Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
			Priority Items
1	Proper Cooling Time and Temperature	228.75(d)(1)(A)	Cooling -- within 2 hours, 135-70°F
1		228.75(d)(1)(B)	Cooling -- total 6 hours, 135-41°F
1		228.75(d)(2)	Cooling -- ingredients from ambient within 4 hours to 41°F
1		228.75(d)(3)	Food received cooled within 4 hours to 41°F
1		228.75(d)(4)	Raw shelled eggs immediately placed at 41°F
1		228.77(4)(B)(v)	Cook-Chill or Sous Vide. Sealed package/bag cooled to 41°F
1		228.71(d)(2)	Non-continuous cooking process immediately cooled after initial heating
2	Proper Cold Holding temperature(41°F /45°F)	228.75(f)(1)(B)	Cold Hold (41°F/45°F or below)
2		228.75(f)(2)	Eggs not treated to destroy Salmonellae stored in refrigerator maintains an ambient air temperature 7°C (45°F) or less.
2		228.77(4)(B)(v)(I)	Cold Hold (41°F/45°F or below)--Cook-Chill or Sous Vide (30 Day)
2		228.77(4)(B)(v)(II)	Cold Hold (41°F/45°F or below)--Cook-Chill or Sous Vide (7 Day)
2		228.77(4)(B)(v)(III)	Cold Hold (41°F/45°F or below)--Cook-Chill or Sous Vide--frozen
2		228.71(d)(3)	Cold Hold (41°F/45°F or below)--non-continuous cooking
2		228.106(k)(1)(A)	Machine vending--Cold Hold (41°F/45°F or below) criteria
2		228.106(k)(2)(A)	Machine vending--automatic shut off-- Cold Hold (41°F/45°F or below)
3	Proper Hot Holding temperature(135° F)	228.75(f)(1)(A)	Hot Hold (135°F or higher)
3		228.77(4)(B)(iv)	COOK-CHILL/SOUS VIDE. Sealed
3		228.71(d)(5)	NON-CONTINUOUS COOKING. Hot Hold (135°F or higher)
3		228.106(k)(2)(B)	Vending Machine. Hot Hold (135°F or higher)
4	Proper Cooking Time and Temperature	228.71(a)(1)(A)(i)	Raw eggs prepared for immediate service cooked to 145°F for 15 seconds
4		228.71(a)(1)(B)	Is Comminuted meats (tenderized, injected) cooked to 68°C (155°F) for 15 seconds
4		228.71(a)(2)(B)	Pork roasts and beef roasts cooked to 130°F for 112 minutes or according to oven parameters per chart
4		228.71(a)(1)(C)	Is Poultry; stuffed fish/meat/pasta/poultry/ratites cooked to 165°F for 15 seconds
4		228.71(a)(30(C)	Is whole-muscle, intact beef steaks cooked to surface temperature of 145°F on top and bottom
4		228.71(a)(1)(A)(ii)	Are all other raw animal foods (such as seafood, pork) cooked to 145°F for 15 seconds
4		228.71(b)(3)	Microwave cooking criteria (heated to 165°F)
4		228.71(d)(1)	Non-continuous cooking process > 60 minute duration
4		228.71(d)(4)	Non-continuous cooking process -- time/temperature requirements
4		228.77(4)(B)(ii)	Cook-Chill or Sous Vide process -- cooking time/temperature requirements
4		228.71(c)	Fruits, vegetables or other plant based foods cooked to a minimum of 135°F for hot holding
4		228.223(d)(3)	OUTFITTER OPERATION-- onsite cook and serve requirements
5	Proper Reheating Procedure for Hot Holding	228.73(a)	Rapidly reheat 165°F for hot holding
5		228.73(b)	Reheat 165°F--microwave
5		228.73(c)	Commercially processed ready-to-eat (RTE) food reheat 135°F or above

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
5		228.73(d)	Reheat from 41°F to 165°F within 2 hours and/or Commercially processed RTE foods reheated from 41°F to 135°F within 2 hours?
5		228.73(e)	Roasts reheat for hot holding
6	Time as a Public Health Control; Procedures & Records	228.75(i)(1)	Written procedures shall be prepared in advance, maintained in the establishment
6		228.75(i)(2)	Cooked and served, within 4 hours, exceed a 4-hour limit shall be discarded
6		228.75(i)(3)	Maximum 6 hours, initial 41°F, may not exceed 70°F within 6 hours
6		228.75(h)(1)(A)	Discarded if exceed either temperature and time combinations
6		228.75(h)(1)(B)	Discarded if in a container or package that does not bear a date or day
6		228.75(h)(1)(C)	Discarded if appropriately marked with a date or day that exceeds a temperature and time combination
6		228.75(h)(2)	Dispensed through a vending machine, discarded if it exceeds a temperature and time combination
6		228.77(2)(D)	Shelf life no more than 30 days from packaging to consumption
6		228.224(d)(5)	OUTFITTER OPERATION, TCS complex preparation, served within the first 24 hours excursion departure time
6		228.225(d)	Self-Service Food Market, discard TCS if date mark exceeds the time limit or does not bear an expiration date
7	Food and Ice obtained from Approved Source; Food in Good Condition, Safe, and Unadulterated	228.61	Food safe, good condition, unadulterated, and honestly presented
7		228.62(a)(1)	Food obtained from sources that comply with applicable laws
7		228.62(a)(2)	Food prepared in a private home, unlicensed food manufacturer, wholesaler, may not use in a establishment
7		228.174(k)	No living or sleeping quarters may be used for conducting establishment operations
7		228.62(a)(3)	Packaged food shall be labeled as specified in law
7		228.62(b)	Food hermetically sealed shall be obtained from food processing plant regulated by the regulatory agency
7		228.62(c)	Fluid milk and milk products shall be obtained from sources that comply with Grade A standards
7		228.63(f)	Ice use as food or cooling medium shall be made from drinking water
7		228.222(a)(1)	TEMPORARY, Foods not prepared on site, require preparation, or cooking prepared at licensed establishment
7		228.222(c)	TEMPORARY, Ice consumed or contacts food shall have been made under rules (pertaining to Food).
7		228.223(c)	B&B, Food shall be obtained from approved sources
7		228.224(b)	OUTFITTER, Food supplies, ice, shall be obtained from approved sources
7		228.224(d)(2)	OUTFITTER, commercially prepackaged or packaged ready to eat food no cooking may be served
7		228.224(f)(2)	OUTFITTER, Ice that is used for cooling food may not be used for human consumption
7		228.62(d)(1)(A)	Fish that are received for sale or service shall be commercially and legally caught or harvested
7		228.62(d)(1)(B)	Fish that are received for sale or service shall be approved for sale or service
7		228.72(a)(1)(A)	Parasite destruction, shall be frozen and stored at a temperature of -4°F or below for (7 days) in a freezer
7		228.72(a)(1)(B)	Parasite destruction, shall be frozen at -31°F or below and stored -31°F for 15 hours
7		228.72(a)(1)(C)	Parasite destruction, shall be frozen at -31°F or below and stored -4°F or below for minimum of 24 hours
7		228.63(g)	Pre-packaged juice shall be obtained pasteurized or otherwise treated to attain a 5-log reduction
7		228.63(c)	Eggs received clean and sound and may not exceed the restricted egg tolerances for U.S. Consumer Grade B
7		228.63(d)(1)	Eggs pasteurized shall be obtained pasteurized
7		228.66(c)	Pasteurized eggs or egg products shall be substituted for raw shell eggs in prep of foods that are not cooked
7		228.63(d)(2)	Fluid, dry, and milk products shall be obtained pasteurized & comply grade A standards as specified in law

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
7		228.63(d)(3)	Frozen milk products, as ice cream, shall be obtained pasteurized
7		228.63(d)(4)	Cheese shall be obtained pasteurized unless alternative procedures to pasteurization are specified
7		228.77(5)(A)	Cheese packaged in establishment using ROP method shall limit the cheeses packaged
7		228.61(f)(1)	Wild mushrooms species picked in the wild shall not be offered for sale or service by a establishment
7		228.62(g)	Exotic animals approved by regulatory authority
7		228.62(g)(2)	Game animals approved by regulatory authority
7		228.62(e)	Molluscan shellfish from an approved source (NSSP listed sources)
7		228.62(d)(2)	Molluscan shellfish that are recreationally caught may not be received for sale or service
7		228.69(c)	TCS food dispensed through a vending machine shall be in original container
8	Food Received at Proper Temperature	228.63(a)(1)	Specifications for Receiving temperature at 41°F or less
8		228.63(a)(3)	Raw shell eggs received at 45°F or less
8		228.63(a)(4)	Grade A Milk received at 45°F or less
8		228.63(a)(5)	Molluscan shellfish received at 45°F or less
8		228.63(a)(6)	Cooked TCS foods received at 135°F or less
8		228.63(a)(7)	A food labeled frozen and shipped frozen shall be received frozen
8		228.63(a)(8)	Upon receipt, TCS food shall be free of evidence of previous temperature abuse, such as but not limited to odors, ice crystals, frost or discoloration.
8		228.106(k)(1)(B)	TCS Foods for Vending Machine received at proper temperature
9	Food Separated & Protected, Prevented during food preparation, storage, and display	228.65(b)	Food employee may not use a utensil more than once to taste food that is to be sold or served
9		228.66(a)(1)(A)	Food protected from cross contamination by separating, storage, preparation, holding, and display
9		228.66(a)(1)(B)(i)	Food protected cross contamination separating types of raw animal food storage, preparation, holding, display
9		228.66(a)(1)(B)(ii)	Food protected cross contamination arrange each type food in equipment so cross is prevented
9		228.66(a)(1)(B)(iii)	Food protected cross contamination by preparing each type of food at different times or in separate area
9		228.67(a)	Ice used as exterior coolant, prohibited as ingredient and may not be used as food
9		228.68(a)	Food shall only contact clean surfaces of equipment, linen, single service articles
9		228.70(a)	Food on display shall be protected from contamination
9		228.70(c)(2)	Consumer self-service ready-to-eat food provided with suitable utensils that protect food from contamination
9		228.70(c)(1)	Raw unpackaged animal food, beef, lamb, pork, poultry, and fish may not be offered for consumer self-service
9		228.106(j)(1)	Molluscan shellfish life support system display tanks may not be used for human consumption
9		228.222(g)	TEMPORARY, Packaged food not stored in direct contact with ice or water if food is subject to entry of water.
9		228.223(d)(1)	B&B, Food shall be prepared and protected
9		228.224(d)(1)	OUTFITTER, All food shall be prepared and protected in Central Preparation Facility
9		228.224(d)(4)	OUTFITTER, All food must be stored to protect from contamination
9		228.77(1)	ROP, firm that packages TCS food using ROP method shall control growth and toxin formation of bacteria
9		228.77(3)	An establishment may not package fish using a reduced oxygen packaging method
9		228.77(4)(B)(iii)	Establishment that packages TCS food cook-chill or sous vide process ensure food is protected before and after cooking
9		228.74(a)	Juice packaged in retail under HACCP plan and obtain 5-log reduction

