Item #	Part	Regulation Code	TFER Quick Reference
	FOOD	BORNE ILLNESS RISK	FACTORS AND PUBLIC HEALTH INTERVENTIONS
			Supervision
1	Person in charge present, demonstrates knowledge, and performs duties	2-101.11	Assignment, PIC is present during all hours of operation.
1		2-102.11(A), (B), and (C)(1), (C)(4)-(16)	Demonstration of Knowledge
1		2-103.11(A)-(P)	Person-In-Charge Duties
 1a	Permit to Operate	8-301.11.1	Prerequisite for Operation, valid permit issued by Regulatory Authority
1a		8-304.11	Responsibilities of the Permit Holder
1a		8-404.11(A)	Imminent Health Hazard. Ceasing Operations and Reporting
1a		8-405.11(A)	Timely Correction MOBILE FOOD UNIT. Readily moveable
<u>1a</u>		<u>228.221(a)(3)</u>	MOBILE FOOD UNIT. Initial Permitting Inspection - criteria
<u>1a</u>		228.221(a)(4)	BED AND BREAKFAST. Food Establishment criteria
1a 1a		228.223(a)(2) 228.225(b)	Self-Service Food Markets criteria
	Certified Food Protection Manager and		PIC shall be a certified food protection manager through passing a test that is part of an
2	Food Handler Certification	2-102.12(A)	ACCREDITED PROGRAM. Original CFM certificate shall be posted in the food establishment
2		228.31(a) 228.31 (b)	Certified food protection manager shall be present at the food establishment during all hours of operation
2		228.31(d)	All food employees shall successfully complete an accredited FOOD HANDLER training course, within 30 days of employment.
2		228.31(e)	Maintain on premises a certificate of completion of the food handler training course for each food employee
2		228.221(a)(4)(A)	MOBILE FOOD UNIT. Certified Food Protection Manager Certification TEMPORARY FOOD ESTABLISHMENT. Food handler certification criteria (IF Required)
2		228.222(a)(2) 228.223(b)	BED AND BREAKFASTCertified food protection manager
2		228.224(I)	OUTFITTER OPERATIONCertified food protection manager

		Employee Health
Management, food employee and conditional employee; knowledge, responsibilities and reporting	2-102.11(C)(2), (C)(3) and (C)(17)	Demonstration of Knowledge, Employee Health
	2-103.11(0)	Person in Charge-Duties, Employee Health
	2-201.11(A), (B), (C), and (E)	Responsibility of Permit Holder, Person in Charge, and Conditional Employees. Reportable Symptoms, diagnosis, notification, and employee reporting
	228.32	Reporting Symptoms and Diagnosis Signage
Proper use of restriction and exclusion	2-201.11(D)	Responsibility of the person in charge to exclude or restrict. Symptoms and diagnosed illness
	2-201.11(F)	A food employee shall comply with an exclusion or restriction
	2-201.12	Conditions of exclusion and restriction
	2-201.13	Managing Exclusions and Restrictions
Procedures for responding to vomiting & diarrheal events		Written procedures for employees to follow when responding to vomiting or diarrheal events
	2-501.11	
		Good Hygienic Practices
Proper eating, tasting, drinking, or tobacco use	2-401.11	Eating food, chewing gum, drinking beverages, or using tobacco
	3-301.12	Food employee may not use a utensil more than once to taste food that is to be sold or served
	5 501.12	
No discharge from eyes, nose, and		Discharges from the Eyes, Nose, and Mouth
mouth	2-401.12	
	Preve	enting Contamination by Hands
Hande clean and preserve washed		Clean Conditionhands and arms
Hands clean and properly washed	2-301.11	
	2-301.12	Cleaning procedure
	2-301.14	When to wash
	2-301.15	Where to Wash - designated hand sink
	2-301.16	Hand antiseptic criteria
	228.223(f)	BED AND BREAKFASTPersonal hygiene practices. Criteria
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No bare hand contact with RTE food or		No Bare hands contact with ready-to-eat foods or Pre-approved Procedure
a pre-approved alternate procedure	3-301.11	
properly allowed	5 501.11	No Bare hands contact with ready-to-eat foods serving a Highly Susceptible Population
	2 001 11(5)	
	3-801.11(D)	
Adequate handwashing facilities		Handwashing Sinks, Installation
supplied & accossible		
supplied & accessible	5-202.12	
		Handwashing Sinks - Numbers and Capacities
	5-203.11	
		Handwashing Sinks - Location and Placement
	5-204.11	
		Using a Handwashing Sinks - Accessible and Only Use
	5-205.11	5 5 ,
	5-205.11	Hand washing cleanser, availability
	6-301.11	
		Hand drying provision.
