CHAPTER 2: MANAGEMENT & PERSONNEL

2-1 SUPERVISION
2-101.11 Assignment of Responsibility \( PF \)
2-102.11 Demonstration of Knowledge \( PF \)
2-102.12 Certified Food Protection Manager
2-102.20 Food Protection Manager Certification
2-103.11 Duties of Person in Charge \( PF \)

2-2 EMPLOYEE HEALTH
Disease or Medical Condition
2-201.11 Responsibility of Permit Holder/PIC/Employee \( P \)
2-201.12 Exclusions and Restrictions \( P \)
2-201.13 Removal/Adjustment/Retention of
Exclusions/Restrictions \( P \)

2-3 PERSONAL CLEANLINESS
Hands and Arms
2-301.11 Clean Condition \( P \)
2-301.12 Cleaning Procedure \( P \)
2-301.13 Special Handwash Procedures
2-301.14 When to Wash \( P \)
2-301.15 Where to Wash \( PF \)
2-301.16 Hand Antiseptics \( PF \)
2-302.11 Fingernail Maintenance \( PF \)
2-303.11 Jewelry Prohibitions
2-304.11 Outer Clothing Cleanliness

2-4 HYGIENIC PRACTICES
Food Contamination Prevention
2-401.11 Eating, Drinking, or Using Tobacco
2-401.12 Discharges-Eye, Nose, or Mouth
2-402.11 Hair Restraint Effectiveness
2-403.11 Animal Handling Prohibition \( PF, C \)

2-5 RESPONDING TO CONTAMINATION EVENTS
Procedures for Responding
2-501.11 Clean-up of Vomiting and Diarrheal Events \( PF \)

CHAPTER 3: FOOD

3-1 CHARACTERISTICS
Condition
3-101.11 Safe/Unadulterated/Honestly Presented \( P \)

3-2 SOURCES/SPECIFICATIONS/ORIGINAL CONTAINER/RECORDS
Sources
3-201.11 Compliance with Food Law \( P, PF, C \)
3-201.12 Hermetically Sealed Food \( P \)
3-201.13 Fluid Milk and Milk Products \( P \)
3-201.14 Fish \( P \)
3-201.15 Molluscan Shellfish \( P \)
3-201.16 Wild Mushrooms \( P \)
3-201.17 Game Animals \( P \)

Specifications for Receiving
3-202.11 Temperature \( P, PF, C \)
3-202.12 Additives \( P \)
3-202.13 Eggs \( P \)
3-202.14 Pasteurized Milk and Egg Products \( P \)
3-202.15 Package Integrity \( PF \)

3-202.16 Ice \( P \)
3-202.17 Shucked Shellfish, Packaging and Identification \( PF, C \)
3-202.18 Shellstock Identification \( PF \)
3-202.19 Shellstock, Condition
3-202.110 Juice Treated \( P, PF \)

Original Containers and Record of Source
3-203.11 Molluscan Shellfish, Original Container
3-203.12 Shellstock, Maintaining Identification \( PF \)

3-3 PROTECTION FROM CONTAMINATION
AFTER RECEIVING
3-301.11 Preventing Contamination: Employees Hands \( P, PF, C \)
3-301.12 Preventing Contamination When Tasting \( P \)

Preventing Contamination from Other Foods/Ingredients
3-302.11 Separation/Packaging/Segregation \( P, PF, C \)
3-302.12 Containers Identified/Common Name
3-302.13 Pasteurized Eggs, Certain Recipes \( P \)
3-302.14 Unapproved Additives \( P \)
3-302.15 Washing Fruits and Vegetables \( PF, C \)

Preventing Contamination from Ice Used as a Coolant
3-303.11 Exterior Ice Prohibited Ingredient \( P \)
3-303.12 Food in Contact with Water or Ice

Preventing Contamination from Equip./Utensils/Linen
3-304.11 Food Contact with Soiled Items \( P \)
3-304.12 In-Use Utensils/Between-Use Storage
3-304.13 Linens and Napkins, Use Limitation
3-304.14 Wiping Cloths, Use Limitation
3-304.15 Gloves, Use Limitation \( P, C \)
3-304.16 Clean Tableware for Second Portions and Refills
3-304.17 Refilling Returnables \( P, C \)