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
10	Food Contact Surfaces; Cleaned and Sanitized	228.113(1)	Food-contact surfaces clean to sight and touch
10		228.114(a)(1)(A)	Food-contact surfaces cleaned before each use with different type of raw animal food
10		228.114(a)(1)(B)	Equipment food-contact surfaces & utensils cleaned each time change from working raw to ready-to-eat foods
10		228.114(a)(1)(C)	Equipment food-contact surfaces & utensils shall be cleaned between uses with raw produce and TCS food
10		228.114(a)(1)(D)	Food-contact surfaces cleaned before using or storing a food temperature device
10		228.114(a)(1)(E)	Food-contact surfaces cleaned any time when contamination may occur
10		228.114(a)(3)	TCS food equipment food-contact surfaces & utensils shall be cleaned at least every four hours
10		228.117	Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning
10		228.118(1)	Manual ware washing equipment, hot water sanitization temperatures maintained at 171°F or above for at least 30 seconds
10		228.118(2)	Hot water mechanical sanitization achieving surface temperature of 160°F
10		228.118(3)(A)	After being cleaned food-contact surfaces shall be sanitized an exposure time of at least 10 seconds for a CHLORINE SOLUTION
10		228.118(3)(B)	After being cleaned, food-contact surfaces shall be sanitized in a contact time of at least 7 seconds for a CHLORINE SOLUTION of 50 mg/L
10		228.118(3)(C)	After being cleaned, food-contact surfaces sanitized contact of at least 30 seconds for other chemical sanitizing solutions
10		228.118(3)(D)	After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in an exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in §228.2(125) of this title (relating to Definitions)
10		228.111(n)(1)	Chlorine sanitizing solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart
10		228.111(n)(2)	Iodine solution concentration between 12.5 mg/L and 25 mg/L
10		228.111(n)(3)	Quaternary ammonium compound solution concentration indicated by the manufacturer's instructions
10		228.111(n)(4)	A chemical sanitizer used contact times criteria
10		228.111(n)(5)	Other chemical sanitizer used in accordance with the EPA-approved manufacturer's label use instructions
10		228.111(n)(6)	Chemical sanitizer generated on-site, criteria
10		228.112(b)	Single-service and single-use articles, required use
10		228.68(g)(1)	Refilling returnables cleaned and refilled in a regulated food processing plant
10		228.68(g)(2)	A take-home food container returned and refilled
11	Proper Disposition of Returned, Previously Served, Reconditioned, & Unsafe Food	228.70(d)(1)	Food not re-served after being served or sold to consumer
11		228.224(d)(6)	Food not re-served or re-heated. OUTFITTER OPERATION
11		228.81(1)	Unsafe, adulterated or contaminated Food--discarded, reprocessed or reconditioned
11		228.81(2)	Unapproved source food--discard
11		228.81(3)	Contaminated RTE food discard
11		228.81(4)	Contaminated food discard
11		228.83(a)	Food not donated after served/sold to customer
11		228.83(b)(1)	Donated TCS food hot holding at or above 135°F

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
11		228.83(b)(2)	TCS food may be donated if the donor can substantiate that the food recipient has the facilities to meet the transportation, storage, and reheating requirements of these rules
11		228.83(b)(3)	Donated TCS food cold hold 41°F
11		228.83(b)(4)	Donated TCS food transported directly to a consumer, meet transportation requirements, including holding temperatures,
11		228.83(c)	Donated foods labeling criteria
11		228.83(d)	Shelf life. Donated TCS foods
11		228.83(e)	Damaged foods. Heavily rim/seam-dented canned foods, or without the manufacturer's complete labeling
11		228.83(f)	Distressed foods.
11		228.184	Products held for credit, redemption, return --- separated
12	Management, Food Employees and Conditional Employees; Knowledge, Responsibilities, and Reporting	228.65(a)(5)(C)	A written employee health policy
12		228.35(a)(1)	Responsibility of Permit Holder, Person in Charge, and Conditional Employees.
12		228.35(a)(1)(E)	Lesions
12		228.35(a)(2)	Has an illness diagnosed by a Health Practitioner due to NOROVIRUS; Hepatitis A virus; Shigella spp.; Shiga toxin-producing Escherichia coli; Salmonella typhi; or non-typhoidal salmonella
12		228.35(a)(3)	Had a previous illness, diagnosed by a Health Practitioner, within the past 3 months due to Salmonella typhi, without having received antibiotic therapy, as determined by a Health Practitioner
12		228.35(a)(4)	Has been exposed to, or is the suspected source of, a confirmed disease outbreak, because the food employee or conditional employee implicated in the outbreak, or consumed food at an event prepared by a person who is infected or ill with NOROVIRUS within the past 48 hours of the last exposure, Shiga Toxin-Producing Escherichia coli or Shigella ssp. within the past 3 days of the last exposure, Salmonella typhi within the past 14 days of the last exposure, or hepatitis A virus within the past 30 days of the last exposure
12		228.35(a)(5)	Has been exposed by attending or working in a setting where there is a confirmed disease outbreak, or living in the same household as, and has knowledge about, an individual who works or attends a setting where there is a confirmed disease outbreak, or living in the same household as, and has knowledge about, an individual diagnosed with an illness caused by NOROVIRUS within the past 48 hours of the last exposure, Shiga Toxin-Producing Escherichia coli or Shigella spp. within the past 3 days of the last exposure, Salmonella typhi within the past 14 days of the last exposure, or hepatitis A virus within the past 30 days of the last exposure
12		228.35(b)	PIC notify regulatory authority when a food employee is jaundiced or diagnosed with an illness
12		228.35(c)	PIC ensure conditional employee who exhibits or reports a symptom, or who reports diagnosed illness prohibited from becoming a food employee until
12		228.35(d)	Licensures food employee exhibits or reports a symptom, or diagnosed illness EXCLUDED or RESTRICTED
12		228.35(e)	A food employee or conditional employee shall report to PIC the information as specified under (a) of this section
12		228.35(f)	A food employee shall comply with an exclusion or RESTRICTION
12		228.252(a)(1)	Ceasing operations and reporting
13	Proper use of RESTRICTION and EXCLUSION; No discharge from	228.36	EXCLUSION/RESTRICTION
13		228.37	Conditions of exclusion/restriction

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
13	eyes, nose, and mouth	228.42(b)	Discharges from the Eyes, Nose, and Mouth
14	Hands Cleaned and Properly Washed/ Gloves Used Properly	228.38(a)	Clean Condition--hands and arms
14		228.38(b)(1)	Cleaning procedure--time frame (20 seconds)
14		228.38(b)(2)	Cleaning procedure--steps
14		228.147(a)(3)	Chemically treated towelettes for handwashing-Limited
14		228.38(d)	When to wash
14		228.68(e)(1)	Gloves single use
14		228.68(e)(2)	Slash-resistant--use
14		228.68(e)(3)	Slash-resistant--characteristics
14		228.68(e)(4)	Cloth glove--use
15	No Bare Hand Contact with RTE foods or Approved Alternate Method	228.65(a)(2)	Bare hands contact with ready-to-eat foods
15		228.65(a)(3)	Limit bare hand contact with all other foods
15		228.65(a)(5)(A)	Highly susceptible population--bare hand contact prohibited
15		228.65(a)(5)(B)	Written procedures maintained for bare hand contact
15		228.65(a)(5)(D)	Documentation--training received
15		228.65(a)(5)(F)	Documentation--2 or barrier, incentive program
15		228.65(a)(5)(E)	Documentation--hands washed
15		228.65(a)(5)(G)	Documentation--corrective action taken
16	HIGHLY SUSCEPTIBLE POPULATIONS.	228.82(1)(B)	Only pasteurized prepackaged juice served
16		228.82(1)(C)	Unpackaged juice made on site prohibited
16		228.82(2)	Only pasteurized eggs used
16		228.82(3)	Raw or partially cooked animal food and raw seed sprouts not offered
16		228.71(a)(4)(B)	Raw or partially cooked animal food and raw seed sprouts not served
16		228.82(4)	No bare hand contact
16		228.82(5)	No 'time only' used for raw eggs
17	Food Additives; Approved and Properly Stored; Washing Fruits & Vegetables	228.66(d)(1)	Unapproved food or color additives. Prohibited
17		228.66(d)(2)	Sulfites prohibited
17		228.206(b)(1)	Chemical for Washing, Treatment, Storage, and Processing Fruits and Vegetables, Criteria
17		228.206(b)(2)	Ozone, criteria
17		228.206(c)	Boiler water additives, criteria
17		228.206(d)(1)	Drying agents, criteria
17		228.206(d)(2)	Chemical sanitization, criteria

