

Supervision & Licenses (Priority/Priority Foundation)	
1	15-12; 15-21; 17-2c3 &d2; 17-3b&d 17-4c&e; 17-5c Valid License to Operate;non-transferable; Mobile pushcarts: Licensed Commissary; Mobile F. S. E: location; visible license; Mobile F.S.E.-C1mmissary Licenses
2	3-1 ;-3-2; 3-3 Assignment (PIC present); Demonstration (PIC Knowledge demo); Person in charge (PIC duties)
3	5-53, 1; 5-64a, b4, c, & d2, C-E; 5-53,2; 5-63; 5-64b1, 2, 3, 5, 6; 5-64d1 & 2A, F, G, & H; 5-64d, 3 & 4; 5-64e2, 3, & 4; 7-35b; 15-4; 15-5,2; 15-9 Treat juice (HACCP); Reduced Oxygen Packaging Criteria; Treating juice (warning label); Molluscan Shellfish Tanks; Conformance w/ approved procedures; ROP without a variance; Molluscan Shellfish Tanks Req's; Variance; Contents, Documentation, justification
Employee Health (Priority/Priority Foundation)	
4	3-4; 3-5; 3-6 - 3-4c & f Ill Workers-PIC & EMP Responsibility to report Exclusions & Restrictions, Remove adjust, retain - PIC & EMP reporting
5	3,9; 3•10; J-12; 3-13; 3-14; 3-15 Clean hands and arms; how and when to wash; Prevent contamination from hands (wash); Where to Wash; Hand Sanitizers; nails trimmed no polish, gloves good repair
6	5-21 b; 5-34a; 5-21 c No BHC w/ RTE; alt methods; Glove Limitation. Minimize bare hand contact w/ Non-RTE food
7	9-14a; 9-188;9-23; 9-26; 11-24; 11-25; 11-30 Handwashing Facility, installation; water at 100°F ; Numbers & Capacities, Location & Placement, Use; maintained, no other purpose; Cleanser availability; Hand drying provision; toilet paper available at toilets
Approved Source (Priority/Priority Foundation)	
8	5-2a,b; 5-3; 5-4; 5-5; 5-6; 5-7a; 5-8a; 5-11; 5-12; 5-14; 5-18a2; 5-28; 9-1; 9-3; 9-4; 9-5; 5-2c-e; 5-18a1; 9-6 Approved source, home prepared prohibited. Food-Hermetically sealed; Mlik & Milk Products, Fish, Molluscan Shellfish; Wlild Mushrooms,: Game Animals, Eggs; Eggs and Mlik Products, Pasteurized, Ice; Juice Treated; Ice Used as Exterior Coolant, Prohibited as Ingredient; Water; Approved system- Bottled drinking water; Quality, standards; Non-drinking water; Food Labeling; Juice treated -HACCP system; Sampling-non-community H20 sampled
9	5-1; 5-13 Safe, Unadulterated and Honestly Presented Package Integrity; Separate Distressed Products
10	5-49a; 5-15a; 5-16a; 5-20; 5-50a & C Parasite destruction-fish freezing requirements Shucked Shellfish, Packaging and Identification; Shellstock-proper labels; 90 day label; frozen records/letter from supplier
11	5-22; 5-23a,1&2; 5-30; 5-41; 43a; 7-79; 5-43b&c; 7-55 Food Contact w/ Equip. & Utensll- Food dlsplay: protect self-serve from contamination; Single-service/Single-use; Articles; Required use Self Service operations; customer self service
12	5-44a; 5-70; 11-38 Disposition of Returns; Previously Served; Discarding contaminated food
13	11-21; 3-21a; 11-54a Private homes and living or sleeping quarters use prohibition; Animals; employee may not touch; no live animals; Prohibiting animals (limitations)
14	11-44 Sinks not contaminated with cleaning equip
