

## *RFE – Critical Violation Glossary*

### ***Violation = 01A Food Source***

Unapproved Source; No Shellfish Tags

Food is not from an approved source, in violation of 6 C.C.R. 1010-2, 3-101, 3-102(A), 3-201 through 3-208(A), 4-211, 5-103. Remove and discontinue storing and/or serving food from unapproved sources. Food shall be obtained from sources that comply with all laws relating to food. Retain shellfish tags for 90 days. Egg and milk products shall be pasteurized. **Requires immediate action.**

### ***Violation = 01B Food Source***

Unsound Condition; Damaged Cans; Raw Fish Not Frozen

Food is not in sound condition, is spoiled, filthy, contaminated or adulterated and is not safe for human consumption; damaged cans not stored in morgue area, in violation of 6 C.C.R. 1010-2, 3-101, 3-102 (B)&(C), 3-201, 3-209, 3-304, 3-305(A), 3-505(B). Remove and discontinue storing and/or serving all adulterated or spoiled food. Discontinue storing damaged cans with wholesome cans. Raw fish must be frozen prior to service.

**Requires immediate action.**

### ***Violation = 01C Food Source***

Cross-contamination; Food Re-served

Failure to separate ready-to-eat foods from raw potentially hazardous foods during preparation; failure to properly handle slash-resistant gloves to prevent cross-contamination; comingling of shellstock; unwrapped and/or potentially hazardous food re-served, in violation of 6 C.C.R. 1010-2, 3-102(A), 3-301(A), 3-302, 3-303, 3-305(B), 3-314, 3-315, 4-405(A). Properly separate ready-to-eat foods from raw potentially hazardous foods and slash-resistant gloves. Properly separate shellstock. Discontinue re-serving unprotected food. **Requires immediate action.**

### ***Violation = 01D Food Source***

HACCP Plan

Failure to provide and follow a HACCP Plan for reduced oxygen packaged foods, in violation of 6 C.C.R. 1010-2, 3-505. Provide and follow an approved HACCP Plan. **Requires immediate action.**

### ***Violation = 02A Personnel***

Infected Worker

Personnel with infections and/or communicable diseases working in a capacity that allows potential contamination of food, food-contact surfaces of equipment, or potential transmission of disease to other persons, in violation of 6 C.C.R. 1010-2, 2-201 through 2-204. Both the employee and the employer bear responsibility for the presence at work of an employee with an infectious disease. **Requires immediate action.**

### ***Violation = 02B Personnel***

Infected Wounds

Failure to protect infected wounds or boils from contaminating food or food-contact surfaces, in violation of 6 C.C.R. 1010-2, 2-201, 2-205. Wounds or boils shall be protected by a dry, waterproof, durable, tight fitting bandage and a single-use glove that shields the wound from contact with food and/or equipment. **Requires immediate action.**

### ***Violation = 02C Personnel***

Handwashing

Failure to thoroughly wash hands as required; using hand sanitizer in place of proper handwashing, in violation of 6 C.C.R. 1010-2, 2-401(A-K), 2-402. Properly wash hands before starting work, after smoking, eating, drinking, clearing tables, using the toilet, or as often as is necessary to keep them clean during work. **Requires immediate action.**

### ***Violation = 02D Personnel***

Common Towels; Inappropriate Sink; Fingernails; Minimal Hand Contact With Food

Food, especially ready-to-eat foods, handled excessively with bare hands; failure to keep fingernails clean and trimmed; sinks used for food preparation or for washing equipment shall not be used for handwashing; using common towels; improper use of single-use gloves, in violation of 6 C.C.R. 1010-2, 2-403, 2-501, 3-301(A)(B), 5-207(D), 5-210(A). Provide suitable utensils to minimize hand contact with foods. Employees shall keep their fingernails clean and trimmed. Discontinue improper employee practices. The use of common towels is prohibited. Handwashing may only be performed in handsinks. Properly use single-use gloves. **Requires immediate action.**

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### ***Violation = 02E Personnel***

#### Eating, Drinking, Smoking

Smoking, eating or drinking while engaged in food preparation or service, or while in areas used for ware washing or food preparation; unapproved employee drink containers and/or locations, in violation of 6 C.C.R. 1010-2, 2-502(A)&(B). Discontinue improper employee practices. **Requires immediate action.**

### ***Violation = 02F Personnel***

#### Demonstration of Knowledge

Failure of employees to demonstrate knowledge of food borne disease prevention as it relates to specific tasks and/or to report infection to person in charge, in violation of 6 C.C.R. 1010-2, 2-101, 2-102(A-E), 2-202. Employees shall demonstrate adequate knowledge. Operator must educate and monitor employees. **Requires immediate action.**

### ***Violation = 03A Food Temp Control***

#### Cooling

Potentially hazardous food not cooled to 41°F within the required amount of time, in violation of 6 C.C.R. 1010-2, 3-203, 3-502(A-C). Properly cool cooked potentially hazardous foods from 135°F to 70°F within 2 hours, and from 70°F to 41°F within 4 additional hours using approved methods. Cool foods made from ingredients at ambient temperature within 4 hours. **Requires immediate action.**

