

<p><b>CDC Risk Factor FOODS FROM UNSAFE SOURCES Food Source</b></p>	<p><b>CDC Risk Factor INADEQUATE COOK Pathogen Destruction</b></p>
<p><b>1. Approved Source</b></p> <p><u><b>Data Item - 1A</b></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><b>Data Item - 1B</b></u>  3-201.15* Molluscan Shellfish  3-202.18* Shellstock Identification</p> <p><u><b>Data Item - 1C</b></u>  3-201.16* Wild Mushrooms  3-201.17* Game Animals</p> <hr/> <p><b>2. Receiving/Sound Condition</b></p> <p><u><b>Data Item - 2A</b></u>  3-202.11* Temperature  3-202.15* Package Integrity  3-101.11* Safe, Unadulterated, and Honestly Presented</p>	<p><b>4. Proper Cooking Temperature per PHF</b></p> <p><u><b>Data Item - 4A</b></u>  3-401.11(A)(1)(a)* Raw Animal Foods  3-401.11(A)(2)* Raw Animal Foods</p> <p><u><b>Data Item - 4B</b></u>  3-401.11(A)(2)* Raw Animal Foods</p> <p><u><b>Data Item - 4C</b></u>  3-401.11(B)(1)(2)* Raw Animal Foods</p> <p><u><b>Data Item - 4D</b></u>  3-401.11(A)(3)* Raw Animal Foods</p> <p><u><b>Data Item - 4E</b></u>  3-401.11(A)(3)* Raw Animal Foods</p> <p><u><b>Data Item - 4F</b></u>  3-401.12* Microwave Cooking</p> <p><u><b>Data Item - 4G</b></u>  3-401.11(A)(2)* Raw Animal Foods</p> <p><u><b>Data Item - 4H</b></u>  3-401.11(A)(1)(b)* Raw Animal Foods</p>
<p><b>3. Records</b></p> <p><u><b>Data Item - 3A</b></u>  3-202.18* Shellfish Identification  3-203.12* Shellfish Maintaining Identification</p> <p><u><b>Data Item - 3B</b></u>  3.402.11* Parasite Destruction  3.402.12* Records, Creation and Retention</p> <p><u><b>Data Item - 3C</b></u>  3-502.12* Reduced Oxygen Packaging, Criteria  8-103.12* Conformance with Approved Procedures</p>	<p><b>5. Rapid Reheating for Hot Holding</b></p> <p><u><b>Data Item 5A</b></u>  3-403.11(A)* Reheating for Hot Holding</p> <p><u><b>Data Item 5B</b></u>  3-403.11(B)* Reheating for Hot Holding - Microwave</p> <p><u><b>Data Item 5C</b></u>  3-403.11(C)* Reheating for Hot Holding – Commercially Processed RTE Food</p> <p><u><b>Data Item 5D</b></u>  3-403.11(E)* Reheating for Hot Holding – Remaining sliced portions  roasts  Of beef</p>