15	7-1; 7-3; 7-4a; 7-5; 7-7; 7-12 1A-2A; 7-14; 7-28,5; 7-35a; 7-36; 7-15; 7-16 a-1 9-31,1; 9-37,1 Food Equipment Char., safe; Lead:China/crystal; Copper; Galvanized; Lead-Use: Pewter alloys: Singleuse service articles-safe; No glass thermometer; Dispensing Equip. for TSC Foods; Molluscan shellfish display tanks-indentification; Vending machine-automatic shutoff; Materials, Approved-(mobile water tank materials safe) Food contact surfaces, CIP equipment
16	11-50 1-4 Controlling Pests
Time/Temperature Control for Safety (TCS) (Priority/Priority Foundation)	
17	5-46a 1-3 & b2; 5-48 Raw Animal Food cook temp; Plant food cooking
18	5-52 a-d Re-heating for hot holding
19	5-57: 5-58a Cooling lime-temperature perameters; Cooling Methods
20	5-9; 5-59 a Hot Hold Temps
21	5-9 a,b,c; 5-59 a,b; 5-9 e & f Cold Hold Temps; Receiving TCS 41 ° or below, Frozen Food: Shipped & Received, no temp abuse
22	61; 5-60 RTE discarded after expiration; no date; RTEDate Marking-41 ° for 7 days; options
23	5-62b1 ,3,4 & c1 ,4,5; 5-62a, b2, c2,c3 Time as a Public Health Control, mark, temp, discard; RTE, Time Control/Safety Proc: Labeling, date marking
24	5-48.1, 1-5; 5-48.1 Non-continuous cook of raw animal foods Written Procedures for above
25	7-50; 17-2d4 Adequateeq rription to maintain food temps
26	7-23; 7-24; 7-37e; 7-56; 7-78b Thermometers: Food; Ambient Air & Water Accurate Thermometers: thin tip: Good Repair.Calibrated
Consumer Advisory: Highly Susceptible Population (Priority/Priority Foundation)	
27	5-46d2;c5-67b5 ,5-69 Children's menu: raw animal food Allergens; Consumer adv. Disclosurer/Reminder
28	5-25; 5-71 Pasteurized Foods: Prohibited Foods ; Prohibited Reservice
Chemicals (Priority/Priority Foundation)	
29	5-10; 5-26 Additives; Use approved; Protection from un-approved
30	13-3; 13-51&2; 13-6; 13-7; 13-8a; 13-9; 13-10; 13-11; 13-12; 13-13; 13-14a; 13-15b; 13-16; 13-17,2; 13-19 Toxic:Stored separate; Proper use; Toxio:Restricted Container; Sanitizers, Wash Agents, Drying Agents, Lubricants, Pesticides, Rodent Bait Stalions;Tracking Powders, Employee Mads-Labeled, Stored; Refrig. Meds; First Aid; Employee items seperation
Warewashing (WW), Food Contact Surfaces (Priority/Priority Foundation)	
31	7-40; 7-41; 7-42; 7-51, a&b; 7-58; 7-68; 7-77 WW, machine temps measured; Manual Equip; Auto Dispense Detergent; Alarms; 3-Compartment sink-Adequate-Test kits; Cleaning Agent Required; Chem. Sanitizer test
32	7-72; 7-75; 7-95; 7-70; 7-71; 7-73a Sanitization; Hot Water, Chemical, Pressure; Wash Solution:Temp Manual and Mech.; Hot Water Sanitization Temp: mechanical
33	7-83a,c; 7-94; 7-82a Food contact surfaces-Clean & Sanitize Food contact surfaces-Clean, Sight, Touch
Plumbing (Priority/Priority Foundation)	
34	17-1; 9-8; 9-9; 9-10; 9-11 Sink construction; contamination of utensils by handwashing; Water delivery; Pressure; Capacity of hot & cold; Alternate water supply; mobile water requirements
35	9-2; 9-12; 9-13a; 9-15; 9-16; 9-21; 9-27a; 9-29; 9-30,1; 9-38; 9-41; 9-44a; 9-47a; 9-49; 9-52; 9-27b; 9-28; 9-50 Backflow Prevention Sewage conveying: Approv. Disposal System Approved delivery sys: indentified, serviced Commissary & Servicing Area Requirement; Mobile wastes

OAC 310:257 - Subchapters & Paragraphs Listed Below
Good Retail Practices

Food Temperature Control		
36	Microwave, Slacking, Thawing, Cooling methods	5-47; 5-55; 5-56; 5-58 b
