

2015 REFERENCE SHEET

APPENDIX N

CDC Risk Factor FOODS FROM UNSAFE SOURCES Food Source	CDC Risk Factor INADEQUATE COOK Pathogen Destruction
<p>1. Approved Source</p> <p><u>Data Item - 1A</u> 3-201.11* Compliance with Food Law 3-201.12* Food in A Hermetically Sealed Container. 3-201.13* Fluid Milk and Milk Products 3-201.14* Fish</p> <p><u>Data Item - 1B</u> 3-201.15* Molluscan Shellfish 3-202.18* Shellstock Identification</p> <p><u>Data Item - 1C</u> 3-201.16* Wild Mushrooms 3-201.17* Game Animals</p>	<p>4. Proper Cooking Temperature per TCS</p> <p><u>Data Item - 4A</u> 3-401.11(A)(1)(a)* Raw Animal Foods 3-401.11(A)(2)* Raw Animal Foods</p> <p><u>Data Item - 4B</u> 3-401.11(A)(2)* Raw Animal Foods</p> <p><u>Data Item - 4C</u> 3-401.11(B)(1)(2)* Raw Animal Foods</p> <p><u>Data Item - 4D</u> 3-401.11(A)(3)* Raw Animal Foods</p> <p><u>Data Item - 4E</u> 3-401.11(A)(3)* Raw Animal Foods</p> <p><u>Data Item - 4F</u> 3-401.12* Microwave Cooking</p> <p><u>Data Item - 4G</u> 3-401.11(A)(2)* Raw Animal Foods</p> <p><u>Data Item - 4H</u> 3-401.11(A)(1)(b)* Raw Animal Foods</p>
<p>2. Receiving/Sound Condition</p> <p><u>Data Item - 2A</u> 3-202.11* Temperature 3-202.15* Package Integrity 3-101.11* Safe, Unadulterated, and Honestly Presented</p>	
<p>3. Records</p> <p><u>Data Item - 3A</u> 3-202.18* Shellfish Identification 3-203.12* Shellfish Maintaining Identification</p> <p><u>Data Item - 3B</u> 3.402.11* Parasite Destruction 3.402.12* Records, Creation and Retention</p> <p><u>Data Item - 3C</u> 3-502.12* Reduced Oxygen Packaging, Criteria 8-103.12* Conformance with Approved Procedures</p>	<p>5. Rapid Reheating for Hot Holding</p> <p><u>Data Item 5A</u> 3-403.11(A)* Reheating for Hot Holding</p> <p><u>Data Item 5B</u> 3-403.11(B)* Reheating for Hot Holding - Microwave</p> <p><u>Data Item 5C</u> 3-403.11(C)* Reheating for Hot Holding – Commercially Processed RTE Food</p> <p><u>Data Item 5D</u> 3-403.11(E)* Reheating for Hot Holding – Remaining unsliced portion of Meat Roasts</p>

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<p>CDC Risk Factor IMPROPER HOLDING Limitation of Growth of Organisms of Public Health Concern</p>	<p>CDC Risk Factor CONTAMINATED EQUIPMENT Protection from Contamination</p>
<p>6. Proper Cooling Procedure</p> <p><u>Data Item 6A</u> 3-501.14(A)* Cooling – Cooked TCS</p> <p><u>Data Item 6B</u> 3-501.14(B)* Cooling – TCS prepared from ingredients at ambient temperature</p> <p><u>Data Item 6C</u> 3-501.14(C)* Cooling – TCS receipt of foods allowed at >41° F. (5° C.) during shipment</p>	<p>10. Separation / Segregation /Protection</p> <p><u>Data Item 10A</u> 3-302.11(A)(1)* Packaged and Unpackaged Food – Separation, Packaging, and Segregation <i>(Separate raw animal foods from raw RTE and cooked RTE foods)</i></p> <p><u>Data Item 10B</u> 3-302.11(A)(2)* Packaged and Unpackaged Food – Separation, Packaging, and Segregation <i>(Separate raw animal foods by using separate equipment, special arrangement of food in equipment to avoid cross contamination of one type with another, or by preparing different types of food at different time or in separate areas)</i></p> <p><u>Data Item 10C</u> 3-302.11(A)(4-6)* Packaged and Unpackaged Food – Separation, Packaging, and Segregation 3-304.11(B)* Food Contact with Equipment and Utensils</p> <p><u>Data Item 10D</u> 3-306.14(A)(B)* Returned Food, Reservice or Sale</p>
<p>7. Cold Hold (41° F. (5° C.))</p> <p><u>Data Item 7A</u> 3-501.16(A)* TCS, Hot and Cold Holding <i>(For the purposes of this Baseline, 41° F. (5° C.) or below will be used as the criteria for assessing <u>all</u> TCS that are maintained/held cold.)</i></p>	
<p>8. Hot Hold (135° F. (57° C.))</p> <p><u>Data Item 8A</u> 3-501.16(A)* TCS, Hot and Cold Holding</p> <p><u>Data Item 8B</u> 3-501.16(A)* TCS, Hot and Cold Holding</p>	
<p>9. Time as Public Health Control (TPHC)/Date Marking</p> <p><u>Data Item 9A</u> 3-501.17(A)(C)* Ready-to-Eat, TCS, Date Marking – On-premises Preparation <i>7 calendar days at 41° F. (5° C.) or less</i></p> <p><u>Data Item 9B</u> 3-501.18* Ready-to-Eat, TCS, Disposition <i>(Food shall be discarded if not consumed within ≤ 7 calendar days at 41° F. (5° C.) or less</i></p> <p><u>Data Item 9C</u> 3-501.17(B)(F)* Ready-to-Eat, TCS, Date Marking</p> <p><u>Data Item 9D</u> 3-501.19* Time as a Public Health Control</p>	<p>11. Food Contact Surfaces</p> <p><u>Data Item 11A</u> 4-601.11(A)&(B)* Equipment, Food Contact Surfaces and Utensils 4-602.11* Equipment Food – Contact Surfaces and Utensils – Frequency 4-701.10* Sanitation of Equipment and Utensils – Food Contact Surfaces and Utensils 4-702.11* Sanitization of Equipment and Utensils – Before Use After Cleaning</p>