Preventing Contamination from the Premises
3-305.11 Food Storage
3-305.12 Food Storage, Prohibited Areas
3-305.13 Vended Time/Temp. Control for Safety Food,
Original Container
3-305.14 Food Preparation

Preventing Contamination from Consumers
3-306.11 Food Display \( P \)
3-306.12 Condiments, Protection
3-306.13 Consumer Self-Service Operations \( PF, C \)
3-306.14 Returned Food and Reservice of Food \( P, C \)

Preventing Contamination from Other Sources
3-307.11 Miscellaneous Sources

3-4 DESTRUCTION OF ORGANISMS OF PUBLIC HEALTH CONCERN
Cooking
3-401.11 Raw Animal Foods \( P, PF, C \)
3-401.12 Microwave Cooking \( P, C \)
3-401.13 Plant Food Cooking for Hot Holding \( PF \)
3-401.14 Non-Continuous Cooking of Raw Animal Foods \( P, PF \)

Freezing
3-402.11 Parasite Destruction \( P, C \)
3-402.12 Records, Creation and Retention \( PF, C \)
Reheating
3-403.10 Preparation for Immediate Service
3-403.11 Hot Holding P
3-404.11 Treating Juice P, PF

3-5 LIMITATION OF GROWTH OF ORGANISMS OF PUBLIC HEALTH CONCERN
Temp. and Time Control
3-501.11 Frozen Food
3-501.12 Time/Temp. Control for Safety, Food, Slacking
3-501.13 Thawing
3-501.14 Cooling P
3-501.15 Cooling Methods
3-501.16 TCS Food, Hot and Cold Holding P, C
3-501.17 Ready-to-Eat, TCS Food, Date Marking PF, C
3-501.18 Ready-to-Eat, TCS Food, Disposition P
3-501.19 Time as a Public Health Control P, PF

Special Processing Methods
3-502.11 Variance Requirement PF
3-502.12 Reduced Oxygen Packaging, Without a Variance, Criteria P, PF

3-6 FOOD IDENTITY, PRESENTATION, AND ON-PREMISES LABELING
Accurate Representation
3-601.11 Standards of Identity
3-601.12 Honestly Presented

Labeling
3-602.11 Food Labels PF, C
3-602.12 Other Forms of Information

Consumer Advisory
3-603.11 Consumption Raw or Undercooked Animal Foods PF

3-7 CONTAMINATED FOOD
Disposition
3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food P

3-8 SPECIAL REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS
Additional Safeguards
3-801.11 Pasteurized Foods, Prohibited Re-Service, and Prohibited Food P, C

CHAPTER 4: EQUIPMENT, UTENSILS, LINENS
4-1 MATERIALS FOR CONSTRUCTION AND REPAIR
Multiuse
4-101.11 Characteristics P, C
4-101.12 Cast Iron, Use Limitation
4-101.13 Lead, Use Limitation P, C
4-101.14 Copper, Use Limitation P, C
4-101.15 Galvanized Metal, Use Limitation P
4-101.16 Sponges, Use Limitation
4-101.17 Wood, Use Limitation
4-101.18 Nonstick Coatings, Use Limitations
4-101.19 Nonfood-Contact Surfaces

Single-Service and Single-Use
4-102.11 Characteristics P, C

4-2 DESIGN AND CONSTRUCTION
Durability and Strength
4-201.11 Equipment and Utensils
4-201.12 Food Temp. Measuring Devices P

Cleanability
4-202.11 Food-Contact Surfaces PF, C
4-202.12 CIP Equipment PF, C
4-202.13 “V” Threads, Use Limitation
4-202.14 Hot Oil Filtering Equipment
4-202.15 Can Openers
4-202.16 Nonfood-Contact Surfaces
4-202.17 Kick Plates, Removable
4-202.18 Ventilation Hood Systems, Filters

Accuracy
4-203.11 Temp. Measuring Devices, Food PF
4-203.12 Temp. Measuring Devices, Ambient Air and Water
4-203.13 Pressure Measuring Devices, Mechanical Warewashing Equipment

