WV Retail Food Program
New Sanitarian Training

2013 Food Code
Chapter 1 Review

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2013 Food Code Chapter 1 Review
(2013 Food Code should be out)
Why does Chapter 1 matter?
Definitions provide a common language for
▪ Interpretation
▪ Implementation

Example: Accredited Program
Fundamentals of Food Code
Places
People
Microbiology
Packaging
Shellfish
Eggs
Meat, Poultry & Fish
Food
Food Science
Facilities
Legal Terms
Chemicals and Cleaning
Equipment
Fundamentals of Food Code *

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Time/Temperature Control for Safety Food
(formerly “potentially hazardous food”)

Food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.

This includes an animal food that is raw or heat-treated; a plant food that is heat-treated or consists of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixtures of cut tomatoes that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation, or garlic-in-oil mixtures that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation; and a food that because of the interaction of its AW and pH values is designated as Product Assessment Required (PA) based on Table A and B in Food Code.

**Bonus**
Non-TCS Food

Eggs, sealed jelly, spam, spray cheese, and shelf stable salsa are examples of this kind of food.
Priority Foundation Item

An item that requires the purposeful incorporation of specific actions, equipment or procedures by industry management to attain control of risk factors that contribute to foodborne illness or injury such as personnel training, infrastructure or necessary equipment, HACCP plans, documentation or record keeping, and labeling.

A provision in this Code whose application supports, facilitates or enables one or more priority items.

This item is denoted in this Code with a superscript Pf - Pf.
Priority Item.

A provision in this Code whose application contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard.

This includes items with a quantifiable measure to show control of hazards such as cooking, reheating, cooling, handwashing

"Priority item" is an item that is denoted in this Code with a superscript $P^{-P}$. 
Imminent health hazard

A significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that requires immediate correction or cessation of operation to prevent injury based on:

1. The number of potential injuries, and
2. The nature, severity, and duration of the anticipated injury.
Risk

The likelihood that an adverse health effect will occur within a population as a result of a HAZARD in a FOOD.
Hazard

A biological, chemical, or physical property that may cause an unacceptable consumer health risk.
HACCP plan
A written document that delineates the formal procedures for following the HAZARD Analysis and critical control point principles developed by the National Advisory Committee on Microbiological Criteria for Foods.
Critical limit

The maximum or minimum value to which a physical, biological, or chemical parameter must be controlled at a critical control point to minimize the risk that the identified food safety hazard may occur.
Critical control point
A point or procedure in a specific food system where loss of control may result in an unacceptable health risk.
Core Item

An item that usually relates to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance.

A provision in this Code that is not designated as a Priority Item or a Priority Foundation Item.
Critical limit

The maximum or minimum value to which a physical, biological, or chemical parameter must be controlled at a critical control point to minimize the risk that the identified food safety hazard may occur.
Critical Control Point

A point or procedure in a specific food system where loss of control may result in an unacceptable health risk.
Places

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• Categories
Vending machine location

The room, enclosure, space, or area where one or more vending machines are installed and operated and includes the storage areas and areas on the premises that are used to service and maintain the vending machines.
Temporary Food Establishment

Food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration.
Servicing area

An operating base location to which a mobile food establishment or transportation vehicle returns regularly for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food.
Premises

The physical facility, its contents, and the contiguous land or property under the control of the permit holder, or

the physical facility, its contents, and the land or property not described in subparagraph (1) of this definition if its facilities and contents are under the control of the permit holder and may impact food establishment personnel, facilities, or operations, and a food establishment is only one component of a larger operation such as a health care facility, hotel, motel, school, recreational camp, or prison.
Food Processing Plant

A commercial operation that manufactures, packages, labels, or stores food for human consumption, and provides food for sale or distribution to other business entities such as food processing plants or food establishments.
Food Establishment

An operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption: Such as a restaurant; satellite or catered feeding location; catering operation if the operation provides food directly to a consumer or to a conveyance used to transport people; market; vending location; conveyance used to transport people; institution; or food bank; and that relinquishes possession of food to a consumer directly, or indirectly through a delivery service such as home delivery of grocery orders or restaurant takeout orders, or delivery service that is provided by common carriers;

