

Violation Risk Designations

Priority: "a provision in this Code whose application contributes directly to the elimination, prevention, or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard. Includes items with a quantifiable measure to show control of hazards such as cooking, reheating, cooling, handwashing"

Priority Foundation: "includes an item that requires the purposeful incorporation of specific actions, equipment or procedures by industry management to attain control of risk factors that contribute to foodborne illness or injury such as personnel training, infrastructure or necessary equipment, HACCP plans, documentation or record keeping, and labeling"

Core: "includes an item that usually relates to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance."

Examples:

Cooling Foods:

1. *Priority*: Proper cooling of cooked foods must be followed. All items must cool within a total of 6 hours. Facility has 4 hours to cool items from 135° F to 70° F and an additional 2 hours to cool from 70° F to 41° F.
2. *Priority Foundation*: Facility must provide proper cooling of items by using an approved method such as, placing items in shallow pans, rapidly cooling items prior to placing them under refrigeration, or adding ice as an ingredient.
3. *Core*: Facility shall loosely cover items, or uncovered if protected from overhead contamination, to facilitate proper heat transfer.

3-Compartment Sink Use:

1. *Priority*: 3-compartment sink sanitizer concentration must be adequate to provide proper sanitizing of utensils and dishes. Bleach concentration must be 50-100 PPM, Quat sanitizer must be based off manufactures' suggested concentration (usually 150PPM to 400PPM), and iodine must be 12.5 PPM,
2. *Priority Foundation*: Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment shall be used.
3. *Core*: Facility must provide test stripes to accurately read the sanitizer level of any sanitizers used throughout facility to verify concentrations are correct.

Pest Control:

1. *Priority Item*: Food must remain safe and in good condition and free of pest, insects, rodents,
2. *Priority Foundation*: Facility must control entrance of pest and rodents.
3. *Core*: All outer opening protected.