Critical Deficiencies

1. Food Received From Unapproved Sources
A. *Unpasteurized milk/milk products used
B. *Water or ice is not potable
C. Foods or ingredients from unapproved source
D. Meat, poultry, or game products are not from officially inspected plants
E. *Shellfish from unapproved source
F. Liquid eggs, frozen eggs, or dried milk products are not from U.S.D.A. inspected plants

2. Food Products or Ingredients Adulterated or Unfit
A. Rodent defiled foods or ingredients
B. Insect infested foods or ingredients
C. Food products contain unidentified sulfiting agents or other unapproved additives
D. *Other adulterated/unfit foods or ingredients

3. Food Not Protected From Contamination By Workers
A. *Food handlers handle foods when ill with a disease transmissible by foods
B. *Food handlers have infected cuts or burns on their hands
C. *Food handlers do not wash hands thoroughly after contaminating them
D. Employee handwashing facilities inadequate for establishments handling exposed foods
E. *Employees handling exposed, ready-to-eat foods without an acceptable protective barrier

4. Food Not Protected From Contamination By Other Sources
A. *Food contact equipment, utensils or conveyances for potentially hazardous foods: contact surfaces unclean or not properly sanitized and likely to contribute to contamination
B. *Food contact equipment, utensils, or conveyances are not cleaned or sanitized between use on different species or between raw and ready-to-eat foods
C. *Ready-to-eat foods are subjected to cross contamination from raw foods, or cross contamination between species is likely to occur
D. *Toxic chemicals are improperly labeled, stored, or used so that contamination of food is likely to occur
E. Food contact equipment condition, design or location is likely to contribute to contamination
F. Insect, rodent, bird or vermin activity likely to result in product contamination
G. Evidence of leakage or backup in sewage lines
H. Equipment cleaning or sanitizing facilities inadequate for establishments handling potentially hazardous foods

5. Critical Processing Or Salvaging Parameters Are Not Met
A. *Pork products, which may be eaten without further cooking, are not treated to kill trichina
B. *(Refer to Specialized Inspection Guidelines)

6. Potentially Hazardous Foods Improperly Cooled or Refrigerated
A. *Potentially hazardous foods are not cooled by an approved method where the product temperature can be reduced to 70°F or less within two hours and 41°F (45°F) or less within an additional 4 hours
B. *Potentially hazardous foods are not stored at safe temperatures
C. *Potentially hazardous foods that have been cooked and then refrigerated are not rapidly reheated to 165°F or above (whole roast beef may be reheated to adequate time/temperature requirements)
D. *Equipment used for heating or reheating potentially hazardous foods is inadequate

7. Potentially Hazardous Foods Not Adequately Cooked or Reheated
A. *Poultry, poultry stuffings, stuffed meats, or stuffings containing meat are not heated to 165°F or above
B. *All pork or any food containing pork is not heated to 150°F or above
C. *Other potentially hazardous foods requiring cooking are not heated to and/or held at required temperatures
D. *Potentially hazardous foods that have been cooked and then refrigerated are not rapidly reheated to 165°F or above (whole roast beef may be reheated to adequate time/temperature requirements)
E. *Equipment used for heating or reheating potentially hazardous foods is inadequate

8. Improper Hot-holding Procedures for Potentially Hazardous Foods
A. *Potentially hazardous foods are being kept below 135°F during hot-holding (rare roast beef may be served at 130°F or above)
B. *Hot-holding equipment improperly designed, maintained, or operated to keep hot foods at 135°F or above

General Deficiencies

9. Improper or Inadequate Sanitary Facilities and Controls
A. Handwashing facilities improperly installed or maintained
B. Suitable water temperature or adequate pressure for food processing; equipment, utensil or container cleaning; or handwashing in establishments that do not handle exposed foods, not available
C. Toilet facilities improperly installed, equipped or maintained
D. Plumbing or sinks not properly sized, installed or maintained; equipment or floors not properly drained
E. Lighting or ventilation is inadequate
F. Cleaning or sanitizing equipment, materials or agents are not available, suitable or properly stored
G. Sanitizing test devices not in use where required
H. Lack of certification of water potability or record for disinfection

10. Inadequate Sanitary Design, Construction and Maintenance
A. Exterior of unsuitable construction or not in good physical repair
B. Establishment has insufficient space to accommodate operations
C. Interior floors, walls, ceilings or fixtures are not of suitable construction, clean or well maintained
D. Refuse containers not clean, covered, in good repair or removed at sufficient intervals

11. Poor Hygiene and Activities of Food Handlers
A. Not maintaining a high degree of cleanliness or taking precautions to prevent contamination of foods from perspiration, cosmetics, chemicals or medicants, etc.
B. Not wearing clean outer garments, effective hair restraints or secure jewelry
C. Eating, drinking or use of tobacco in exposed food areas
D. Locker or dressing rooms are not segregated from food areas, clean or orderly

12. Inadequate Food Storage and Protection
A. Food not stored, conveyed or displayed in a manner that prevents contamination including marginal temperature deficiencies
B. Food or ingredient containers are not clean, covered or properly identified
C. Bulk food displays are improperly constructed, displayed or handled
D. Street clothing or soiled linen stored unsegregated from exposed food or food-contact surfaces
E. Food displays are improperly constructed, maintained or supervised
F. Improper thawing procedures are utilized

13. Processing Procedures/Educational Requirements Are Not Met
A. (See Specialized Inspection Guidelines)
B. While other required records/certifications are not maintained
C. Other coding requirements are lacking or inadequate
D. Article 26 posting requirements are not met
E. Consumer advisory requirements are not met

14. Insect, Rodent or Vermin Activity
A. Evidence of rodents observed (not likely to result in product contamination)
B. Insect, birds or other vermin observed within the establishment (not likely to result in product contamination)
C. Evidence of pets or other domestic animals in establishment

15. Equipment Utensils and Materials Adequately Utilized and Maintained
A. Food contact equipment, utensils or conveyances: contact surfaces unclean or not properly sanitized
B. Non-contact food equipment, utensils or conveyances are not clean or in good repair
C. Food equipment improperly designed, constructed or maintained
D. Thermometers not provided where required
E. Unused equipment or materials improperly stored or in an unclean condition
F. Storage cabinets or shelves are not clean or in good repair
G. Packaging materials unclean, improperly stored or handled in an insanitary manner

16. Air system or transfer lines are not clean, properly constructed or in good repair

Other Sanitation
A. Chemicals or pesticides improperly labeled, stored or handled
B. Outside premises or loading zones improperly maintained
C. Vehicles are not clean or in good repair
D. Morgue area or bottle return area improperly maintained
E. Shellfish tags or records improperly maintained

CRITICAL DEFICIENCIES PRECEDED BY AN ASTERISK (*) ARE LEADING CONTRIBUTING FACTORS WHICH CAUSE FOODBORNE DISEASE.