This includes an element of an operation such as transportation vehicle or a central preparation facility that supplies a vending location or satellite feeding location unless the vending or feeding location obtains a permit to operate in accordance with part 8-3 of the Food Code; An operation that is conducted in a mobile, stationary, temporary, or permanent facility or location, where consumption is on or off the premises, and regardless of whether there is a charge for the food; and An operation that offers cooking demonstrations or instruction, with or without student participation, and the food is then consumed on or off premises.

This does not include:

1. An establishment that offers only prepackaged foods that are not time/temperature control for safety food and does not provide reusable tableware to the consumer;
2. A produce stand that only offers whole, uncut fresh fruits and vegetables; A food processing plant including those located on the premises of a food establishment;
3. A kitchen in a private home if: The food prepared in a kitchen in a private home for sale or service at a function such as a religious or charitable organization’s bake sale that is not time/temperature control for safety food (formerly “potentially hazardous food” (PHF));
   1. If the consumer is informed by a clearly visible placard at the sales or service location that the food is prepared in a kitchen that is not subject to regulation and inspection by the commissioner;
4. An area where food that is prepared as specified in subdivision 4.3.d. of this subsection is sold or offered for human consumption;
5. A kitchen in a family child care home; or
6. A private home that receives catered or home-delivered food.

Based on § 64-17-4. West Virginia Definition of Food Establishment
Dry storage area

A room or area designated for the storage of packaged or containerized bulk food that is not time/temperature control for safety food and dry goods such as single-service items.
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Shellfish control authority

A state, federal, foreign, tribal, or other government entity legally responsible for administering a program that includes certification of molluscan shellfish harvesters and dealers for interstate commerce.
Person in charge (PIC)

The individual present at a food establishment who is responsible for the operation at the time of inspection.
Person

An association, a corporation, individual, partnership, other legal entity, government, or governmental subdivision or agency.
**Permit holder**

The entity that is legally responsible for the operation of the food establishment such as the owner, the owner's agent, or other person; and possesses a valid permit to operate a food establishment.
Highly susceptible population

Persons who are more likely than other people in the general population to experience foodborne disease because they are:

1. Immunocompromised; preschool age children, or older adults; and
2. Obtaining food at a facility that provides services such as custodial care, health care, or assisted living, such as a child or adult day care center, kidney dialysis center, hospital or nursing home, or nutritional or socialization services such as a senior center.
Health practitioner

A physician licensed to practice medicine, or if allowed by LAW, a nurse practitioner, physician assistant, or similar medical professional.
Food employee

An individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.
Consumer

A person who is a member of the public, takes possession of food, is not functioning in the capacity of an operator of a food establishment or food processing plant, and does not offer the food for resale.
Conditional employee

A potential food employee to whom a job offer is made, conditional on responses to subsequent medical questions or examinations designed to identify potential food employees who may be suffering from a disease that can be transmitted through food and done in compliance with Title 1 of the Americans with Disabilities Act of 1990.
Employee

The permit holder, person in charge, food employee, person having supervisory or management duties, person on the payroll, family member, volunteer, person performing work under contractual agreement, or other person working in a food establishment.
Regulatory Authority

The local, state, or federal enforcement body or authorized representative having jurisdiction over the food establishment.
Microbiology *

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Restrict

To limit the activities of a food employee so that there is no risk of transmitting a disease that is transmissible through food and the food employee does not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles.
Foodborne disease outbreak

The occurrence of two or more cases of a similar illness resulting from the ingestion of a common food.
Exclude

To prevent a person from working as an employee in a food establishment or entering a food establishment as an employee.
Confirmed disease outbreak

Foodborne disease outbreak in which laboratory analysis of appropriate specimens identifies a causative agent and epidemiological analysis implicates the food as the source of the illness.
Asymptomatic

Without obvious symptoms; not showing or producing indications of a disease or other medical condition, such as an individual infected with a pathogen but not exhibiting or producing any signs or symptoms of vomiting, diarrhea, or jaundice.

