



NEWARK

(740)-349-6535
675 Price Rd.
Newark, OH 43055

PATASKALA

(740) 755-4520
621 W. Broad St.
Pataskala, OH 43062

www.lickingcohealth.org

Food Safety Program Reinspection Policy

Purpose: This document outlines the criteria the LCHD Food Safety Program uses for determining when and how a reinspection is completed at a licensed food facility. The scope of this policy applies to all food service operations (FSOs), retail food establishments (RFEs), Micro Market C's, and Vending. Critical violations are usually cited during a Standard Inspection of a facility; however, critical violations can also be cited during Complaint Inspections, Consultations, and other inspection types.

If a violation of the Ohio Uniform Food Safety Code (OAC 3717-1), OAC 3701-21, or OAC 901:3-4 is cited at a licensed food facility, it must be corrected for the violation to be removed from the inspection report and for the facility to regain compliance. Violations are separated into two categories, Critical and Non-Critical. Appendix A lists all citable violations during an inspection from OAC 3717-1, OAC 3701-21, and OAC 901:3-4. Critical violations are denoted with an asterisk.

Critical Violations: Critical violations are of greater importance than non-critical violations due to the increased risk of foodborne disease occurrence and/or deleterious outcomes in the facility if the violations are not corrected. Therefore, all critical violations cited during an inspection must be corrected for the licensed food facility to avoid having its food license suspended or revoked.

- If no critical violations are cited during the inspection, no further action will be taken
- If all critical violations are corrected at time of inspection, no further action will be taken.
- If a critical violation(s) is not corrected at time of inspection, then a reinspection must be scheduled to observe the violation corrected and the facility regaining compliance.
- If a critical violation is corrected, it is to the discretion of the REHS if a reinspection will still be conducted to ensure the corrective action has been maintained. Ultimate authority of this decision is given to the Director of Indoor Environmental Health.

All reinspections must occur no later than **10 business days** after the day of inspection. If a reinspection is completed and it is found that the critical violation in question has still not been corrected or has reoccurred, then subsequent reinspections must be scheduled. If the critical violation is still present after the second completed reinspection, then enforcement procedures will be taken by the LCHD Food Safety Program as outlined in the Enhanced Enforcement Program (EEP) Policy. The 10-business day requirement does not apply to Micro Market C's and Vending. This is because it can be difficult to readily complete a reinspection since the vending company has to be notified prior to scheduling an onsite meeting for access. The REHS will work

closely with the vending company to ensure a reinspection can be completed as soon as reasonably possible.

Noncritical Violations: Noncritical violations also need to be corrected for the licensed facility to regain compliance, however, there is no required frequency or timeframe for compliance to be obtained. During a typical inspection, noncritical violations will not receive a reinspection, but rather the REHS will work with the facility operator to develop action plans and targets for compliance. There may however be instances, given the severity or repetitive nature of the violation, that a reinspection will be required for a noncritical violation. Ultimate authority of this decision is given to the EH Program Manager.

