Food Preparation and Service

Reset Form

Self-Inspection Checklist

Optional Information

Name of School:
Date of Inspection:
Career-Technical program/course/room:
Signature of inspector:

Guidelines:

Food preparation and service regulations are issued by State health departments and vary from State to State. This checklist uses the New Jersey Department of Health regulations as a model for assessing food preparation and service areas. Please consult your own State health department for the regulations that apply in your State. The U.S. Food and Drug Administration (FDA) also publishes a model Food Code that has been adopted by some States. The FDA Food Code might also serve as an additional reference. This checklist applies to school cafeterias and, in general, any area or operation that prepares or serves food to the public with or without charge. A yes answer to a question indicates that this portion of the inspection complies with the Occupational Safety and Health Administration (OSHA) and U.S. Environmental Protection Agency (EPA) standard, or with a non regulatory recommendation. Although not directly applicable to general classroom activities, this checklist will be helpful in reviewing general food safety practices. Definitions of terms in bold type are provided at the end of the checklist.

Questions marked with this symbol may require the help of an outside expert.

Food Supplies: Source, Protection, Wholesomeness, and Misbranding		
	1	Is all food in a public food preparation or service area from a source that complies with applicable State and local regulations?
	2	Is all food protected against contamination and spoilage during handing, packaging, and storage and while in transit?
	3	Is food prepared at home prohibited in a public food preparation or service area?
	4	Is food inspected before use to ensure it is clean, wholesome, free from spoilage, free from adulteration and misbranding, and safe for human consumption?
	5	Does all hermetically sealed food (such as a sealed baby food jar) in a public food preparation or service area come only from approved food processing establishments?

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CDC NIOSH
U.S. Centers for Disease Control and Prevention
National Institute for Occupational Safety and Health

Safety Checklist Program for Schools
DHHS (NIOSH) Publication Number 2004-101
October 2003

Food Supplies: Source, Protection, Wholesomeness, and Misbranding		
	6	Are all fluid milk; fluid milk products; frozen milk products; liquid, frozen, and dry eggs; and egg products pasteurized?
	7	Are pasteurized fluid milk and fluid milk products in a public food preparation and service area from a source that is in compliance with applicable State and local regulations?
	8	Are reconstituted dry milk and dry milk products only used in instant desserts and whipped products, or for cooking and baking purposes?
	9	When nondairy creaming, whitening, or whipping agents are reconstituted, 1. Has the storage container be sanitized? 2. Is the storage container covered? 3. Is the storage container one gallon or less in capacity? 4. Has the reconstituted product been cooled throughout to 45ºF or below within four hours of preparation?
	10	Are all milk, milk products, and milk substitutes used for drinking purposes served from their original containers or from an approved bulk milk dispenser?
	11	If multi-use pitchers are used to serve milk, milk products or substitutes, 1. Is their use restricted to service in beverages such as coffee, tea, cocoa, and in other items such as cereals and fruits? 2. Are the unused portions discarded after their use? 3. Is adding fresh product to the pitchers or the mixing of previously served product prohibited? 4. Is the milk, fluid milk products, or substitutes kept at 45ºF or below while in the pitchers?

Frozen Desserts		
	12	Is a license obtained from the State health department for serving frozen desserts such as ice cream, soft frozen desserts, ice milk, sherbets, ices, and mix?
	13	Are frozen desserts such as ice cream, soft frozen desserts, ice milk, sherbets, ices, and mix in compliance with all applicable State and local laws and regulations?

