**22 Significant Violations for 2017 CORE**

**Facilities:**

**6.10 – Restaurant has Electric power**

**9.1 – Pest Activity is not present**

**10.3 – Minimum of 1 functioning toilet available in the facility**

**10.5 – Mop sink, grease and sink traps or drains not clogged and functioning properly**

**10.6 – Water is from an approved source**

**Handwashing:**

**2.3 – Gloves and Blue/ brightly colored bandages are available and properly used**

**2.4 – Proper handwashing procedures followed**

**2.5 – Hand washing sinks are accessible, clean, functioning, in good repair and only used for handwashing and includes posted hand washing signs**

**Sinks:**

**5.1 – Dish washing process set up and followed correctly; proper sanitizer concentration and test strips available**

**10.1 – Hot water > 120 F is available in the Kitchen as measured at any sink providing hot water other than a hand sink**

**Temperature:**

**6.1 - Thermometers in use are calibrated**

**6.2 – Cold Time/Temperature control for foods must be < 40F**

 **Cold ingredients are held >46F AND within the 4 hour hold time.**

**6.3 – Hot Food/Temperature control for hot foods must be held >140F**

 **Hot ingredients or products held < 135F and within the documented 4 hour hold time.**

**6.4 – Food must be cooked or heated to a minimum temperature of 165 F**

**6.5 – Potato’s and Hash browns must be labeled and discarded within 4 hours**

**6.6 – Ingredients and Products must be held correctly, within hold times or expiration dates, rotated properly and labeled.**

**6.7 – No spoiled food or ingredients in use and not for sale**

**Miscellaneous:**

**2.1 - No sick employees working**

**3.1 – Only improved ingredients or food is evident**

**4.3 – Cross contamination, or conditions that could lead to cross contamination must not be present**

**5.3 – Wiping clothes used and stored properly in a sanitizer bucket with correct concentration**

**6.9 – Carryover procedures are followed**

**Highlighted are different or new in 2017!**

 **Updated February 2017**