is maintained at a temperature of at least 57 degrees Celsius (135 degrees Fahrenheit) and the container is cleaned at a frequency specified under §4-602.11(D)(7) of this title |
| 39 | | 4-302.11 | Utensils, consumer self-service |
| 39 | | 3-304.16(A) | Except for refilling a consumer's drinking cup or container without contact between the pouring utensil and the lip-contact area of the drinking cup or container, food employees may not use tableware, including single-service articles, soiled by the consumer, to provide second portions or refills |
| 39 | | 3-304.17(C) | A take-home food container returned/refilled at a establishment criteria |
| 39 | | 3-304.17(D) | Take-out beverage containers refilled by employees or the consumer if refilling is a contamination-free process |
| 39 | | 3-304.17(E) | Consumer-owned containers that are not food-specific may be filled at a water vending machine or system |
| 39 | | 4-603.11(A) | If used, dry cleaning methods such as brushing, scraping, and vacuuming shall contact only surfaces that are soiled with dry food residues that are not time/temperature control for safety (TCS) food |
| 39 | | 4-603.11(B) | Cleaning equipment used in dry cleaning food-contact surfaces may not be used for any other purpose |
| 39 | | 4-603.12 | Precleaning |
| 39 | | 4-901.11 | Drying, Equipment and Utensils |
| 39 | | 4-602.11(E)(1) | Surfaces of utensils and equipment contacting food that is not time/temperature control for safety shall be cleaned at any time when contamination may have occurred |
| 39 | | 4-602.11(E)(2) | Surfaces of utensils and equipment contacting food that is not time/temperature control for safety shall be cleaned at least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles |
| 39 | | 4-602.11(E)(3) | Surfaces of utensils and equipment contacting food that is not time/temperature control for safety shall be cleaned before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers |
| 39 | | 4-602.11(E)(4) | Surfaces of utensils and equipment contacting food that is not time/temperature control for safety shall be cleaned: in equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment: (a) at a frequency specified by the manufacturer; or (b) absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold |
| 39 | | 4-601.11(B) | Cooking and baking equipment food contact surface free of encrusted grease or soil accumulations |
| 39 | | 4-602.12 | Cooking and baking equipment cleaned at least every 24hrs |
| 39 | | 3-501.15(B) | Food containers in which food is being cooled shall be:(A) arranged (B) loosely covered, or uncovered during the cooling period |
| 39 | | 4-501.11 | Good repair and proper adjustment. |
| 39 | | 4-501.12 | Cutting surfaces. |

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| 39 | | 4-501.13 | Microwave ovens shall meet the safety standards specified in 21 CFR §1030.10 |
| 39 | | 4-202.12(A)(2) | CIP equipment is self-draining or capable of being completely drained of cleaning and sanitizing solutions. |
| 39 | | 4-202.12(B) | Cleaned in place (CIP) equipment is not designed to be disassembled cleaned criteria |
| 39 | | 4-402.11(A)(1) | Equipment that is fixed because it is not easily movable shall be installed so that it is spaced to allow access for cleaning along the sides, behind, and above the equipment |
| 39 | | 4-402.11(A)(2) | Equipment that is fixed because it is not easily movable shall be installed so that it is spaced from adjoining equipment, walls, and ceilings a distance of not more than one millimeter or one thirty-second inch |
| 39 | | 4-402.11(A)(3) | Equipment that is fixed because it is not easily movable shall be installed so that it is sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage |
| 39 | | 4-402.12(D) | Except as specified in paragraph (E) of this subsection, counter-mounted equipment that is not easily movable shall be elevated on legs that provide at least a 10- centimeter (4-inch) clearance between the table and the equipment |
| 39 | | 4-402.11(B)(1) | Counter-mounted equipment sealed to the table |
| 39 | | 4-402.11(B)(2) | Counter-mounted equipment elevated on legs as specified under subsection 4-402.12 of this subsection |