Shellfish		
	14	Does all shellfish come from a State department of health or U.S. FDA currently certified dealer? (Names, addresses, and certification numbers should be confirmed with your local health authority).
	15	Does each container of unshucked or shucked shellfish have a tag that includes the dealer certification number, name of dealer, address of dealer, harvest site or bed number, harvest date, type of shellfish and quantity in package?
	16	Are fresh and frozen shucked oysters, clams, and mussels packed in nonreturnable containers?
	17	Are packages of fresh and frozen shucked oysters, clams, and mussels permanently marked with the name of the certified packer and the abbreviated name of the State?
	18	Are shellstock and shucked shellfish stored in the container in which they are received until the container is empty?
	19	Are required tags or stubs left on the shellfish container until the container is emptied?
	20	Are required tags or stubs on shellfish containers immediately marked with the date of receipt?
	21	Are required tags or stubs from shellfish containers kept on file for not less than 90 days? (to track possible occurrences of shellfish hepatitis)

Eggs		
	22	Are eggs clean, with shell intact and without cracks or excessive checks?
	23	Is blending or mixing of shell and liquid contents of the egg prohibited?
	24	Are pooled eggs cooked immediately?
	25	Is the use of raw eggs prohibited as a major component in the preparation of uncooked or undercooked ready-to-eat foods?

Emergencies		
	26	If an emergency has occurred, has the person in charge kept potentially hazardous food from being held outside of the safe temperature range?

Food Preparation–General		
	27	Have precautions been taken to prevent food contamination from dust, flies, rodents, and other vermin; unclean utensils and work surfaces; unnecessary handling; coughs and sneezes; flooding, drainage, and overhead leakage; poisonous and toxic materials; and any other source?
	28	Are refrigeration, hot food storage, and display facilities located to assure required temperatures during storage, preparation, transportation, display, and service?
	29	Does each refrigerator have an indicating thermometer accurate to +/- 3°F?
	30	Does the refrigerator thermometer provide the true air temperature (not the blower temperature)?
	31	Does each hot food facility storing potentially hazardous food have an indicating thermometer accurate to +/- 3°F?
	32	If the hot food thermometer is not built in, is a product thermometer readily available?
	33	If a stem-type thermometer is used, is it first sanitized to prevent contamination? (An example of contamination is when a thermometer is removed from a pocket or drawer and is put directly into the product without being sanitized)
	34	Has a stem-type thermometer been used to monitor the proper internal cooking, cooling, reheating, hot holding, or cold holding temperatures of all hazardous foods? All stages must be monitored to prevent foodborne illness.

Food Temperatures		
	35	Is perishable food maintained at temperatures low enough to prevent spoilage?
	36	Is potentially hazardous food kept at 45°F or below or 140°F or above?
	37	Has frozen food been maintained in its frozen state (0°F or below) until removed from storage for preparation?
	38	Are large quantities of potentially hazardous food that are to be refrigerated after preparation rapidly cooled (120°F to 70°F within two hours) using one of the following methods? 1. Shallow pans that are 4 inches deep or less. 2. Quick-chilling refrigeration equipment. 3. External water circulation to the food container.
	39	Has potentially hazardous food during the cooling process been covered or the containers stacked?
	40	Has the temperature of any working container of mayonnaise or salad dressing been kept at 45°F or below? (If no, then discard after three hours.)

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Food Temperatures		
	41	When potentially hazardous food is served hot and is placed on display, except for rare roast beef, is the display temperature at 140°F or above?
	42	When rapidly prechilled food is put on display, is the temperature maintained below 45°F, or between 45°F and 55°F for no more than four hours?
	43	If hollandaise and other sauces are held at temperatures between 45°F and 140°F, are the ingredients fresh and is the sauce discarded after three hours?
	44	Is frozen food defrosted using one of the following procedures? 1. In refrigerated units at a temperature below 45°F 2. Under potable running water of a temperature of 70°F or below 3. In a microwave oven 4. As part of the conventional cooking process