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
18	Toxic Substances Properly Identified, Stored and Used	228.201	Poisonous/toxic materials or chemicals have manufacture label
18		228.202	Poisonous/toxic materials or chemicals not in original container labeled
18		228.203	Poisonous/toxic materials or chemicals stored properly
18		228.204(a)(1)	Approved Poisonous/toxic materials or chemicals
18		228.204(b)(1)	Poisonous/toxic materials or chemicals used properly
18		228.204(b)(2)(A)	Poisonous/toxic materials or chemicals doesn't cause hazard
18		228.204(b)(2)(B)	Poisonous/toxic materials or chemicals applied properly
18		228.204(b)(3)	RESTRICTED use pesticide applied only by an certified applicator
18		228.205	Chemical container not used for food
18		228.206(a)	Sanitizers, criteria
18		228.207	Lubricant criteria
18		228.208(a)	RESTRICTED use pesticides, criteria
18		228.208(b)	Rodent Bait station criteria
18		228.208(c)(1)	Tracking powders prohibited
18		228.223(k)(2)	Pesticides and rodenticides application criteria
18		228.209(a)(1)	Employee Medication
18		228.209(a)(2)	Medicine storage
18		228.209(b)	Refrigerated medicines, storage
18		228.211	First Aid Supplies, Storage
18		228.111(n)(6)(A)	Chemical sanitizer generated onsite, device criteria
18		228.111(n)(6)(B)	Chemical sanitizer generated onsite, chemical criteria
18		228.213	Stock and retail sale of poisonous or toxic materials
18		228.101(a)(1)	Materials used for food contact surfaces safe
18		228.102	Materials used for single service/use safe
18		228.101(c)(1)	Lead use limitation--lead free
18		228.101(c)(2)	Lead use limitation--Pewter alloy < 0.05% lead
18		228.101(d)	Copper, use limitation
18		228.101(e)	Galvanized metal, use limitation
19	Water from Approved Source; Plumbing Installed; Proper Backflow Device	228.141(a)(1)	Drinking water obtained from an approved source(public water system)
19		228.141(a)(2)	Drinking water obtained from an approved source (nonpublic water system)
19		228.141(b)	System flushing and disinfection
19		228.141(c)	Bottled drinking water approved source
19		228.142(a)(1)	Public and private water system meet National Primary Drinking Water Regulations, state drinking water quality standards
19		228.142(a)(2)	Nonpublic water system shall meet the requirements in Subchapter J of this chapter, Private Water Systems
19		228.142(b)(1)	A nondrinking water supply shall be used only if its use is approved by the regulatory authority
19		228.142(b)(2)	Nondrinking water shall be used only for nonculinary purposes such as air conditioning, nonfood equipment cooling, and fire protection

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
19		228.222(f)	Water from an approved source shall be made available in a TEMPORARY FOOD ESTABLISHMENT
19		228.223(o)(1)	Water supply. shall be from an approved source that meets the standards in accordance with: state drinking water quality standards in accordance with 30 TAC §§290.38 – 290.47(Rules and Regulations for Public Water Systems), and 30 TAC §§290.101 - 290.114, 290.117 - 290.119, 290.121, and 290.122 (Drinking Water Standards Governing Drinking Water Quality and Reporting Requirements for Public Water Systems)
19		228.223(o)(2)	Water supply. shall be from an approved source that meets the standards in accordance with: private water system standards as provided in Subchapter J , Private Water Systems
19		228.224(g)(1)	Potable water shall be used on excursions for human consumption, food preparation, handwashing, and for cleaning and sanitizing utensils and equipment
19		228.272(a)(1)	Private water systems serving food service facilities shall submit a minimum of one water sample for testing for total coliform, fecal coliform, E. coli, or other fecal indicator organisms, for the month prior to opening and each month the facility is in operation. The sample shall be collected from a designated location within the Food Service Establishment
19		228.272(a)(3)	If a routine distribution coliform sample is E.coli-positive, then the facility shall issue a written boil water notification. The notification shall state, "To ensure destruction of all harmful bacteria and other microbes, water for drinking, cooking, and ice making shall be boiled and cooled prior to consumption. The water shall be brought to a vigorous rolling boil and then boiled for least two minutes. In lieu of boiling, purchased bottled water, water obtained from some other suitable source, or ice obtained from an approved source may be used."
19		228.272(b)	Water Chemical properties.
19		228.272(c)	Minimum residual disinfectant concentrations and maximum residual disinfectant levels (MRDLs). (1) The minimum residual disinfectant concentration in the water entering the distribution system and the water within the distribution system shall be 0.2 milligrams per liter (mg/L) free chlorine. (2) The MRDL of free chlorine in the water within the distribution system shall be 4.0 mg/L based on a running annual average
19		228.274(c)	A sample of water from the new or repaired main shall be submitted to a TCEQ Accredited laboratory for bacteriological examination so as to be assured that the disinfection procedure was effective
19		228.275	Flushing of Water System Mains.
19		228.274(a)	Disinfection of New or Repaired Water System Facilities. When repairs are made to existing mains or when new main extensions are installed, they shall be disinfected using such amounts of chlorine compounds as to fill the repaired or new mains and appurtenances with water containing 50 mg/L chlorine.
19		228.274(b)	Disinfection of New or Repaired Water System Facilities. After the water containing this amount of chlorine, which is greater than that normally present in drinking water, has been in contact with the pipe and appurtenances for at least 24 hours, the main shall be flushed until the free chlorine or chloramine in the water within the new or repaired distribution system is less than 4.0 mg/L.
19		228.145(a)	Construction. A plumbing system and hoses conveying water shall be constructed and repaired with approved materials according to the Plumbing Code
19		228.145(b)	Water filter. A water filter shall be made of safe materials
19		228.146(a)(1)	Approved system and cleanable fixtures
19		228.149(d)(1)(A)	A reservoir that is used to supply water to a device such as a produce fogger shall be maintained in accordance with manufacturer's specifications
19		228.149(d)(1)(B)	A reservoir that is used to supply water to a device such as a produce fogger shall be cleaned in accordance with manufacturer's specifications or according to the procedures specified under paragraph (2) of this subsection, whichever is more stringent

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
19		228.149(d)(2)	Cleaning procedures shall include at least the following steps and shall be conducted at least once a week: (A) draining and complete disassembly of the water and aerosol contact parts; (B) brush-cleaning the reservoir, aerosol tubing, and discharge nozzles with a suitable detergent solution; (C) flushing the complete system with water to remove the detergent solution and particulate accumulation; and (D) rinsing by immersing, spraying, or swabbing the reservoir, aerosol tubing, and discharge nozzles with at least 50 mg/L hypochlorite solution
19		228.149(e)(1)	A plumbing system shall be repaired according to the Plumbing Code
19		228.149(f)(1)(A)	Materials, approved. Materials that are used in the construction of a MOBILE water tank, MOBILE FOOD UNIT water tank, and appurtenances shall be safe
19		228.149(f)(7)(A)	Tank hose, construction and identification. A hose used for conveying drinking water from a water tank shall be safe
19		228.149(f)(8)	Tank filter, compressed air
19		228.149(f)(13)	Operation and maintenance, system flushing and disinfection
19		228.149(f)(14)	Using a pump and hoses, backflow prevention. A person shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented
19		228.149(f)(16)(A)	Tank, pump, and hoses, dedication. Except as specified in subparagraph (B) of this paragraph, a water tank, pump, and hoses used for conveying drinking water shall be used for no other purpose
19		228.146(c)	Backflow prevention, air gap
19		228.146(d)	Backflow prevention device, design standard
19		228.147(d)	Backflow prevention device, when required
19		228.147(e)(1)	If not provided with an air gap as specified under§228.146(c) of this title, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line
19		228.149(b)(1)	A person may not create a cross connection by connecting a pipe or conduit between the drinking water system and a nondrinking water system or a water system of unknown quality
19		228.150(c)(1)	Except as specified in paragraphs (2), (3) and (4) of this subsection, a direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed
19		228.273(a)	Backflow Prevention. The plumbing system shall preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use, including on a hose bib, by: providing an air gap between the water supply inlet and the flood level rim of a plumbing fixture, equipment, or nonfood equipment that is at least twice the diameter of the water supply inlet and not less than 25 mm (1 inch)
19		228.273(b)	Backflow Prevention. The plumbing system shall preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use, including on a hose bib, by: installing an approved backflow prevention device that meets the American Society of Sanitary Engineering (ASSE) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device
19		228.278	No physical connection between the distribution system of a food service facility water supply and that of any other water supply shall be permitted. Unless that water supply meets all applicable requirements of 30 TAC 290
20	Approved Sewage/Wastewater Disposal System, Proper Disposal	228.150(e)	Conveying sewage
20		228.151(a)(1)	Sewage disposed through public sewer system
20		228.151(a)(2)	Capacity and drainage
20		228.186(e)	Cleaning maintenance tools, preventing contamination
20		228.221(a)(9)(A)	MOBILE FOOD UNIT--Waste retention tank

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
20		228.221(a)(9)(D)	MOBILE FOOD UNIT--liquid waste discharge prohibited
20		228.221(a)(9)(E)	Flushing a waste retention tank
20		228.221(a)(9)(F)	MOBILE FOOD UNIT--approved waste disposal system
20		228.221(c)(1)(B)	MOBILE FOOD UNIT--waste disposal location
20		228.222(h)(1)	Sewage and waste water disposed properly--Temporary Event
20		228.223(n)	Sewage and waste water disposed properly BED AND BREAKFAST
20		228.276(a)	Sewer or septic tank location criteria
20		228.276(b)	Storm sewer criteria
20		228.276(c)	Sewer/ Water line location criteria
			Priority Foundation
21	Person in Charge Present, Demonstration of Knowledge, and Perform Duties/ Certified Food Manager (CFM)	228.31(a)	Except as specified in (b), the permit holder shall be the person in charge or shall designate a person in charge and shall ensure that a person in charge is present at the establishment during all hours of operation
21		228.31(b)	In a establishment with two or more separately permitted departments that are the legal responsibility of the same permit holder that are located on the same premises, the permit holder may, during specific time periods when food is not being prepared, packaged, or served, designate a single person in charge who is present on the premises during all hours of operation, and who is responsible for each separate permitted establishment on the premises
21		228.32(1)	Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point principles, and the requirements of this rule. The person in charge shall demonstrate this knowledge by complying with these rules by having no critical violations/priority items during the current inspection
21		228.31(a)	Except as specified in (b), the permit holder shall be the person in charge or shall designate a person in charge and shall ensure that a person in charge is present at the establishment during all hours of operation
21		228.31(b)	In a establishment with two or more separately permitted departments that are the legal responsibility of the same permit holder that are located on the same premises, the permit holder may, during specific time periods when food is not being prepared, packaged, or served, designate a single person in charge who is present on the premises during all hours of operation, and who is responsible for each separate permitted establishment on the premises
21		228.32(1)	Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point principles, and the requirements of this rule. The person in charge shall demonstrate this knowledge by complying with these rules by having no critical violations/priority items during the current inspection
21		228.32(2)	Being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an Accredited Program
21		228.32(3)	Responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include: §228.32(3) (A-Q) are met
21		228.33(a)	At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program
21		228.33(b)	At least one certified food protection manager must be employed by each establishment
21		228.34	Person in charge. The person in charge shall ensure that §228.34 (1-15) Relating to Duties of PIC are met