	6-301.12	
		Handwashing Aids and Devices, Use Restrictions
	6-301.13	
		Handwashing Signage
	6-301.14	
		MOBILE FOOD UNIT At least one handwashing sink
	228.221(a)(6)(C)	
		TEMPORARY FOOD ESTABLISHMENTHandwashing facilities criteria
	228.222(i)	
		BED AND BREAKFAST Hand sinks
	228.223(i)	
		OUTFITTER OPERATION Handwashing facility criteria
	228.224(h)	
		Approved Source
Food Obtained from an Approved	3-201.11	Compliance with Food Law
Source	5-201.11	FOOD in a HERMETICALLY SEALED CONTAINER
	3-201.12	
		Fluid milk and milk products
	3-201.13	
	2 201 14	Fish
	3-201.14	Molluscan Shellfish
	3-201.15	
	2 201 16	Wild mushrooms
	3-201.16	Game Animals
	3-201.17	
	3-202.14(A),(B), and	Eggs and Milk Products, Pasteurized
	(D)	
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		Juice Treated - Commercially Processed
11	3-202.110	
	F 101 10	Bottled drinking water approved source
11	5-101.13	Approved Sources for Exotic Game Animals
11	228.61(a)	Approved Sources for Exolic Game Animals
	220.01(d)	Chicken Eggs Grading criteria
11	228.62(b)	
	220102(0)	Frozen Milk Products
11	228.62(c)	
		TEMPORARY FOOD ESTABLISHMENTFoods not prepared on site, require preparation, or cooking
		prepared at licensed establishment
11	228.222(a)(1)	
		BED AND BREAKFASTFood shall be obtained from approved sources
11	228.223(c)	
		OUTFITTER OPERATIONFood supplies, ice, shall be obtained from approved sources
11	228.224(b)	
		OUTFITTER OPERATIONcommercially prepackaged or packaged ready to eat food no cooking may
11	228.224(d)(2)	be served
		Self-Service Food MarketsPre-packaged food sold at a self-service food market
	222 225()	
11	228.225(c)	
Food received at proper temperature		Specifications for TCS food - Receiving temperature at 41°F or below
rood received at proper temperature		Specifications for TCS food - Receiving temperature at 41 for below
12	3-202.11	
		Specifications for Receiving. Grade A Milk and Molluscan Shellfish - TX
12	228.62(a)	
Food in good condition, safe, &		FOOD shall be safe, UNADULTERATED, and honestly presented
unadulterated	2 101 11	
13	3-101.11	Package Integrity
		Package Integrity
13	3-202.15	
	·	
Required records available: shellstock		Shellstock Identification
tags, parasite destruction	228.62(d)	
		Shellstock, harvester's and dealer's - tag or label criteria
	3-202.18(A)(1) and	
14	(A)(2)	
		Shellstock, Maintaining Identification
14	3-203.12	
		Parasite Destruction. Freezing criteria
14	3-402.11	· · · · · · · · · · · · · · · · · · ·
	13-407.11	

		Records, Creation, and Retention - Parasite Destruction
14	3-402.12	
14		Protection from Contamination
Food separated and protected		Packaged and Unpackaged Food -Separation, Packaging, and Segregation (Cross Contamination)
15	3-302.11	
		Food Contact with Equipment, Utensils, and Linens
15	3-304.11	
		Gloves, Use Limitation (Single Use)
15	3-304.15(A)	
		Consumer Self - Service Operations. Raw animal food may not be offered for CONSUMER self-
15	3-306.13(A)	service.