Includes not showing symptoms because symptoms have resolved or subsided, or because symptoms never manifested.
Shiga toxin-producing Escherichia coli (STEC)
A pathogen capable of producing Shiga toxins (also called verocytotoxins).

These infections can be asymptomatic or may result in a spectrum of illness ranging from mild non-bloody diarrhea, to hemorrhagic colitis (i.e., bloody diarrhea), to hemolytic uremic syndrome (HUS - a type of kidney failure).

STEC are sometimes referred to as VTEC (verocytotoxigenic E. coli) or as EHEC (Enterohemorrhagic E. coli). EHEC are a subset of STEC which can cause hemorrhagic colitis or HUS.

Bonus
E. coli O157:H7
E. coli O157:NM
E. coli O26:H11
E. coli O145:NM
E. coli O103:H2
E. coli O111:NM.

Is a known serotype of STEC.
Packaging

- 100
- 200
- 300
- 400
- 500
- 600
100 Packaging

Single-Use Articles
Utensils and bulk food containers designed and constructed to be used once and discarded and includes items such as wax paper, butcher paper, plastic wrap, formed aluminum food containers, jars, plastic tubs or buckets, bread wrappers, pickle barrels, ketchup bottles, and number 10 cans which do not meet the materials, durability, strength, and cleanability specifications under sections in chapter 4.
Single-Service Articles
Tableware, carry-out utensils, and other items such as bags, containers, placemats, stirrers, straws, toothpicks, and wrappers that are designed and constructed for one time, one person use after which they are intended for discard.
Packaged

Bottled, canned, cartoned, bagged, or wrapped, whether packaged in a food establishment or a food processing plant.

This term does not include wrapped or placed in a carry-out container to protect the food during service or delivery to the consumer, by a food employee, upon consumer request.
Hermetically sealed container

A container that is designed and intended to be secure against the entry of microorganisms and, in the case of low acid canned foods, to maintain the commercial sterility of its contents after processing.
Reduced Oxygen Packaging

The reduction of the amount of oxygen in a package by removing oxygen; displacing oxygen and replacing it with another gas or combination of gases; or otherwise controlling the oxygen content to a level below that normally found in the atmosphere (approximately 21% at sea level); and

A process as specified in Subparagraph (1)(a) of this definition that involves a food for which the hazards clostridium botulinum or listeria monocytogenes require control in the final packaged form. It includes vacuum packaging, modified atmosphere packaging, controlled atmosphere packaging, cook chill packaging, or sous vide packaging.
Sealed

Free of cracks or other openings that allow the entry or passage of moisture.
Shellfish

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Shucked shellfish
Molluscan shellfish that have one or both shells removed.
Shellstock

Raw, in-shell molluscan shellfish.
Molluscan shellfish

Any edible species of fresh or frozen oysters, clams, mussels, and scallops or edible portions thereof, except when the scallop product consists only of the shucked adductor muscle.
Dealer

A person who is authorized by a shellfish control authority for the activities of shellstock shipper, shucker-packer, repacker, reshipper, or depuration processor of molluscan shellfish according to the provisions of the National Shellfish Sanitation Program.
Commingle

To combine shellstock harvested on different days or from different growing areas as identified on the tag or label, or to combine shucked shellfish from containers with different container codes or different shucking dates.
Eggs

- 100
- 200
- 300
Restricted egg

Any check, dirty EGG, incubator reject, inedible, leaker, or loss as defined in 9 CFR 590.
Egg Product

All, or a portion of, the contents found inside eggs separated from the shell and pasteurized in a food processing plant, with or without added ingredients, intended for human consumption, such as dried, frozen or liquid eggs.

Does not include food which contains eggs only in a relatively small proportion such as cake mixes.
Egg

The shell ____ of avian species such as chicken, duck, goose, guinea, quail, ratites or turkey.