Food Preparation		
	45	Have all equipment and surfaces been washed and sanitized after contact with raw meat, poultry, and unpasteurized liquid eggs and fish?
	46	Have hands been carefully washed after contact with any raw meat, poultry, and unpasteurized liquid eggs and fish?
	47	Has proper equipment been provided to minimize direct manual contact with food?
	48	Have all raw fruits and raw vegetables been thoroughly washed before being mixed with other ingredients? (Raw fruits and vegetables come in contact with soil that may have contained bacteria, spores, or been chemically treated.)
	49	Except for poultry, stuffing with meat, pork, and rare whole roast beef, is potentially hazardous food cooked to heat all parts of the food to a temperature of at least 140°F? *Note: Eggs prepared for individual service for immediate consumption may be served raw or cooked to a product temperature of less than 140°F.*
	50	When cooking poultry, is stuffing prohibited when the weight of the poultry exceeds two pounds before cooking?
	51	When cooking poultry and stuffing with meat, have all the parts of the food reached at least 165°F with NO interruption of the initial cooking process?
	52	When cooking pork, have all the parts of the food been heated to at least 150°F in a conventional oven or to at least 170°F in a microwave oven?
	53	Has the internal temperature been taken of the rare whole roast beef with a sanitized stem-type thermometer to determine if it has reached 130°F or above?
	54	If food is reheated, has it been done rapidly and within two hours to 165°F or higher throughout before being served?
	55	Are steam tables, bainmaries, warmers, and similar hot food holding facilities prohibited for the rapid reheating of potentially hazardous foods?
	56	Are all utensils, equipment, and surfaces thoroughly cleaned and sanitized before use?
	57	Are custards, cream fillings, and similar products kept at or below 45°F, or above 140°F except during necessary periods of preparation and service?
	58	Are custards, cream fillings, and similar products rapidly cooled to 45°F or below promptly after preparation?
	59	Are food containers stored six inches off of the floor (except for cased food) packaged in waterproof containers, not exposed to moisture, and on movable dollies, pallets, or skids?

Food Storage		
	60	Have measures been taken to avoid cross contamination from food that requires no further washing or cooking with food that requires washing or cooking? (For example, separate purchased prepared salad from raw fruits or raw meat.)
	61	Is the wet storage of shellfish prohibited?

Food Display and Service		
	62	Is prepared, unwrapped food on display protected by cleanable counters, service line or salad bar protector devices, cabinets, sneeze guards, display cases, containers, or similar types of protective equipment?
	63	Is food, once served to a customer, not served again?
	64	Is wrapped food (other than potentially hazardous food) that has been unwrapped or become unwholesome discarded?
	65	Is potentially hazardous food in temporary buffets, smorgasbords, or salad bars held at safe temperatures?
	66	Is the quantity of food in temporary buffets, smorgasbords, or salad bars limited to allow a fast turnover?
	67	Are fresh supplies of food to temporary buffets, smorgasbords, or salad bars provided to ensure proper food rotation?
	68	Are unwrapped bulk foods in self-service containers easily cleanable, covered, 18 inches or less in depth, and at least 30 inches off the floor?
	69	Are tongs, forks, spoons, and other proper utensils provided for service to ensure minimum contact with food by customers and employees?
	70	Does each container of potentially hazardous food have its own dispensing utensil?
	71	Is potentially hazardous food displayed in such a way as to prevent cross contamination between raw and ready-to-eat products?
	72	If food dispensing is interrupted, are service utensils stored in the food with the dispensing utensil handle extended out of the food, stored clean and dry, or stored in running water?
	73	Are sugar, condiments, seasonings, and dressings provided only in sanitary dispensers or in individual single service packages?

Food Transportation		
	74	Is all potentially hazardous food maintained at or below 45°F OR at or above 140°F during transport, except if food is to be consumed within one-half hour of plating?
	75	Is all frozen food kept at a temperature low enough to remain frozen during transportation?
	76	Is all food transported in covered containers or completely wrapped, except for hanging meats and raw agricultural products that will be prepared for consumption later?
	77	Is the transportation vehicle clean, free of vermin, and in good condition? For example, no holes are in the floor that may allow exterior contaminates (e.g., mud) to enter the vehicle.

Toxic Materials		
	78	Is the storage of toxic materials in food areas limited to only those materials used to maintain sanitary conditions?
	79	Are toxic materials (e.g., pesticide) stored in a designated and identified separate area (such as a cabinet) and away from food?
	80	Are poisonous polishing materials prohibited?