		TEMPORARY FOOD ESTABLISHMENTPackaged food not stored in direct contact with ice or water
15	229 222(2)	if food is subject to entry of water.
15	228.222(g)	BED AND BREAKFASTFood shall be prepared and protected
15	228.223(d)(1)	
	220.225(u)(1)	OUTFITTER OPERATIONAll food shall be prepared and protected in Central Preparation Facility
15	228.224(d)(1)	
		OUTFITTER OPERATIONAll food must be stored to protect from contamination
15	228.224(d)(4)	
Food-contact surfaces: cleaned & sanitized		Manual Warewashing Equipment, Hot Water Sanitization Temperatures - (171F) or above
L6 Santized	4-501.111	
	4 504 442	Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures
	4-501.112	Mechanical Warewashing Equipment, Sanitization Pressure
		Mechanical warewashing Equipment, Sanitization ressure
16	4-501.113	Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH,
		Concentration and Hardness (Chlorine, Quat Ammonium, Iodine)
16	4-501.114	
		Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers
16	4-501.115	
16		Food-contact surfaces clean to sight and touch
16	4-601.11(A) and (B)	Cleaning Frequency
16	4-602.11	
		Cooking and Baking Equipment, Cleaning Frequency
16	4-602.12	
	4 702 11	UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning
10		
16	4-702.11	
<u>16</u>	4-703.11	Hot Water and Chemical - Methods (Contact Time / Temperature)

	Proper disposition of returned,		Returned Food and Re-service of Food
	previously served, reconditioned, &		
47	unsafe food	2 206 14	
17		3-306.14	
			Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food
17		3-701.11	
			Donation of Foods
17		228.64	
			OUTFITTER OPERATIONLeftovers, Leftover food shall not be re-heated or re-served
17		228.224(d)(6)	
			Temperature Control for Safety
	Dropor Cooking Time and Tomportune		Daw Animal Feeda - Caelving criteria
	Proper Cooking Time and Temperatures		Raw Animal Foods - Cooking criteria
18		3-401.11	
			Microwave cooking criteria (heated to 165°F, rotated and stirred)
18		3-401.12	
			Non-Continuous Cooking of Raw Animal Foods criteria
10		2 401 14	-
18		3-401.14	
			Cooking. Exotic animals
18		228.61(b)	
10		220.01(0)	OUTFITTER OPERATION onsite cook and serve requirements
10		220 224(4)(2)	Sommer end and serve requirements
18		228.224(d)(3)	
	Proper Reheating Procedures for Hot		Reheating for Hot Holding
	Holding		
19		3-403.11	
	Proper Cooling Time and Temperatures		Cooling - Cooked TCS
	roper cooling time and temperatures		
20		3-501.14	
	Proper Hot Holding Temperatures		Hot Hold (135°F or higher)
	- •		
			1
21		3-501.16(A)(1)	
	Proper cold holding temperatures		Cold Hold (41°F or below)
	rioper colu nolulity temperatures		
22		3-501.16(A)(2)	1
22		5 501.10(7)(2)	↓J

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26		2 001 11/5	No time only used for raw eggs
26		3-801.11(E)	Re-service of Food in HSP
26		2,901,11(C)	
26		3-801.11(G)	Color Additives and Toxic Substances
		1000/	
	Food additives: approved & properly		Food may not contain UNAPPROVED food additives or additives, criteria (Receiving)
	used		
27		3-202.12	
			Protection from Unapproved Additives
27		3-302.14	
	Tavia avbatance were alvidentified		Identifying Information Original Containers Japikle manufacturaria lakal
	Toxic substances properly identified, stored, used		Identifying Information, Original Containers - legible manufacturer's label
28	stored, used	7-101.11	Comment News Working Containing
			Common Name-Working Containers
28		7-102.11	
			Separation - Storage
28		7-201.11	
			Restriction - Presence and Use
28		7-202.11	
			Conditions of Use - manufacturer's label, RESTRICTED USE PESTICIDE
28		7-202.12	
			Poisonous or Toxic Material Containers - Container Prohibitions, No re-use with food
28		7-203.11	
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28		7-204.11	
			Chemical for Washing, Treatment, Storage and Processing Fruits & Vegetables, Criteria
28		7-204.12	
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28		7-204.13	
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			Refrigerated medicines, Storage
28		7-207.12	
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28		7-208.11	
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28		7-209.11	Retail Separation - Storage and Display, Stock and Retail Sale
