

CHANGES OCCURRING FROM DIFFERENCES IN TERMINOLOGY, 2005/2009 FC:

1. previous critical violations that are now Core [14]
2. previous non-critical violations that are now P or PF (critical) [78]

Previous Critical that is now Core (13)	previous Non-critical that is now P or PF (61)
2-401.11(A) eating/drinking/smoking	2-103.11 ^{PT} PIC duties
2-401.12 discharge from eyes/nose/mouth	2-201.13 ^P managing exclusion/restriction
3-201.11(F & G) labeling raw meat/eggs safe handling instruction	2-301.15 ^{PT} where to wash
3-201.17(B) game animals, endangered/threatened species	2-301.16 ^{PT} hand antiseptic
3-202.18(B & C) shellstock hold or seizure for lack of labeling information & dealer information listed first	2-302.11 ^{PT} fingernails
3-301.11(A) shall wash hands as specified under 2-301.11 & (D) alternative to bare hand contact is in italic	3-202.17(A) ^{PT} raw shucked shellfish packaging
3-302.11(A, 3-8) handling of packaged & unpackaged food	3-202.110 (A) ^{PT} (B) ^P juice to be obtained from HACCP processor
3-401.12(A-D) All of microwave cooking	3-303.11 ^P ice as exterior coolant
3-501.19(D) HSP cannot use TPC for raw eggs	3-304.15(A) ^P gloves used for only one task
3-801.11(A(1) defines age of HSP for children & (G) allows reserving of food as specified in 3-306.14(B)(1,2)	3-306.11 ^P food protected on display
5-203.12 number of toilets/urinals	3-306.13(B&C) ^{PT} Consumer self-serve suitable utensils & monitored
	3-401.13 ^{PT} plant food cooking for Hot hold
5-203.15(A) backflow prevention device on carbonators	3-402.12(A&C) ^{PT} raw/under cooked fish record retention
5-205.15(B) [was a swing] plumbing system maintained good repair	3-404.11(A) ^P , (B) ^{PT} juice packaged in FSE
7-202.12(A, 1 & 4) poisons/toxic materials used according to law or as established by regulatory authority	3-501.15(A) ^{PT} cooling method
	3-502.12(D)(2 a-e) ^P cook chill or sous vide
	3-502.12(D)(1)(2 a,f,g,h)(3 a,b)(4) ^{PT}
	3-502.12(E)(2-4) ^{PT} cheese ROP
	3-602.11(B,5) ^{PT} food labeling and allergens
	4-101.13(A,B) ^P lead use limitation
	4-202.12(A) ^{PT} CIP equipment
	4-203.11(A,B) ^{PT} food temp. measuring device, accuracy
	4-203.12(A,B) ^{PT} ambient air/water temp. measuring device, accuracy
	4-204.13(E was added) ^P homogenous liquids dispensing design
	4-204.110(A) ^P , (B) ^{PT} molluscan shellfish tanks
	4-204.112(E) ^{PT} Temp. measuring device on warewash machine, readout scale
	4-204.115(A,B) ^{PT} Temp. measuring device on warewash machine, present/location
	4-204.116(A,B) ^{PT} manual hot water warewashing equipment
	4-204.117(A,B) ^{PT} warewash machine auto dispensing

	detergent/sanitizer, visual/audible alarm
	4-301.11 ^{PF} equip. for cooling, heating, holding sufficient number/capacity
	4-301.12(A,B) ^{PF} 3-comp sink provided/size
	4-302.11 ^{PF} consumer self-serve utensils available
	4-302.12(A,B) ^{PF} food temp. measuring device available, suitable for thin masses
	4-302.14 ^{PF} sanitizing sol. Testing device, provided
	4-501.17 ^{PF} warewashing equipment, presence of cleaning agent
	4-501.19 ^{PF} manual warewashing wash solution water temp
	4-501.110(A,B) ^{PF} mechanical warewashing using hot water sanitizing wash solution water temp
	4-501.112(A) ^{PF} mechanical warewashing using hot water sanitizing rinse temp
	4-501.116 ^{PF} chemical sanitizer test kit use
	4-502.11(B) ^{PF} calibration of food temp measuring devices
	5-102.13 ^{PF} sampling non-public water supply
	5-103.12 ^{PF} water under pressure provided
	5-104.11(A, B) ^{PF} water supply source
	5-104.12(A-E) ^{PF} alternative water supply source
	5-202.12(A) ^{PF} water temp. at hand wash sink
	5-202.14 ^P backflow prevention device, ASSE requirement
	5-205.11(A-C) ^{PF} hand wash sink accessible, used for no other purpose
	5-205.12(B) ^{PF} identifying non-potable water lines
	5-205.13 ^{PF} servicing of water system devices
	5-301.11(A) ^P mobile water tank construction materials, safe
	5-302.16(A) ^P drinking water hose material, safe
	5-303.11 ^P compressed air filter on drinking water line
	5-304.14(A) ^P water tank, hose, pump used for drinking water, no other use
	5-402.14 ^{PF} removing mobile food est. wastes
	6-202.111 ^P use of private home areas restricted for food operations
	6-301.11 ^{PF} hand wash cleanser available
	6-301.12 ^{PF} hand drying provisions available
	6-302.11 ^{PF} toilet tissue available
	6-404.11 ^{PF} distressed products segregation/location
	7-201.11(A) ^P separating poisonous/toxic materials by spacing or partition (was a swing)
	7-208.11(B) ^P First Aid kit storage (was a swing)
	7-301.11(A) ^P storage of chemicals during retail sale (was a swing)
	8-103.11(A-C) ^{PF} documentation of proposed variance & justification
	8-201.11(A-C) ^{PF} when plans are required
	8-201.14(A-E) ^{PF} contents of HACCP plans
	8-301.11 ^{PF} valid permit to operate FSE required
	8-404.11(A, B) ^P imminent health hazard ceasing operations/reporting
	8-405.11(A) ^{PF} timely correction of P & PF violation