Functionality
4-204.11 Ventilation Hood Systems, Drip Prevention
4-204.12 Equipment Openings, Closures/Deflectors
4-204.13 Dispensing Equipment, Protection of Equipment and Food P, C
4-204.14 Vending Machine, Vending Stage Closure
4-204.15 Bearings and Gear Boxes, Leakproof
4-204.16 Beverage Tubing, Separation
4-204.17 Ice Units, Separation of Drains
4-204.18 Condenser Unit, Separation
4-204.19 Can Openers on Vending Machines
4-204.110 Molluscan Shellfish Tanks PF, PF
4-204.111 Vending Machines, Automatic Shutoff P
4-204.112 Temp. Measuring Devices PF, C
4-204.113 Warewasher, Data Plate Operating Specifications
4-204.114 Warewasher, Internal Baffles
4-204.115 Warewasher, Temp. Measuring Devices PF
4-204.116 Manual Warewashing, Heaters/Baskets PF
4-204.117 Warewasher, Automatic Dispensing of Detergents and Sanitizers PF
4-204.118 Warewasher, Flow Pressure Device
4-204.119 Warewashing Sinks and Drainboards, Self-Draining
4-204.120 Equipment Compartments, Drainage
4-204.121 Vending Machines, Liquid Waste Products
4-204.122 Case Lot Handling Apparatuses, Movability
4-204.123 Vending Machine Doors and Openings

Acceptability
4-205.10 Food Equipment, Certification and Classification
4-3 NUMBERS AND CAPACITIES

Equipment
4-301.11 Cooling/Heating/Holding Capacities PF
4-301.12 Manual Warewashing, Sink Compartment Requirements PF, C
4-301.13 Drainboards
4-301.14 Ventilation Hood Systems, Adequacy
4-301.15 Clothes Washers and Dryers

Utensils, Temp. Measuring Devices and Testing Devices
4-302.11 Utensils, Sanitization Pressure
4-302.12 Food Temp. Measuring Devices
4-302.14 Sanitizing Solution Testing Devices PF

4-4 LOCATION AND INSTALLATION

Location
4-401.11 Equipment, Clothes Washers and Dryers, and Storage Cabinets, Contamination Prevention

Installation
4-402.11 Fixed Equipment, Spacing or Sealing
4-402.12 Fixed Equipment, Elevation or Sealing

4-5 MAINTENANCE AND OPERATION

Equipment
4-501.11 Good Repair and Proper Adjustment
4-501.12 Cutting Surfaces
4-501.13 Microwave Ovens
4-501.14 Warewasher, Cleaning Frequency
4-501.15 Warewasher, Manufacturer Operating Instructions
4-501.16 Warewashing Sinks, Use Limitation
4-501.17 Warewasher, Cleaning Agents PF
4-501.18 Warewasher, Clean Solutions
4-501.19 Manual Warewashing, Wash Solution Temp. PF
4-501.110 Warewasher, Wash Solution Temp. PF
4-501.112 Warewasher, Hot Water Sanitization Temp. PF, C
4-501.113 Warewasher, Sanitization Pressure
4-501.114 Manual and Mechanical Warewashing Chemical Sanitization Temp. /pH/ Concentration/ Hardness PF
4-501.115 Manual Warewashing- Chemical Sanitization Using Detergent-Sanitizers
4-501.116 Warewasher, Determining Chem. Sanitizer Concentration PF

Utensil/Temp./Pressure Measuring Device
4-502.11 Good Repair and Calibration PF, C
4-502.12 Single-Service/Single-Use Articles, Required Use P
4-502.13 Single-Service/Single-Use Articles, Use Limitation
4-502.14 Shells, Use Limitation

4-6 CLEANING OF EQUIPMENT AND UTENSILS

Objective
4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces and Utensils PF, C

Frequency
4-602.11 Equipment, Food-Contact Surfaces and Utensils PF, C
4-602.12 Cooking and Baking Equipment
4-602.13 Nonfood-Contact Surfaces

Methods
4-603.11 Dry Cleaning
4-603.12 Precleaning
4-603.13 Loading of Soiled Items, Warewasher
4-603.14 Wet Cleaning
4-603.15 Washing, Alternative Manual Equipment
4-603.16 Rinsing Procedures

4-7 SANITIZATION OF EQUIPMENT AND UTENSILS

4-701.10 Objective, Food-Contact Surfaces and Utensils
4-702.11 Method, Before Use After Cleaning
4-703.11 Frequency, Hot Water and Chemical P

4-8 LAUNDERING

4-801.11 Objective, Clean Linens
4-802.11 Frequency, Specifications

Methods
4-803.11 Storage of Soiled Linens
4-803.12 Mechanical Washing
4-803.13 Use of Laundry Facilities

