



Licking County Health Department

675 Price Road

Newark, OH 43055

Food Safety Program Critical Vs. Non-Critical Violations

Critical Violations-Violations that pose an immediate threat to food safety and are more likely to directly contribute to food contamination and/or foodborne illness.

- Operators will be provided with an opportunity to correct all critical violations during an inspection.
- If a critical violation is corrected during an inspection, the violation will be documented on the inspection report and further documentation will be added to the report indicating the violation has been corrected. Facilities that correct critical violations during an inspection will receive a follow up inspection in 10 business days.
- Facilities that fail to correct critical violations during an inspection will receive a reinspection in accordance with the Licking County Health Department's (LCHD) Critical Violation Reinspection Schedule.
- Facilities with the same critical violations present for 2 consecutive inspections will be entered into LCHD's Enhanced Enforcement Program (EEP).

Examples of Critical Violations:

- Foods held at improper temperatures
- Bare-hand contact with ready to eat food
- Inability for person in charge to demonstrate knowledge of food safety practices
- Improper handwashing practices or facilities
- Improperly functioning dishwashing machines

Non-Critical Violations-Violations that pose a lesser threat to food safety, but negatively affect the overall sanitation level of a facility, and left unaddressed, could become critical violations.

- LCHD sanitarians will work with operators to develop a schedule to address non-critical violations
- Repeat non-critical violations will be noted on inspection reports as a "Repeat Violation"
- Facilities found to have the same non-critical violation for 3 consecutive inspections, and have not made any progress to address the violation, will be entered into LCHD's EEP.

Examples of Non-Critical Violations:

- Equipment with buildup of dirt or debris
- Lack of proper hair restraints
- Areas of a facility in need of repair (floors, walls, and ceilings)
- Foods stored directly on the floor (provided food has not been contaminated as a result)

**Licking County Health Department
Critical Violations Reinspection Schedule**

Violation	Reinspection Timeframe*
Bare-hand contact with ready to eat food	3 business days
Evidence of rodent and/or pest infestation	3 business days
Failure to cook food to proper temperature	3 business days
Failure to have proper consumer advisory	3 business days
Failure to restrict ill employees from handling food	3 business days
Food from unapproved source	3 business days
Food improperly date marked	3 business days
Food safety practices resulting in cross-contamination	3 business days
Improper cooling of food	3 business days
Improper food holding temperature (hot or cold)	3 business days
Improper handwashing by staff	3 business days
Improper sanitization of food contact surfaces	3 business days
Improper sanitization of food equipment and/or utensils	3 business days
Improper storage of TCS food increasing chance for cross-contamination	3 business days
Improper thawing of food	3 business days
Improperly functioning dish machine	3 business days
Inaccessible and/or improperly equipped handwashing sinks	3 business days
Lack of a probe type thermometer	3 business days
Lack of hot water	3 business days
PIC without proper knowledge	3 business days
Presence of pets or other animals in licensed facility	3 business days
Unapproved water source	3 business days

*Any facility that corrects a critical violation during an inspection will receive a reinspection in 10 business days