			Retail Separation - Storage and Display, Stock and Retail Sale
28		7-301.11	
			First Aid Supplies, Availability
28		228.211	
			BED AND BREAKFAST-Pesticides and rodenticides application criteria
28		228.223(k)(2)	
20		-	mance with Approved Procedures
		Contor	mance with Approved Procedures
	Complementation of the second s		
	Compliance with variance/ specialized		Treating Juice, Label WARNING
29	process /HACCP	3-404.11	
			Variance Requirement
29		3-502.11	
			Reduced Oxygen Packaging, Criteria - without Variance
29		3-502.12	
29		5-502.12	Molluscan Shellfish Tanks - Life support system
29		4-204.110(B)	
			Conformance with Approved Procedures
29		8-103.12	
			When a HACCP Plan is Required
29		8-201.13	
			Contents of a HACCP Plan
29		8-201.14	
29		0-201.14	Facility and Operating Plans.
			racincy and operating rians.
29		228.241	
		(GOOD RETAIL PRACTICES
			Safe Food and Water
	Pasteurized eggs used where required		Pasteurized Eggs, Substitute for Raw Eggs for Certain Recipes (Caesar salad, Hollandaise sauce,
	asteanzea eggs asea where required		etc.)
30		3-302.13	
	Water and ice from approved source		Ice used as FOOD or a cooling medium shall be made from DRINKING WATER.
31		3-202.16	
			Approved System - Source. Drinking water obtained from an approved source (public or nonpublic
31		5-101 11	water system)
51	l	5-101.11	

BED AND BREAKFAST Equipment capacity			
31 31 5.104.12 Alternative Water Supply 31 228.141 A water source obtained from other than a community public water system 31 228.141 A water Source obtained from other than a community public water system 31 228.142 Water Quility Standards 31 228.22(c) TEMPORARY FOOD ESTABLISHMENT-ice consumed or contacts food shall have been made under rules (pertaining to food). 31 228.222(c) TEMPORARY FOOD ESTABLISHMENT-water from an approved source shall be made available 32 228.224(p) BED AND BREAKFASTWater supply, from an approved source shall be made available 31 228.224(p) OUTFITTER OPERATION Ice, shall be obtained from approved sources 31 228.224(p)(1) OUTFITTER OPERATION Potable water shall be used on excursions for human consumption, food preparation, handwashing, and for cleaning and sanitizing utensils and equipment 32 Variance obtained for specialized processing methods 8-103.11 33 8-103.11 Documentation of Proposed Variance and Justification 34 3-501.15 2-501.16 35 3-501.11 Cooling method, criteria 3-601.5 2-601.16 2-601.16 3-601.5 Equipment. Cooling, heating, and holding - Number and Capacity 36 3-501.15 Equipment. Cooling, heating, and holding capacities. Equipment<	31	5-102.12	Nondrinking Water, Use
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	6-501.111	Removing Dead or Trapped Birds, Insects, Rodents and other Pest
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39	228.222(d)(4)	equipment shall be protected from contamination by consumers and other sources
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43 In-use utensils; properly stored	3-304.12	
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228.224(e)(2)	
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220 222(4)(1)	
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			Water received APPROVED public water, Water transport vehicles, Water containers
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	E 000 4 E	Thet and Outlet, Sloped to Drain - Hobile Water Tank
-	5-302.15	llage Construction and Identification. Makile Water Tank
		Hose, Construction and Identification - Mobile Water Tank
	5-302.16	
		Filter, Compressed Air - Mobile Water Tank
	5-303.11	
		Protective Cover or Device - Mobile Water Tank inlet
	5-303.12	
		Mobile Food Establishment Tank Inlet
	5-303.13	
		System Flushing and Sanitization-Operation and Maintenance - Mobile Water Tank
	5-304.11	
	5 504.11	Using a Pump and Hoses, Backflow Prevention - Mobile Water Tank
	E 204 12	
	5-304.12	Protecting Inlet, Outlet and Hose Fitting - Mobile Water Tank
		Protecting fillet, Outlet and Hose Fitting - Mobile Water Falls
	5-304.13	
		Tank, Pump and Hoses, Dedication - Mobile Water Tank
	5-304.14	
		MOBILE FOOD UNITFill hose and water holding tank shall be labeled as "Potable Water."