### ***Violation = 03B Food Temp Control***

#### Reheating

Failure to rapidly reheat potentially hazardous food within 2 hours to at least 165°F (except ready-to-eat commercially prepared products to be at least 135°F), in violation of 6 C.C.R. 1010-2, 3-403. Rapidly reheat foods on stove or other approved device until it is 165°F prior to placing in a hot holding unit. **Requires immediate action.**

### ***Violation = 03C Food Temp Control***

#### Hot PHF Not 135°F or More

Potentially hazardous foods requiring hot storage not at 135°F or above, with the exception of uncomminuted rare roast beef which may be held at 130° F; failure to comply with time as control for potentially hazardous foods, in violation of 6 C.C.R. 1010-2, 3-401(A), 3-504(A-D). Maintain hot potentially hazardous food at or above 135°F at all times except during necessary periods of preparation. Use approved procedure for time as a control for temperatures less than 135°F. **Requires immediate action.**

### ***Violation = 03D Food Temp Control***

#### Required Cooking Temperatures

Failure to heat/cook: all parts of poultry, poultry stuffing, stuffed meats or stuffings containing meat to at least 165°F with no interruption; all parts of pork or food containing pork to at least 155°F; rare beef steak or rare roast beef to an internal temperature of at least 130°F; eggs and fish to an internal temperature of 145°F; ground beef/game meat to an internal temperature of 155°F; microwaved foods to an internal temperature of 165°F, unless otherwise ordered by the consumer, in violation of 6 C.C.R. 1010-2, 3-402. Cook/heat the appropriate potentially hazardous foods to their correct respective temperatures. **Requires immediate action.**

### ***Violation = 03E Food Temp Control***

#### Cold PHF Not 41°F or Less

Potentially hazardous foods requiring refrigeration not at 41°F or below; failure to comply with time as control for potentially hazardous foods, in violation of 6 C.C.R. 1010-2, 3-304, 3-401(A) & (C), 3-501(A), 3-501(B)(3), 3-501(D), 3-504(A-D). Maintain cold potentially hazardous food at or below 41°F at all times except during necessary periods of preparation. Use approved procedure for time as a control for temperatures more than 41°F. **Requires immediate action.**

### ***Violation = 03F Food Temp Control***

#### No Product Thermometer

Product thermometer not provided, in violation of 6 C.C.R. 1010-2, 4-401(A)&(E). Metal stem-type numerically scaled indicating thermometer, accurate to ±2°F, shall be provided and used to assure attainment and maintenance of required hot and cold temperatures of all potentially hazardous food. **Requires immediate action.**

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### ***Violation = 03G Food Temp Control***

#### PHF Holding/Reheating Units

Inadequate holding facilities to maintain foods at 41°F or below, or 135°F or above during storage, display, service or transportation; inadequate equipment to properly reheat potentially hazardous foods, in violation of 6 C.C.R. 1010-2, 3-401(B), 3-403(A). Provide sufficient, conveniently located refrigeration/hot holding/reheating facilities.

**Requires immediate action.**

### ***Violation = 04A Sanitize Rinse***

#### Manual Sanitization

Solution used for manual sanitizing unclean, or inadequate concentration/time/temperature, in violation of 6 C.C.R. 1010-2, 3-305(B), 4-403(A)(4)(b), 4-403(A)(8)(d), 4-403(A)(10)(a-d), 4-403(A)(11)(a&c), 4-405(B). Food-contact surfaces of equipment and utensils are to be sanitized frequently enough (not to exceed 4 hours) to prevent cross-contamination. Sanitization shall be by hot water (170°F minimum), or use of approved chemical sanitizers at proper concentrations. Chemical/heat contact time shall be sufficient. **Requires immediate action.**

### ***Violation = 04B Sanitize Rinse***

#### Mechanical Sanitization

Solution used for mechanical sanitizing unclean, or inadequate temperature/concentration/time; proper procedures for mechanical sanitizing not followed, in violation of 6 C.C.R. 1010-2, 3-303, 4-403(B)(1), 4-403(B)(7)(d,e,f), 4-403(B)(8), 4-405(B). Food-contact surfaces of equipment and utensils are to be sanitized frequently enough (not to exceed 4 hours) to prevent cross-contamination. Sanitization shall be by hot water, or use of approved chemical sanitizers at proper concentrations. Chemical/heat contact time shall be sufficient. **Requires immediate action.**

### ***Violation = 04C Sanitize Rinse***

#### In-place Sanitization

Large, non-movable food-contact surfaces of equipment not sanitized properly, in violation of 6 C.C.R. 1010-2, 4-204(A)(1), 4-403(A)(9), 4-403(A)(10)(e,f), 4-405(B), 5-212(B). Large, non-movable food-contact surfaces of equipment shall be washed, rinsed, and sanitized frequently enough (not to exceed 4 hours) using approved methods so as to eliminate contamination. **Requires immediate action.**