Revision: 08-2024

Marking Guide Sorted By Code Section

Applicable Code(s)	Title of Rule	Item No.
2.1(A)*, (B)*, (C)*	Management and Personnel - Employee Health	3
2.1(D)(1)*	Conditions of Exclusion and Restriction Due to Symptoms	4
2.1(D)(2)*	Conditions of Exclusion and Restriction Due to Diagnosis	4
2.1(E)*	Removal of Exclusions and Restrictions	4
2.2(A)*	Hands and Arms - Clean Condition	8
2.2(B)*	Hands and Arms - Cleaning Procedure	8
2.2(C)*	Hands and Arms - When to Wash	8
2.2(D)*	Hands and Arms - Where to Wash	8
2.2(E)	Hands and Arms - Hand Antiseptics	8
2.2(F)	Fingernails - Maintenance	47
2.2(G)	Jewelry - Prohibition	47
2.2(H)	Outer Clothing - Clean Condition	47
2.3(A)	Food Contamination Prevention - Eating, Drinking or Using Tobacco	6
2.3(B)	Food Contamination Prevention - Discharges from the Eyes, Nose, and Mouth	7
2.3(C)	Hair Restraints - Effectiveness	47
2.3(D)*	Animals - Handling Prohibition	45
2.4(A)(1)*	Assignment of Responsibility	1
2.4(A)(2)	Certified Manager	2
2.4(B)(1)*	Demonstration of Knowledge	1
2.4(B)(2)(a)*, (d)-(o)*	Demonstration of Knowledge	1
2.4(B)(2)(b)-(c)*, (p)*	Demonstration of Knowledge	3
2.4(C)(1)	Person in Charge - Duties	1
2.4(C)(2)-(14)*, (16)*	Person in Charge - Duties	1
2.4(C)(15)*	Person in Charge - Duties	3
2.4(C)(17)	Written Procedures for Cleaning Up Vomiting and Diarrheal Events	5
3	Food - Safe, Unadulterated, and Honestly Presented	13
3.1(A)*	Sources - Compliance with Food Law	11
3.1(B)*	Food in a Hermetically Sealed Container - Source	11
3.1(C)*	Fluid Milk and Milk Products - Source	11
3.1(D)*	Fish - Source	11
3.1(E)*	Molluscan Shellfish - Source	11
3.1(F)*	Wild Mushrooms - Source	11
3.1(G)*	Game Animals - Source	11
3.1(H)*	Temperature - Specifications for Receiving	12
3.1(I)*	Additives - Specifications for Receiving	27
3.1(J)*	Eggs - Specifications for Receiving	11
3.1(K)*	Eggs and Milk Products - Pasteurized	11
3.1(L)*	Package Integrity - Specifications for Receiving	13
3.1(M)*	Ice - Specifications	39
3.1(N)*	Shucked Shellfish - Packaging and Identification	44
3.1(O)*	Shellstock Identification - Specification for Receiving	14
3.1(P)	Shellstock - Condition Upon Receipt	46
3.1(Q)	Molluscan Shellfish - Original Container	44
3.1(R)*	Shellstock - Maintaining Identification	14
3.1(S)(1)	Commercially Prepackaged Juice - Criteria	11
3.1(S)(2)-(3)*	Commercially Prepackaged Juice - Criteria	11
3.2(A)(2)*	Preventing Contamination from Hands	9
3.2(A)(4), (5)	Preventing Contamination from Hands	9
3.2(B)*	Preventing Contamination When Tasting	6