| 39 | | 4-101.18 | Nonstick coatings, use limitation |
| 39 | | 3-304.13 | Linens and Napkins, Use Limitation |
| 39 | | 4-801.11 | Laundering, Clean Linens |
| 39 | | 4-802.11(A) | Linens that do not come in direct contact with food shall be laundered between operations if they become wet, sticky, or visibly soiled |
| 39 | | 4-802.11(B) | Cloth gloves laundered before being used with a different type of raw animal food such as beef, fish, lamb, pork or poultry |
| 39 | | 4-802.11(C) | Linens and napkins laundered between each use |
| 39 | | 4-803.12 | Linens shall be mechanically washed |
| 39 | | 4-803.11 | Storage of soiled linens |
| 39 | | 4-201.120 | Equipment compartments that are subject to accumulation of moisture shall be sloped to an outlet allows complete draining |
| 39 | | 4-204.122 | Case lot handling equipment, movability |
| 39 | | 4-204.123(A) | Vending machine doors and access opening covers tight-fitting |
| 39 | | 4-204.123(B) | Vending machine service connection openings criteria |
| 39 | | 4-204.14(A) | Vending machine, vending stage closure. Environmental protection |
| 39 | | 4-204.14(B) | Vending machine, vending stage closure. Self-closing door or cover |
| 39 | | 228.222(d)(2) | Location and installation. Equipment shall be located and installed and cleaned in a way that prevents food contamination and that also facilitates cleaning of the temporary food establishment |
| | | | |
| 40 | Single-service & Single-use Articles; Properly Stored and Used | 4-502.13(A) | Single-service and single-use articles may not be reused |
| 40 | | 4-502.13(B) | The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head |
| 40 | | 4-502.14 | Mollusk and crustacea shells may not be used more than once as serving containers |
| 40 | | 4-903.11(C) | Single-service/ single-use articles kept in the original protective package or other means of protection |
| 40 | | 4-904.11(A) | Single-service/ single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented |
| 40 | | 4-904.11(C) | Single-service articles for food- or lip-contact for consumer self-service with the original individual wrapper intact or from an approved dispenser |

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| 40 | | 228.221(a)(5) | Single-service articles. MOBILE FOOD UNITS |
| 40 | | 228.222(e) | Single-service articles. A TEMPORARY FOOD ESTABLISHMENT |
| | | | |
| 41 | Original Container (Bulk Food); Food Labeled | 3-601.11 | Standards of identity |
| 41 | | 3-602.11(B)(7) | Label include for any salmonid fish containing canthaxanthin or astaxanthin |
| 41 | | 3-201.11(D) | Fish intended for consumption in their raw form may be offered for sale or service if they are obtained from a supplier that freezes the fish or frozen on the premises and records are retained |
| 41 | | 3-201.11(F) | Meat and poultry that is not a ready-to-eat food packaged shall be labeled |
| 41 | | 3-201.11(G) | Eggs shall be labeled |
| 41 | | 3-302.12 | Food storage containers, identified with common name of food. |
| 41 | | 3-602.11(C)(1) | Bulk food available for consumer self-dispensing be labeled with manufacturer's or processor's label |
| 41 | | 3-602.11(C)(2) | Bulk food available for consumer self-dispensing shall labeled a card, sign, or other method of notification |
| 41 | | 3-203.11(A) | Molluscan shellfish may not be removed from the received container |
| 41 | | 3-203.11(B) | For display purposes, shellstock may be removed from the container in which they are received |
| 41 | | 3-203.11(C) | Shucked shellfish removed from the received container the labeling information must be retained |
| 41 | | 3-203.11(D) | Shucked shellfish removed from the container tags are maintained for 90 days |
| 41 | | 3-202.17(B) | Shucked shellfish, packaging and identification |
| 41 | | 3-202.18(B) | Shellstock Identification |
| 41 | | 3-602.12(B) | Other forms of information. |
| 41 | | 3-601.12(A) | Food shall be offered for human consumption in a way that does not mislead or misinform the consumer |