### ***Violation = 05A Water/Sew/Plbg***

#### Safe Water Source

Failure to provide uncontaminated, safe, potable water to establishment, in violation of 6 C.C.R. 1010-2, 5-101, 5-102, 5-104, 5-105, 5-108, 5-212(A). Water provided to establishment must be potable and from a source constructed, maintained, and operated according to law. **Requires immediate action.**

### ***Violation = 05B Water/Sew/Plbg***

#### Hot/Cold Water Under Pressure

Failure to provide sufficient hot (90°F minimum) and cold water under pressure in conformance to law, in violation of 6 C.C.R. 1010-2, 5-106, 5-107, 5-207(C). **Requires immediate action.**

### ***Violation = 05C Water/Sew/Plbg***

#### Cross-Connections/Backflow Protection

Failure to adequately protect the potable water supply from backpressure or backsiphonage, in violation of 6 C.C.R. 1010-2, 3-305(B), 5-201, 5-202, 5-205(A-D), 5-212(A). Eliminate cross-connections between the potable water system and non-potable water. Install backflow prevention devices as needed. **Requires immediate action.**

### ***Violation = 05D Water/Sew/Plbg***

#### Sewage Disposal

Sewage and/or wastewater not properly disposed, in violation of 6 C.C.R. 1010-2, 5-210(A), 5-211. **Requires immediate action.**

### ***Violation = 06A Handwash Facilities***

#### Adequate Toilet/Handwashing Facilities/ Metered Faucets

Toilet/handwashing facilities not installed according to law, in violation of 6 C.C.R. 1010-2, 5-207(A)(C)(D), 5-208(A). Provide toilet/handwashing facilities which are of a proper number, are conveniently located and accessible, and are properly designed and installed. Self-dispensing, metered type faucets shall deliver a minimum of 15 seconds continuous water flow. **Requires immediate action.**

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### *Violation = 06B Handwash Facilities*

#### Lavatory Accessibility/Use

Handsinks used for purposes other than handwashing; handsinks inaccessible for handwashing use, in violation of 6 C.C.R. 1010-2, 5-207(B). Handsinks shall be used for no other purpose than to wash hands and must be available for use at all times. **Requires immediate action.**

### *Violation = 06C Handwash Facilities*

#### Soap/Drying Devices

Handsink not supplied with hand soap and/or approved drying device, in violation of 6 C.C.R. 1010-2, 5-207(D). Provide soap and approved drying device at all handsinks at all times. **Requires immediate action.**

### *Violation = 07A Pest Control*

#### Presence of Insects/Rodents/Other Pests

The presence of insects, rodents or other pests noted in establishment or on contiguous land or property under control of retail food establishment operator, in violation of 6 C.C.R. 1010-2, 8-102, 8-105. Eliminate pests with effective, approved methods. **Requires immediate action.**

### *Violation = 07B Pest Control*

#### Pesticide Application

Pesticide application unapproved, in violation of 6 C.C.R. 1010-2, 8-104. Only pesticides registered for use in a retail food establishment and used in an approved manner shall be permitted for control of pests. **Requires immediate action.**

### *Violation = 07C Pest Control*

#### Animals Excluded

Animals/pets on premises, in violation of 6 C.C.R. 1010-2, 8-106. Remove animals/pets from premises. **Requires immediate action.**

### *Violation = 08A Poison/Tox Items*

#### Toxics Storage

Poisonous or toxic materials, personal medications, first aid supplies stored with or near food products or equipment; incompatible chemicals stored together, in violation of 6 C.C.R. 1010-2, 3-302, 7-103, 7-106, 7-110, 7-111. Store all poisonous and toxic materials to prevent them from contaminating food, equipment, single-service articles or food-contact surfaces. Physically separate chemicals that might react with one another. **Requires immediate action.**

### *Violation = 08B Poison/Tox Items*

#### Toxics Unlabeled

Unlabeled or improperly labeled containers of poisonous or toxic materials, in violation of 6 C.C.R. 1010-2, 7-101, 7-102, 7-110, 7-111. All containers shall be prominently and distinctly labeled for easy identification of contents. **Requires immediate action.**

### *Violations = 08C Poison/Tox Items*

#### Sanitizer Too High/Unapproved Toxics

Sanitizers/bactericides found at too high a concentration; other materials or chemicals used in a way which might contaminate food, equipment or utensils; unapproved or unnecessary poisonous or toxic materials found in retail food establishment in violation of 6 C.C.R. 1010-2, 4-403(A)(12), 4-403(B)(7)(f), 7-104, 7-105, 7-107 through 7-109. Use all poisonous or toxic chemicals properly. Maintain only approved and necessary poisonous or toxic materials in the establishment. **Requires immediate action.**