	228.221(a)(8)(A)	
		MOBILE FOOD UNITDrinking water in an MFU holding tank shall be tested for contamination by
	228.221(a)(8)(B)	sampling upon request by the regulatory authority
Sewage and waste water properly		Capacity and Drainage - Mobile Holding Tank
disposed	5-401.11	
	5 -01.11	Backflow Prevention (Direct Connection)
	E 402 11	
	5-402.11	

			Grease Trap, Easily accessible for cleaning
			Grease Trap, Easily accessible for cleaning
52		5-402.12	
			Conveying Sewage, criteria
52		5-402.13	
			Removing Mobile Food Establishment Wastes
52		5-402.14	
			Flushing a Waste Retention Tank
52		5-402.15	
52		5 102.15	Approved Sewage Disposal System
52		F 402 11	
52		5-403.11	Other Liquid Wastes and Rainwater
52		5-403.12	
52 52 52 52 52 52 52 52			MOBILE FOOD UNITSewage and other liquid waste
52		228.221(a)(9)	
			MOBILE FOOD UNITOutdoor servicing area and operations, waste disposal location
52		228.221(c)(1)(B)	
	*		TEMPORARY EVENTSewage and waste water disposed properly
52		228.222(h)	
52			BED AND BREAKFASTSewage and waste water disposed properly
52		228.223(n)	
JZ		220.225(11)	
	Toilet facilities: properly constructed,		Toilets and urinals, Minimum
53	supplied, cleaned	5-203.12	
53		5-205.12	Toilet Room Receptacle, Covered
50		5-501.17	
53		5-501 17	
		5 501.17	Toilet Poome Enclosed
			Toilet Rooms, Enclosed
53		6-202.14	
53		6-202.14	Toilet Rooms, Enclosed Toilet Tissue, Availability
53 53			Toilet Tissue, Availability
53 53		6-202.14	
53 53 53		6-202.14	Toilet Tissue, Availability Toilet Rooms, Conveniently Located and Accessible
		6-202.14 6-302.11	Toilet Tissue, Availability
53 53 53 53 53		6-202.14 6-302.11	Toilet Tissue, Availability Toilet Rooms, Conveniently Located and Accessible
		6-202.14 6-302.11 6-402.11	Toilet Tissue, Availability Toilet Rooms, Conveniently Located and Accessible
53		6-202.14 6-302.11 6-402.11 6-501.18	Toilet Tissue, Availability Toilet Rooms, Conveniently Located and Accessible Cleaning of Plumbing Fixtures (Sinks, Toilets, Urinals)
53 53 53 53 53		6-202.14 6-302.11 6-402.11	Toilet Tissue, Availability Toilet Rooms, Conveniently Located and Accessible Cleaning of Plumbing Fixtures (Sinks, Toilets, Urinals) Closing Toilet Room Doors, shall be kept closed
53 53		6-202.14 6-302.11 6-402.11 6-501.18 6-501.19	Toilet Tissue, Availability Toilet Rooms, Conveniently Located and Accessible Cleaning of Plumbing Fixtures (Sinks, Toilets, Urinals)
53		6-202.14 6-302.11 6-402.11 6-501.18	Toilet Tissue, Availability Toilet Rooms, Conveniently Located and Accessible Cleaning of Plumbing Fixtures (Sinks, Toilets, Urinals) Closing Toilet Room Doors, shall be kept closed MOBILE UNITToilet rooms, convenience and accessibility
53 53 53		6-202.14 6-302.11 6-402.11 6-501.18 6-501.19 228.221(a)(11)	Toilet Tissue, Availability Toilet Rooms, Conveniently Located and Accessible Cleaning of Plumbing Fixtures (Sinks, Toilets, Urinals) Closing Toilet Room Doors, shall be kept closed