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
21		228.45	A establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the establishment the procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter
21		228.221(a)(4)(A)	Initial Permitting Inspection. MOBILE FOOD UNIT criteria
21		228.222(a)(2)	TEMPORARY FOOD ESTABLISHMENT certified food manager or food handler certification criteria
21		228.223(b)	Bed and Breakfast Certified food protection manager
21		228.224(l)	Outfitter Certified food protection manager
22	Food Handler/No Unauthorized Persons/ Personnel	228.33(c)	Food Handler Training criteria
22		228.34(2)	Unauthorized persons prohibited
22		228.38(e)	Washing hands only at a designated hand sink
22		228.39(a)	Fingernail maintenance
22		228.39(b)	Nail polish, fake nails, criteria
22		228.223(f)	BED AND BREAKFAST. Personal hygiene practices. Criteria
22		228.44(a)	Food employees may not care for or handle animals that may be present
22		288.70(e)(3)	Consumer self-service operations (buffets and salad bars) shall be monitored by food employees
23	Hot and Cold Water available; Adequate Pressure; Safe Water	228.142(c)	Nonpublic water system sampled and tested, criteria
23		228.142(d)	Sample report maintained
23		228.143(a)	Water capacity
23		228.143(b)	Water pressure
23		228.223(o)	BED AND BREAKFAST -- Water supply
23		228.143(c)	Does the establishment have sufficient capacity to meet peak hot water demands?
23		228.144(a)(1)	Public water delivery system, criteria
23		228.144(a)(2)(A)	Nonpublic water delivery system, criteria
23		228.144(a)(2)(B)	Water transport vehicle criteria
23		228.144(a)(2)(C)	Water container, criteria
23		228.144(b)	Alternate water supply criteria
23		228.144(b)(5)	Alternate water supply criteria without paramount water supply
23		228.149(f)(12)	Water sampling --Mobile Food unit
23		228.271(1)	Water capacity specifications
23		228.271(2)	Water pressure specifications
24	Required Records Available (shellstock tags;	228.63(h)(1)	Raw shucked shellfish, including individual quick frozen oysters, shall be obtained in nonreturnable packages which bear a legible label that identifies the: name, address, and certification number of the shucker-packer or repacker of the molluscan shellfish; and the "sell by" or "best if used by" date for packages with a capacity of less than 1.89 L (one-half gallon) or the date shucked for packages with a capacity of 1.89 L (one-half gallon) or more

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
24	parasite destruction); Food Properly Labeled	228.63(i)	Shellstock identification. §228.63(i)(1)(A)-(B) Shellstock tags or labels bear legible source identification information is being met.
24		228.64(e)(1)	Shellstock tags shall remain attached to the container
24		228.64(e)(2)	The date when the last shellstock from the container is sold or served shall be recorded on the tag or label
24		228.64(e)(3)	The identity of the source of shellstock that are sold or served shall be maintained by retaining shellstock tags or labels for 90 calendar days from the date that is recorded on the tag or label
24		228.72(b)(1)	If raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served or sold in ready-to-eat form, the person in charge shall record the freezing temperature and time to which the fish are subjected and shall retain and have accessible the records of the establishment for 90 calendar days beyond the time of service or sale of the fish
24		228.72(b)(3)	If raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served or sold in ready-to-eat form, and the fish are raised and fed as specified in subsection (a)(2)(C), a written agreement or statement from the supplier or aquaculturist stipulating that the fish were raised and fed as specified in subsection (a)(2)(D) shall be obtained by the person in charge and retained in the records of the establishment for 90 calendar days beyond the time of service or sale of the fish
25	Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for Specialized Processing Methods; Manufacturer Instructions	228.76(1)	Obtain a variance from the regulatory authority for Smoking food
25		228.76(2)	Curing food obtain variance
25		228.76(3)(A)	Obtain Variance: using food additives or adding components such as vinegar: as a method of food preservation
25		228.76(3)(B)	Obtain Variance: render a food non TCS
25		228.76(4)	Obtain Variance: reduce oxygen packaging
25		228.76(5)	Obtain variance: Molluscan shellfish life-support system display tank
25		228.76(6)	Obtain variance: custom processing animals
25		228.76(7)	Preparing food determined by the regulatory authority to require a variance
25		228.76(8)	Obtain variance: sprouting seeds or beans, such as wheat grass and Alfa spouts
25		228.77(2)(A)	Have HACCP plan: reduced oxygen packaging
25		228.77(2)(B)	Except as specified under paragraphs (3) - (6) of this section, requires that the packaged food shall be maintained at 5 degrees Celsius (41 degrees Fahrenheit) or less and meet at least one of the following criteria: has an aw of 0.91 or less; has a pH of 4.6 or less; is a meat or poultry product cured at a food processing plant regulated by the USDA or the department using substances specified in 9 CFR §424.21, use of food ingredients and sources of radiation, and is received in an intact package; or is a food with a high level of competing organisms such as raw meat, raw poultry, or raw vegetables
25		228.77(2)(C)	Describes how the packages shall be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to: maintain the food at 5 degrees Celsius (41 degrees Fahrenheit) or below; and discard the food if within 30 calendar days of its packaging it is not served for on-premises consumption, or consumed if served or sold for off-premises consumption
25		228.77(2)(E)	Includes operational procedures that: prohibit contacting ready-to-eat food with bare hands as specified under §228.65(a)(2) of this title; identify a designated area and the method by which: physical barriers or methods of separation of raw foods and ready-to-eat foods minimize cross contamination; and access to the processing equipment is limited to responsible trained personnel familiar with the potential hazards of the operation; and delineate cleaning and sanitization procedures for food-contact surfaces

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
25		228.77(2)(F)	Describes the training program that ensures that the individual responsible for the reduced oxygen packaging operation understands the: concepts required for a safe operation; equipment and facilities; and procedures specified under paragraph (2)(E) of this subsection and §228.244(d)(2) and (4) of this title
25		228.77(2)(G)	Is provided to the regulatory authority prior to implementation as specified under §228.244(c)(3) of this title
25		228.77(4)(A)	Cook-Chill or Sous Vide. Except as specified under paragraphs (3) and (6) of this subsection, a establishment that packages time/temperature controlled for safety food using cook-chill or sous vide process shall: provide to the regulatory authority prior to implementation, a HACCP plan that contains the information specified under §228.244(d)(2) and (4) of this title;
25		228.77(4)(B)(i)	Cook-Chill or Sous Vide. Except as specified under paragraphs (3) and (6) of this subsection, a establishment that packages time/temperature controlled for safety food using cook-chill or sous vide process shall: ensure the food is: prepared and consumed on the premises, or prepared and consumed off the premises but within the same business entity with no distribution or sale of the packaged product to another business entity or the consumer;
25		228.77(4)(B)(vi)	Held in a refrigeration unit that is equipped with an electronic system that continuously monitors time and temperature and is visually examined for proper operation twice daily,
25		228.77(4)(B)(vii)	If transported off-site to a satellite location of the same business entity, equipped with verifiable electronic monitoring devices to ensure that times and temperatures are monitored during transportation
25		228.77(4)(B)(viii)	Labeled with the product name and the date packaged;
25		228.77(4)(C)	Maintain the records required to confirm that cooling and cold holding refrigeration time/temperature parameters are required as part of the HACCP plan and make such records available to the regulatory authority upon request, and hold such records for at least 6 months
25		228.77(4)(D)	Implement written operational procedures as specified under paragraph (2)(E) of this section and a training program as specified under paragraph (2)(F) of this section.
25		228.77(5)(B)	Cheese using a Reduced Oxygen Packaging method have a HACCP plan
25		228.77(5)(C)	Labels the package on the principal display panel with a "use by" date that does not exceed 30 days from its packaging or the original manufacturer's "sell by" or "use by" date, whichever occurs first
25		228.77(5)(D)	Discards the reduced oxygen packaging cheese if it is not sold for off-premises consumption or consumed within 30 calendar days of its packaging
25		228.243(b)	Documentation of proposed variance and justification
25		228.243(c)(1)	Conformance with approved procedures. If the regulatory authority grants a variance as specified in subsection (a) of this section, or a HACCP plan is otherwise required as specified in §228.244(c) of this title, the establishment shall comply with the HACCP plans and procedures that are submitted and approved as specified in §228.244(d) of this title as a basis for the modification or waiver
25		228.243(c)(2)	Conformance with approved procedures. If the regulatory authority grants a variance as specified in subsection (a) of this section, or a HACCP plan is otherwise required as specified in §228.244(c) of this title, the establishment shall maintain and provide to the regulatory authority, upon request, records specified in §228.244(d)(4) and (5) of this title that demonstrate that the following are routinely employed: procedures for monitoring critical control points; monitoring of the critical control points; verification of the effectiveness of an operation or process; and necessary corrective actions if there is failure at a critical control point
25		228.244(a)	When plans are required
25		228.244(d)(1)	Contents of a HACCP plan
25		228.106(j)(2)	Have HACCP Plan: Molluscan shellfish life-support system display tanks
25		228.71(d)(6)	Non-continuous Cooking obtained prior approval from the regulatory authority

