## Establishment Active Managerial Control Self Inspection Form

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Inspection Date:			Inspection Time:									
Esta	ablis	shn	nent	Name:								
Physical Address City			Zip		Phone #							
							Cell Phone #					
PRIORITY & PRIORITY FOUN							ם.	τις	)N	VI		
	PRIORITE & PRIORITE FOR Priority items are proven measures that are directly linked to the eliminatio											
Priority Foundation items incorporate specific actions, equipment or procedu												
				NOTE: Items 1-35 Require Immediate Action or by da								
							-				cable CDI=corrected on-site during inspection	
	I N	0 T	N I O J	CDC Risk Factors & Food Code Interventions	CDI		I N	0 T	N O	N A	CDC Risk Factors & Food Code Interventions	CDI
				Supervision/Licenses							Time/Temperature Control for Safety (TCS)	
1				Valid license to operate; non-transferable		17•					Cooking time & temperatures; Plant food cooking	
2•				PIC present, demonstration of knowledge, performs duties		18•			$\square$		Reheating procedures for hot holding	
3				Special processes (Variance, ROP, shellfish tanks, HACCP)		19•					Cooling time & temp; cooling methods	
	_	_	_	Employee Health	1	20•					Hot holding temps; received at proper temp	
4∙				III workers-PIC & EMP responsibilities: Report symptoms		21•					Cold holding temps; received at proper temp	
_				& diagnosis; Restrict/Exclude (removal, retain, or adjust)		22					Date marking and disposition	
5		_		Control of Hands as a Vehicle of Contamination	1	23•	$\vdash$		$\vdash$		Time as public health control, procedures/records	
5•		_		Hands clean, washed maintained; Hand antiseptics		24•			$\vdash$		Non-continuous cooking process/partial cook	
6•				No Bare Hand Contact with Ready-to-Eat foods Or alternate methods: Glove limitations		25 26	$\vdash$		$\vdash$		Adequate facilities/equipment to maintain food temps	
		$\neg$		Adequate hand wash facilities: supplied, accessible;	$\left  \right $	20				0	Probe thermometers provided & accurate onsumer Advisory, Highly Susceptible Populations	
7				Toilets properly supplied		27				0	Consumer advisory, Child menu, Allergen label	_
				Approved Source		27					Pasteurized food used; Prohibited food not offered	
8•				Food, water, ice: obtained from approved source		28					Pasteurized eggs used where required	
9•		┥		Food in good condition, safe, unadulterated, segregated							Chemicals	
10•				Required records (shellstock tags, parasite destruction)		29	П				Food additives; approved, properly used	
101	_			Protection from Contamination		30					Toxic substances properly identified, sored, used	
			Т	Food separated/protected; Proper tasting procedures;						_	Warewashing, Food Contact Surfaces	
11•				Self-serve operations; Single service use when required			Π		Π		Warewash, sanitize equipment: Design, supplies,	
10				Disposition of returns, previously served,		31					operated; Test strips; Temp gauges; Alarms	
12				Reconditioned, unsafe food		32					Warewashing; Sanitize at ppm/temp	
13				Prohibited animals; Prohibited food operation locations		33					Food contact surfaces of equipment & utensils clean	
14				Sinks used for intended purposes							Plumbing	
15				Food equipment: improper use, operation		34					Water: adequate pressure, sufficient capacity	
