Employee Health and Hygiene:
- Ensure that all handwash sinks are accessible, stocked with soap and paper towels, and have hot and cold running water.
- Employees are required to wash their hands throughout the day and any time hands may be contaminated.
- Employees may not work in the food facility if they have been vomiting or have diarrhea.

Food Temperatures:
- All potentially hazardous COLD foods are held at or below 41°F.
- All potentially hazardous HOT foods are held at or above 135°F.
- Cool hot foods quickly and place in refrigerator
- Thaw food in a refrigerator or under cool running water in less than two hours.

Cooking Temperatures:
- Ensure all final cooking temperatures are held for 15 seconds at:
  - Ground beef 155°F
  - Eggs and pork 145°F
  - Poultry 165°F
- Rapidly reheat all potentially hazardous leftover foods to 165°F within 2 hours.

Food and Equipment Sanitation:
- Use the correct dishwashing method in a 3-compartment sink:
  1) Scrape
  2) Wash
  3) Rinse
  4) Sanitize
  5) Air Dry
- Maintain dishwasher sanitizer concentration at 50 ppm chlorine or 180°F at the final rinse.
- Ensure food prep surfaces are sanitized between preparation of raw and ready to eat foods.
- Keep cleaning rags in sanitizer buckets – 100 ppm chlorine or 200 ppm quaternary ammonium.
- Store raw meat below or away from ready-to-eat foods and produce.

Food from Approved Source:
- Ensure all food is obtained from an approved source.
- Do not serve food prepared in private residence unless it is a permitted or registered Cottage Food Operator.
- Unpackaged food served to a customer is not re-served or re-used as food.

Violations Which May Warrant the Closure of a Facility
- Vermin infestation. Keep insects and rodents such as cockroaches, mice, rats and flies out of the facility. Use a licensed pest control service.
- Widespread food temperature violations that cannot be corrected at time of inspection.
- Lack of hot or cold running water.
- Poor sanitation with no clean prep surfaces.
- Sewage backing up into facility. Operator should:
  - Stop operations
  - Repair plumbing
  - Clean and sanitize all surfaces
- Selling food from an unapproved source. Example: Food from an unpermitted facility or unregistered private home.