

*The numbers refer to violations of the California Health and Safety Code: (CHSC),
sections of the California Retail Food Code (CalCode) and additional sections may be cited as applicable.*

1. All food employees shall have adequate knowledge and be trained in food safety as it relates to their assigned duties. Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food (PHF), shall have a certified food handler (CFH) within 60 days of opening or loss of CFH and recertify every 5 years. CFH shall work at only one facility (unless contiguous). **(113947- 113947.1)**
2. The permit holder shall instruct and require food employees to report incidents of illness or injury and comply with all applicable restrictions. Food employee shall report to person-in-charge (PIC) of GI symptoms/ communicable disease/draining wounds and shall comply with exclusion or restriction from the food facility/preparation of food. Open, draining wounds must have impermeable cover and single-use gloves (if on hands). PIC shall notify EH as required and may remove restrictions/ not exclusions. **(113949.(1-5), 113950, 113950.5, 113973 (a-c))**
3. Food employees with discharges and sneezing, or coughing, shall not work with exposed food, clean equipment, utensils or linens. **(113974)**
4. No employees shall eat, drink (unless beverage container is closed), or smoke in any work area. **(113977)**
5. Employees shall keep nails trimmed and neat, minimize bare hand contact with ready-to-eat food, keep hands/arms clean and properly wash their hands: before beginning work; before using gloves, handling food/equipment/utensils; to remove soil and prevent cross-contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur, use gloves properly, and use only approved hand sanitizers/chemical dip. **(113952, 113953.(3-4), 113961, 113968, 113973).**
6. Handwashing cleanser and towels or drying device shall be provided in dispensers. Adequate, unobstructed, and accessible facilities which supply warm water for a minimum of 15 secs through mixing valve/combination faucet/automatic facility shall be provided only for handwashing with required separation from warewashing sink. Except for 114125, other sinks may not be used for handwashing. **(113953, 113953.1&.2)**
7. Potentially hazardous foods (PHF) shall be held at or below 41/45°F or at least 135°F (exceptions: 114000, 114425, 114429, roasts 130°F, 30 minutes for transportation, receiving, cooking, cooling, two hours for food preparation). **(113996, 113998, 114037, 114343a –TFF)**
8. When time only, not with temperature is a public health control (except **114000b.**), records and documentation must be maintained. **(114000a)**
9. All PHF food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer. **(114002, 114002.1)**
10. Single pieces of meat, fish, and eggs for immediate service, shall be heated to 145°F for 15 sec. Ratites, injected meats, or foods with comminuted meat, and/or raw eggs, shall be heated to 155°F for 15 sec. Poultry, comminuted poultry, stuffing made of/or stuffed fish / meat / poultry/pasta shall be heated to 165°F. Microwaved food shall be cooked to 165°F, stirred frequently and let stand and covered for two minutes. Fruits/vegetables shall be cooked to 135° for hot holding. Other temperatures (roasts) may apply. **(114004, 114008, 114010)**
11. Any PHF cooked and cooled shall be brought to a temperature of 165°F for hot holding unless for immediate service. **(114014, 114016)**
12. No unpackaged food that has been served shall be re-served or used for human consumption. **(114079)**
13. No employee will reuse toxic/poisonous container, commit any act to contaminate food, food-contact surfaces, or utensils. Food is inspected upon receipt, kept pure, free of vermin, adulteration and spoilage. **(113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)**
14. All food contact surfaces, equipment, and utensils shall be cleaned (to sight and touch), rinsed, properly sanitized and air dried before use, when working with different raw foods, PHF, and ready-to-eat foods, at least every 4 hours if used with PHF, or as needed. **(113984(e), 114097, 114099, 114099(.1,.4,.6), 114101(b-d), 114105, 114109, 114111, 114113, 114115,(a,b,d), 114117, 114125(b), 114141)**
15. All food shall be obtained from an approved source and transported to prevent contamination. **(113980, 113982, 114021-114031, 114041)**
16. Shell stock shall be inspected, have certification tags that are kept in order 90 days, properly labeled, stored and displayed. **(114039-114039.5)**
17. Comply with Gulf Oyster warning seasonal requirements. **(Title 17 CA Code of Regulations section 13675, Cal Code Section 113707))**
18. Variance and written HACCP Plan provided as needed and maintained at the food facility with formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods. **(114057, 114057.1, 14417),**
19. Facility notifies consumer as required for raw food and unpackaged confection containing more than ½% alcohol. **(114012, 114093, 114093.1)**
20. Prohibited foods may not be offered in licensed health care facilities/public and private schools. **(114091)**
21. An adequate, protected, pressurized, potable supply of hot water (120°F) and cold water shall be provided at all times. Handwashing 100°F; Warewashing 110°F or as specified. **(113953(c), 114099.2(b), 114101(a), 114163(a). 114189, 114192, 114192.1, 114195)**
22. All toilets must be operable and all liquid waste must drain to an approved fully functioning sewage disposal system. **(114197, 114276(a))**
23. Live animals are cared for properly. Facilities are kept free of vermin: rodents (rats, mice), cockroaches, flies. **(114259.1, 114259.4, 114259.5)**
24. Permit holder performs duties with a person in charge present during all hours of operation. **(113945, 1134945.1, 113984.1, 114075)**
25. All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to prevent hair from contacting food, equipment, utensils, linens, and single use articles. **(113969, 113971)**
26. Food shall be thawed properly according to the following: under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. **(114018, 114020, 114020.1)**
27. Adequate suitable space is provided for food prep. All food is separated and protected from contamination including bakery products: bulk food: satellite food facility; outdoor food displays; outdoor BBQ, and condiments. Sneeze guards are used if needed. Damaged/spoiled food stored in a separate area **(114055). (113984(a,b,c,d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)**
28. Raw, whole produce shall be washed prior to preparation. **(113992)**

