

DPH - FOOD PROTECTION PROGRAM - FOOD CODE CROSSWALK SHEET

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(*590.007)

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28 7-201.11 Separation (P)

7-202: Presence and Use

28 7-202.11 Restriction (Pf)

28 7-202.12 Conditions of Use (P, Pf, C)

7-203: Container Prohibitions

28 7-203.11 Poison/Toxic Material Containers (P)

7-204: Chemicals

28 7-204.11 Sanitizers, Criteria (P)

42 7-204.12 Chem Wash, Treat, Store, Process Fruits/Veg. (P)

28 7-204.13 Boiler Water Additives, Criteria (P)

28 7-204.14 Drying Agents, Criteria (P)

7-205 Lubricants

28 7-205.11 Incidental Food Contact, Criteria (P)

7-206: Pesticides

28 7-206.11 Restricted Use Pesticides, Criteria (P)

28 7-206.12 Rodent Bait Stations (P)

28 7-206.13 Tracking Powders, Pest Control, Monitor (P, C)

7-207: Medicines

28 7-207.11 Restriction, Storage (P, Pf)

28 7-207.12 Refrigerated Medicines, Storage (P)

7-208: First Aid Supplies

28 7-208.11 Storage (P, Pf)

7-209: Other Personal Care Items

28 7-209.11 Storage (C)

7-3 STOCK AND RETAIL SALE

7-301 Storage and Display

28 7-301.11 Separation (P)

Chapter 8 – COMPLIANCE / ENFORCEMENT

(*590.008)

***See note on next page about non-debitable items.**

8-1 CODE APPLICABILITY

8-101: Use for Intended Purpose

* 8-101.10 Public Health Protection (C)

8-102: Additional Requirements

*8-102.10 Preventing Health Hazards, Provision for Conditions Not Addressed (C)

8-103: Variances

*8-103.10 Modification and Waivers (C)

32 8-103.11 Document Variance/Justification (Pf)

29 8-103.12 Conformance, Approved Procedures (P, Pf)

8-2 PLAN SUBMISSION AND APPROVAL

8-201: Facility and Operating Plans

29 8-201.11 When Plans Are Required (Pf)

29 8-201.12 Contents of the Plans and Specification (C)

29 8-201.13 When a HACCP Plan is Required (C)

29 8-201.14 Contents of a HACCP Plans (Pf)

29 8-201.15 Variances (C) (*590.008 (A))

29 8-201.20 Plan Approval or Disapproval (C) *590.008 (B)

***NOTE: Preface – 8. INFORMATION TO ASSIST THE USER....**

Code provisions are either appropriate for citing and debiting on an inspection report or they are not. Those not intended for citing/debiting are identified by the digits following the decimal point in the numbering system. These "non-debitable" provisions fall into two categories, those that end with two digits after the decimal point and the last digit is a zero, e.g., § 1-201.10; and those that end with three digits after the decimal point and the last 2 digits are zeros, e.g., § 8-805.100.

Chapter 9: Special Requirements (A-F)

M1: Anti-choke Procedures

M2: Food Allergy Awareness

M3: Caterer

M4: Mobile Food Operation

M5: Temporary Food Establishment

M6: Public / Farmers Market

M7: Residential Kitchen: Bed & Breakfast Operation

M8: Residential Kitchen: Cottage Food Operation

M9: Kitchen School / USDA Nutritional Program

M10: Leased Commercial Kitchen

M11: Innovative Operation

Chapter 10 Guidance on Retail Operations (A-J)

Chapter 11 Additional Requirements

Chapter 12 Administrative Procedures