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
25		228.71(a)(2)(A)	Roasts weight and temperature requirements for cooking in oven
25		228.66(e)(3)	Devices used for on-site generation of chemicals used in the washing/peeling of fruits and vegetables used in accordance with the manufacturer's instructions
25		228.111(n)(6)(C)	Chemical sanitizer generated by a device on-site shall be produced by a device that displays the EPA device manufacturing facility registration number on the device
25		228.111(n)(6)(D)	Chemical sanitizer generated by a device located on-site shall be produced by a device that is operated and maintained in accordance with manufacturer's instructions
25		228.186(k)(3)	Controlling pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods, if pests are found, such as trapping devices or other means of pest control as specified under §228.204(b) and§228.208(b) and (c) of this title
26	Posting of Consumer Advisories; Raw or Undercooked Foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labeling	228.74(b)	Non Pasteurized Juice properly labeled
26		228.80(a)	Consumer Advisory--when needed
26		228.80(b)(1)	Consumer Advisory--Disclosure--description criteria
26		228.80(b)(2)	Consumer Advisory Disclosure---asterisking
26		228.80(c)	Consumer Advisory--Reminder specifications
26		228.34(a)(11)	Consumer Advisory--salad bar or buffet
26		228.79(a)(2)(E)	Allergen Labeling
26		228.62(a)(5)	Consumer Advisory--whole-muscle, intact beef steaks, criteria
26		228.79(b)(1)	Labeling -bulk food additional information
27	Proper Cooling Method used; Equipment Adequate to Maintain Product Temperature	228.75(e)(1)	Cooling method, criteria
27		228.75(e)(2)	Cooling method, arrangement
27		228.107(a)	Cooling, heating, and holding capacities. Equipment
27		228.221(a)(6)(A)	MOBILE FOOD UNIT--Cooling, heating, and holding capacities. Equipment
27		228.222(d)(3)	TEMPORARY ESTABLISHMENTS -- Hot and cold holding equipment. Equipment
27		228.223(l)	BED AND BREAKFAST -- Equipment capacity
27		228.225(e)	Self-Service Food Market--automatic shut-off control
27		228.225(f)	Self-Service Food Market--cold hold capacity
27		228.225(g)	Self-Service Food Market--self closing door
28	Proper Date Marking and Disposition	228.75(g)(1)	Date marking prepare on site RTE/ TCS food
28		228.75(g)(2)	Date marking commercially prepared RTE/ TCS food
28		228.75(g)(3)	Date marking combined ingredients for RTE/ TCS food
29	Thermometers Provided, Accurate, and Calibrated; Chemical/	228.105(a)	Food thermometers--accurate, ±2 degrees Fahrenheit
29		228.105(b)	Food thermometers--easily readable
29		228.108(b)	Food thermometers provided and accessible
29		228.108(c)	Food thermometers--small diameter probe

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
29	Thermal Test Strips	228.103(b)	Food thermometers--glass limited
29		228.112(a)(2)	Food thermometers--calibrated
29		228.112(a)(3)	Food thermometers--maintained, good repair
29		228.224(j)	OUTFITTER OPERATION -- Thermometers
29		228.106(l)(5)	Food/ water temperature measuring device--numerical scale in increments no greater than 1°C or 2°F
29		228.106(l)(1)	Mechanically refrigerated or hot food storage unit, temperature measuring device located at warmest part
29		228.106(l)(2)	Cold or hot holding equipment include temperature measuring device located to allow easy viewing
29		228.106(l)(4)	Temperature measuring devices shall be designed to be easily readable
29		228.108(d)	Hot water mechanical ware washing operations, an irreversible registering temperature indicator shall be provided
29		228.106(o)(1)	Ware washing machine shall be equipped with a temperature measuring device that indicates the temperature of the water in each wash and rinse tank
29		228.106(o)(2)	Ware washing machine equipped with temperature measuring device water enters the hot water sanitizing final rinse manifold/chemical sanitizing solution tank
29		228.108(e)	Sanitizing solutions, testing devices
29		228.111(p)	Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device
30	Establishment Permit	228.247	Does Establishment have a current valid permit posted?
30		228.221(a)(3)	MOBILE FOOD UNIT. Readily moveable
30		228.223(a)(2)	BED AND BREAKFAST criteria
30		228.225(b)	Self-Service Food Markets criteria
31	Adequate Hand Washing Facilities: Accessible and Properly Supplied	228.146(b)(1)	Hand washing facility provide water at a temperature of at least 38 degrees Celsius (100 degrees Fahrenheit) through a mixing valve or combination faucet
31		228.147(a)(1)	Hand washing facilities. at least one hand washing lavatory, a number of hand washing lavatories necessary for their convenient use by employees in areas, and not fewer than the number of hand washing lavatories required by the Plumbing Code shall be provided
31		228.148(a)	Hand washing facilities. A hand washing facility shall be located: to allow convenient use by employees in food preparation, food dispensing, and ware washing areas; and in, or immediately adjacent to, toilet rooms
31		228.149(a)	Using a hand washing facility. accessible at all times for employee use; not be used for purposes other than hand washing
31		228.146(b)(2)	A steam mixing valve may not be used at a handwashing sink
31		228.146(b)(3)	A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet
31		228.146(b)(4)	An automatic handwashing facility shall be installed in accordance with manufacturer's instructions
31		228.221(a)(6)(C)	MOBILE FOOD UNIT-- At least one handwashing sink
31		228.222(i)	TEMPORARY ESTABLISHMENT--Handwashing facilities criteria
31		228.223(i)	BED AND BREAKFAST -- Hand sinks
31		228.224(h)	OUTFITTER OPERATION -- Handwashing facility criteria
31		228.175(b)	Hand washing cleanser, availability
31		228.38(f)(1)	A hand antiseptic (sanitizer) criteria

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
31		228.38(f)(2)	If a hand antiseptic or a hand antiseptic solution used as a hand dip does not meet the criteria specified under paragraph (1)(B) of this subsection, use shall be:(A) followed by thorough hand rinsing in clean water before hand contact with food or by the use of gloves; or (B) limited to situations that involve no direct contact with food by the bare hands
31		228.38(f)(3)	HAND DIP: hand antiseptic solution strength at least 100 mg/L chlorine
31		228.38(b)(4)	Automatic hand washing facility may be used if approved
31		228.175(c)	Hand drying provision.
31		228.38(b)(3)	Disposable paper towels used to avoid re-contaminating hands if manually operated faucet handles on a hand washing sink or the handle of a restroom door
32	Food and Non-food Contact surfaces Cleanable, Properly Designed, Constructed, and Used	228.104(a)	Cleanability. Food-contact surfaces.
32		228.101(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated ware washing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition
32		228.106(c)(5)	Dispensing equipment in which Time/Temperature Control for Safety (TCS) food in a homogenous liquid form is maintained outside of the temperature control requirements as specified under §228.75(f)(1) shall: be specifically designed and equipped to maintain the commercial sterility of aseptically packaged food in a homogenous liquid form for a specified duration from the time of opening the packaging within the equipment; and conform to the requirements for this equipment as specified in NSF/ANSI 18-2006- manual food and beverage dispensing equipment
32		228.63(e)	Package integrity
32		228.104(c)	Cleaned in place (CIP) equipment. CIP equipment shall meet the characteristics specified under subsection (a) of this section and shall be designed and constructed so that: cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and CIP equipment that is not designed to be disassembled for cleaning shall be designed with inspection access points to ensure that all interior food-contact surfaces throughout the fixed system are being effectively cleaned
32		228.103(a)	Equipment and utensils. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions
32		228.110(b)(1)	Except as specified in paragraphs (2) and (3) of this subsection, floor-mounted equipment that is not easily movable shall be sealed to the floor or elevated on legs that provide at least a 15-centimeter (6-inch) clearance between the floor and the equipment
32		228.110(b)(4)	Except as specified in paragraph (5) of this subsection, counter-mounted equipment that is not easily movable shall be elevated on legs that provide at least a 10- centimeter (4-inch) clearance between the table and the equipment
32		228.112(a)(1)	Utensils shall be maintained in a state of repair or condition that complies with the requirements specified under §§228.101 - 228.106 of this title or shall be discarded
32		228.106(t)	Equipment compartments, drainage. Equipment compartments that are subject to accumulation of moisture due to conditions such as condensation, food or beverage drip, or water from melting ice shall be sloped to an outlet that allows complete draining
32		228.101(b)(1)	Cast iron, use limitation. Except as specified in paragraphs (2) and (3) of this subsection, cast iron may not be used for utensils or food-contact surfaces of equipment

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
32		228.101(f)	Sponges, use limitation. Sponges may not be used in contact with cleaned and sanitized or in-use food-contact surfaces
32		228.101(g)	Wood, use limitation. Except as specified in paragraphs (2) - (4) of this subsection, wood and wood wicker may not be used as a food-contact surface
32		228.101(h)	Nonstick coatings, use limitation. Multiuse kitchenware such as frying pans, griddles, sauce pans, cookie sheets, and waffle bakers that have a perfluorocarbon resin coating shall be used with nonscoring or nonscratching utensils and cleaning aids
32		228.104(c)(1)(A)	Clean in place equipment design and constructed criteria
32		228.104(d)	"V" threads, use limitation
32		228.104(e)	Hot oil filtering equipment
32		228.104(f)	Can openers
32		228.104(g)	Nonfood-contact surfaces. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance
32		228.106(b)(1)	A cover or lid for equipment shall overlap the opening and be sloped to drain
32		228.106(b)(2)	An opening located within the top of a unit of equipment that is designed for use with a cover or lid shall be flanged upward at least 5 millimeters (two-tenths of an inch)
32		228.106(b)(3)	Fixed piping, temperature measuring device, rotary shafts, and other parts extending into equipment shall be provided with a watertight joint at the point where the item enters the equipment
32		228.149(f)(1)	Materials, approved. Materials that are used in the construction of a MOBILE water tank, MOBILE FOOD UNIT water tank, and appurtenances shall be: (B) durable, corrosion-resistant, and nonabsorbent; and (C) finished to have a smooth, easily cleanable surface
32		228.149(f)(2)	Tank design and construction
32		228.149(f)(3)	Tank inspection and cleaning port, protected and secured
32		228.149(f)(7)	Tank hose, construction and identification
32		228.149(f)(10)	MOBILE FOOD UNIT tank inlet
32		228.221(c)(1)(E)	Potable water servicing equipment shall be installed in the servicing area according to the Plumbing Code and shall be stored and handled in a way that protects the water and equipment from contamination
32		228.222(d)(1)	Design and construction. Equipment/utensils durable
32		228.223(h)	Equipment and utensil design and construction. safe materials and maintained in good repair
32		228.223(j)	Food-contact surfaces. smooth, non-absorbent and easily cleanable
32		228.224(f)(2)	Ice storage container criteria
32		228.224(g)(2)	Potable water storage criteria
32		228.224(i)	Equipment and utensils approved for food use.
33	Warewashing Facilities; Installed, Maintained, Used; Service-sink or Curbed Cleaning Facility Provided	228.106(p)(1)	Manual ware washing equipment, heaters and baskets. If hot water is used for sanitization in manual ware washing operations, the sanitizing compartment of the sink shall be: designed with an integral heating device that is capable of maintaining water at a temperature not less than 77 degrees Celsius (171 degrees Fahrenheit)
33		228.106(p)(2)	Manual ware washing equipment, heaters and baskets. If hot water is used for sanitization in manual ware washing operations, the sanitizing compartment of the sink shall be: provided with a rack or basket to allow complete immersion of equipment and utensils into the hot water
33		228.107(b)(1)	Manual ware washing, sink compartment requirements
33		228.107(b)(2)	Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils.