29. Poisonous substances shall be properly identified, used, and stored separately to prevent contamination, (may be stored for convenience in warewashing areas). Pressurized cylinders shall be restrained. **(114254, 114254.1, 114254.2, 114172)**
30. Food is stored properly 6" above floor on non-absorbent, non-toxic, vermin-free, easily cleanable shelving, in covered containers and labeled (except cased food and beverages); and separated from damaged food. **(114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))**
31. Unpackaged self-service food/beverages are displayed and dispensed in a manner that protects the food from contamination. **(114063, 114065)**
32. Food is honestly presented, labeled properly, with unaltered, unconcealed dates. **(114087, 114089, 114089.1(a,b), 114090, 114093.1)**
33. All nonfood contact surfaces of utensils and equipment shall be clean. **(114115 (c))**
34. Food facilities that prepare food shall be equipped with clean and properly functioning warewashing facilities and testing materials that measure the applicable sanitization method. **(114067(f,g), 114099, 114099.3, 10499.5), 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)**
35. Utensils, surfaces, and equipment shall be adequate, fully operative, clean, in good repair, approved, installed properly, have sufficient electrical power, and meet applicable standards; including CIP, fixed equipment, beverage tubing, fogging devices. **(114130-114130.5, 114132-33, 114137, 114139, 114153, 114155 (Molluscan shellfish tanks), 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182)**
36. Utensils, equipment and clean and soiled linens shall be properly handled and stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. **(114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 11.4185.(2-5))**
37. Each vending machine shall post owner information and a record of cleaning and sanitizing that is current for at least 30 days. **(114145)**
38. Toilet rooms shall be vented as required. Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and meet construction and cleanability requirements and be approved by the local building department. All areas shall have sufficient ventilation for employee comfort and proper food storage. Adequate lighting shall be provided in all areas and fixtures are shatterproof or shielded in areas where open food is stored, served, prepared, and where utensils are washed. **(114149, 114149.(1-3), 114252, 114252.1).**
39. Accurate easily readable and suitable food thermometers shall be available and used by the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. **(114157, 114159)**
40. Wiping cloths shall be used and stored properly, and used only once with food contact surfaces unless kept in clean water with sanitizer. Sponges shall not be used on cleaned or sanitized in use food contact surfaces. **(114135, 114185.1, 114185.3 (d-e))**
41. The potable water supply and janitorial sink faucets are protected with a backflow protection device. Equipment discharges liquid waste through indirect waste pipes through air gap. All plumbing and plumbing fixtures are installed in compliance with local plumbing ordinances, maintained to prevent any contamination, kept clean, fully operative, and in good repair. Hoses used for conveying potable water are: approved materials, labeled, properly stored, and used for no other purpose. Grease traps shall not be located in a food or utensil washing area and be accessible for servicing. Floor drains are sloped. **(114171, 114189.1, 114190, 114192(c), 114193, 114193.1, 114199, 114201, 114269)**
42. Receptacles shall be provided for food facility and consumers. Refuse areas kept in good repair, and free of litter and rubbish. All food waste, recyclables, and rubbish shall be kept in leak proof, cleanable, and rodent proof containers which are covered (except containers used inside during hours of operation, outside bins for cardboard). Waste is removed and disposed of frequently to prevent a nuisance. Animal byproducts and inedible kitchen grease transported by registered grease hauler or POV to collection point. **(114244, 114245, 114245.(1-8))**
43. Toilet rooms with handwashing facilities and toilet tissue in permanently installed dispenser are maintained clean, sanitary, in good repair and separated by a well-fitting self-closing door. Food, equipment or supplies not stored in toilet rooms. The number of toilet facilities is according to local building and plumbing ordinances (within 200 feet of MFF, TFF, contiguous facilities). Toilet facilities provided for patrons: if more than 20,000 sq ft.; or offering on-site food consumption and located so that patrons do not pass through kitchen. **(114250, 114250.1, 114276)**
44. The premises of each food facility shall be enclosed (except satellites) clean, fully operative, in good repair, free of litter, rubbish, and unnecessary items. BBQ operations are approved. Separate areas and facilities are provided for employees, medicines, and first aid supplies. **(114067(j), 114143(a&b) 114256, 114256.1 114257, 114257.1))** Mop sink and janitorial supplies are provided, stored, air dried, and used properly. **(114123, 114279, 114281, 114282)** All clean and soiled linen shall be properly stored. Non-food items are stored and displayed separately from food and food-contact surfaces. Facility is kept clean and prevents the entrance and harborage of animals, birds, and vermin. Pass thru window openings and insect control devices shall be installed properly and approved. **(114259, 114259 (.2-3))**
45. Permanent food facility (also outdoor BBQ) shall be fully enclosed with approved floors/ walls/ ceilings and cleanable attachments and mats or duckboards. Proper cleaning methods shall be used for floors. Approved base coving (3/8 radius, 4" high) shall be provided as needed. Conduits shall be located within walls if practicable or mounted to facilitate cleaning. **(114143(d), 114266, 114268, 114268.1, 114271, 114272)**
46. No sleeping accommodations shall be in any room where food is prepared, stored or sold. **(114285, 114286)**
47. Handwashing signs shall be posted at handwashing sinks. Permits and no smoking signs shall be posted as required. Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. Notice to public to review inspection shall be posted. **(113275.1, 113953.5, 113978, 114381(e))**
48. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. **(114380)**
49. A food facility shall not be open for business without a valid permit which approves operation. **(114067 (b&c) satellite, 114381(a) TFF, 114387)**
50. An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. **(114393)**
51. If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. **(114405, 114407, 114409, 114411, 114413)**