				(Materials design)		35					Plumbing sewage system: design, approved, installed	
16				Insects, rodents, & other pests controlled		00					Cross-connection prohibited, air gaps, disposal	
					RE VIO							
		_		Core items relate to general sanitation & maintenance, e	equipm	ent d	lesiç	gn 8	& m	air	· ·	
		_		Food Temperature Controls	_						Physical Facilities	
30				roved thaw methods; Active cool containers stored properly		48	8		_		bing sys: maintained, backflow device installed, inspected	
3	/		The	rmometers provided, accurate, conspicuous		49	9				facilities: accessible, properly constructed, cleaned	
- 38	0	_	<b>F</b> = =	Food Identification	1						closures (locker areas: used, provided, maintained;	
	5		F00	d properly labeled, original container, honestly presented Prevention of Food Contamination		50	0					
		-	Con	tamination prevented during food preparation, storage	1	5	1		_	-	g areas separated; Laundry facilities wash sinks: designed, clean, used; Proper signage	
39	9			splay; Washing fruits/vegetables							s, walls, ceilings (premises): clean, free of litter	
4	n	_		sonnel: clean, jewelry, hair restraints, FH permits		52	2				by all of pests	
4	_			ng, drink, tobacco use; No discharge from eyes, nose, mouth							s, walls, ceilings (physical facilities): design	
4				ing cloths: properly used & stored; Sponges prohibited		53	3				ained, good repair; Outer openings protected	
				Proper Use of Utensils		54	4				ce Sinks; Maintenance & cleaning tools: use, storage	
			In-u	se utensils proper storage, cleaning frequency; Utensils		55					por areas: constructed, maintained clean	
43	3			ip & linens: properly stored, dried, handled; Linens clean		56			_	-	age/refuse: properly disposed, fac constr, maintained	
44	4		· ·	gle-use, single-service articles: properly stored, used		5					lation: installed, maintained; Lighting: adequate, shielded	
				Utensils, Equipment & Vending	-	58			Oth			
4	5		Foo	d & non-food contact surfaces cleanable, design								
		_		nual/Mechanical warewashing facilities: maintained, operated;								
40	о	- 1		ssure gauges, data plates; Use limitation, pre-cleaning								
4	7	_		-food contact surfaces clean; Cleaning frequency								
·		_				-						

## Establishment Active Managerial Control Self Inspection Form

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Establishment			Establishment #		Date		
TEMPERATURE OBSERVATIONS							
Item/Location Temp		Item/Location	Temp	Item/Location	Temp		
		OB	I SERVATIONS AND CORREC	I TIVE ACTIC	)NS		
Ham No.	List Establish				1		
Item No.	List Establish	ment Observati	ions and Describe Corrective Action T	aken	if not corrected, correct b	y:	
Commente							
Comments							
Person In Cha	rge Name (Printed)			Inspection End	I Time		

	Supervision & Licenses (Priority/Priority Foundation)						
1	15-12; 15-21; 17-2c3 &d2 17-3b&d 17-	Valid License to Operate; non-transferable; Mobile pushcarts: Licensed Commissary; Mobile F. S. E: location;					
-	4c&e 17-5c	visible license; Mobile F.S.EC1mmissary Licenses					
	3-1 ;-3-2; 3-3	Assignment (PIC present); Demonstration (PIC Knowledge demo); Person in charge (PIC duties)					
	5-53, 1; 5-64a, b4, c, & d2, C-E; 5-53,2; 5- 63; 5-64b1, 2, 3, 5, 6; 5-64d1 & 2A, F, G, &	Treat juice (HACCP); Reduced Oxygen Packaging Criteria; Treating juice (warning label); Molluscan Shellfish					