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Toxic Materials		
	81	Are containers of toxic materials prominently and distinctively marked or labeled for easy identification as to contents?
	82	Are bactericides and cleaning compounds used in such a manner as to prevent toxic residue on food contact surfaces?
	83	Are toxic compounds (such as rodenticide) in powdered form distinctively colored so it is not mistaken for food or food condiments?
	84	Are insecticides or rodenticides applied only by State-certified applicators and in full compliance with the manufacturer's labeling? *Note: Often a vermin problem is incorrectly treated by the owner or another person. The law prohibits a noncertified person to treat for vermin infestation within a food preparation or service area.*

Health and Disease Controls: Food Service Personnel		
	85	Are persons affected with any communicable disease, boils, infected wounds, sores, acute respiratory infection, nausea, vomiting, and diarrhea prevented from working in food areas or with other food workers?

Hygiene Practices: Food Service Personnel		
	86	Is personal jewelry prohibited where it could contaminate or become incorporated into food?
	87	Is the use of tobacco products by food handlers and dishwashers prohibited?

Handwashing: Food Service Personnel		
	88	Are separate handwashing facilities provided at convenient locations away from food preparation areas?
	89	Do employees and students wash their hands and exposed arms with soap and warm water before starting work; during work as necessary; and after smoking, eating, drinking, visiting the toilet, or handling raw food of animal origin?
	90	Are employees' fingernails clean and neatly trimmed?

Clothing		
	91	Is clean clothing worn by all persons, including dishwashers?
	92	Are extra, clean uniforms or clothing available if clothing becomes soiled?
	93	Are effective hair restraints properly used to prevent contamination? For example, a hat must be sitting on the back of the head, and hair must not hang out loosely.
	94	Are single-use gloves used for only one task and discarded when damaged, soiled, or when interruptions occur in the operation?
	95	If slash-resistant gloves or cloth gloves are used, do they only come in contact with food that is subsequently cooked? *Note: Slash-resistant gloves may be used with ready-to-eat food if the gloves have a smooth, durable, and nonabsorbent outer surface; or if the gloves are covered with a smooth, durable, nonabsorbent glove, or a single-use glove.*
	96	Are multi-use equipment and utensils made with materials that are safe, corrosion-resistant, nonabsorbent, smooth, easily cleaned, durable, dent resistant, and sturdy?

Design, Construction and Materials Food Equipment, and Utensils		
	97	Is equipment inspected periodically and replaced, if necessary, with safe materials?
	98	Are food-contact surfaces of equipment and utensils (e.g., plastic mixing bowls) smooth; free of breaks, open seams, cracks and pits; easily accessible for cleaning; and in good condition?
	99	Are cutting boards easily cleaned and removable, nontoxic, nonabsorbent, smooth, and free of cracks, crevices, and open seams? Cutting boards need to be washed, rinsed, and sanitized since they come into direct contact with potentially hazardous foods and raw fruits and vegetables.
	100	Is the filter of the ventilation hood readily removable for cleaning and replacement?
	101	Are shelves that are not intended for food contact free of unnecessary ledges, projections, or crevices? Some shelves are elaborately designed, very deep within a cabinet, or screwed or nailed into place (rather than sealed). The above conditions make housekeeping difficult.
	102	Are all food-contact surfaces that are NOT intended for in- place cleaning readily accessible for manual cleaning and inspection?
	103	Are sinks and drain boards self-draining? Self-draining may occur by pitching it toward one of the sink compartments.

Equipment Installation and Location		
	104	Is equipment (including ice makers and ice storage equipment) located away from underexposed or unprotected sewer lines, leaking water lines, or open stairwells that may cross-contaminate equipment or ice?
	105	Is nonportable equipment placed on tables sealed to the table or elevated by at least four inches?
	106	Is floor-mounted equipment sealed to the floor, or is the clearance between floor and equipment at least 6 inches?

Equipment and Utensil: Cleanliness		
	107	After each use, is all tableware thoroughly cleaned to sight and touch?
	108	After each use, are all kitchenware and food-contact surfaces used in the preparation, serving, display, or storage of food thoroughly cleaned to sight and touch?
	109	Have all nonfood contact surfaces been thoroughly cleaned as necessary to be free of dirt and in sanitary condition?
	110	Are cloths used for wiping food contact surfaces only used for that purpose to prevent cross-contamination?