Marking Guide Sorted By Code Section

Applicable Code(s)	Title of Rule	Item No.
3.2(C)*	Packaged and Unpackaged Food – Separation, Packaging, and Segregation	15
3.2(D)	Food Storage Containers – Identified with Common Name of Food	44
3.2(E)*	Pasteurized Eggs – Substitute for Raw Eggs for Certain Recipes	38
3.2(F)*	Protection from Unapproved Additives	27
3.2(G)(1)-(2), (3)*	Washing Fruits and Vegetables	49
3.2(H)*	Ice Used as Exterior Coolant – Prohibited as Ingredient	46
3.2(I)	Storage or Display of Food in Contact with Water or Ice	46
3.2(J)*	Food Contact with Equipment, Utensils, and Linens	15
3.2(K)	In-Use Utensils – Between-Use Storage	50
3.2(L)	Linens and Napkins – Use Limitation	46
3.2(M)	Wiping Cloths – Use Limitation	48
3.2(N)(1)*	Gloves – Use Limitation	15
3.2(N)(2)-(4)	Gloves - Use Limitation (Slash Resistant, Cloth, and Latex)	53
3.2(O)	Using Clean Tableware for Second Portions and Refills	54
3.2(P)	Refilling Returnables	54
3.2(Q)	Food Storage – Preventing Contamination from the Premises	46
3.2(R)	Food Storage – Prohibited Areas	46
3.2(S)	Vended Time/Temperature Controlled for Safety Food – Original Container	44
3.2(T)	Food Preparation – Preventing Contamination from the Premises	46
3.2(U)*	Food Display – Preventing Contamination by Consumers	46
3.2(V)	Condiments - Protection	46
3.2(W)(1)*	Consumer Self-Service Operations	15
3.2(W)(2)*, (3)*	Consumer Self Service Operations	46
3.2(X)*	Returned Food and Re-Service of Food	17
3.2(Y)	Miscellaneous Sources of Contamination	46
3.3(A)(1)*, (4)*	Raw Animal Foods - Cooking	18
3.3(A)(2)-(3)	Raw Animal Foods - Cooking	18
3.3(B)(1)-(2), (3)*, (4)	Microwave Cooking	18
3.3(C)*	Plant Food Cooking for Hot Holding	41
3.3(D)*	Non-Continuous Cooking of Raw Animal Foods	18
3.3(E)*	Parasite Destruction - Criteria	14
3.3(F)*	Parasite Destruction - Records, Creation, and Retention	14
3.3(H)*	Reheating for Hot Holding	19
3.4(A)	Frozen Food	40
3.4(B)	Slacking – Time/Temperature Controlled for Safety Food	42
3.4(C)	Thawing – Temperature and Time Control	42
3.4(D)*	Cooling	20
3.4(E)	Cooling Methods	40
3.4(F)(1)(a)*	Time/Temperature Controlled for Safety Food – Hot Holding	21
3.4(F)(1)(b)*	Time/Temperature Controlled for Safety Food – Cold Holding	22
3.4(F)(2)*	Time /Temperature Controlled for Safety Food - Cold Holding of In-Shell Eggs	22
3.4(G)*	Ready-to-Eat, Time/Temperature Controlled for Safety Food – Date Marking	23
3.4(H)*	Ready-to-Eat, Time/Temperature Controlled for Safety Food – Disposition	23
3.4(I)(1), (4)	Time as a Public Health Control	24
3.4(I)(2)*-(3)*	Time as a Public Health Control	24
3.4(J)*	Conducting Special Process Without a Required Variance	29
3.4(K)*	Reduced Oxygen Packaging without a Variance Criteria	29
3.4(L)*	Contents of a HACCP Plan	29
3.5(A)	Standards of Identity	44
3.5(B)	Honestly Presented	44

Marking Guide Sorted By Code Section

Applicable Code(s)	Title of Rule	Item No.
3.5(C)	Food Labeling	44
3.5(C)(2)(e)*	Food Labeling - Allergens	44
3.5(D)	Other Forms of Information	44
3.5(E)*	Consumer Advisory	25
3.6*	Food: Discarding Unsafe, Adulterated or Contaminated Food/Embargo	17
3.7(A)*	Food: Special Requirements for Highly Susceptible Populations	26
3.7(B)	Highly Susceptible Populations - Bare Hand Contact of RTE Foods is Prohibited	9
3.7(C)-(E)*	Food: Special Requirements for Highly Susceptible Populations	26
3.7(F)	Food: Special Requirements for Highly Susceptible Populations	26
4.0(A)*	Multiuse Utensils and Food Contact Surfaces – Material Characteristics	54
4.0(B)	Cast Iron – Use Limitation	54
4.0(C)*	Lead – Use Limitation	54
4.0(D)*	Copper – Use Limitation	54
4.0(E)*	Galvanized Metal – Use Limitation	54
04(F)	Sponges – Use Limitation	48
04(G)	Wood – Use Limitation	54
04(H)	Nonstick Coatings – Use Limitation	54
04(I)	Nonfood-Contact Surfaces - Materials	54
04(J)	Single-Service and Single-Use Articles - Characteristics	54
4.1(A)	Equipment and Utensils – Durability and Strength	54
4.1(B)*	Food Temperature Measuring Devices – Construction	54
4.1(C)*	Food-Contact Surfaces – Cleanability	54
4.1(D)	CIP Equipment - Cleanability	54
4.1(E)	“V” Threads – Use Limitation	54
4.1(F)	Hot Oil Filtering Equipment - Cleanability	54
4.1(G)	Can Openers - Cleanability	54
4.1(H)	Nonfood-Contact Surfaces - Cleanability	54
4.1(I)	Kick Plates - Removable	54
4.1(J)	Ventilation Hood Systems - Filters	63
4.1(K)*	Food Temperature Measuring Devices - Accuracy	43
4.1(L)	Ambient Air and Water Temperature Measuring Devices - Accuracy	43
4.1(M)	Pressure Measuring Devices for Mechanical Warewashing Equipment - Accuracy	55
4.1(N)	Ventilation Hood Systems – Drip Prevention	63
4.1(O)	Equipment Openings – Closures and Deflectors	54
4.1(P)	Dispensing Equipment – Protection of Equipment and Food	54
4.1(Q)	Vending Machine – Vending Stage Closure	54
4.1(R)	Bearings and Gear Boxes – Leak-Proof	54
4.1(S)	Beverage Tubing - Separation	54
4.1(T)	Ice Units – Separation of Drains	54
4.1(U)	Condenser Unit - Separation	54
4.1(V)	Can Openers on Vending Machines	54
4.1(X)*	Vending Machines – Automatic Shutoff	54
4.1(Y)	Temperature Measuring Devices - Functionality	43
4.1(Z)	Warewashing Machine – Data Plate Operating Specifications	55
4.1(AA)	Warewashing Machines – Internal Baffles	55
4.1(BB)*	Warewashing Machines – Temperature Measuring Devices	55
4.1(CC)	Manual Warewashing Equipment – Heaters and Baskets	55
4.1(DD)*	Warewashing Machines – Automatic Dispensing of Detergents and Sanitizers	55
4.1(EE)	Warewashing Machines – Flow Pressure Device	55
4.1(FF)	Warewashing Sinks and Drainboards – Self Draining	55