	H; 5-64d, 3 & 4; 5-64e2, 3, & 4; 7-35b; 15-	Tanks; Conformance w/ approved procedures; ROP without a variance; Molluscan Shellfish Tanks Req's;					
	4; 15-5,2; 15-9	Variance; Contents, Documentation, justification					
	Employee Health (Priority/Priority Foundation)						
Λ	3-4: 3-5: 3-6 - 3-4c & f	III Workers-PIC & EMP Responsibility to report Exclusions & Restrictions, Remove adjust, retain - PIC & EMP					
-		reporting					
5	3,9; 3•10; J-12; 3-13; 3-14; 3-15	Clean hands and arms; how and when to wash; Prevent contamination from hands (wash); Where to Wash;					
6	5-21 b; 5-34a; 5-21 c	Hand Sanitizers; nails trimmed no polish, gloves good repair No BHC w/ RTE; alt methods; Glove Limitation. Minimize bare hand contact w/ Non-RTE food					
7	9-14a; 9-188';9-23; 9-26; 11-24; 11-25; 11- 30	Handwashing Facility, installation; water at 100'F; Numbers & Capacities, Location & Placement, Use;					
		maintained, no other purpose; Cleanser availability; Hand drying provision; toilet paper available at toilets					
	1	Approved Source (Priority/Priority Foundation)					
		Approved source, home prepared prohibited. Food-Hermetically sealed; Mlik & Milk Products, Fish, Molluscan					
0	5-2a,b; 5-3; 5-4; 5-5; 5-6; 5-7a; 5-8a; 5-11; 5-12; 5-14; 5-18a2; 5-28; 9-1; 9-3; 9-4; 9-5;	Shellfish; Wlid Mushrooms,: Game Animals, Eggs; Eggs and Mlik Products, Pasteurized, Ice; Juice Treated; Ice Used as Exterior Coolant, Prohibited as Ingredient; Water; Approved system- Bottled drinking water; Quality,					
0	5-2c-e; 5-18a1; 9-6	standards; Non-drinking					
		water; Food Labeling; Juice treated -HACCP system; Sampling-non-community H20 sampled					
9	5-1; 5-13	Safe, Unadulterated and Honestly Presented Package Integrity; Separate Distressed Products					
10	5-49a; 5-15a; 5-16a; 5-20; 5-50a & C	Parasite destruction-fish freezing requirements Shucked Shellfish, Packaging and Identification; Shellstock-					
	5-22; 5-23a,1&2; 5-30; 5-41; 43a; 7-79; 5-	proper labels; 90 day label; frozen records/letter from supplier Food Contact w/ Equip. & Utensll- Food dlsplay: protect self-serve from contamination; Single-service/Single-					
11	5-22; 5-23a, 1&2; 5-30; 5-41; 43a; 7-79; 5- 43b&c 7-55	use; Articles; Required use Self Service operations; customer self service					
12	5-44a; 5-70; 11-38	Disposition of Returns; Previously Served; Discarding contaminated food					
	11-21; 3-21a; 11-54a	Private homes and living or sleeping quarters use prohibition; Animals; employee may not touch; no live animals;					
		Prohibiting animals (limitations)					
14	11-44	Sinks not contaminated with cleaning equip					
	7-1; 7-3; 7-4a; 7-5; 7-7; 7-12 1A-2A; 7-14;	Food Equipment Char., safe; Lead:China/crystal; Copper; Galvanized; Lead-Use: Pewter alloys: Singleuse service articles-safe; No glass thermometer; Dispensing Equip. for TSC Foods; Molluscan shellfish display tanks-					
	7-28,5; 7-35a; 7-36; 7-15; 7-16 a-1 9-31,1;	indentification; Vending machine-automatic shutoff; Materials, Approved-(mobile water tank materials safe) Food					
	9-37,1	contact surfaces, CIP equipment					
16	11-50 1-4	Controlling Pests					
17		emperature Control for Safety (TCS) (Priority/Priority Foundation)					
	5-46a 1-3 & b2; 5-48 5-52 a-d	Raw Animal Food cook temp; Plant food cooking Re-heating for hot holding					