Does not include: a balut; the ___ of reptile species such as alligator; or an ___ product.
Meat, Poultry, & Fish

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Whole-muscle, intact beef

Whole muscle _____ that is not injected, mechanically tenderized, reconstructed, or scored and marinated, from which _____ steaks may be cut.
Ratite

A flightless bird such as an emu, ostrich, or rhea.
Primal cut

A basic major cut into which carcasses and sides of MEAT are separated, such as a beef round, pork loin, lamb flank, or veal breast.
Poultry

Any domesticated bird (chickens, turkeys, ducks, geese, guineas, ratites, or squabs), whether live or dead, as defined in 9 CFR 381.1;

Any migratory waterfowl or game bird, pheasant, partridge, quail, grouse, or pigeon, whether live or dead, as defined in 9 CFR 362.1, definitions.
Mechanically Tenderized

Manipulating meat with deep penetration by processes which may be referred to as “blade tenderizing,” “jaccarding,” “pinning,” “needling,” or using blades, pins, needles or any mechanical device.

This does not include processes by which solutions are injected into meat.
Meat

The flesh of animals used as food including the dressed flesh of cattle, swine, sheep, or goats and other edible animals, except fish, poultry, and wild game animals as specified under subparagraphs 3-201.17(a)(3) and (4).
Fish

Fresh or saltwater finfish, crustaceans and other forms of aquatic life (including alligator, frog, aquatic turtle, jellyfish, sea cucumber, and sea urchin and the roe of such animals) other than birds or mammals, and all mollusks, if such animal life is intended for human consumption.

Includes an edible human food product derived in whole or in part from fish, including fish that have been processed in any manner.
Comminuted

Means reduced in size by methods including chopping, flaking, grinding, or mincing.

Includes fish or meat products that are reduced in size and restructured or reformulated such as gefilte fish, gyros, ground beef, and sausage; and a mixture of 2 or more types of meat that have been reduced in size and combined, such as sausages made from 2 or more meats.
Food

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Re-service

The transfer of food that is unused and returned by a consumer after being served or sold and in the possession of the consumer, to another person.
Ready-to-Eat Food

Is in a form that is edible without additional preparation to achieve FOOD safety, or is a raw or partially cooked animal food and the consumer is advised as specified in code; or is prepared in accordance with a variance that is granted as specified; and may receive additional preparation for palatability or aesthetic, epicurean, gastronomic, or culinary purposes.

Examples include correctly cooked raw animal food, raw fruits and vegetables, cooked fruits and vegetables that are all time/temperature control for safety food that is cooked correctly, plant food for which further washing, cooking, or other processing is not required for food safety, and from which rinds, peels, husks, or shells, if naturally present are removed, substances derived from plants such as spices, seasonings, and sugar, bakery items.

Also dry, fermented sausages, such as dry salami or pepperoni; salt-cured meat and poultry products, such as prosciutto ham, country cured ham, and parma ham; and dried meat and poultry products, such as jerky or beef sticks; and foods manufactured as specified in 21 cfr part 113, thermally processed low-acid foods packaged in hermetically sealed containers.
Juice

The aqueous liquid expressed or extracted from one or more fruits or vegetables, purées of the edible portions of one or more fruits or vegetables, or any concentrates of such liquid or purée.
400 Food *

Food

A raw, cooked, or processed edible substance, ice, BEVERAGE, or ingredient used or intended for use or for sale in whole or in part for human consumption or chewing gum.
Game Animal

An animal, the products of which are food, that is not classified as livestock, sheep, swine, goat, horse, mule, or other equine in 9 CFR 301.2 definitions, or as poultry, or fish.

Includes mammals such as reindeer, elk, deer, antelope, water buffalo, bison, rabbit, squirrel, opossum, raccoon, nutria, or muskrat, and nonaquatic reptiles such as land snakes.

Does not include ratites.
Cut leafy greens

Fresh leafy greens whose leaves have been cut, shredded, sliced, chopped, or torn.