| 41 | | 3-601.12(B) | Food or color additives, colored overwraps, or lights may not be used to misrepresent the true appearance, color, or quality of a food |
| | | | |
| 42 | Non-Food Contact Surfaces Clean | 4-101.19 | Nonfood-contact surfaces. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material |
| 42 | | 4-601.11(C) | Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris |
| 42 | | 4-202.17 | Kick plates, removable |
| 42 | | 4-202.18 | Ventilation hood systems, filters |
| 42 | | 4-602.13 | Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues |
| | | | |
| 43 | Adequate Ventilation and Lighting; Designated Areas Used | 6-303.11(A) | The light intensity shall be at least 108 lux (10 foot candles) |
| 43 | | 6-303.11(B)(1) | The light intensity shall be at least 215 lux (20 foot candles) |
| 43 | | 6-303.11(B)(2) | The light intensity shall be at least 215 lux (20 foot candles) |
| 43 | | 6-303.11(B)(3) | The light intensity shall be at least 215 lux (20 foot candles) |
| 43 | | 6-303.11(C) | The light intensity shall be at least 540 lux (50 foot candles) |
| 43 | | 6-202.11 | Light bulbs shall be shielded, coated, or otherwise shatter-resistant |
| 43 | | 4-301.14 | Ventilation hood systems, adequacy |
| 43 | | 6-304.11 | Ventilation, Mechanical |

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| 43 | | 6-202.12 | Heating, ventilating, air conditioning system vents |
| 43 | | 4-204.11 | Ventilation hood systems, drip prevention |
| 43 | | 6-501.14(A) | Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials |
| 43 | | 6-501.14(B) | If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge |
| | | | |
| 44 | Garbage and Refuse Properly Disposed; Facilities Maintained | 5-501.13(A) | Outside storage prohibitions |
| 44 | | 5-501.10 | Indoor storage area |
| 44 | | 5-501.11 | Outdoor storage surface |
| 44 | | 5-501.12 | Outdoor enclosure |
| 44 | | 5-501.115 | Maintaining refuse areas and enclosures |
| 44 | | 5-501.15(A) | Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the establishment shall be designed and constructed to have tight-fitting lids, doors, or covers |
| 44 | | 5-501.15(B) | Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit |
| 44 | | 5-501.16(A) | An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold refuse, recyclables, and returnables that accumulate |
| 44 | | 5-501.16(B) | A receptacle shall be provided in each area of the establishment or premises where refuse is generated or commonly discarded, or where recyclables or returnables are placed |
| 44 | | 6-301.20 | Disposal towels provided with waste receptacle as specified in 5-501.16(C) |
| 44 | | 6-405.10 | units, receptacles, and areas used for refuse shall be located as specified in 5-501.19 |
| 44 | | 5-501.19(A) | An area designated for refuse, recyclables, returnables located so that it is separate from food, equipment, utensils, linens, and single-service and single-use articles and a public health hazard or nuisance is not created |
| 44 | | 5-501.19(C) | The location of receptacles and waste handling units not create a public health hazard or nuisance or interfere with the cleaning of adjacent space |
| 44 | | 5-501.19(B) | Redeeming machine located in the packaged food storage area or consumer area of a establishment |
| 44 | | 5-501.16(C) | If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories |
| 44 | | 5-501.110 | Storing refuse, recyclables, and returnables |
| 44 | | 5-501.111 | Areas, enclosures, and receptacles, good repair |
| 44 | | 6-202.19 | Exterior walking and driving surfaces shall be graded to drain |
| 44 | | 6-202.110 | Outdoor refuse areas, curbed and graded to drain |
| 44 | | 5-402.10 | Establishment drainage systems designed and installed |
| 44 | 5-501.113(A)(1) | Covering receptacles. if contain food residue and are not in continuous use | |
| 44 | 5-501.113(A)(2) | Covering receptacles after filled | |
| 44 | 5-501.113(B) | Receptacles and waste handling units be kept covered with tight-fitting lids or doors if kept outside the establishment | |
| 44 | 5-501.114 | Using drain plugs | |
| 44 | 5-402.12 | Grease trap. Easily accessible | |
| 44 | 5-403.12 | Other liquid wastes and rainwater | |