	5-57: 5-58a	Cooling lime-temperature perameters; Cooling Methods					
	5-9; 5-59 a	Hot Hold Temps					
	5-9 a,b,c; 5-59 a,b; 5-9 e & f	Cold Hold Temps; Receiving TCS 41 ° or below, Frozen Food: Shipped & Received, no temp abuse					
22	61; 5-60	RTE discarded after expiration; no date; RTEDate Marking-41 ° for 7 days; options					
23	5-62b1 ,3,4 & c1 ,4,5; 5-62a, b2, c2,c3						
24		Lime as a Public Health Control, mark, temp, discard, RTE, Lime Control/Satety Proc. Labeling, date marking, 1					
	5-48.1, 1-5; 5-48.1	Time as a Public Health Control, mark, temp, discard; RTE, Time Control/Safety Proc: Labeling, date marking Non-continuous cook of raw animal foods Written Procedures for above					
25	5-48.1, 1-5; 5-48.1 7-50; 17-2d4	Non-continuous cook of raw animal foods Written Procedures for above Adequateeq rripment to maintain food temps					
25	7-50; 17-2d4 7-23; 7-24; 7-37e; 7-56; 7-78b	Non-continuous cook of raw animal foods Written Procedures for above Adequateeq rripment to maintain food temps Thermometers: Food; Ambient Air & Water Accurate Thermometers: thin tip: Good Repair.Calibrated					
25 26	7-50; 17-2d4 7-23; 7-24; 7-37e; 7-56; 7-78b Consumer A	Non-continuous cook of raw animal foods Written Procedures for above Adequateeq rripment to maintain food temps Thermometers: Food; Ambient Air & Water Accurate Thermometers: thin tip: Good Repair.Calibrated Advisory: Highly Susceptible Population (Priority/Priority Foundation)					
25 26 27	7-50; 17-2d4 7-23; 7-24; 7-37e; 7-56; 7-78b <b>Consumer A</b> 5-46d2;c5-67b5 <sup>.</sup> ,5-69	Non-continuous cook of raw animal foods Written Procedures for above Adequateeq rripment to maintain food temps Thermometers: Food; Ambient Air & Water Accurate Thermometers: thin tip: Good Repair.Calibrated Advisory: Highly Susceptible Population (Priority/Priority Foundation) Children's menu: raw animal food Allergens; Consumer adv. Disclosurer/Reminder					
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25 26 27 28	7-50; 17-2d4 7-23; 7-24; 7-37e; 7-56; 7-78b <b>Consumer A</b> 5-46d2;c5-67b5 <sup>-</sup> ,5-69 5-25; 5-71	Non-continuous cook of raw animal foods Written Procedures for above Adequateeq rripment to maintain food temps Thermometers: Food; Ambient Air & Water Accurate Thermometers: thin tip: Good Repair.Calibrated Advisory: Highly Susceptible Population (Priority/Priority Foundation) Children's menu: raw animal food Allergens; Consumer adv. Disclosurer/Reminder Pasteurized Foods: Prohibited Foods ; Prohibited Reservice Chemicals (Priority/Priority Foundation)					
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25 26 27 28 29	7-50; 17-2d4 7-23; 7-24; 7-37e; 7-56; 7-78b Consumer A 5-46d2;c5-67b5·,5-69 5-25; 5-71 5-10; 5-26 13-3; 13-51&2; 13-6; 13-7; 13-8a; 13-9; 13- 10; 13-11; 13-12; 13-13; 13-14a; 13-15b; 13-16; 13-17,2; 13-19	Non-continuous cook of raw animal foods Written Procedures for above Adequateeq rripment to maintain food temps Thermometers: Food; Ambient Air & Water Accurate Thermometers: thin tip: Good Repair.Calibrated Advisory: Highly Susceptible Population (Priority/Priority Foundation) Children's menu: raw animal food Allergens; Consumer adv. Disclosurer/Reminder Pasteurized Foods: Prohibited Foods ; Prohibited ReservIce Chemicals (Priority/Priority Foundation) Additives; Use approved; Protection from un-approved Toxic:Stored separate; Proper use; Toxio:Restricled Container; Sanitizers, Wash Agents, Drying Agents, Lubricants, Pesticides, Rodent Bait Stalions;Tracking Powders, Employee Mads-Labeled, Stored; Refrig. Meds; First Aid; Employee items seperation					