Marking Guide Sorted By Code Section

Applicable Code(s)	Title of Rule	Item No.
4.1(GG)	Equipment Compartments - Drainage	54
4.1(HH)	Vending Machines and Bulk Water Machines – Liquid Waste Products	54
4.1(II)	Case Lot Handling Apparatuses - Movability	54
4.1(JJ)	Vending Machine and Bulk Water Machine Doors and Openings	54
4.1(KK)	Food Equipment – Certification and Classification	54
4.1(LL)*	Micro Market Display – Automatic Shutoff	54
4.1(MM)	Micro Market Display Closure	54
4.2(A)	Equipment – Cooling, Heating, and Holding Capacities	40
4.2(B)	Manual Warewashing – Sink Compartment Requirements	55
4.2(C)	Drainboards	55
4.2(D)	Ventilation Hood Systems – Adequacy	63
4.2(E)	Clothes Washers and Dryers	62
4.2(F)*	Utensils – Consumer Self-Service	54
4.2(G)	Food Temperature Measuring Devices	43
4.2(H)	Temperature Measuring Devices – Manual and Mechanical Warewashing	55
4.2(I)	Sanitizing Solutions – Testing Devices	55
4.2(J)	Cleaning Agents and Sanitizers, Availability	55
4.3(A)(1)	Equipment, Clothes Washers, Dryers, Storage Cabinets – Contamination Prevention Location	54
4.3(A)(2)	Clothes Washers and Dryers – Contamination Prevention by Properly Locating	62
4.3(B)	Fixed Equipment Installation – Spacing or Sealing	54
4.3(C)	Fixed Equipment – Elevation or Sealing	54
4.4(A)(2)-(3)	Equipment – Good Repair and Proper Adjustment	54
4.4(B)	Cutting Surfaces	54
4.4(C)	Microwave Ovens	54
4.4(D)	Warewashing Equipment – Cleaning Frequency	55
4.4(E)	Warewashing Machines – Manufacturer’s Operating Instructions	55
4.4(F)	Warewashing Sinks – Use Limitation	55
4.4(G)*	Warewashing Equipment – Cleaning Agents	55
4.4(H)	Warewashing Equipment – Clean Solutions	55
4.4(I)*	Manual Warewashing Equipment – Wash Solution Temperature	55
4.4(J)*	Mechanical Warewashing Equipment – Wash Solution Temperature	55
4.4(K)*	Manual Warewashing Equipment - Hot Water Sanitization Temperatures	16
4.4(L)*	Mechanical Warewashing Equipment - Hot Water Sanitization Temperatures	16
4.4(M)	Mechanical Warewashing Equipment - Sanitization Pressure	16
4.4(N)(1)-(5)*	Manual/Mechanical Warewashing Equipment , Chemical Sanitization Criteria	16
4.4(N)(6)	Manual/Mechanical Warewashing Equipment , Chemical Sanitization Criteria	16
4.4(O)	Manual Warewashing Equipment - Using Detergent-Sanitizer Blend Products	16
4.4(P)	Warewashing Equipment – Determining Chemical Sanitizer Concentration	55
4.4(Q)(2)	Temperature Measuring Devices – Calibration	43
4.4(Q)(3)	Utensils, Temperature, and Pressure Measuring Devices – Good Repair and Calibration	54
4.4(R)*	Single-Service and Single-Use Articles – Required Use	52
4.4(S)	Single-Service and Single-Use Articles – Use Limitation	52
4.4(T)	Shells – Use Limitation	52
4.5(A)(1)*	Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces, and Utensils	16
4.5(A)(2), (3)	Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils	56
4.5(B)(1)*,(3)*,(5)	Equipment Food Contact Surfaces and Utensils – Cleaning Frequency	16
4.5(C)	Cooking and Baking Equipment – Cleaning Frequency	16
4.5(D)	Nonfood-Contact Surfaces – Cleaning Frequency	56
4.5(E)	Dry Cleaning Methods	54
4.5(F)	Precleaning Methods	55