4-9 PROTECTION OF CLEAN ITEMS

Drying
4-901.11 Equipment and Utensils, Air-Drying
4-901.12 Wiping Cloths, Air-Drying

Lubricating and Reassembling
4-902.11 Food-Contact Surfaces
4-902.12 Equipment

Storing
4-903.11 Equip./Utensils/Linens/Single-Service/Single-Use Articles
4-903.12 Prohibitions

Preventing Contamination
4-904.11 Kitchenware and Tableware
4-904.12 Soiled and Clean Tableware
4-904.13 Preset Tableware
4-904.14 Rinsing Equipment and Utensils after Cleaning and Sanitizing

CHAPTER 5: WATER, PLUMBING, & WASTE

5-1 WATER

Source
5-101.11 Approved System P
5-101.12 System Flushing and Disinfection P
5-101.13 Bottled Drinking Water P

Quality
5-102.11 Standards P
5-102.12 Nondrinking Water P
5-102.13 Sampling PF
5-102.14 Sample Report
Quantity and Availability
5-103.11 Capacity PF
5-103.12 Pressure PF

Distribution, Delivery, and Retention
5-104.11 System PF
5-104.12 Alternative Water Supply PF

5-2 PLUMBING SYSTEM
5-201.11 Materials, Approved P

Design, Construction, and Installation
5-202.11 Approved System/Cleanable Fixtures
5-202.12 Handwashing Sink, Installation PF, C
5-202.13 Backflow Prevention, Air Gap P
5-202.15 Conditioning Device, Design

Numbers and Capacities
5-203.11 Handwashing Sinks PF, C
5-203.12 Toilets and Urinals
5-203.13 Service Sink
5-203.14 Backflow Prevention Device, When Required P
5-203.15 Backflow Prevention Device, Carbonator P, C

Location and Placement
5-204.11 Handwashing Sinks PF
5-204.12 Backflow Prevention Device, Location
5-204.13 Conditioning Device, Location

Operation and Maintenance
5-205.11 Using a Handwashing Sink PF
5-205.12 Prohibiting a Cross Connection P, PF
5-205.13 Inspection and Service for a Water System Device
5-205.14 Water Reservoir of Fogging Devices, Cleaning P
5-205.15 System Maintained in Good Repair P, C

5-3 MOBILE WATER TANK/MOBILE FOOD ESTABLISHMENT WATER TANK
5-301.11 Materials, Approved P, C

Design and Construction
5-302.11 Enclosed System, Sloped to Drain
5-302.12 Inspection and Cleaning Port, Protected/Secured
5-302.13 "V" Type Threads, Use Limitation PF
5-302.14 Tank Vent, Protected
5-302.15 Inlet and Outlet, Sloped to Drain
5-302.16 Hose, Construction/Identification P, C

Numbers and Capacities
5-303.11 Filter, Compressed Air P
5-303.12 Protective Cover or Device
5-303.13 Mobile Food Establishment Water Tank Inlet

Operation and Maintenance
5-304.11 System Flushing and Sanitization P
5-304.12 Using Pump and Hoses, Backflow Prevention
5-304.13 Protecting Inlet/Outlet/Hose Fitting
5-304.14 Tank, Pump, and Hoses, Dedication P, C

5-4 SEWAGE, OTHER LIQUID WASTE, AND RAINWATER
Mobile Holding Tank
5-401.11 Capacity and Drainage

Retention, Drainage, and Delivery
5-402.11 Backflow Prevention P
5-402.12 Grease Trap
5-402.13 Conveying Sewage P
5-402.14 Removing Mobile Food Establishment Wastes PF
5-402.15 Flushing a Waste Retention Tank

Disposal Facility
5-403.11 Approved Sewage Disposal System P
5-403.12 Other Liquid Wastes and Rainwater

5-5 REFUSE, RECYCLABLES, and RETURNABLES
Facilities on the Premises
5-501.10 Indoor Storage Area
5-501.11 Outdoor Storage Surface
5-501.12 Outdoor Enclosure
5-501.13 Receptacles
5-501.14 Receptacles in Vending Machines
5-501.15 Outside Receptacles
5-501.16 Storage Areas, Rooms, and Receptacles, Capacity/Avail.
5-501.17 Toilet Room Receptacle, Covered
5-501.18 Cleaning Implements and Supplies
5-501.19 Storage Areas/Redeeming Machines/Receptacles and Waste Handling Units, Location
5-501.110 Storing Refuse/Recyclables/Returnables
5-501.111 Areas/Enclosures/Receptacles, Good Repair
5-501.112 Outside Storage Prohibitions
5-501.113 Covering Receptacles
5-501.114 Using Drain Plugs
5-501.115 Maintaining Refuse Areas/Enclosures
5-501.116 Cleaning Receptacles