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
33		228.111(i)	Manual ware washing equipment, wash solution temperature
33		228.107(c)	Drain boards
33		228.221(a)(6)(B)	MOBILE FOOD UNIT -- Manual warewashing, sink compartment requirements
33		228.223(e)(1)	TEMPORARY ESTABLISHMENT -- Manual. A three compartment sink shall be used if washing, rinsing and sanitizing of utensils and equipment is done manually; or a two compartment sink may be utilized if single service tableware is provided, and if an approved detergent sanitizer is used
33		228.115(d)	Wet cleaning
33		228.115(f)	Rinsing procedures
33		228.125(d)	Rinsing Equipment and Utensils after Cleaning and Sanitizing
33		228.111(d)	Warewashing equipment, cleaning frequency
33		228.111(f)(2)	If a warewashing sink is used to wash wiping cloths, wash produce, or thaw food, the sink shall be cleaned as specified under subsection (d) of this section before and after each time it is used to wash wiping cloths or wash produce or thaw food. Sinks used to wash or thaw food shall be sanitized as specified under §228.116 - 228.118 of this title before and after using the sink to wash produce or thaw food
33		228.111(g)	Warewashing equipment, cleaning agents
33		228.111(h)	Warewashing equipment, clean solutions. The wash, rinse, and sanitize solutions shall be maintained clean
33		228.106(q)(1)	Ware washing machines, automatic dispensing of detergents and sanitizers. A ware washing machine that is installed after adoption of these rules by the regulatory authority, shall be equipped to automatically dispense detergents and sanitizers
33		228.106(q)(2)	Ware washing machines, automatic dispensing of detergents and sanitizers. A ware washing machine that is installed after adoption of these rules by the regulatory authority, shall be equipped to incorporate a visual means to verify that detergents and sanitizers are delivered or a visual or audible alarm to signal if the detergents and sanitizers are not delivered to the respective washing and sanitizing cycles
33		228.111(j)	Mechanical warewashing equipment, wash solution temperature
33		228.106(m)	Warewashing machine, data plate operating specifications
33		228.106(n)	Warewashing machines, internal baffles
33		228.106(r)	Warewashing machines, flow pressure device
33		228.106(s)	Warewashing sinks and drain boards, self-draining. Sinks and drain boards of warewashing sinks and machines shall be self-draining
33		228.111(e)	Warewashing machines, manufacturers' operating instructions
33		228.115(c)	Loading of soiled items, warewashing machines
33		228.223(e)(2)	``
33		228.111(l)	Mechanical warewashing equipment, hot water sanitization temperatures.
33		228.111(m)	Mechanical warewashing equipment, sanitization pressure.
33		228.111(o)	Manual warewashing equipment, chemical sanitization using detergent-sanitizers
33		228.115(e)	Washing, procedures for alternative manual warewashing equipment.
33		228.107(b)(4)	Before a two-compartment sink is used criteria
33		228.107(b)(5)	A two-compartment sink may not be used for warewashing operations where cleaning and sanitizing solutions are used for a continuous or intermittent flow of kitchenware or tableware in an ongoing warewashing process
33		228.222(d)(5)	Alternative manual warewashing
33		228.224(e)	Warewashing. Alternative manual warewashing equipment

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
33		228.147(c)(1)	Service sink or one curbed cleaning facility provided
			Core Items
34	No Evidence of Insect Contamination, Rodent/other Animals	228.174(c)	Insect control devices, design and installation
34		228.174(e)(1)	Outer openings, protected
34		228.174(e)(3)	Exterior doors used as exits need not be self-closing if they are solid and tight-fitting
34		228.174(e)(4)	Windows or doors protected against the entry criteria
34		228.174(f)	Exterior walls and roofs, protective barrier
34		228.186(k)(1)	Controlling pests. Routine check shipments of food and supply
34		228.186(k)(2)	Controlling pests. Check premises
34		228.186(k)(3)	Controlling pests. Eliminating harborage conditions
34		228.186(l)	Removing dead or trapped birds, insects, rodents, and other pests
34		228.222(k)(2)	Outer openings
34		228.223(k)(1)	BED AND BREAKFAST Construction
34		228.186(o)(1)	Live animals may not be allowed on the premises of a establishment
34		228.186(o)(2)(A)	Edible fish or decorative fish in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems
34		228.186(o)(2)(B)	Patrol dogs accompanying police or security officers
34		228.186(o)(2)(C)	Service animals
34		228.186(o)(2)(D)	Pets in the common dining areas criteria
34		228.186(o)(2)(E)	Displayed or Caged animals or animals that are similarly confined
34		228.186(o)(3)	Live or dead fish bait storage
35	Personal Cleanliness/ Eating, Drinking or Tobacco Use	228.42(a)(1)	Eating food, chewing gum, drinking beverages, or using tobacco
35		228.43(a)	Hair Restraints effective
35		228.40	Jewelry Prohibition
35		228.41	Outer Clothing, Clean Condition
36	Wiping Cloths; Properly Used and Stored	228.68(d)(1)(A)	Cloths in-use maintained dry
36		228.68(d)(1)(B)	Cloths in-use for wiping food spills used for no other purpose
36		228.68(d)(2)(A)	Cloths in-use for wiping between uses stored
36		228.68(d)(2)(B)	Cloths in-use for wiping laundered daily
36		228.68(d)(3)	Cloths in-use for wiping raw animal foods shall be kept separate
36		228.68(d)(4)	Dry wiping cloths and the chemical sanitizing solutions free of food debris and visible soil
36		228.68(d)(5)	Containers of chemical sanitizing solutions stored off the floor and used in a manner that prevents contamination
36		228.68(d)(6)	Single-use disposable sanitizer wipes used in accordance with EPA-approved manufacturer's instructions
36		228.120(d)	Wet wiping cloths shall be laundered daily
36		228.120(e)	Dry wiping cloths shall be laundered as necessary to prevent contamination of food and clean serving utensils
36		228.121(b)(2)	Where Wiping cloths laundered criteria

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
36		228.122(b)	Wiping cloths, air-drying locations
37	Environmental Contamination	228.69(a)(1)(A)	Food shall be protected from contamination by storing the food in a clean, dry location
37		228.69(a)(1)(B)	Storing the food where it is not exposed to splash, dust, or other contamination
37		228.69(a)(1)(C)	Storing the food at least 15 cm (6 inches) above the floor
37		228.69(a)(2)	Food in packages and working containers may be stored less than 15 cm (6 inches) above the floor on case lot handling equipment
37		228.69(a)(3)	Pressurized beverage containers, cased food in waterproof containers stored on a floor that is clean and dry
37		228.69(b)	Food storage, prohibited areas
37		228.69(d)	Food preparation
37		228.70(e)	Preventing contamination from other sources. Miscellaneous sources of Contamination
37		228.174(g)	Outdoor food vending areas, overhead protection
37		228.174(h)	Outdoor Servicing Areas, Overhead Protection
37		228.106(g)	Ice units, separation of drains
37		228.106(f)	Beverage tubing, separation
37		228.106(h)	Condenser unit, separation
37		228.106(i)	Can openers on vending machines
37		228.67(b)(1)	Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water
37		228.66(a)(1)(D)	Food protected from cross contamination by storing the food in packages, covered containers, or wrappings
37		228.66(a)(1)(F)	Food shall be protected from cross contamination by protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened
37		228.66(a)(1)(G)	Food protected from cross contamination by storing damaged, spoiled, or recalled food being held in the establishment
37		228.66(a)(1)(H)	Food protected from cross contamination by separating fruits and vegetables from ready-to-eat food
37		228.106(e)	Bearings and gear boxes, leak-proof
37		228.123(a)	Food-contact surfaces. Lubricants
37		228.123(b)	Equipment. Equipment shall be reassembled so that food-contact surfaces are not contaminated.
37		228.208(c)(2)	If used, a nontoxic tracking powder such as talcum or flour may not contaminate food, equipment, utensils, linens, and single-service and single-use articles
37		228.67(b)(2)	Unpackaged food may not be stored in direct contact with undrained ice
37		228.106(c)(3)	The delivery tube or chute and orifice of equipment used to vend liquid food or ice in unpackaged form to self-service consumers designed
37		228.106(c)(4)	The dispensing equipment actuating lever or mechanism and filling device of consumer self-service beverage dispensing equipment shall be designed to prevent contact with the lip-contact surface of glasses or cups that are refilled
37		228.106(b)(4)	If a watertight joint is not provided: (A) the piping, temperature measuring device, rotary shafts, and other parts extending through the openings shall be equipped with an apron designed to deflect condensation, drips, and dust from openings into the food; and (B) the opening shall be flanged as specified under paragraph (2) of this subsection
37		228.106(c)(1)	Dispensing equipment, protection of equipment and food designed
37		228.106(c)(2)	Dispensing equipment, protection of equipment and food from manual contact such as by being recessed
37		228.66(e)	Raw fruits and vegetables washed

