2013 Food Code Priority Foundation PF Item List

2-101.11 Responsibility Assignment.
2-102.11 Knowledge Demonstration.
2-103.11 Duties Person in Charge.
2-301.15 Hands and Arms Where to Wash.
2-301.16 Hand Antiseptics.
2-302.11 Fingernails Maintenance.
2-403.11(A) Animal Handling Prohibition (Exception for Fish in Aquarium and Personal Service Animals (B)).
2-501.11 Clean-up of Vomiting and Diarrheal Events.
3-201.11 (C) Compliance with Food Law, Packaged Food Labeling.
3-201.11 (E) Compliance with Food Law, Whole Muscle Intact Beef Steaks.
3-202.11 (E) Specifications for Receiving Temperature Frozen Food.
3-202.11 (F) Specifications for Receiving Free of Evidence of Time/Temp Abuse.
3-202.15 Package Integrity.
3-202.17 (A) Shucked Shellfish, Packaging and Identification: Non-returnable Packaging and Tag with Information
3-202.18 Shellstock Identification.
3-202.110 (A) Juice Treated Obtained from Processor with HACCP System.
3-203.12 Shellstock, Maintaining Identification.
3-301.11 (C) Preventing Contamination from Hands: Minimize Bare Hand Contact with Non-Ready-to-Eat Food.
3-302.15 (C) Washing Fruits and Vegetables Devises and Chemicals.
3-306.13 (B)-(C) Consumer Self-Service Operations Protected from Contamination and Monitored.
3-401.11 (B)(1) Raw Animal Foods Cook Temperature Whole Meat Roasts in an Oven Preheated based on Weight.
3-401.13 Plant Food Cooking for Hot Holding.
3-401.14 (F) Non-Continuous Cooking of Raw Animal Foods Prepared and Stored with Written Approved Procedures.
3-402.12 (A) & (C) Records, Creation and Retention Sushi Grade Fish Requirements
3-404.11 (B) Treating Juice Packaged Onsite (Labeled if Not Treated to 5-Log Reduction).
3-501.15 (A) Cooling Methods.
3-501.17 (A-C) Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking.
3-501.19 (B)(2) Time as a Public Health Control: Marked to Indicate Time Past 4 Hours.
3-502.11 Variance Requirement.
3-502.12 (B)(1) ROP Without a Variance, Criteria: HACCP Identifies Food.
3-502.12 (B)(2) ROP Without a Variance, Criteria: HACCP Maintained ≤41°F with specific pH, A_w, USDA Approved Meat.
3-502.12 (B)(3) ROP Without a Variance, Criteria: HACCP Describes Labeling.
3-502.12 (B)(5) ROP Without a Variance, Criteria: HACCP Includes Operational Procedures.
3-502.12 (B)(6) ROP Without a Variance, Criteria: HACCP Describes Training Program.
3-502.12 (D)(1) ROP Without a Variance, Criteria: Sous Vide Provide Plan Prior to Implementation.
3-502.12 (D)(2)(f-g) ROP Without a Variance, Criteria: Sous Vide Held with Continuous Temp Monitoring at all Times.
3-502.12 (D)(4) ROP Without a Variance, Criteria: Sous Vide Operational Procedures.
3-502.12 (E)(2), (3), & (4) ROP Without a Variance, Criteria: Cheese
3-602.11 (B)(5) Food Labels Major Food Allergens.
3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Processed to Eliminate Pathogens.
4-202.11 (A) Cleanability Food-Contact Surfaces (Exemption in (B) for cooking oil storage tanks).
4-202.12 (A)(1) CIP Equipment Constructed so that Solutions Circulate.
4-203.11 Temperature Measuring Devices, Food.
4-204.110 (B) For Sale Molluscan Shellfish in Life-Support Display Tanks Require HACCP Plan.
4-204.112 (E) Warewashing Temperature Measuring Devices Read Out Increments 2°F.
4-204.115 Warewashing Machines, Temperature Measuring Devices.
4-204.116 Manual Warewashing Equipment, Heaters and Baskets.

According to 8-405.11 adopted in WV 64 CSR 17-3.1.j. Priority Foundation Items shall be corrected at time of inspection whenever possible. If observation is not immediately correctable Permit Holder has a maximum of 10 calendar days to correct Priority Items.
According to 8-405.11 adopted in WV 64 CSR 17-3.1.j. Priority Foundation Items shall be corrected at time of inspection whenever possible. If observation is not immediately correctable Permit Holder has a maximum of 10 calendar days to correct Priority Items.