Removal
5-502.11 Frequency
5-502.12 Receptacles or Vehicles

Facilities for Disposal/Recycling/Refilling
5-503.11 Community or Individual Facility
CHAPTER 6: PHYSICAL FACILITIES

6-1 MATERIALS FOR CONSTRUCTION, REPAIR
6-101.11 Indoor Areas, Surface Characteristics
6-102.11 Outdoor Areas, Surface Characteristics

6-2 DESIGN, CONSTRUCTION, INSTALLATION

Cleanability
6-201.11 Floors, Walls, and Ceilings
6-201.12 Floors/Walls/Ceilings, Utility Lines
6-201.13 Floors/Walls Juncatures, Covered/Enclosed/Sealed
6-201.14 Floor Carpeting, Restrictions/Installation
6-201.15 Floor Covering, Mats and Duckboards
6-201.16 Wall/Ceiling Coverings/Cohags
6-201.17 Walls/Ceilings, Attachments
6-201.18 Walls/Ceilings/Studs/Joists/Rafters

Functionality
6-202.11 Light Bulbs, Protective Shielding
6-202.12 Heating/Ventilating/Air Conditioning System Vents
6-202.13 Insect Control Devices, Design/Installation
6-202.14 Toilet Rooms, Enclosed
6-202.15 Outer Openings, Protected
6-202.16 Exterior Walls/Roofs, Protective Barrier
6-202.17 Outdoor Food Vending Areas, Overhead Protection
6-202.18 Outdoor Servicing Areas, Overhead Protection
6-202.19 Outdoor Walk/Drive Surfaces, Graded to Drain
6-202.110 Outdoor Refuse Areas, Curbed/Graded to Drain
6-202.111 Private Homes/Living/Sleeping Quarters, Use Prohibition
6-202.112 Living/Sleeping Quarters, Separation

6-3 NUMBERS AND CAPACITIES

Handwashing Sinks
6-301.10 Minimum Number
6-301.11 Handwashing Cleanser, Availability PF
6-301.12 Hand Drying Provision PF
6-301.13 Handwash Aids, Devices, Use Restrictions
6-301.14 Handwashing Signage

Toilets and Urinals
6-302.10 Minimum Number
6-302.11 Toilet Tissue, Availability PF
6-303.11 Lighting, Intensity
6-304.11 Ventilation, Mechanical
6-305.11 Dressing Areas/Lockers, Designation
6-306.10 Service Sinks, Availability

6-4 LOCATION AND PLACEMENT

6-401.10 Handwashing Sinks, Conveniently Located
6-402.11 Toilet Rooms, Convenience/Accessibility
6-403.11 Employee Accommodations, Designated Areas
6-404.11 Distressed Merchandise, Segregation and Location PF
6-405.10 Refuse, Recyclables, and Returnables, Receptacles, Waste Handling Units/Designated Storage Areas

6-5 MAINTENANCE AND OPERATION

Premises/Structures/Attachments/Fixtures - Methods
6-501.11 Repairing
6-501.12 Cleaning, Frequency/Restrictions
6-501.13 Cleaning Floors, Dustless Methods
6-501.14 Cleaning Ventilation Systems, Nuisance/Discharge Prevention
6-501.15 Cleaning Maintenance Tools, Preventing Contamination PF
6-501.16 Drying Mops
6-501.17 Absorbent Materials on Floors, Use Limitation
6-501.18 Cleaning of Plumbing Fixtures
6-501.19 Closing Toilet Room Doors
6-501.110 Using Dressing Rooms and Lockers
6-501.111 Controlling Pests
6-501.112 Removing Dead or Trapped Pests
6-501.113 Storing Maintenance Tools
6-501.114 Maintaining Premises, Unnecessary Items/Litter
6-501.115 Prohibiting Animals PF, C