The term “leafy greens” includes iceberg lettuce, romaine lettuce, leaf lettuce, butter lettuce, baby leaf lettuce (i.e., immature lettuce or leafy greens), escarole, endive, spring mix, spinach, cabbage, kale, arugula and chard.

The term “leafy greens” does not include herbs such as cilantro or parsley.
Casing

A tubular container for sausage products made of either natural or artificial (synthetic) material.
Bottled drinking water

Water that is sealed in bottles, packages, or other containers and offered for sale for human consumption, including bottled mineral water.
Beverage
A liquid for drinking, including water.
Balut
An embryo inside a fertile egg that has been incubated for a period sufficient for the embryo to reach a specific stage of development after which it is removed from incubation before hatching.
Food Science *

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Slacking

The process of moderating the temperature of a food such as allowing a food to gradually increase from a temperature of -23°C (-10 °F) to -4°C (25 °F) in preparation for deep-fat frying or to facilitate even heat penetration during the cooking of previously block-frozen food such as shrimp.
pH

The symbol for the negative logarithm of the hydrogen ion concentration, which is a measure of the degree of acidity or alkalinity of a solution.

Values between 0 and 7 indicate acidity and values between 7 and 14 indicate alkalinity. The value for pure distilled water is 7, which is considered neutral.
Non-Continuous Cooking

The cooking of food in a food establishment using a process in which the initial heating of the food is intentionally halted so that it may be cooled and held for complete cooking at a later time prior to sale or service.

This term does not include cooking procedures that only involve temporarily interrupting or slowing an otherwise continuous cooking process.
Major Food Allergen

1. Milk
2. Egg
3. Fish (Such As Bass, Flounder, Cod, And Including Crustacean Shellfish Such As Crab, Lobster, Or Shrimp)
4. Tree Nuts (Such As Almonds, Pecans, Or Walnuts)
5. Wheat
6. Peanuts
7. Soybeans

And a food ingredient that contains protein derived from a food listed above.
Injected
Manipulating meat to which a solution has been introduced into its interior by processes that are referred to as "injecting," "pump marinating," or "stitch pumping".
Water Activity ($a_w$)

A measure of the free moisture in a food, is the quotient of the water vapor pressure of the substance divided by the vapor pressure of pure water at the same temperature.

Indicated by the symbol $a_w$. 
Facilities

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Sewage

Liquid waste containing animal or vegetable matter in suspension or solution and may include liquids containing chemicals in solution.
Refuse

Solid waste not carried by water through the sewage system.
Public water system

Water for human consumption through pipes or, after August 5, 1998, other constructed conveyances, if such system has at least fifteen service connections or regularly serves an average of at least twenty-five individuals daily at least 60 days out of the year. Such term includes: any collection, treatment, storage, and distribution facilities under control of the operator of such system and used primarily in connection with such system; and any collection or pretreatment storage facilities not under such control which are used primarily in connection with such system.

This is based on 40 CFR 141.
Plumbing system

The water supply and distribution pipes; plumbing fixtures and traps; soil, waste, and vent pipes; sanitary and storm sewers and building drains, including their respective connections, devices, and appurtenances within the premises; and water-treating equipment.
Plumbing fixture

A receptacle or device that:

1. Is permanently or temporarily connected to the water distribution system of the PREMISES and demands a supply of water from the system; or

2. Discharges used water, waste materials, or SEWAGE directly or indirectly to the drainage system of the PREMISES.
Physical facilities

The structure and interior surfaces of a FOOD ESTABLISHMENT including accessories such as soap and towel dispensers and attachments such as light fixtures and heating or air conditioning system vents.
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Service animal

An animal such as a guide dog, signal dog, or other animal individually trained to provide assistance to an individual with a disability.
Reminder

A written statement concerning the health RISK of consuming animal FOODS raw, undercooked, or without otherwise being processed to eliminate pathogens.
Permit

The document issued by the regulatory authority that authorizes a person to operate a food establishment.
Law

Applicable local, state, and federal statutes, regulations, and ordinances.
Grade A standards