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
37		228.70(b)(1)	Condiments protected from contamination
37		228.70(b)(2)	Condiments at a vending machine criteria
37		228.70(d)(2)(A)	Container of food that is not time/temperature controlled for safety may be re-served from one consumer to another if the food is dispensed so that it is protected from contamination and the container is closed between uses, such as a narrow-neck bottle containing catsup, steak sauce, or wine
37		228.70(d)(2)(B)	Container of food that is not time/temperature controlled for safety may be re-served from one consumer to another if the food, such as crackers, salt, or pepper, is in an unopened original package and is maintained in sound condition
37		228.149(f)(5)	Tank vent, protected
37		228.149(f)(6)	Tank inlet and outlet, sloped to drain
37		228.149(f)(9)	Protective cover or device
37		228.149(f)(11)	Fill hose and water holding tank shall be labeled as "Potable Water"
37		228.149(f)(15)	Protecting inlet, outlet, and hose fitting
37		228.221(a)(8)	MOBILE FOOD UNIT tank inlet
37		228.222(d)(4)	Food-contact surfaces of equipment shall be protected from contamination by consumers and other sources
37		228.149(f)(14)	Water tank, pump, hose backflow prevention use
38	Approved Thawing Method	228.75(c)(1)	Except as specified in paragraph (4) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed under refrigeration that maintains the food temperature at 5 degrees Celsius (41 degrees Fahrenheit) or less
38		228.75(c)(2)	Thawing. under running water criteria
38		228.75(c)(3)(A)	Except as specified in paragraph (4) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed as part of a cooking process if the food that is frozen is cooked as specified in sections §228.71(a)(1) - (2) or (b) of this title
38		228.75(c)(3)(B)	TCS food shall be thawed as part of a cooking process if the food that is frozen is thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process
38		228.75(c)(4)	TCS food shall be thawed using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order
38		228.75(c)(5)(A)	TCS food shall be thawed reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment prior to its thawing under refrigeration as specified in paragraph (1) of this subsection
38		228.75(c)(5)(B)	TCS food shall be thawed reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment prior to, or immediately upon completion of, its thawing using procedures specified in paragraph (2) of this subsection
38		228.75(a)	Frozen food. Stored frozen foods shall be maintained frozen
38		228.75(b)(1)	Time/temperature controlled for safety food, slacking. Food temperature at 5 degrees Celsius (41 degrees Fahrenheit) or less
38		228.75(b)(2)	Time/temperature controlled for safety food, slacking
39	Utensils, Equipment, & Linens; Properly Used, Stored, Dried, & Handled/ In use Utensils:	228.103(a)	Equipment and utensils. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions
39		228.124(b)(1)	Cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles storage criteria
39		228.124(a)(1)(A)	Except as specified in paragraph (4) of this subsection, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored in a clean, dry location

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
39	In-use Utensils, Properly Used	228.124(a)(1)(B)	Except as specified in paragraph (4) of this subsection, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored where they are not exposed to splash, dust, or other contamination
39		228.124(a)(1)(C)	Except as specified in paragraph (4) of this subsection, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored at least 15 cm (6 inches) above the floor
39		228.124(a)(2)(A)	Clean equipment and utensils shall be stored as specified under paragraph (1) of this subsection and shall be stored in a self-draining position that allows air drying
39		228.124(a)(2)(B)	Clean equipment and utensils shall be stored as specified under paragraph (1) of this subsection and shall be stored covered or inverted
39		228.124(a)(4)	Items that are kept in closed packages may be stored less than 15 cm (6 inches) above the floor on dollies, pallets, racks, and skids that are designed as specified under §228.106(v) of this title
39		228.125(a)(2)	Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided
39		228.125(b)	Soiled and clean tableware. Soiled tableware shall be removed from consumer eating and drinking areas and handled so that clean tableware is not contaminated
39		228.125(c)(1)	Preset tableware. If tableware is preset except as specified in paragraph (2) of this subsection, tableware that is preset shall be protected from contamination by being wrapped, covered, or inverted
39		228.125(c)(2)	Preset tableware may be exposed if: (A) unused settings are removed when a consumer is seated; or (B) settings not removed when a consumer is seated are cleaned and sanitized before further use
39		228.68(b)(1)	In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored except as specified under subsection (a) of this section, in the food with their handles above the top of the food and the container
39		228.68(b)(2)	In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in food that is not time/temperature controlled for safety with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon
39		228.68(b)(3)	In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §228.114 and §228.117 of this title
39		228.68(b)(4)	In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes
39		228.68(b)(5)	In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature controlled for safety
39		228.68(b)(6)	In-use utensils, between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in a container of water if the water is maintained at a temperature of at least 57 degrees Celsius (135 degrees Fahrenheit) and the container is cleaned at a frequency specified under §228.114(a)(4)(G) of this title
39		228.108(a)	Utensils, consumer self-service
39		228.68(f)(1)	Except for refilling a consumer's drinking cup or container without contact between the pouring utensil and the lip-contact area of the drinking cup or container, food employees may not use tableware, including single-service articles, soiled by the consumer, to provide second portions or refills
39		228.68(g)(3)	A take-home food container returned/refilled at a establishment criteria

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
39		228.68(g)(4)	Take-out beverage containers refilled by employees or the consumer if refilling is a contamination-free process
39		228.68(g)(5)	Consumer-owned containers that are not food-specific may be filled at a water vending machine or system
39		228.115(a)(1)	If used, dry cleaning methods such as brushing, scraping, and vacuuming shall contact only surfaces that are soiled with dry food residues that are not time/temperature control for safety (TCS) food
39		228.115(a)(2)	Cleaning equipment used in dry cleaning food-contact surfaces may not be used for any other purpose
39		228.115(b)	Precleaning
39		228.122(a)	Drying, Equipment and Utensils
39		228.114(a)(5)(A)	Surfaces of utensils and equipment contacting food that is not time/temperature control for safety shall be cleaned at any time when contamination may have occurred
39		228.114(a)(5)(B)	Surfaces of utensils and equipment contacting food that is not time/temperature control for safety shall be cleaned at least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles
39		228.114(a)(5)(C)	Surfaces of utensils and equipment contacting food that is not time/temperature control for safety shall be cleaned before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers
39		228.114(a)(5)(D)	Surfaces of utensils and equipment contacting food that is not time/temperature control for safety shall be cleaned: in equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment: (i) at a frequency specified by the manufacturer; or (ii) absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold
39		228.114(b)	Cooking and baking equipment.
39		228.75(e)(2)	Food containers in which food is being cooled shall be:(A) arranged (B) loosely covered, or uncovered during the cooling period
39		228.111(a)	Good repair and proper adjustment.
39		228.111(b)	Cutting surfaces.
39		228.111(c)	Microwave ovens shall meet the safety standards specified in 21 CFR §1030.10
39		228.104(c)(1)(B)	CIP equipment is self-draining or capable of being completely drained of cleaning and sanitizing solutions.
39		228.104(c)(2)	Cleaned in place (CIP) equipment is not designed to be disassembled cleaned criteria
39		228.110(a)(1)(A)	Equipment that is fixed because it is not easily movable shall be installed so that it is spaced to allow access for cleaning along the sides, behind, and above the equipment
39		228.110(a)(1)(B)	Equipment that is fixed because it is not easily movable shall be installed so that it is spaced from adjoining equipment, walls, and ceilings a distance of not more than one millimeter or one thirty-second inch
39		228.110(a)(1)(C)	Equipment that is fixed because it is not easily movable shall be installed so that it is sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage
39		228.110(b)(4)	Except as specified in paragraph (5) of this subsection, counter-mounted equipment that is not easily movable shall be elevated on legs that provide at least a 10- centimeter (4-inch) clearance between the table and the equipment
39		228.110(a)(2)(A)	Counter-mounted equipment sealed to the table
39		228.110(a)(2)(B)	Counter-mounted equipment elevated on legs as specified under subsection (b)(4) of this subsection
39		228.101(h)	Nonstick coatings, use limitation
39		228.68(c)	Linens and Napkins, Use Limitation
39		228.119	Laundering, Clean Linens
39		228.120(a)	Linens that do not come in direct contact with food shall be laundered between operations if they become wet, sticky, or visibly soiled

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
39		228.120(b)	Cloth gloves laundered before being used with a different type of raw animal food such as beef, fish, lamb, pork or poultry
39		228.120(c)	Linens and napkins laundered between each use
39		228.121(b)	Linens shall be mechanically washed
39		228.121 (a)	Storage of soiled linens
39		228.106(v)	Case lot handling equipment, movability
39		228.106(w)(1)	Vending machine doors and access opening covers tight-fitting
39		228.106(w)(2)	Vending machine service connection openings criteria
39		228.106(d)(1)	Vending machine, vending stage closure. Environmental protection
39		228.106(d)(2)	Vending machine, vending stage closure. Self-closing door or cover
40	Single-service & Single-use Articles; Properly Stored and Used	228.112(c)(1)	Single-service and single-use articles may not be reused
40		228.112(c)(2)	The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head
40		228.112(d)	Mollusk and crustacea shells may not be used more than once as serving containers
40		228.124(a)(3)	Single-service/ single-use articles kept in the original protective package or other means of protection
40		228.125(a)(1)	Single-service/ single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented
40		228.125(a)(3)	Single-service articles for food- or lip-contact for consumer self-service with the original individual wrapper intact or from an approved dispenser
40		228.221(a)(5)	Single-service articles. MOBILE FOOD UNITs
40		228.222(e)	Single-service articles. A TEMPORARY FOOD ESTABLISHMENT
41	Original Container (Bulk Food); Food Labeled	228.78(a)	Standards of identity
41		228.79(a)(1)	Food packaged in a establishment, shall be labeled as specified in law
41		228.79(a)(2)(A)	Label include the common name of the food, an adequately descriptive identity statement
41		228.79(a)(2)(B)	Label include if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order
41		228.79(a)(2)(C)	Label information shall include an accurate declaration of the quantity of contents
41		228.79(a)(2)(D)	Label include the name and place of business of the manufacturer, packer, or distributor
41		228.79(a)(2)(F)	Label include nutrition labeling
41		228.79(a)(2)(G)	Label include for any salmonid fish containing canthaxanthin or astaxanthin
41		228.62(a)(4)	Fish intended for consumption in their raw form may be offered for sale or service if they are obtained from a supplier that freezes the fish or frozen on the premises and records are retained
41		228.62(a)(6)	Meat and poultry that is not a ready-to-eat food packaged shall be labeled
41		228.62(a)(7)	Eggs shall be labeled
41		228.66(b)	Food storage containers, identified with common name of food.
41		228.79(a)(3)(A)	Bulk food available for consumer self-dispensing be labeled with manufacturer's or processor's label
41		228.79(a)(3)(B)	Bulk food available for consumer self-dispensing shall labeled a card, sign, or other method of notification
41		228.64(a)	Molluscan shellfish may not be removed from the received container
41		228.64(b)	For display purposes, shellstock may be removed from the container in which they are received