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25 26 27 28 29 30 31	7-50; 17-2d4 7-23; 7-24; 7-37e; 7-56; 7-78b Consumer A 5-46d2;c5-67b5·,5-69 5-25; 5-71 5-10; 5-26 13-3; 13-51&2; 13-6; 13-7; 13-8a; 13-9; 13- 10; 13-11; 13-12; 13-13; 13-14a; 13-15b; 13-16; 13-17,2; 13-19 Warewa 7-40; 7-41; 7-42; 7-51, a&b 7-58; 7-68; 7- 77	Non-continuous cook of raw animal foods Written Procedures for above Adequateeq rripment to maintain food temps Thermometers: Food; Ambient Air & Water Accurate Thermometers: thin tip: Good Repair.Calibrated Advisory: Highly Susceptible Population (Priority/Priority Foundation) Children's menu: raw animal food Allergens; Consumer adv. Disclosurer/Reminder Pasteurized Foods: Prohibited Foods ; Prohibited ReservIce Chemicals (Priority/Priority Foundation) Additives; Use approved; Protection from un-approved Toxic:Stored separate; Proper use; Toxio:Restricled Container; Sanitizers, Wash Agents, Drying Agents, Lubricants, Pesticides, Rodent Bait Stalions;Tracking Powders, Employee Mads-Labeled, Stored; Refrig. Meds; First Aid; Employee items seperation shing (WW), Food Contact Surfaces (Priority/Priority Foundation) WW, machine temps measured; Manual Equip; Auto Dispense Detergent; Alarms; 3-Compartment sink- Adequate-Test kits; Cleaning Agent Required; Chem. Sanitizer test					
25 26 27 28 29 30 31	7-50; 17-2d4 7-23; 7-24; 7-37e; 7-56; 7-78b Consumer A 5-46d2;c5-67b5·,5-69 5-25; 5-71 5-10; 5-26 13-3; 13-51&2; 13-6; 13-7; 13-8a; 13-9; 13- 10; 13-11; 13-12; 13-13; 13-14a; 13-15b; 13-16; 13-17,2; 13-19 Warewa 7-40; 7-41; 7-42; 7-51, a&b 7-58; 7-68; 7-	Non-continuous cook of raw animal foods Written Procedures for above Adequateeq rripment to maintain food temps Thermometers: Food; Ambient Air & Water Accurate Thermometers: thin tip: Good Repair.Calibrated Advisory: Highly Susceptible Population (Priority/Priority Foundation) Children's menu: raw animal food Allergens; Consumer adv. Disclosurer/Reminder Pasteurized Foods: Prohibited Foods ; Prohibited ReservIce Chemicals (Priority/Priority Foundation) Additives; Use approved; Protection from un-approved Toxic:Stored separate; Proper use; Toxio:Restricled Container; Sanitizers, Wash Agents, Drying Agents, Lubricants, Pesticides, Rodent Bait Stalions;Tracking Powders, Employee Mads-Labeled, Stored; Refrig. Meds; First Aid; Employee items seperation shing (WW), Food Contact Surfaces (Priority/Priority Foundation) WW, machine temps measured; Manual Equip; Auto Dispense Detergent; Alarms; 3-Compartment sink- Adequate-Test kits; Cleaning Agent Required; Chem. Sanitizer test Sanitization; Hot Water, Chemical, Pressure; Wash Solution:Temp Manual and Mech.; Hot Water Sanitization					