Equipment and Utensil: Sanitation		
	111	After each use, has all tableware been sanitized?
	112	If a spoon or other utensil has been used for tasting, is it sanitized before being used again?
	113	Have all kitchenware and surfaces that come in contact with potentially hazardous food or raw fruits or vegetables been sanitized after use or when operations are interrupted? For example, is a slicer or frozen dessert machine sanitized after the operation is closed and the next day before use?

Methods and Facilities for Manual and Machine Washing and Sanitizing		
	114	Before washing, have all equipment and utensils been flushed, scraped, or when necessary, soaked?
	115	Are dish tables, drainboards, or racks of adequate size to handle soiled items?

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Methods and Facilities for Manual and Machine Washing and Sanitizing		
	116	Do dish tables, drainboards, or racks provide adequate space and distance to avoid interference of soiled items with clean items?
	117	Does washing remove foreign matter?
	118	Has the rinsing process effectively removed detergent solution and foreign matter?
	119	Are cleaned equipment and utensils properly sanitized?
	120	Have all sanitized utensils or food contact surfaces been allowed to air dry?

Methods and Facilities: Manual Washing and Sanitizing		
	121	For manual washing, are three sinks provided for the wash-rinse-sanitize cycle?
	122	Are sink compartments large enough to permit complete immersion of the equipment and utensils intended to be cleaned?
	123	Do all sink compartments have provided at convenient locations a supply of hot and cold potable running water?
	124	Have all sinks been cleaned before use?
	125	Have equipment and utensils been thoroughly rinsed free of detergent and abrasives with clean water in the second compartment?
	126	Have equipment and utensils been thoroughly sanitized in the third sink?
	127	If using hot water (heat) as a sanitizer, is the water maintained at or above 170ºF and tested periodically with a thermometer?
	128	If hot water is used as a sanitizer, have equipment and utensils to be sanitized been allowed to be completely immersed for at least 30 seconds in water that is 170ºF?
	129	If chlorine is used as sanitizer, does the solution contain at least 50 parts per million of available chlorine as a hypochlorite and at a temperature of at least 75ºF?
	130	If iodine is used as sanitizer, does the solution contain at least 12.5 parts per million available iodine, a pH not higher than 5.0 and at a temperature of at least 75ºF?
	131	If chlorine or iodine is used as a sanitizer, are equipment and utensils immersed for at least one minute? *Note: Other approved sanitizers are acceptable. Consult the regulations for requirements.*
	132	Is a test kit or other device available that accurately measures the parts per million concentration of the sanitizer? *Note: Sanitizers are often available in tablet form. When released in the water the water turns color. The color can then be matched against a chart.*
	133	Is a thermometer accurate to +/- 3ºF available?

Methods and Facilities: Washing and Sanitizing Machine Washing and Sanitizing		
	134	When spray-type dishwashing machines are used and the machine does not perform prewashing, are equipment and utensils flushed or scraped?
	135	When spray-type dishwashing machines are used, are equipment and utensils placed in racks or in trays to permit unobstructed application of detergent wash and clean rinse water and free draining?
	136	Is the washing machine working properly, including jets, nozzles, and soap dispensers? *Note: Check flow pressure gauges and final cleanliness, and periodically have the machine serviced.*
	137	When hot water is used as the sanitizing agent, does the final rinse reach 160ºF at the plate? *Note: Acceptable wash and final rinse temperatures vary with the type of machine. Consult the regulations for more details. To ensure proper sanitization, the temperature at the final rinse is the most important. Other approved sanitizing agents are acceptable. Consult the regulations for requirements.*
	138	Are thermometers located at each cycle, in good repair, and accurate to +/- 3ºF?
	139	Is the dishwashing machine cleaned thoroughly at least once a day?