37	Equipment thermometers provided, conspicuous	7-37 a-d
Food Identification		
38	Food properly labeled, original container, honestly presented	5-2 f,g; 5-15 b; 5-19; 5-24; 5-39; 5-50 b; 5-65; 5-66; 5-67 a, b1-4, b6-7, c,d; 5-68
39	Contamination prevented during food preparation, storage & display	5-17; 5-21 d; 5-23 a3-8; 5-27; 5-29; 5-32; 5-36;
	Washing fruits and vegetables	5-37; 5-38; 5-40; 5-42; 5-44 b; 5-45; 5-71 8; 13-8 b
	Mobile pushcarts, retail food service establishment, commissary	17-2 a; 17-2 c; 17-4 d; 17-5 b; 17-6
40	Personnel: cleanliness, jewelry, hair restraints	3-16; 3-17; 3-20
41	Eating, drinking, tobacco; No discharge from eyes, nose, mouth	3-18; 3-19
42	Wiping cloths proper use & storage; Sponges prohibited	5-33; 7-6; 7-102
Proper Use of Utensils		
43	In-use utensils properly stored, cleaning frequency; Utensils, linens, equipment properly stored, dried, handled; Linens clean	5-31; 7-59 a,b; 7-96 thru 7-99; 7-101; 7-105 a,b,d 7-106, 7-107 b; 7-108; 7-109; 17-6
44	Single-use, single-service articles: properly stored, used	7-80; 7-81; 7-105 a,c; 7-106; 7-107 a,c
Utensils, Equipment & Vending		
45	Food / non-food contact surfaces: cleanable, designed, constructed used	5-34 b,c,d; 5-35; 7-1 2,3,4,5; 7-2; 7-9; 7-10; 7-11; 7-12 1B, 2B; 7-13; 7-16 a2,b; 7-17 thru 7-21; 7-27; 7-28 1-4; 7-29 thru 7-34; 7-46 thru 7-49; 7-60 thru 7-64; 7-103; 7-104; 17-1 c
46	Manual/Mechanical warewashing facilities: maintained, operated; Pressure gauges, data plates; Use limitation, pre-cleaning; Design; drain boards	7-25; 7-38; 7-39; 7-43; 7-44; 7-45; 7-51 c,d,e,f 7-52; 7-57; 7-65; 7-66; 7-67; 7-69; 7-74; 7-76; 7-87 thru 7-91
47	Non-food contact surfaces clean; Equip/utensil cleaning frequency	7-82 b,c; 7-84; 7-85
Physical Facilities		
48	Plumbing systems: maintained, backflow devices installed, inspected	9-14 b,c,d; 9-22; 9-24; 9-30 2; 9-31 2,3; 9-32 thru 9-36; 9-37 2-5; 9-39; 9-40; 9-42; 9-43; 9-44 b; 9-45; 9-47 b,c,d; 9-48; 9-51; 9-53
49	Toilet facilities: proper construction, accessible, supplied, cleaned; Self closures	9-19; 9-61; 11-14; 11-36; 11-47; 11-48
	Mobile pushcarts, retail food service establishment,	17-2 c2, d1; 17-4 f
50	Break rooms, Locker areas: used, provided, maintained; Living areas separate; Laundry facilities	7-54; 7-59 c; 7-100; 11-22; 11-33; 11-37; 11-49
51	Hand washing sinks designed, clean, used; Proper signage	9-13 b; 11-26; 11-27; 11-47
52	Floors, walls, ceilings (premises): clean, maintained free of litter	11-41; 11-42; 11-51; 11-53
	Removal of pests	
53	Floors, walls, ceilings (physical facilities): properly designed, maintained, good repair; Outer openings protected	11-1; 11-3 through 11-10; 11-15; 11-16; 11-40; 11-46
	Mobile food service establishment	17-3 a
54	Service sinks; Maintenance and cleaning tools properly used & stored	7-86; 9-20; 11-45; 11-52
55	Outdoor areas: constructed, maintained, clean	11-2; 11-17; 11-18; 11-19
	Mobile Commissary & servicing area	17-5 e
56	Garbage & refuse: properly disposed, facilities constructed, maintained	9-55 thru 9-60; 9-62 thru 9-73; 11-20
57	Ventilation: installed, maintained; Lighting: adequate, shielded	7-22; 7-26; 7-53; 11-11; 11-12; 11-31; 11-32; 11-43