25 26 27 28 29 30 31 31	7-50; 17-2d4 7-23; 7-24; 7-37e; 7-56; 7-78b Consumer A 5-46d2;c5-67b5·,5-69 5-25; 5-71 5-10; 5-26 13-3; 13-51&2; 13-6; 13-7; 13-8a; 13-9; 13- 10; 13-11; 13-12; 13-13; 13-14a; 13-15b; 13-16; 13-17,2; 13-19 Warewa 7-40; 7-41; 7-42; 7-51, a&b 7-58; 7-68; 7- 77	Non-continuous cook of raw animal foods Written Procedures for above Adequateeq rripment to maintain food temps Thermometers: Food; Ambient Air & Water Accurate Thermometers: thin tip: Good Repair.Calibrated Advisory: Highly Susceptible Population (Priority/Priority Foundation) Children's menu: raw animal food Allergens; Consumer adv. Disclosurer/Reminder Pasteurized Foods: Prohibited Foods ; Prohibited ReservIce Chemicals (Priority/Priority Foundation) Additives; Use approved; Protection from un-approved Toxic:Stored separate; Proper use; Toxio:Restricled Container; Sanitizers, Wash Agents, Drying Agents, Lubricants, Pesticides, Rodent Bait Stalions;Tracking Powders, Employee Mads-Labeled, Stored; Refrig. Meds; First Aid; Employee items seperation shing (WW), Food Contact Surfaces (Priority/Priority Foundation) WW, machine temps measured; Manual Equip; Auto Dispense Detergent; Alarms; 3-Compartment sink- Adequate-Test kits; Cleaning Agent Required; Chem. Sanitizer test					
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25 26 27 28 29 30 31 31 32 33	7-50; 17-2d4 7-23; 7-24; 7-37e; 7-56; 7-78b Consumer A 5-46d2;c5-67b5·,5-69 5-25; 5-71 5-10; 5-26 13-3; 13-51&2; 13-6; 13-7; 13-8a; 13-9; 13- 10; 13-11; 13-12; 13-13; 13-14a; 13-15b; 13-16; 13-17,2; 13-19 Warewa 7-40; 7-41; 7-42; 7-51, a&b 7-58; 7-68; 7- 77 7-72; 7-75; 7-95; 7-70; 7-71; 7-73a 7-83a,c; 7-94; 7-82a	Non-continuous cook of raw animal foods Written Procedures for above Adequateeq rripment to maintain food temps Thermometers: Food; Ambient Air & Water Accurate Thermometers: thin tip: Good Repair.Calibrated Advisory: Highly Susceptible Population (Priority/Priority Foundation) Children's menu: raw animal food Allergens; Consumer adv. Disclosurer/Reminder Pasteurized Foods: Prohibited Foods ; Prohibited ReservIce Chemicals (Priority/Priority Foundation) Additives; Use approved; Protection from un-approved Toxic:Stored separate; Proper use; Toxio:Restricled Container; Sanitizers, Wash Agents, Drying Agents, Lubricants, Pesticides, Rodent Bait Stalions;Tracking Powders, Employee Mads-Labeled, Stored; Refrig. Meds; First Aid; Employee items seperation shing (WW), Food Contact Surfaces (Priority/Priority Foundation) WW, machine temps measured; Manual Equip; Auto Dispense Detergent; Alarms; 3-Compartment sink- Adequate-Test kits; Cleaning Agent Required; Chem. Sanitizer test Sanitization; Hot Water, Chemical, Pressure; Wash Solution:Temp Manual and Mech.; Hot Water Sanitization Temp: mechanical Food contact surfaces-Clean & Sanitize Food contact surfaces-Clean, Sight, Touch Plumbing (Priority/Priority Foundation) Sink construction; contamination of utensils by handwashing; Water delivery; Pressure; Capacity of hot & cold;					
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## OAC 310:257 - Subchapters & Paragraphs Listed Below Good Retail Practices

	Food Temperature Con	trol				
36	Microwave, Slacking, Thawing, Cooling methods	5-47; 5-55; 5-56; 5-58 b				
37	Equipment thermometers provided, conspicuous	7-37 a-d				
	Food Identification					
38	Food property labeled, original container, benestly presented	5-2 f,g; 5-15 b; 5-19; 5-24; 5-39; 5-50 b; 5-65; 5-66;				
50	Food properly labeled, original container, honestly presented	5-67 a, b1-4, b6-7, c,d; 5-68				