Storage and Handling of Cleaned Equipment and Utensils		
	140	Are food contact surfaces of equipment and utensils handled in such a manner as to prevent contamination? *Note: For example, food contact surfaces should not be stored on lower racks or shelves where they are subjected to floor moisture and dust.*
	141	Are clean spoons, knives, and forks touched only by the handles to prevent cross-contamination?
	142	Are clean bowls, cups, and glasses handled so that fingers and thumbs do not contact interior surfaces or rims?
	143	Are sanitized equipment and utensils stored at least six inches from the floor and in a clean, dry place?
	144	Are sanitized equipment and utensils or single-service articles prohibited from storage in toilet rooms, toilet vestibules, or garbage or mechanical rooms?

Single-Service Articles		
	145	Are single-service articles made from clean, sanitary, nontoxic, safe materials?
	146	Are single-service articles free of odor, color, taste, or other contamination that could be imparted to the food?
	147	Are single-service articles stored at least six inches above the floor on pallets, dollies, or racks, and in closed cartons or containers?
	148	Are single-service articles stored away from overhead sewer lines or water lines?
	149	Unless prewrapped, are bulk single-service articles offered with food contact surfaces inserted into holders?

Sanitary Facilities and Controls		
	150	Is the water supply from a potable public or private water supply system?
	151	Are hot and cold water under pressure offered in all areas where food is prepared and where equipment, utensils, or containers are washed?

Ice		
	152	Is ice made from potable water?
	153	Once ice is made, is it handled, transported, and stored in a sanitary manner so it is protected against contamination?
	154	Are ice crushers covered when not in use?
	155	Are sanitary containers and utensils provided for ice storage and dispensing?
	156	Is ice for cooling food and food containers used only for that purpose and not human consumption?
	157	Size, Installation, and Maintenance of Plumbing Does plumbing properly convey sewage and liquid wastes from the establishment to the sewerage or sewage disposal system?
	158	Is plumbing installed to preclude the possibility of backflow and backsiphonage?

Drains		
	159	Do refrigerators drains (including floor drains of walk-in refrigerators), ice storage bins, and ice machines have air gaps or air breaks between them and the drainage system to prevent backflow? *Note: Direct connection is prohibited.*
	160	Do drain lines of equipment discharge properly and without flooding?

Toilet Facilities		
	161	Are toilet facilities adequate (enough water closets), conveniently located, and accessible to the students and employees all the time?
	162	Are doors to toilet rooms tight fitting and self closing? *Note: If vermin such as flies enter an establishment, they can be mechanical vectors. Cross-contamination can occur if flies come in contact with body fluids and then with clean equipment, food contact surfaces, or food.*
	163	Are toilet facilities (including toilet rooms and fixtures) clean, in good repair, and free of objectionable odors?
	164	Is toilet tissue supplied at each toilet ALL THE TIME?
	165	Are signs posted to remind staff to wash their hands before returning to work?

Handwashing Facilities		
	166	Are handwashing facilities of adequate size, in good repair, and conveniently located?
	167	Is a handwashing sink in the food preparation area?
	168	Is water available between 90ºF and 105ºF?
	169	Is an adequate supply of hand cleansing soap or detergent available, as well as sanitary towels or another approved hand-drying device?
	170	Is a waste receptacle provided?

Garbage and Rubbish Disposal Facilities		
	171	Are all garbage and rubbish containers leak proof, non- absorbent, and constructed of durable metal or other approved material?
	172	Are waste containers, while being stored, covered with tight-fitting lids?
	173	Are kitchen waste containers emptied daily?
	174	Are waste containers cleaned on the outside and inside?
	175	Are cleaning supplies and an appropriate worksite– located away from the food preparation areas–provided to clean garbage and rubbish containers?
	176	Are sufficient numbers of containers available to hold all garbage and rubbish containing food waste? *Note: Plastic bags should not be used.*
	177	Are waste containers inaccessible to vermin?
	178	Are exterior storage area enclosures large enough and kept clean?
	179	Is the surface area under the outside waste containers smooth and nonabsorbent (e.g., concrete)?
	180	Is the frequency of waste disposal daily or often enough so a health nuisance is not created?

