

## **CHAPTER 2: MANAGEMENT & PERSONNEL**

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#### **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 <sup>P, C</sup>

8-404.21 Resumption of Operations

#### **Violation of Priority Item or Priority Foundation Item**

8-405.11 Timely Correction <sup>PF, C</sup>

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