	Contamination prevented during food preparation, storage & display	5-17; 5-21 d; 5-23 a3-8; 5-27; 5-29; 5-32; 5-36;				
39	Washing fruits and vegetables	5-37; 5-38; 5-40; 5-42; 5-44 b; 5-45; 5-71 8; 13-8 b				
	Mobile pushcarts, retail food service establishment, commissary	17-2 a; 17-2 c; 17-4 d; 17-5 b; 17-6				
40	Personnel: cleanliness, jewelry, hair restriants	3-16; 3-17; 3-20				
41	Eating, drinking, tobacco; No discharge from eyes, nose, mouth	3-18; 3-19				
42	Wiping cloths proper use & storage; Sponges prohibited	5-33; 7-6; 7-102				
	Proper Use of Utensils	5				
43	In-use utensils properly stored, cleaning frequency; Utensils, linens,	5-31; 7-59 a,b; 7-96 thru 7-99; 7-101; 7-105 a,b,d				
43	equipment properly stored, dried, handled; Linens clean	7-106, 7-107 b; 7-108; 7-109; 17-6				
44	Single-use, single-service articles: properly stored, used	7-80; 7-81; 7-105 a,c; 7-106; 7-107 a,c				
	Utensils, Equipment & Ver	nding				
		5-34 b,c,d; 5-35; 7-1 2,3,4,5; 7-2; 7-9; 7-10; 7-11;				
45	Food / non-food contact surfaces: cleanable, designed,	7-12 1B, 2B; 7-13; 7-16 a2,b; 7-17 thru 7-21; 7-27;				
40	constructed used	7-28 1-4; 7-29 thru 7-34; 7-46 thru 7-49;				
		7-60 thru 7-64; 7-103; 7-104; 17-1 c				
	Manual/Mechanical warewashing facilities: maintained, operated;	7-25; 7-38; 7-39; 7-43; 7-44; 7-45; 7-51 c,d,e,f				
46	Pressure gauges, data plates; Use limitation, pre-cleaning;	7-52; 7-57; 7-65; 7-66; 7-67; 7-69; 7-74; 7-76;				
	Design; drain boards	7-87 thru 7-91				
47	Non-food contact surfaces clean; Equip/utensil cleaning frequency	7-82 b,c; 7-84; 7-85				
	Physical Facilities					
		9-14 b,c,d; 9-22; 9-24; 9-30 2; 9-31 2,3;				
48	Plumbing systems: maintained, backflow devices installed, inspected	9-32 thru 9-36; 9-37 2-5; 9-39; 9-40; 9-42;				
		9-43; 9-44 b; 9-45; 9-47 b,c,d; 9-48; 9-51; 9-53				
	Toilet facilities: proper construction, accessible, supplied, cleaned;	9-19; 9-61; 11-14; 11-36; 11-47; 11-48				
49	Self closures					
	Mobile pushcarts, retail food service establishment,	17-2 c2, d1; 17-4 f				
-0	Break rooms, Locker areas: used, provided, maintained;	7-54; 7-59 c; 7-100; 11-22; 11-33; 11-37; 11-49				
50	Living areas separate; Laundry facilities					
51	Hand washing sinks designed, clean, used; Proper signage	9-13 b; 11-26; 11-27; 11-47				
_	Floors, walls, ceilings (premises): clean, maintained free of litter	11-41; 11-42; 11-51; 11-53				
52	Removal of pests					
	Floors, walls, ceilings (physical facilities): properly designed,	11-1; 11-3 through 11-10; 11-15; 11-16; 11-40;				
53	maintained, good repair; Outer openings protected	11-46				
	Mobile food service establishment	17-3 a				
54	Service sinks; Maintenance and cleaning tools properly used & stored	7-86; 9-20; 11-45; 11-52				
	Outdoor areas: constructed, maintained, clean	11-2; 11-17; 11-18; 11-19				
55	Mobile Commissary & servicing area	17-5 e				
56	Garbage & refuse: properly disposed, facilities constructed, maintained	9-55 thru 9-60; 9-62 thru 9-73; 11-20				
_	Ventilation: installed, maintained; Lighting: adequate, shielded	7-22; 7-26; 7-53; 11-11; 11-12; 11-31; 11-32; 11-43				
51	שטרמומנוסה. וווסנמוכע, ווומוזנמוויכע, בוקוונווק. מעבקעמנכ, סווכועכע	[ <i>i L</i> 2, <i>i</i> 20, <i>i</i> - 30, <i>i</i> i - 11, <i>i</i> i - 12, <i>i</i> i - 31, <i>i</i> i - 32, <i>i</i> i - 43				