The requirements of the United States Public Health Service/FDA "Grade A Pasteurized Milk Ordinance" with which certain fluid and dry milk and milk products comply.
Disclosure

A written statement that clearly identifies the animal-derived foods which are, or can be ordered, raw, undercooked, or without otherwise being processed to eliminate pathogens, or items that contain an ingredient that is raw, undercooked, or without otherwise being processed to eliminate pathogens.
CFR (CODE OF FEDERAL REGULATIONS)

Citations in this Code to the ___ refer sequentially to the Title, Part, and Section numbers, such as 40 ___ 180.194 refers to Title 40, Part 180, Section 194.
Certification number

A unique combination of letters and numbers assigned by a shellfish control authority to a molluscan shellfish dealer according to the provisions of the National Shellfish Sanitation Program.
Approved

Acceptable to the regulatory authority based on a determination of conformity with principles, practices, and generally recognized standards that protect public health.
Adulterated

Meaning food has been manufactured under such conditions that it is unfit for food; or ... Food has been prepared, packed, or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered injurious to health.
Additive

"Food ______" means all substances not exempted by section 201(s) of the act, the intended use of which results or may reasonably be expected to result, directly or indirectly, either in their becoming a component of food or otherwise affecting the characteristics of food. A material used in the production of containers and packages is subject to the definition if it may reasonably be expected to become a component, or to affect the characteristics, directly or indirectly, of food packed in the container.

"Color _____" means any material, not exempted under section 201(t) of the act, that is a dye, pigment, or other substance made by a process of synthesis or similar artifice, or extracted, isolated, or otherwise derived, with or without intermediate or final change of identity, from a vegetable, animal, mineral, or other source and that, when added or applied to a food, drug, or cosmetic or to the human body or any part thereof, is capable (alone or through reaction with another substance) of imparting a color thereto.
Accredited Program

A food protection manager certification program that has been evaluated and listed by an accrediting agency as conforming to national standards for organizations that certify individuals.

This refers to the certification process and is a designation based upon an independent evaluation of factors such as the sponsor's mission; organizational structure; staff resources; revenue sources; policies; public information regarding program scope, eligibility requirements, re-certification, discipline and grievance procedures; and test development and administration.

This does not refer to training functions or educational programs.
Variance

A written document issued by the regulatory authority that authorizes a modification or waiver of one or more requirements of this code if, in the opinion of the regulatory authority, a health hazard or nuisance will not result from the modification or waiver.
Warewashing

The cleaning and sanitizing of utensils and food-contact surfaces of equipment.
Sanitization

The application of cumulative heat or chemicals on cleaned food-contact surfaces that, when evaluated for efficacy, is sufficient to yield a reduction of 5 logs, which is equal to a 99.999% reduction, of representative disease microorganisms of public health importance.
Safe material

An article manufactured from or composed of materials that may not reasonably be expected to result, directly or indirectly, in their becoming a component or otherwise affecting the characteristics of any food.

An additive that is used as specified in § 409 of the Federal Food, Drug, and Cosmetic Act.

Other materials that are not additives and that are used in conformity with applicable regulations of the food and drug administration.
Restricted use pesticide

A pesticide product that contains the active ingredients specified in 40 CFR 152.175 Pesticides classified for restricted use, and that is limited to use by or under the direct supervision of a certified applicator.
Personal Care Items

Items or substances that may be poisonous, toxic, or a source of contamination and are used to maintain or enhance a person's health, hygiene, or appearance.