Marking Guide Sorted By Code Section

Applicable Code(s)	Title of Rule	Item No.
4.5(G)	Loading of Soiled Items in Warewashing Machines	55
4.5(H)	Wet Cleaning Methods	55
4.5(I)	Washing – Procedures for Alternative Manual Warewashing Equipment	55
4.5(J)	Rinsing Procedures	55
4.6(B)*	Sanitizing Frequency Utensils/Food Contact Surfaces – Before Use After Cleaning	16
4.6(C)	Hot Water and Chemical Sanitizing - Methods	16
4.7(A)	Clean Linens	51
4.7(B)	Frequency of Laundering – Specifications	51
4.7(C)	Storage of Soiled Linens	51
4.7(D)	Mechanical Washing	51
4.7(E)	Use of Laundry Facilities	62
4.8(A)	Equipment and Utensils – Air Drying Required	51
4.8(B)	Wiping Cloths – Air-Drying Locations	48
4.8(C)	Food-Contact Surfaces – Lubricating	54
4.8(D)	Equipment – Reassembling	54
4.8(E)(1), (2)	Equipment, Utensils, Linens - Storage	51
4.8(E)(1), (3)	Single-Service Articles, and Single-Use Articles - Storage	52
4.8(F)	Storage Prohibitions	51
4.8(F)	Storage Prohibitions	52
4.8(G)(1),(3)	Kitchenware and Tableware, Single-Service and Single-Use Articles - Handling	52
4.8(G)(2)	Kitchenware and Tableware - Handling	51
4.8(H)	Soiled and Clean Tableware	51
4.8(I)	Preset Tableware	51
4.8(J)	Rinsing Equipment and Utensils After Cleaning and Sanitizing	51
05(A)*	Water Source – Approved System	39
05(B)*	System Flushing, Development, and Disinfection	58
05(C)*	Bottled Drinking Water - Source	11
05(D)*	Drinking Water – Quality Standards	39
5.0(E)*	Nondrinking Water	39
05(F)*	Private Water System - Sampling	39
05(G)	Private Water System – Sampling Report	39
05(H)*	Capacity-Quantity and Availability	57
05(I)*	Pressure	57
05(J)	Distribution, Delivery, Retention - System	57
05(K)	Alternative Water Supply	39
5.1(A)*	Materials - Approved	58
5.1(B)	Approved System and Cleanable Fixtures	58
5.1(C)	Handwashing Sink - Installation	10
5.1(D)*	Backflow Prevention – Air Gap	58
5.1(E)*	Backflow Prevention Device – Design Standard	58
5.1(F)	Conditioning Device - Design	58
5.1(G)	Handwashing Sinks – Numbers and Capacities	10
5.1(H)	Toilets and Urinals - Number	60
5.1(I)	Service Sink - Number	58
5.1(J)*	Backflow Prevention Device – When Required	58
5.1(K)	Backflow Prevention Device – Carbonator	58
5.1(L)	Handwashing Sinks – Location and Placement	10
5.1(M)	Backflow Prevention Device – Location	58
5.1(N)	Conditioning Device – Location	58
5.1(O)*	Using a Handwashing Sink – Operation and Maintenance	10