53 53		6-202.14 6-302.11 6-402.11 6-501.18 6-501.19	Toilet Tissue, Availability Toilet Rooms, Conveniently Located and Accessible Cleaning of Plumbing Fixtures (Sinks, Toilets, Urinals) Closing Toilet Room Doors, shall be kept closed MOBILE UNITToilet rooms, convenience and accessibility

Garbage/refuse properly disposed;		Outdoor Storage Surface
4 facilities maintained	5-501.11	
		Outdoor Enclosure (Construction Materials)
4	5-501.12	
		Receptacles (Durable, Cleanable, Leakproof)
4	5-501.13	
		Receptacles in Vending Machines
4	5-501.14	
		Outside Receptacles (Tight-fitting lids, doors, covers, and on-site compactor)
4	5-501.15	
		Storage Areas, Rooms, Receptacles (Sufficient Capacity)
4	5-501.16(A)	
		Waste Receptacle, Food Establishment Location
4	5-501.16(B)	
		Disposable Towels, Waste Receptacle (Requirement)
4	5-501.16(C)	
		Cleaning Implements and Supplies (Receptacles)
4	5-501.18	
		Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location
4	5-501.19	
		Storage Refuse, Recyclables and Returnables (Inaccessible to Pests)
4	5-501.110	
		Area, Enclosures and Receptacles, Good Repair
4	5-501.111	
		Outside Storage Prohibitions
4	5-501.112	
		Covering Receptacles
4	5-501.113	
		Using Drain Plugs
4	5-501.114	
		Maintaining Refuse Areas and Enclosures (Free of Unnecessary Items)
4	5-501.115	
		Cleaning Receptacles
4	5-501.116	
		Frequency - Removal
4	5-502.11	
		Receptacles or Vehicles, Removal
4	5-502.12	
		Community or Individual Facility - Facilities for Disposal and Recycling
4	5-503.11	
		Outdoor refuse Areas, Curbed and Graded to Drain
4	6-202.110	
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		BED AND BREAKFASGarbage receptacles
54	228.223(m)	OUTFITTER OPERATIONGarbage receptacles. Impervious receptacles shall be provided for
		storage of garbage and refuse
54	228.224(k)	storage of garbage and relase
Physical facilities installed, maintained		Clothes Washers and Dryers (Provisions for clothes and linens washed on-site)
and clean		clothes washers and Dryers (Frovisions for clothes and intens washed on site)
	4-301.15	Washer and dryer (Location)
55	4-401.11(C)	
		Use of Laundry Facilities
55	4-803.13	
		Surface Characteristics - Indoor Areas
55	6-101.11(A)	
		Surface Characteristics - Outdoor Areas
55	6-102.11	
		Floors, Walls and Ceilings - Cleanability (SMOOTH and EASILY CLEANABLE)
55	6-201.11	
		Floors, Walls, and Ceilings, Utility Lines
55	6-201.12	
		Floor and Wall Junctures, Coved, and Enclosed or Sealed
55	6-201.13	
		Floor Carpeting, Restrictions and Installation
55	6-201.14	
		Floor Covering, Mats and Duckboards (Removable and EASILY CLEANABLE)
55	6-201.15	
	0 _01.10	Wall and Ceiling Coverings and Coatings (EASILY CLEANABLE)
55	6-201.16	
	0 _01.10	Walls and Ceilings, Attachments
55	6-201.17	