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| 44 | | 5-501.112(A) | Refuse receptacles not rodent-resistant, unprotected plastic bags and paper bags, or baled units that contain materials with food residue may not be stored outside | |
| 44 | | 5-503.11 | Solid waste alternative disposed | |
| 44 | | 5-502.12(A) | Frequency. Refuse, recyclables, and returnables removed from the premises | |
| 44 | | 5-502.12(B) | Receptacles or vehicles | |
| 44 | | 5-501.116(A) | waste Receptacles thoroughly cleaned | |
| 44 | | 5-501.116(B) | Soiled receptacles and waste handling units for refuse, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents | |
| 44 | | 4-204.121(A) | Vending machines designed to store beverages that are packaged in containers made from paper products shall be equipped with diversion devices and retention pans or drains for container leakage | |
| 44 | | 4-204.121(B)(1) | Vending machines that dispense liquid food provided internally mounted waste receptacle | |
| 44 | | 5-501.14 | Receptacles in vending machines | |
| 44 | | 4-204.121(B)(2) | Vending machines that dispense liquid food in bulk shall be equipped with an automatic shutoff device | |
| 44 | | 4-204.121(C) | Shutoff devices criteria | |
| 44 | | 5-304.12 | A person shall operate a water tank, pump, and hoses so that backflow/ other contamination of the water supply are prevented | |
| 44 | | 5-401.11 | MOBILE holding tank. Capacity and Drainage | |
| 44 | | 5-402.14 | Flushing a Waste Retention Tank | |
| 44 | | 228.223(m) | BED AND BREAKFAST Garbage receptacles | |
| 44 | | 228.224(k) | Garbage receptacles. Impervious receptacles shall be provided for storage of garbage and refuse | |
| | | | | |
| 45 | | Physical Facilities Installed, Maintained, and Clean | 6-101.11(A)(1) | Materials for floor, wall, and ceiling shall be smooth, durable, and easily cleanable |
| 45 | 6-101.11(A)(2) | | Materials for floor, wall, and ceiling shall be closely woven and easily cleanable carpet for carpeted areas | |
| 45 | 6-101.11(A)(3) | | Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be nonabsorbent | |
| 45 | 6-102.11(A) | | Walking and driving areas | |
| 45 | 6-102.11(B) | | Exterior surfaces | |
| 45 | 6-102.11(C) | | Storage areas. Outdoor storage areas for refuse, recyclables, or returnables | |
| 45 | 6-501.11 | | Repairing. The physical facilities shall be maintained in good repair | |
| 45 | 6-501.12 | | Cleaning, frequency and RESTRICTIONS. | |
| 45 | 6-501.114 | | Maintaining premises, unnecessary items and litter | |
| 45 | 6-201.11 | | Cleanability. Floor, wall ceiling constructed installed are smooth and easily cleanable | |
| 45 | 6-201.12(A) | | Utility service lines and pipes may not be unnecessarily exposed | |
| 45 | 6-201.12(B) | | Exposed utility service lines and pipes installation criteria | |
| 45 | 6-201.12(C) | | Exposed horizontal utility service lines and pipes may not be installed on the floor | |
| 45 | 6-201.13(A) | | Floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch). | |
| 45 | 6-201.13(B) | | Floors criteria if using water flush cleaning methods | |
| 45 | 6-201.14(A) | | Porous floor covering use limited | |
| 45 | 6-201.14(B)(1) | | Carpet installed securely attached to the floor | |
| 45 | 6-201.14(B)(2) | | Carpet installed tightly against the wall under the coving | |
| 45 | 6-201.15 | | Floor covering, mats and duckboards | |

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| 45 | | 6-501.13(A) | Only dustless methods of cleaning shall be used |
| 45 | | 6-501.17 | Absorbent materials on floors, use limitation |
| 45 | | 6-201.16(A) | Wall and ceiling covering materials shall be attached so that they are easily cleanable |
| 45 | | 6-201.16(B) | Concrete, porous blocks, or bricks used for indoor wall construction shall be finished and sealed |
| 45 | | 6-201.17(A) | Attachments to walls and ceilings shall be easily cleanable |
| 45 | | 6-201.17(B) | In a consumer area, wall and ceiling surfaces and decorative items kept clean |
| 45 | | 6-201.18 | Walls and ceilings, studs, joists, and rafters |
| 45 | | 4-301.15(A) | Mechanical clothes washer and dryer shall be provided and used for work linen |