<p><b>6. Food &amp; Food Preparation for Highly Susceptible Populations – 2001 Food Code</b></p> <p><u><b>Data Item 6A</b></u> 3-801.11(A)(2)* Prohibited Foods</p> <p><u><b>Data Item 6B</b></u> 3-801.11(B)* Prohibited Foods 3-801.11(E)* Prohibited Foods</p> <p><u><b>Data Item 6C</b></u> 3-801.11(D)* Prohibited Foods</p>	<p><b>8. Cold Hold (41° F. (5° C.))</b></p> <p><u><b>Data Item 8A</b></u> 3-501.16(B)* PHF, 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 all PHF that are maintained/held cold.)</i></p> <p><b>9. Hot Hold (135° F. (57° C.))</b></p> <p><u><b>Data Item 9A</b></u> 3-501.16(A)* PHF, Hot and Cold Holding</p> <p><u><b>Data Item 9B</b></u> 3-501.16(A)* PHF, Hot and Cold Holding</p>
<p><b>CDC Risk Factor IMPROPER COOLING Limitation of Growth of Organisms of Public Health Concern</b></p> <p><b>7. Proper Cooling Procedure</b></p> <p><u><b>Data Item 7A</b></u> 3-501.14(A)* Cooling – Cooked PHF</p> <p><u><b>Data Item 7B</b></u> 3-501.14(B)* Cooling – PHF prepared from ingredients at ambient temperature</p> <p><u><b>Data Item 7C</b></u> 3-501.14(C)* Cooling – PHF receipt of foods allowed at &gt;41° F. (5° C.) during shipment</p>	<p><b>10. Time</b></p> <p><u><b>Data Item 10A</b></u> 3-501.17(A)(C)* Ready-to-Eat, PHF, Date Marking – On-premises Preparation <i>7 calendar days at 41° F. (5° C.) or less</i></p> <p><u><b>Data Item 10B</b></u> 3-501.18* Ready-to-Eat, PHF, Disposition <i>(Food shall be discarded if not consumed within ≤ 7 calendar days at 41° F. (5° C.) or less</i></p> <p><u><b>Data Item 10C</b></u> 3-501.17(B)(F)* Ready-to-Eat, PHF, Date Marking – commercially processed food <i>(Commercially processed food containers shall be clearly marked, at the time originally opened in a food establishment, with the consume by date which is, including the day the original container is opened: ≤ 7 calendar days at 41° F. (5° C.) or less</i></p>
	<p><u><b>Data Item 10D</b></u> 3-501.19* Time as a Public Health Control</p>

<b>CDC Risk Factor</b> <b>CONTAMINATED EQUIPMENT</b> <b>Protection from Contamination</b>	<b>CDC Risk Factor</b> <b>POOR PERSONAL HYGIENE</b> <b>Personnel</b>
<b>11. Separation / Segregation /Protection</b>  <u><b>Data Item 11A</b></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>  <u><b>Data Item 11B</b></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>  <u><b>Data Item 11C</b></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  <u><b>Data Item 11D</b></u> 3-306.14(A)(B)* Returned Food, Reservice or Sale	<b>13. Proper, Adequate Handwashing</b>  <u><b>Data Item 13A</b></u> 2-301.11* Clean Condition 2-301.12* Cleaning Procedure 2-301.14* When to Wash 2-301.15* Where to Wash  <b>14. Good Hygiene Practices</b>  <u><b>Data Item 14A</b></u> 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  <b>15. Prevention of Contamination from Hands</b>  <u><b>Data Item 15A</b></u> 3-301.11* Preventing Contamination from Hands
<b>12. Food Contact Surfaces</b>  <u><b>Data Item 12A</b></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* Sanitization of Equipment and Utensils – Food Contact Surfaces and Utensils 4-702.11* Sanitization of Equipment and Utensils – Before Use After Cleaning	<b>16. Handwash Facilities</b>  <u><b>Data Item 16A</b></u> 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  <u><b>Data Item 16B</b></u> 6-301.11 Handwashing Cleanser, Availability 6-301.12 Hand Drying Provision

<p style="text-align: center;"><b>CDC Risk Factor POOR PERSONAL HYGIENE Personnel</b></p> <p><b>17. Employee Health Policy</b></p> <p style="text-align: center;"><b><u>Data Item 17A</u></b></p> <p>2-201.11 Responsibility of Person in Charge  2-201.12* Exclusions and Restrictions  2-201.13 Removal of Exclusions and Restrictions  2-201.14* Responsibility of a Food Employee or an Applicant to Report to the Person in Charge  2-201.15* Reporting by the Person in Charge</p>	<p><b>18. Chemical</b></p> <p style="text-align: center;"><b><u>Data Item 18A</u></b></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 style="text-align: center;"><b><u>Data Item 18B</u></b></p> <p>7-101.11* Identifying Information, Prominence-  Original Containers  7-102.11* Common Name-Working Containers</p> <p><i>Operational Suppliers and Applications</i>  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  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  7-207.12* Refrigerated Medicines, Storage  7-208.11* Storage-First Aid Supplies  7-209.11* Storage-Other Personal Care Items</p> <p style="text-align: center;"><b><u>Data Item 18C</u></b></p> <p><i>Stock and Retail Sale of Poisonous or Toxic Material</i></p> <p>7-301.11* Separation-Storage and Display  <i>(Separation is to be by spacing or partitioning)</i></p>