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<p>CDC Risk Factor POOR PERSONAL HYGIENE Personnel</p>	<p>16. Chemical</p>
<p>12. Proper, Adequate Handwashing</p> <p><u>Data Item 12A (2009 Food Code)</u></p> <p>2-301.11* Clean Condition 2-301.12* Cleaning Procedure 2-301.14* When to Wash 2-301.15* Where to Wash</p> <p><u>Data Item 12B (2013 Food Code)</u></p> <p>2-301.11* Clean Condition 2-301.12* Cleaning Procedure 2-301.14* When to Wash 2-301.15* Where to Wash</p>	<p><u>Data Item 16A</u></p> <p>3-202.12* Additives 3-302.14* Protection from Unapproved Additives <i>(NOTE: Regarding SULFITES – Refers to any sulfites added in the food establishment, not to foods processed by a commercial processor or that come into the food establishment already on foods)</i></p> <p><u>Data Item 16B</u></p> <p>7-101.11* Identifying Information, Prominence-Original Containers</p> <p>7-102.11* Common Name-Working Containers</p>
<p>13. Good Hygiene Practices</p> <p><u>Data Item 13A</u></p> <p>2-401.11* Eating, Drinking, or Using Tobacco 2-401.12* Discharges from the Eyes, Nose and Mouth 2-403.11* Handling Prohibition – Animals 3-301.12* Preventing Contamination when Tasting</p>	<p><i>Operational Suppliers and Applications</i></p> <p>7-201.11* Separation-Storage 7-202.11* Restriction-Presence and Use 7-202.12* Conditions of Use 7-203.11* Poisonous or Toxic Material Containers – Prohibitions 7-204.11* Sanitizers, Criteria-Chemicals 7-204.12* Chemicals for Washing Fruits And Vegetables</p>
<p>14. Prevention of Contamination from Hands</p> <p><u>Data Item 14A (2009 Food Code)</u></p> <p>3-301.11* Preventing Contamination from Hands</p> <p><u>Data Item 14B (2013 Food Code)</u></p> <p>3-301.11* Preventing Contamination from Hands</p>	<p>7-204.13* Boiler Water Additives, Criteria 7-204.14* Drying Agents, Criteria 7-205.11* Incidental Food Contact, Criteria-Lubricants 7-206.11* Restricted Use Pesticides, Criteria 7-206.12* Rodent Bait Stations 7-206.13* Tracking Powders, Pest Control And Monitoring 7-207.11* Restriction and Storage-Medicines</p>
<p>15. Handwash Facilities</p> <p><u>Data Item 15A</u></p> <p>5-203.11* Handwashing Lavatory-Numbers and Capacity 5-204.11* Handwashing Lavatory-Location and Placement 5-205.11* Using a Handwashing Lavatory-Operation and Maintenance</p> <p><u>Data Item 15B</u></p> <p>6-301.11* Handwashing Cleanser, Availability 6-301.12* Hand Drying Provision</p>	<p>7-207.12* Refrigerated Medicines, Storage 7-208.11* Storage-First Aid Supplies 7-209.11* Storage-Other Personal Care Items</p> <p><u>Data Item 16C</u></p> <p><i>Stock and Retail Sale of Poisonous or Toxic Material INCLUDE ON PRODUCE ONLY</i></p> <p>7-301.11* Separation-Storage and Display <i>(Separation is to be by spacing or partitioning)</i></p>

<p>17. Employee Health Policy</p> <p><u>Data Item 17A (2009 Food Code)</u></p> <p>2-201.11* Responsibility of Person in Charge 2-201.12* Exclusions and Restrictions 2-201.13* Removal of Exclusions and Restrictions</p> <p><u>Data Item 17B (2013 Food Code)</u></p> <p>2-201.11* Responsibility of Person in Charge 2-201.12* Exclusions and Restrictions 2-201.13* Removal of Exclusions and Restrictions</p>	
<p>18. Food & Food Preparation for Highly Susceptible Populations – <u>HSP's ONLY</u></p> <p><u>Data Item 18A</u></p> <p>3-801.11(A)(2)* Prohibited Foods</p> <p><u>Data Item 18B</u></p> <p>3-801.11(B)* Prohibited Foods 3-801.11(E)* Prohibited Foods</p> <p><u>Data Item 18C</u></p> <p>3-801.11(C)* Prohibited Foods</p>	