Marking Guide Sorted By Code Section

Applicable Code(s)	Title of Rule	Item No.
5.1(P)*	Prohibiting a Cross Connection	58
5.1(Q)	Scheduling Inspection and Service for a Water System Device	58
5.1(R)*	Water Reservoir of Fogging Devices - Cleaning	58
5.1(S)	Plumbing System – Maintained in Good Repair	58
5.2(A)*	Materials to Construct Mobile Water Tanks – Approved	58
5.2(B)	Mobile Water Tanks – Enclosed System and Sloped to Drain	58
5.2(C)	Mobile Water Tanks – Inspection and Cleaning Port – Protected and Secured	58
5.2(D)	“V” Type Threads – Use Limitation	58
5.2(E)	Tank Vent - Protected	58
5.2(F)	Inlet and Outlet – Sloped to Drain	58
5.2(G)*	Hose – Construction and Identification	58
5.2(H)	Filter – Compressed Air	58
5.2(I)	Protective Cover or Device	58
5.2(J)	Mobile Water Tank Inlet – Construction	58
5.2(K)*	System Flushing and Disinfection	58
5.2(L)	Using a Pump and Hoses – Backflow Prevention	58
5.2(M)	Protecting Inlet, Outlet, and Hose Fitting	58
5.2(N)*	Tank, Pump, and Hoses - Dedication	58
5.3(A)	Waste Holding Tank – Capacity and Drainage	59
5.3(C)*	Backflow Prevention	59
5.3(D)	Grease Trap – Location and Placement	59
5.3(E)*	Conveying Sewage	59
5.3(F)*	Removing Mobile Food Service Operation or Retail Food Establishment Wastes	59
5.3(G)	Flushing a Waste Retention Tank	59
5.3(H)*	Disposal facility – Approved Sewage Treatment System	59
5.3(I)	Other Liquid Wastes and Rainwater	59
5.4(A)	Indoor Storage Area	61
5.4(B)	Outdoor Storage Area	61
5.4(C)	Outdoor Enclosure	61
5.4(D)	Receptacles	61
5.4(E)	Receptacles in Vending Machines	61
5.4(F)	Outdoor Receptacles	61
5.4(G)	Storage Areas, Rooms, and Receptacles – Capacity and Availability	61
5.4(H)	Toilet Room Receptacle - Covered	60
5.4(I)	Cleaning Implements and Supplies	61
5.4(J)	Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units - Location	61
5.4(K)	Storing Refuse, Recyclables, and Returnables	61
5.4(L)	Areas, Enclosures, and Receptacles – Good Repair	61
5.4(M)	Outdoor Storage Prohibitions	61
5.4(N)	Covering Receptacles	61
5.4(O)	Using Drain Plugs	61
5.4(P)	Maintaining Refuse Areas and Enclosures	61
5.4(Q)	Cleaning Receptacles	61
5.4(R)	Removal - Frequency	61
5.4(S)	Receptacles or Vehicles	61
5.4(T)	Facilities for Disposal and Recycling – Community or Individual Facility	61
06(A)	Indoor Areas – Surface Characteristics	62
06(B)	Outdoor Areas - Surface Characteristics	62
6.1(A)	Floors, Walls, and Ceilings	62
6.1(B)	Floors, Walls, and Ceilings – Utility lines	62