| 45 | | 4-803.13(A) | Laundry facilities use limited |
| 45 | | 4-401.11(C) | Clothes washer and dryer location requirements |
| 45 | | 6-202.111 | Living or sleeping quarters, separation |
| 45 | | 6-305.11 | Dressing Areas and Lockers, Designation |
| 45 | | 6-501.110 | Using dressing rooms and lockers |
| 45 | | 6-403.11(A) | Areas for employees--location |
| 45 | | 6-403.11(B) | Lockers or other suitable facilities shall be located in a designated room or area |
| 45 | | 7-209.11 | Other Personal Care Items, Storage |
| 45 | | 4-401.11 | Cabinet used for the storage of food may not be located in locker rooms etc. |
| 45 | | 6-501.16 | Drying mops |
| 45 | | 6-501.113 | Storing maintenance tools |
| 45 | | 5-501.18 | Suitable cleaning implements and supplies provided |
| 45 | | 228.171 | Wall and Ceiling Coverings and Coatings |
| 45 | | 228.221(b) | Mobile Food Unit operate Central preparation facility |
| 45 | | 228.221(c)(1)(A) | MOBILE FOOD UNIT servicing area overhead protection |
| 45 | | 228.221(c)(1)(D) | Servicing area surface constructed |
| 45 | | 228.222(j) | Floors if grained to drain material criteria |
| 45 | | 228.222(k)(1) | Temporary event-- walls and ceiling criteria |
| 45 | | 228.224(m) | OUTFITTER OPERATION--central preparation facility |
| | | | |
| 46 | Toilet Facilities; Properly Constructed, Supplied, and Clean | 5-203.12 | Toilets and urinals |
| 46 | | 6-302.10 | Minimum number. Toilets and urinals |
| 46 | | 6-302.11 | Toilet tissue, availability |
| 46 | | 6-402.11 | Toilet rooms, convenience and accessibility |
| 46 | | 6-202.14 | Toilet rooms, enclosed |
| 46 | | 6-501.19 | Closing toilet room doors |
| 46 | | 5-203.13(B) | Toilets, urinals and showers not used as a service sink |
| 46 | | 4-501.16(A) | A ware washing sink not used for hand washing or dumping mop water |
| 46 | | 5-501.17 | Toilet room receptacle, covered |
| 46 | | 5-202.11(B) | Plumbing fixtures must be easily cleanable |
| 46 | | 6-501.18 | Cleaning of Plumbing Fixtures |

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| 46 | | 5-202.15 | Conditioning device, design |
| 46 | | 5-204.12 | Backflow prevention device, location |
| 46 | | 5-205.15(B) | A plumbing system shall be maintained in good repair |
| 46 | | 228.221(a)(11) | MOBILE UNIT: Toilet rooms, convenience and accessibility |
| 46 | | 228.223(g) | Employee restrooms |
| | | | |
| 47 | Other Violations | 8-304.11(A) | Permit posted |
| 47 | | 8-304.11(K) | Notification of the most recent inspection report is available upon request |
| 47 | | 228.31(a) | Certified Food Manger (CFM) Certificate posted in conspicuous location |
| 47 | | 6-301.14 | Handwashing signage |
| 47 | | 228.225(h) | Self-Service Market signage |
| 47 | | 3-401.12(A) | Raw animal foods cooked in a microwave oven shall be rotated or stirred |
| 47 | | 3-401.12(B) | Raw animal foods cooked in a microwave oven shall be covered to retain surface moisture |
| 47 | | 3-401.12(D) | Raw animal foods cooked in a microwave oven shall be allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium |
| 47 | | 228.211 | First Aid Supplies, Availability |
| 47 | | 228.221(a)(4)(B) | Central Preparation Facility--authorization |
| 47 | | 228.221(a)(4)(C) | Central Preparation Facility Inspection Report |
| 47 | | 228.221(a)(4)(D) | Servicing Area Authorization |
| | | 228.221(a)(4)(E) | Menu. A menu of all food items to be sold. |
| 47 | | 5-302.12 | "V" type threads, use limitation |
| 47 | | 228.31(e) | The food establishment shall maintain on premises a certificate of completion of the food handler training course for each food employee |
| 47 | | 228.32 | Reporting Symptoms and Diagnosis Signage |
| 47 | | 228.277 | Well Logs-records kited |
| 47 | | 6-301.13 | Handwashing aids and devices, use RESTRICTIONS |
| 47 | | 228.272(a)(7) | Records kept on site--bacteriological tests, boil water notification |
| 47 | | 228.272(a)(4) | Private Water System--accredited laboratory testing |
| 47 | | 228.274(d) | Disinfectants on-site--Private Water System |
| 47 | | 228 | Were no other violations observed during inspection? |