

FOOD SERVICE COMMON VIOLATIONS Critical Items *= critical violation

2.2		4.5	
H	Outer clothing dirty	A*	Food Contact Equipment - Not Clean to sight and touch
C*	Not washing hands	A	Non-Food Contact Equip-Not Clean-also Vending
D*	Washing hands in 3 comp sink	J	Three Comp Sink set up incorrectly
		H	No Wash, Rinse, Sanitize step. Washed Improperly
2.3		4.6	
A*	Employee eating, smoking, drinking	A*	Food Contact Equipment- Not Sanitized
		B*	Sanitizing Frequency-Before use and after cleaning
C	No hair restraints		
2.4		5.0	
A*	PIC - No Assignment of Responsibility	H*	Lack of Water / No hot water
B*	PIC- Not knowledgeable		
C*	PIC-Duties- (I know it but I don't do it!)	5.1	
		B*	Plumbing System –Bad Design
03	Food is unsafe &/or adulterated	C	Hand Washing – No Hot Water-No Combination Faucet
		E	No Backflow Devise
3.1		*G	No hand wash sink
A*	Unapproved source	I	No Mop Sink
3.1		O	Hand Sink not accessible- Used for other purposes
A*	Food made in private residence	S*	Plumbing is in good repair - Faucets inoperable - no water
H*	Food received to warm		
3.2		5.2	
A*	Bare hand contact RFE	G*	Non Food Grade hose for fresh water line
C*	Cross contamination		
C*	Food stored incorrectly in coolers	5.3	
		F*	Grey water discharge - Food grade hose used as drain line.
D	Food storage containers not labeled	C	Drain line down into drain - no air gap / break
K	Ice Scoop laying in ice / Utensils-between use		
M	Wiping Cloth - Improper Use	5.4P	Storage Area- Not clean
N	Gloves- Improper use		
Q	Food not covered - Food sitting on floor	6.1A	Floors – Need Repair - Smooth,Nonporous,Cleanable
T	Food-Prep Area-Contamination - Covering over grills	C	Cove base in poor condition
U	No sneeze guards at food display	D	Carpet in food prep area
Y	Bare hand contact Plasticware - eating surface	F	Walls & Ceiling – Easily cleanable
Y	Miscellaneous sources of contamination	I	Lights not shielded
3.4		6.2A	No Hand Wash Sink in Facility
C	Thawing improperly	B	No Soap
D*	Not cooling within the allotted amount of time	C	No Paper Towels
E*	Operator not using an effective cooling method	E	No Hand wash Sign
F*	Hot/ Cold holding- Bad Temp		
G*	Vending - Out of Date Food	6.4A	Physical Facility in Poor Repair
H*	Date Marking- None	B	Physical Facility - Not Clean
	Time in lieu of Temp-used incorrectly-no documentation	D	Dirty Hood
I*		E*	Hand Wash / Utensil Sink - Improper Use
3.5		K*	Pest Activity - Live
C	No Labels - Improper Labeling	L	Pest Activity - Removing Dead Bodies
		N	Unnecessary Items or Equipment
3.6		O*	Dog or Cat in establishment
A*	Food to warm or to cold and is ordered discarded		
D*	Food contaminated by food employees - discarded		
4.0			
A*	Equipment - Food Contact Surfaces - Poor Condition		
A*	Plastic items – non-food grade		
F	Sponges being used		

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4.1		7.1	
A*	Equipment – Constructed to be durable	A*	Toxic items- Improper Storage
C	Equipment – Free of Cracks, Chips, Pits, Imperfections	E*	Sanitizer - To strong
P	Dispensing Equipment – Lip Contact		
K*	Thermometer not accurate to within 2 degrees		3717-21-01 (B)(70)
P	Dispensing Equipment – Lip Contact		Mobile operating and serving more than 40 consecutive days
Y	No Thermometer in Cooler		
FF	No Self Draining Sink		3701-21-02 (C)
KK	Residential Equipment		Operating Without a Mobile FSO License
4.2			
B*	No 3 or 2 Comp Sink / Sink to small - Equipment to big		3717-1-09 (D)
G	No Thermometer- Stem Thermometer		Plan on back of License Incomplete
I	No Test Kit		
			3701-21-02(H)
4.4 A	Equip in Poor Repair-No stopper for sinks-door gaskets		No ID on Mobile Concession
B	Cutting board to be repaired or replaced		
F	Washing hands in Three Comp Sink		3701-21-25(K)(1)
I	No spring or broken spring on restroom door		Facility could not prove they had an individual with a PIC Certificate
N*	No Sanitizer or weak Concentration		
Q	Thermometer inaccurate - not calibrated		3717-1-02.4(A)(2)
S	Reusing single use containers (eg: aluminum pan)		Facility could not prove they had an individual with a Certified Food Manager (Level II) food safety training certificate