CHAPTER 7: POISONOUS, MATERIALS

7-1 LABELING AND IDENTIFICATION
7-101.11 Original Containers, ID Information, Prominence PF
7-102.11 Working Containers, Common Name PF

7-2 OPERATIONAL SUPPLIES & APPLICATIONS
7-201.11 Storage, Separation P
7-202.11 Presence and Use, Restriction PF
7-202.12 Presence and Use, Conditions of Use P, PF, C
7-203.11 Container Prohibitions, Poisonous/Toxic Material Containers P

Chemicals
7-204.11 Sanitizers, Criteria P
7-204.12 Chemicals for Washing/Treatment/Storage/Processing Fruits and Vegetables P
7-204.13 Boiler Water Additives, Criteria P
7-204.14 Drying Agents, Criteria P
7-205.11 Lubricants, Incidental Food Contact, Criteria P

Pesticides
7-206.11 Restricted-Use Pesticides, Criteria P
7-206.12 Rodent Bait Stations P
7-206.13 Tracking Powders, Pest Control/Monitoring P, C

Medicines
7-207.11 Restriction and Storage P, PF
7-207.12 Refrigerated Medicines, Storage P
7-208.11 First Aid Supplies, Storage P, PF
7-209.11 Other Personal Care Items, Storage

7-3 STOCK AND RETAIL SALE
7-301.11 Storage/Display, Separation P
CHAPTER 8: COMPLIANCE & ENFORCEMENT

8-1 CODE APPLICABILITY
8-101.10 Use for Intended Purpose, Public Health Protection
8-102.10 Additional Requirements, Preventing Health Hazards, Provision for Conditions Not Addressed

Variances
8-103.10 Modification and Waivers
8-103.11 Documentation of Proposed Variance and Justification
8-103.12 Conformance with Approved Procedures

8-2 PLAN SUBMISSION AND APPROVAL

Facility and Operating Plans
8-201.11 When Plans Are Required
8-201.12 Contents of Plans/Specifications
8-201.13 When a HACCP Plan is Required
8-201.14 Contents of a HACCP Plan
8-202.10 Confidentiality, Trade Secrets
8-203.10 Construction Inspection/Approval, Preoperational Inspections

8-3 PERMIT TO OPERATE
8-301.11 Requirement, Prerequisite for Operation

Application Procedure
8-302.11 Submit 30 Days Before Opening
8-302.12 Form of Submission
8-302.13 Qualifications/Responsibilities of Applicants
8-302.14 Contents of the Application

Issuance
8-303.10 New, Converted, or Remodeled Establishment
8-303.20 Existing Establishments, Permit Renewal, and Change of Ownership.
8-303.30 Denial of Application for Permit, Notice

Conditions of Retention
8-304.10 Responsibilities of the Regulatory Authority
8-304.11 Permit Holder Responsibility
8-304.20 Permits Not Transferable

8-4 INSPECTION AND CORRECTION OF VIOLATIONS

Frequency
8-401.10 Establishing Inspection Interval
8-401.20 Performance- and Risk-Based
8-402.10 Competency, Competency of Inspectors

Access
8-402.11 Allowed at Reasonable Times after Due Notice
8-402.20 Refusal, Notification of Right to Access, and Final Request for Access
8-402.30 Refusal, Reporting
8-402.40 Inspection Order to Gain Access

Report of Findings
8-403.10 Documenting Information and Observations
8-403.20 Specifying Time Frames for Corrections
8-403.30 Issuing Report and Obtaining Acknowledgement of Receipt
8-403.40 Refusal to Sign Acknowledgement
8-403.50 Public Information

Imminent Health Hazard
8-404.11 Ceasing Operations and Reporting
8-404.21 Resumption of Operations

Violation of Priority Item or Priority Foundation Item
8-405.11 Timely Correction
8-405.20 Verification and Documentation of Correction

Core Item Violation
8-406.11 Time Frame for Correction

8-4 PREVENTION OF FOODBORNE DISEASE TRANSMISSION BY EMPLOYEES

Investigation and Control
8-501.10 Obtaining Information: Personal History of Illness/
     Medical Examination/ Specimen Analysis
8-501.20 Restriction/Exclusion of Employee or Summary
     Suspension of Permit
8-501.30 Restriction/Exclusion Order: Warning /Hearing Not
     Required, Information Required in Order
8-501.40 Removal of Exclusions and Restrictions