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
41		228.64(c)	Shucked shellfish removed from the received container the labeling information must be retained
41		228.64(d)	Shucked shellfish removed from the container tags are maintained for 90 days
41		228.63(h)(2)	Shucked shellfish, packaging and identification
41		228.63(i)(2)	Shellstock Identification
41		228.79(b)(2)	Other forms of information.
41		228.78(b)(1)	Food shall be offered for human consumption in a way that does not mislead or misinform the consumer
41		228.78(b)(2)	Food or color additives, colored overwraps, or lights may not be used to misrepresent the true appearance, color, or quality of a food
42	Non-Food Contact Surfaces Clean	228.101(i)	Nonfood-contact surfaces. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material
42		228.113(3)	Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris
42		228.104(h)	Kick plates, removable
42		228.104(i)	Ventilation hood systems, filters
42		228.114(c)	Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues
43	Adequate Ventilation and Lighting; Designated Areas Used	228.177(1)	The light intensity shall be at least 108 lux (10 foot candles)
43		228.177(2)(A)	The light intensity shall be at least 215 lux (20 foot candles)
43		228.177(2)(B)	The light intensity shall be at least 215 lux (20 foot candles)
43		228.177(2)(C)	The light intensity shall be at least 215 lux (20 foot candles)
43		228.177(3)	The light intensity shall be at least 540 lux (50 foot candles)
43		228.174(a)(1)	Light bulbs shall be shielded, coated, or otherwise shatter-resistant
43		228.107(d)	Ventilation hood systems, adequacy
43		228.178	Ventilation, Mechanical
43		228.174(b)	Heating, ventilating, air conditioning system vents
43		228.106(a)	Ventilation hood systems, drip prevention
43		228.186(d)(1)	Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials
43		228.186(d)(2)	If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge
44	Garbage and Refuse Properly Disposed; Facilities Maintained	228.152(d)(1)	Outside storage prohibitions
44		228.152(a)	Indoor storage area
44		228.152(b)	Outdoor storage surface
44		228.152(c)	Outdoor enclosure
44		228.152(p)	Maintaining refuse areas and enclosures
44		228.152(f)(1)	Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the establishment shall be designed and constructed to have tight-fitting lids, doors, or covers

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
44		228.152(f)(2)	Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit
44		228.152(g)(1)	An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold refuse, recyclables, and returnables that accumulate
44		228.152(g)(2)	A receptacle shall be provided in each area of the establishment or premises where refuse is generated or commonly discarded, or where recyclables or returnables are placed
44		228.152(j)(1)	An area designated for refuse, recyclables, returnables located so that it is separate from food, equipment, utensils, linens, and single-service and single-use articles and a public health hazard or nuisance is not created
44		228.152(j)(3)	The location of receptacles and waste handling units not create a public health hazard or nuisance or interfere with the cleaning of adjacent space
44		228.152(j)(2)	Redeeming machine located in the packaged food storage area or consumer area of a establishment
44		228.152(g)(3)	If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories
44		228.152(k)	Storing refuse, recyclables, and returnables
44		228.152(l)	Areas, enclosures, and receptacles, good repair
44		228.174(i)	Exterior walking and driving surfaces shall be graded to drain
44		228.174(j)	Outdoor refuse areas, curbed and graded to drain
44		228.150(b)	Establishment drainage systems designed and installed
44		228.224(k)	Garbage receptacles. Impervious receptacles shall be provided for storage of garbage and refuse
44		228.152(n)(1)(A)	Covering receptacles. if contain food residue and are not in continuous use
44		228.152(n)(1)(B)	Covering receptacles after filled
44		228.152(n)(2)	Receptacles and waste handling units be kept covered with tight-fitting lids or doors if kept outside the establishment
44		228.152(o)	Using drain plugs
44		228.150(d)	Grease trap. Easily accessible
44		228.151(b)	Other liquid wastes and rainwater
44		228.152(m)(1)	Refuse receptacles not rodent-resistant, unprotected plastic bags and paper bags, or baled units that contain materials with food residue may not be stored outside
44		228.154	Solid waste alternative disposed
44		228.153(a)	Frequency. Refuse, recyclables, and returnables removed from the premises
44		228.153(b)	Receptacles or vehicles
44		228.222(h)(2)	Sewage facility construction criteria
44		228.223(m)	BED AND BREAKFAST Garbage receptacles
44		228.152(q)(1)	waste Receptacles thoroughly cleaned
44		228.152(q)(2)	Soiled receptacles and waste handling units for refuse, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents
44		228.106(u)(1)	Vending machines designed to store beverages that are packaged in containers made from paper products shall be equipped with diversion devices and retention pans or drains for container leakage
44		228.106(u)(2)(A)	Vending machines that dispense liquid food provided internally mounted waste receptacle
44		228.152(e)	Receptacles in vending machines

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
44		228.106(u)(2)(B)	Vending machines that dispense liquid food in bulk shall be equipped with an automatic shutoff device
44		228.106(u)(3)	Shutoff devices criteria
44		228.150(a)	MOBILE holding tank. Capacity and Drainage
44		228.150(g)	Flushing a Waste Retention Tank
44		228.221(a)(9)(B)	Capacity and drainage
44		228.221(a)(9)(C)	MOBILE FOOD UNIT waste disposal facilities connection criteria
44		228.221(a)(9)(G)	Liquid waste holding tank shall be labeled as "waste water"
45	Physical Facilities Installed, Maintained, and Clean	228.171(1)	Materials for floor, wall, and ceiling shall be smooth, durable, and easily cleanable
45		228.171(2)	Materials for floor, wall, and ceiling shall be closely woven and easily cleanable carpet for carpeted areas
45		228.171(3)	Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be nonabsorbent
45		228.172(a)	Walking and driving areas
45		228.172(b)	Exterior surfaces
45		228.172(c)	Storage areas. Outdoor storage areas for refuse, recyclables, or returnables
45		228.186(a)	Repairing. The physical facilities shall be maintained in good repair
45		228.186(b)	Cleaning, frequency and RESTRICTIONs.
45		228.186(n)	Maintaining premises, unnecessary items and litter
45		228.173(a)	Cleanability. Floor, wall ceiling constructed installed are smooth and easily cleanable
45		228.173(b)(1)	Utility service lines and pipes may not be unnecessarily exposed
45		228.173(b)(2)	Exposed utility service lines and pipes instillation criteria
45		228.173(b)(3)	Exposed horizontal utility service lines and pipes may not be installed on the floor
45		228.173(c)(1)	Floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch).
45		228.173(c)(2)	Floors criteria if using water flush cleaning methods
45		228.173(d)(1)	Porous floor covering use limited
45		228.173(d)(2)(A)	Carpet installed securely attached to the floor
45		228.173(d)(2)(B)	Carpet installed tightly against the wall under the coving
45		228.173(e)	Floor covering, mats and duckboards
45		228.186(c)(1)	Only dustless methods of cleaning shall be used
45		228.186(g)	Absorbent materials on floors, use limitation
45		228.222(j)	Floors if grained to drain material criteria
45		228.173(f)(1)	Wall and ceiling covering materials shall be attached so that they are easily cleanable
45		228.173(f)(2)	Concrete, porous blocks, or bricks used for indoor wall construction shall be finished and sealed
45		228.173(f)(3)	Walls shall be light in color
45		228.173(g)(1)	Attachments to walls and ceilings shall be easily cleanable
45		228.173(g)(2)	In a consumer area, wall and ceiling surfaces and decorative items kept clean
45		228.173(h)	Walls and ceilings, studs, joists, and rafters
45		288.107(e)(1)	Mechanical clothes washer and dryer shall be provided and used for work linen
45		228.121(c)(1)	Laundry facilities use limited

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
45		228.109(c)	Clothes washer and dryer location requirements
45		228.174(l)	Living or sleeping quarters, separation
45		228.179	Dressing Areas and Lockers, Designation
45		228.186(j)	Using dressing rooms and lockers
45		228.183(a)	Areas for employees--location
45		228.183(b)	Lockers or other suitable facilities shall be located in a designated room or area
45		228.212	Other Personal Care Items, Storage
45		228.109(a)	Cabinet used for the storage of food may not be located in locker rooms etc.
45		228.186(f)	Drying mops
45		228.186(m)(1)	Storing maintenance tools
45		228.152(i)	Suitable cleaning implements and supplies provided
45		228.221(b)	Mobile Food Unit operate Central preparation facility
45		228.221(c)(1)(A)	MOBILE FOOD UNIT servicing area overhead protection
45		228.221(c)(1)(D)	Servicing area surface constructed
45		228.224(m)	OUTFITTER OPERATION--central preparation facility
46	Toilet Facilities; Properly Constructed, Supplied, and Clean	228.147(b)	Toilets and urinals
46		228.176(a)	Minimum number. Toilets and urinals
46		228.176(b)	Toilet tissue, availability
46		228.182	Toilet rooms, convenience and accessibility
46		228.221(a)(11)	MOBILE UNIT: Toilet rooms, convenience and accessibility
46		228.223(g)	Employee restrooms
46		228.174(d)	Toilet rooms, enclosed
46		228.186(i)	Closing toilet room doors
46		228.147(c)(2)	Toilets, urinals and showers not used as a service sink
46		228.152(h)	Toilet room receptacle, covered
46		228.186(h)	Cleaning of Plumbing Fixtures
46		228.146(e)	Conditioning device, design
46		228.148(b)	Backflow prevention device, location
46		228.149(e)(2)	A plumbing system shall be maintained in good repair
47	Other Violations	228.248(1)	Permit/license posted
47		228.248(11)	Notification of the most recent inspection report is available upon request
47		228.175(d)	Handwashing aids and devices, use RESTRICTIONs
47		228.175(e)	Handwashing signage
47		228.71(b)(1)	Raw animal foods cooked in a microwave oven shall be rotated or stirred
47		228.71(b)(2)	Raw animal foods cooked in a microwave oven shall be covered to retain surface moisture
47		228.71(b)(4)	Raw animal foods cooked in a microwave oven shall be allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium

Regulatory Code Quick Reference

Item #	Part	TFER Regulation Code	TFER Quick Reference
47		228.210	First Aid Supplies, Availability
47		228.180	A service sink provided
47		228.111(f)(1)	A ware washing sink not used for hand washing or dumping mop water
47		228.221(a)(4)(B)	Central Preparation Facility--authorization
47		228.221(a)(4)(C)	Central Preparation Facility Inspection Report
47		228.221(a)(4)(D)	Servicing Area Authorization
47		228.225(h)	Self-Service Market signage
47		228.149(f)(4)	"V" type threads, use limitation
47		228.277	Well Logs-records kited
47		228.272(a)(5)	Records kept on site--bacteriological tests, boil water notification
47		228.272(a)(2)	Private Water System--accredited laboratory testing
47		228.274(d)	Disinfectants on-site--Private Water System
47		228	Were no other violations observed during inspection?