Marking Guide Sorted By Code Section

Applicable Code(s)	Title of Rule	Item No.
6.1(C)	Floor and Wall Junctures – Coved, and Enclosed or Sealed	62
6.1(D)	Floor Carpeting – Restrictions and Installation	62
6.1(E)	Floor Covering – Mats and Duckboards	62
6.1(F)	Wall and Ceiling – Coverings and Coatings	62
6.1(G)	Walls and Ceilings - Attachments	62
6.1(H)	Walls and Ceilings – Studs, Joists, and Rafters	62
6.1(I)	Light Bulbs – Protective Shielding	63
6.1(J)	Heating, Ventilating, and Air Conditioning System Vents	63
6.1(K)	Insect Control Devices – Design and Installation	45
6.1(L)	Toilet Rooms - Enclosed	60
6.1(M)	Outer Openings - Protected	45
6.1(N)	Exterior Walls and Roofs – Protective Barrier	45
6.1(O)	Outdoor Food Vending areas – Overhead Protection	62
6.1(P)	Outdoor Servicing Areas – Overhead Protection	62
6.1(Q)	Outdoor Walking and Driving Surfaces – Graded to Drain	62
6.1(R)	Outdoor Refuse Areas – Curbed and Graded to Drain	61
6.1(S)	Private Homes and Living or Sleeping Quarters – Use Prohibition	62
6.1(T)	Living or Sleeping Quarters – Separation	62
6.2(B)	Handwashing Cleanser - Availability	10
6.2(C)	Handwashing Sinks – Hand Drying Provision	10
6.2(D)	Handwashing Aids and Devices – Use Restrictions	10
6.2(E)	Handwashing Signage	10
6.2(H)	Toilet Tissue - Availability	60
6.2(I)	Lighting - Intensity	63
6.2(J)	Ventilation - Mechanical	63
6.2(K)	Dressing Areas and Lockers - Designation	63
6.3(B)	Toilet Rooms – Convenience and Accessibility	60
6.3(C)	Employee Accommodations – Designated Areas	63
6.3(D)	Distressed Merchandise – Segregation and Location	46
6.4(A)	Repairing	62
6.4(B)	Cleaning – Frequency and Restrictions	62
6.4(C)	Cleaning Floors – Dustless Methods	62
6.4(D)	Cleaning Ventilation Systems – Nuisance and Discharge Prohibition	63
6.4(E)	Cleaning Maintenance Tools – Preventing Contamination	62
6.4(F)	Drying Mops	62
6.4(G)	Absorbent Materials on Floors – Use Limitation	62
6.4(H)	Cleaning of Plumbing Fixtures	60
6.4(I)	Closing Toilet Room Doors	60
6.4(J)	Using Dressing Rooms and Lockers	63
6.4(K)*	Controlling Pests	45
6.4(L)	Removing Dead or Trapped Birds, Insects, Rodents, and other Pests	45
6.4(M)	Storing Maintenance Tools	62
6.4(N)	Maintaining Premises – Unnecessary Items and Litter	62
6.4(O)*	Prohibiting Animals	45
7.0(A)	Original Containers: Identifying Information	28
7.0(B)*	Working Containers	28
7.1(A)*	Storage: Separation	28
7.1(B)	Restriction – Presence and Use	28
7.1(C)*	Conditions of Use	28
7.1(D)*	Poisonous or Toxic Material Containers – Container Prohibitions	28