Vermin Control		
	181	Are effective control measures used to minimize and eliminate the presence of vermin? *Note: This would include professional extermination.*
	182	Are all openings to the outside air effectively protected against the entrance of insects by self-closing doors, closed windows, screening, controlled air currents, or other means?
	183	Are openings to the exterior, such as those caused by electrical wiring and plumbing, effectively protected against the entrance of rodents?

Floors, Walls, and Ceilings		
	184	Are floors, walls, and ceilings in good repair?
	185	Are floors in kitchens, stock rooms, restrooms, and other places where foods are stored or prepared made of nonabsorbent materials and easily cleanable?
	186	If provided, are floor drains sealed, pitched, and installed so they function properly?
	187	If carpeting is used, is it closely woven (not shag), properly installed (sealed at seams), and kept clean and in good repair? *Note: Carpeting is not recommended in food preparation, equipment-washing, and utensil-washing areas (where it would be exposed to large amounts of grease and water), in food storage areas, and toilet room areas.*
	188	Are walking and driving surfaces clean, free of debris, and properly graded and drained?
	189	Are walking and driving surfaces provided with concrete, asphalt, gravel, or similar materials to minimize dust?
	190	Are concave juncture tiles installed between the floor and wall or baseboard to facilitate housekeeping?
	191	Are walls in food preparation, utensil-washing, and handwashing areas of light color, smooth, and easily cleanable?

Lighting		
	192 	Are 30 foot candles of light provided on all food preparation surfaces and at work levels? *Note: Inadequate lighting has been associated with poor housekeeping and mixing toxic substances into foodstuff.*
	193 	Are 20 foot candles of light provided in storage and lavatory areas?
	194 	Are 10 foot candles of light provided in all other areas?

Ventilation		
	195	Is sufficient ventilation provided to keep rooms free of excessive heat, steam, grease, condensation, vapors, obnoxious odors, smoke, and fumes?
	196	Are all exhaust ducts in hoods provided with filters that are easily removable for cleaning and replacement?

Housekeeping		
	197	Are employees' clothing and personal belongings stored and maintained in an orderly manner?
	198	Are laundered cloths and napkins stored in a clean, protected place until used?
	199	Are nonabsorbent containers or laundry bags used to store soiled or damp linen or clothing?
	200	Are only items necessary for the operation of the establishment kept on the premises?

Live Birds and Animals		
	201	Are guide dogs accompanying a blind or deaf person the only animals permitted in food storage, preparation, or serving areas?

Enforcement Provisions		
	202	Is a food inspection conducted at least once a year by a local board of health?
	203	After an inspection by a licensed official, are evaluation placards immediately posted near the entrance of the establishment?
	204	Are inspection reports provided to the public on request and maintained for 2 years?

Food Manager Certification		
	205	Has at least one supervisory person completed a certified food safety and sanitation course?

Definitions

Footcandle: a unit of measure of the intensity of light falling on a surface.

Indicating thermometer: a thermometer that can reveal temperature by one or two degrees, as opposed to a a thermometer that reads "safe" or "danger zone."

Pooled eggs: more than one egg mixed together in one container.

Potentially hazardous food: any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients (including synthetic ingredients) in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. The term does not include clean, whole, uncracked, odor-free shell eggs or foods that have a pH level of 4.6 or below or a water activity (aw) value of 0.85 or less.

Rinse: clear water that fulfills specified heat requirements.

Sanitary dispenser: a container that, when used with condiments, does not contaminate remaining products when condiment is dispensed.

Single service articles: cups, containers, lids or closures, plates, knives, forks, spoons, stirrers, paddles, straws, place mats, napkins, doilies, wrapping materials, and all similar articles that are intended by the manufacturers and generally recognized by the public to be for one usage only and then discarded.

Stem-type, product thermometer: a thermometer with a dial that reveals temperature by one or two degrees. The shaft on the thermometer can enter the product to ascertain temperature..