This includes items such as medicines; first aid supplies; and other items such as cosmetics, and toiletries such as toothpaste and mouthwash.
Poisonous or toxic materials

Substances that are not intended for ingestion and are included in 4 categories:

1. Cleaners and sanitizers, which include cleaning and sanitizing agents and agents such as caustics, acids, drying agents, polishes, and other chemicals;

2. Pesticides, except sanitizers, which include substances such as insecticides and rodenticides;

3. Substances necessary for the operation and maintenance of the establishment such as nonfood grade lubricants and personal care items that may be deleterious to health;

4. Substances that are not necessary for the operation and maintenance of the establishment and are on the premises for retail sale, such as petroleum products and paints.
mg/L (milligrams per liter)
A way of measuring concentration, which is the metric equivalent of parts per million (ppm).
General use pesticide
A pesticide that is not classified by EPA for restricted use as specified in 40 CFR 152.175 Pesticides classified for restricted use.
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Utensil

A food-contact implement or container used in the storage, preparation, transportation, dispensing, sale, or service of food, such as kitchenware or tableware that is multiuse, single-service, or single-use; gloves used in contact with food; temperature sensing probes of food temperature measuring devices; and probe-type price or identification tags used in contact with food.
Vending machine

A self-service device that, upon insertion of a coin, paper currency, token, card, or key, or by optional manual operation, dispenses unit servings of food in bulk or in packages without the necessity of replenishing the device between each vending operation.
Temperature measuring device

A thermometer, thermocouple, thermistor, or other device that indicates the temperature of food, air, or water.
Tableware
Eating, drinking, and serving UTENSILS for table use such as flatware including forks, knives, and spoons; hollowware including bowls, cups, serving dishes, and tumblers; and plates.
500 Equipment *

Smooth

A food-contact surface having a surface free of pits and inclusions with a cleanability equal to or exceeding that of (100 grit) number 3 stainless steel

A nonfood-contact surface of equipment having a surface equal to that of commercial grade hot-rolled steel free of visible scale

A floor, wall, or ceiling having an even or level surface with no roughness or projections that render it difficult to clean

All qualify as this when it comes to suitability for use in a food establishment.
600 Equipment

Linens

Fabric items such as cloth hampers, cloth napkins, table cloths, wiping cloths, and work garments including cloth gloves.
Handwashing Sink

A lavatory, a basin or vessel for washing, a wash basin, or a plumbing fixture especially placed for use in personal hygiene and designed for the washing of the hands.

This includes an automatic handwashing facility.
Food-contact surface

A surface of equipment or a utensil with which food normally comes into contact; or

A surface of equipment or a utensil from which food may drain, drip, or splash: into a food, or onto a surface normally in contact with food.
Equipment

An article that is used in the operation of a food establishment such as a freezer, grinder, hood, ice maker, meat block, mixer, oven, reach-in refrigerator, scale, sink, slicer, stove, table, temperature measuring device for ambient air, vending machine, or warewashing machine.

Does not include apparatuses used for handling or storing large quantities of packaged foods that are received from a supplier in a cased or overwrapped lot, such as hand trucks, forklifts, dollies, pallets, racks, and skids.
1000 Equipment

Easily movable

Portable; mounted on casters, gliders, or rollers; or provided with a mechanical means to safely tilt a unit of equipment for cleaning; and having no utility connection, a utility connection that disconnects quickly, or a flexible utility connection line of sufficient length to allow the equipment to be moved for cleaning of the equipment and adjacent area.
Easily Cleanable

A characteristic of a surface that:

a) Allows effective removal of soil by normal cleaning methods;

b) Is dependent on the material, design, construction, and installation of the surface; and

c) Varies with the likelihood of the surface's role in introducing pathogenic or toxigenic agents or other contaminants into FOOD based on the surface's APPROVED placement, purpose, and use.
Counter-mounted equipment

Equipment that is not portable and is designed to be mounted off the floor on a table, counter, or shelf.
Corrosion-resistant material

A material that maintains acceptable surface cleanability characteristics under prolonged influence of the food to be contacted, the normal use of cleaning compounds and sanitizing solutions, and other conditions of the use environment.
CIP

A method of cleaning by the circulation or flowing by mechanical means through a piping system of a detergent solution, water rinse, and sanitizing solution onto or over equipment surfaces that require cleaning, such as the method used, in part, to clean and sanitize a frozen dessert machine.

Does not include the cleaning of EQUIPMENT such as band saws, slicers, or mixers that are subjected to in-place manual cleaning without the use of a system.
Kitchenware
Food preparation and storage utensils.
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