Marking Guide Sorted By Code Section

Applicable Code(s)	Title of Rule	Item No.
7.1(E)*	Sanitizers – Criteria	28
7.1(F)*	Chemicals for Washing, Treatment, Storage, and Processing Fruits and Vegetables - Cri	49
7.1(G)	Boiler Water Additives - Criteria	28
7.1(H)	Drying Agents - Criteria	28
7.1(I)	Lubricants - Incidental Food Contact - Criteria	28
7.1(J)	Restricted Use Pesticides - Criteria	28
7.1(K)	Rodent Bait Stations - Criteria	28
7.1(L)	Tracking Powders, Pest Control and Monitoring	28
7.1(M)	Medicines – Restrictions and Storage	28
7.1(N)	Refrigerated Medicines - Storage	28
7.1(O)	First Aid Supplies – Storage	28
7.1(P)	Other Personal Care Items - Storage	28
7.2*	Poisonous or Toxic Materials – Separation and Location on Retail Display Shelving	28
08(A)*	Special Requirements: Fresh Juice Production	30
8.1(B)(1)	Special Requirements: Heat Treatment Dispensing Freezers	31
8.1(B)(2)-(5)*	Special Requirements: Heat Treatment Dispensing Freezers	31
8.1(C)*	Special Requirements: Heat Treatment Dispensing Freezers	31
8.2(A)*	Special Requirements: Custom Processing	32
8.2(B)*	Special Requirements: Custom Processing	32
8.2(C)	Special Requirements: Custom Processing	32
8.2(D)*	Special Requirements: Custom Processing	32
8.2(E)*	Special Requirements: Custom Processing	32
8.2(F)	Special Requirements: Custom Processing	32
8.2(G)	Special Requirements: Custom Processing	32
8.3(A)	Special Requirements: Bulk Water Machine Criteria	33
8.3(B)*	Special Requirements: Bulk Water Machine Criteria	33
8.3(C)	Special Requirements: Bulk Water Machine Criteria	33
8.3(D)*	Special Requirements: Bulk Water Machine Criteria	33
8.3(E)*	Special Requirements: Bulk Water Machine Criteria	33
8.3(F)	Special Requirements: Bulk Water Machine Criteria	33
8.3(G)	Special Requirements: Bulk Water Machine Criteria	33
8.3(H)*	Special Requirements: Bulk Water Machine Criteria	33
8.4*	Special Requirements: Acidified White Rice Preparation Criteria	34
8.5(C)(1)	Dogs in Outdoor Dining Areas - Signage	62
8.5(C)(2)	Dogs in Outdoor Dining Areas - Entrances to Outdoor Dining Areas	62
8.5(C)(3)	Dogs in Outdoor Dining Areas - Prohibiting Contact with Dogs	62
8.5(C)(4)	Dogs in Outdoor Dining Areas - Prohibited Areas	62
8.5(C)(5)	Dogs in Outdoor Dining Areas - Dogs on Furnishings	62
8.5(C)(6)	Dogs in Outdoor Dining Areas – Cleaning Supplies	62
8.5(C)(7)	Dogs in Outdoor Dining Areas - Written Policy	62
8.5(D)	Dogs in Outdoor Dining Areas - Providing Food to Dogs	62
8.5(E)*	Dogs in Outdoor Dining Areas – Hand Washing	62
20	Existing Facilities and Equipment – Requirements for Replacement	64
OAC 3701-21-02(G)	FSO Operating as a Caterer Without a License	66
OAC 3701-21-02(H)	FSO License not Displayed; Display on Exterior of Mobile FSO	66
OAC 3701-21-03	Facility Layout and Equipment Specifications	66
OAC 3701-21-22	Food Choking Standards	66
OAC 3701-21-25(I)	Person in Charge Certification in Food Protection	66
OAC 3701-21-27*	Embargo of Food in FSO	66

Marking Guide Sorted By Code Section

Applicable Code(s)	Title of Rule	Item No.
OAC 901:3-4-02 (F)	RFE Operating as a Caterer – Copy of License	65
OAC 901:3-4-02 (G)	Posting of License at Establishment	65
OAC 901:3-4-07	Approval of Facility Layout and Equipment Specifications	65
OAC 901:3-4-12(A)	Tagging of Article to Prevent Its Use	65
OAC 901:3-4-12(C)	Removal of Cease Use Tag Without Permission	65
OAC 901:3-4-13(A)	Requirement to Provide Records to Confirm Source	65
OAC 901:3-4-13(B)	Requirement to Maintain Records for a Variance or Required HACCP plan	65
OAC 901:3-4-14(E)	Requirement to Provide Sample for Analysis	65
OAC 901:3-4-15(B)*	Embargo of Expired Baby Food and Infant Formula; Misbranded Food ; Adulterated Food	65
OAC 901:3-4-15(E)*	Unsound Foods Shall Be Destroyed	65
OAC 901:3-4-16(C)	Person in Charge Certification Requirements	65
	Critical Control Point	35
	Process Review	36
	Variance Review	37

Asterisks (*) denotes critical violations.

Rev 11/19