		Walls and Ceilings, Studs, Joists, and Rafters (Not exposed in areas subject to moisture)
55	6-201.18	
		Outdoor Food Vending Areas. Overhead Protection
55	6-202.17	, i i i i i i i i i i i i i i i i i i i
	0 202.17	Outdoor Walking and Driving Surfaces, Graded to Drain
55	6-202.19	
		Private Homes and Living or Sleeping Quarters, Use Prohibition
55	6-202.111	
	0 202.111	Living or Sleeping Quarters, Separation
55	6-202.112	
	0 202.112	Repairing - PHYSICAL FACILITIES shall be maintained in good repair
55	6-501.11	
	0-301.11	

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		Cleaning, Frequency and Restrictions
	6-501.12	
		Cleaning Floors, Dustless Methods
	6-501.13	
	0 301.13	Cleaning Maintenance Tools, Preventing Contamination
	6-501.15	
		Drying Mops
	6-501.16	
		Absorbent Materials on Floors, Use Limitation
	6-501.17	
-	0 301117	Storing Maintenance Tools (mops, brooms, vacuum cleaners, and similar items)
	6 501 112	
-	6-501.113	Malakaining Duamiana Ulumaanaan Thanan and Litter
		Maintaining Premises, Unnecessary Items and Litter
	6-501.114	
		Wall and Ceiling Coverings and Coatings (Light in color, Approval of the regulatory authority)
	228.171	
		MOBILE FOOD UNITCentral Preparation Facilityauthorization
	220 221(-)(4)(D)	
-	228.221(a)(4)(B)	MODILE FOOD LINIT Control Dreparation Easility Transation Depart
		MOBILE FOOD UNITCentral Preparation Facility Inspection Report
	228.221(a)(4)(C)	
		MOBILE FOOD UNITServicing Area Authorization
	228.221(a)(4)(D)	
		MOBILE FOOD UNITMenu. A menu of all food items to be sold
-	228.221(a)(4)(E)	MODILE FOOD LINIT. Control proportion facility without
		MOBILE FOOD UNITCentral preparation facility criteria
	228.221(b)	
		MOBILE FOOD UNITServicing area Overhead Protection
	228.221(c)(1)(A)	
		MOBILE FOOD UNITServicing area surface material
	220 221(-)(1)(D)	
-	228.221(c)(1)(D)	
		TEMPORARY EVENTFloors if graded to drain material criteria
	228.222(j)	
		TEMPORARY EVENT walls and ceilings criteria
	228.222(k)(1)	
		OUTFITTER OPERATIONcentral preparation facility
	220.224(m)	
	228.224(m)	Colf Comvise Market signage
		Self-Service Market signage
	228.225(h)	
Adequate ventilation and lighting;		Ventilation Hood Systems, Filters
designated areas used	4-202.18	

	Ventilation Hood Systems, Drip Prevention
4-204.11	
	Ventilation Hood Systems, Adequacy (Sufficient in number and capacity)
4-301.14	
	Light Bulbs, Protective Shielding
6-202.11	
	Heating, Ventilation, Air Conditioning System Vents
6-202.12	
	Intensity - Lighting (Lux, Foot Candles)
6-303.11	
	Mechanical - Ventilation
6-304.11	
	Designation - Dressing Areas and Lockers
6-305.11	Designated Areas - Employee Assessmendations for esting (drinking (smalling
	Designated Areas - Employee Accommodations for eating/drinking/smoking
6-403.11	Cleaning Ventilation Systems, Nuisance and Discharge Prohibition
6-501.14	Using Dressing Rooms and Lockers
6-501.110	
END	