KEY TO VIOLATIONS | Idaho Food Code
Effective July 1, 2016
Central District Health | cdh.idaho.gov | 208-327-7499

Foodborne illness is most often prevented by monitoring and controlling the food safety items listed below. Licensed food establishment operators that follow these food safety principles and practices ensure safe food is served to the consumer.

1. Demonstration of Knowledge	There must be a person during all hours of operation that has sufficient knowledge in food safety to recognize conditions that may contribute to a potential foodborne illness. The person in charge must be able to respond to operational questions and concerns, and have the authority to take action to resolve problems.
2. Certified Food Protection Manager	Beginning July 1, 2018 at least one employee that has supervisory and management responsibility shall be a Certified Food Protection Manager who has shown proficiency of food safety principles through passing a test that is part of an accredited program.
3. Management, Food Employee, Person in Charge Responsible for Reporting Illness	Management shall require employees to report health and activities as they relate to the transmission of diseases through food. The person in charge must know a wide range of communicable diseases and infections that may be transmitted by infected employees in food. Employee illness reporting is required and each employee must know what illness must be reported to prevent a foodborne illness outbreak.
4. Proper use of Restriction and Exclusion	The person in charge must know a wide range of communicable diseases and infections that may be transmitted by infected employees to food. Ill employees must be restricted or excluded from food service work.
5. Procedures for Responding to Vomiting and Diarrheal Events	A permit holder must have procedures for employees to follow when responding to vomiting and diarrheal events that involve the discharge of vomitus and fecal matter onto surfaces in the food establishment. The procedures must include specific actions for employees to minimize the spread of contamination to employees, consumers, food, and equipment.
6. Proper Eating, Drinking, Tasting, or Tobacco use	Proper hygienic practice must be followed by food employees in performing assigned tasks to ensure the safety of food. Smoking and eating in food preparation areas is prohibited because of the potential for hands, food and food contact surfaces may becoming contaminated.
7. No Discharge from Eyes, Nose and Mouth	Discharging from eyes, nose or mouth through persistent sneezing or coughing by food employees can directly contaminate exposed food, equipment, utensils, linens, and single service articles. When these poor hygienic practices cannot be controlled the employee needs to be removed from food service.
8. Hands Clean and Properly Washed	Hand washing is a critical factor in reducing the transmission of harmful bacteria, viruses and parasites. Any activity that which may contaminate the hands must be followed by thorough hand washing. Hand washing must only occur in sinks designated for hand washing only.
9.No Bare Hand Contact with Ready to Eat Food or Preapproved	Bare hand contact is prohibited because of the potential to contaminate ready-to-eat food. Gloves, tissue, tongs and other utensils are acceptable for handling ready-to-eat food. A preapproved alternative procedure must be approved by the health authority prior to implementation or practice.

Alternative Procedure	
10. Hand Washing Sinks, Properly Supplied and Accessible	Hand washing is an important factor in the prevention of foodborne illness. Sufficient and adequate facilities must be clean and available to make hand washing likely. Every hand wash sink must have hot and cold water, soap, paper towels and cannot be blocked.
11. Food Received	Food must be obtained from an approved source to assure the product was processed in a facility regulated by the FDA, USDA, or local health department.
12. Food Received at Proper Temperature	Food must be received at the correct temperature and condition to reduce the risk of foodborne illness. Packaging must be intact. Temperature is one of the prime factors that control the growth of bacteria in food.
13. Food must be Safe and Unadulterated	Food that has been contaminated must be discarded. Food that is temperature abused must be discarded. Food contaminated by an infected person or a person who may be infected, must be discarded to prevent a potential foodborne illness.
14. Record Keeping for Seafood/ Fish	Accurate source identification is required for shellfish to trace back in case of a shellfish disease illness. Records must be kept for 90 days which identify lot numbers that can be traced back to the source. Accurate freezing records of raw fish served to the consumer are required that demonstrate parasite destruction.
15. Separation and Protection of Food	Raw animal foods must be properly separated from ready-to-eat food to prevent cross contamination. Raw animal food must be separated from other raw animal food. Food packaging must prevent contamination from germs, dust and chemicals. Food additives must be from approved sources and used in food in the correct manner to prevent illness or allergic reaction to the consumer.
16. Food Contact Surfaces Cleaned, Sanitized	Food contact surfaces must be washed with soapy water, then rinsed with clean water and sanitized, using an approved method as described in the Idaho Food Code. Microbial contamination on food contact surfaces can cause foodborne illness.
17. Food Returned and Re-served	Food can serve as a means of person-to-person transmission of disease agents. Any unpackaged food, even bakery goods in a bread basket that have been served to a consumer and not eaten cannot be reserved to another consumer.
18. Cooking Time/ Temperature	Potentially hazardous food can support growth of harmful bacteria. To kill microorganisms the food must be heated to a specific minimum cook temperature for a specific amount of time to reduce the risk of foodborne illness. Meats and poultry have different minimum cook temperatures to kill specific bacteria.
19. Re-heating of Food	When food is held, cooled, and reheated there is an increased risk from contamination caused by personnel, equipment, procedures and other factors. Food that will be held hot must be rapidly re-heated to 165 °F to prevent the growth of harmful bacteria.
20. Food Cooling Process	Rapid cooling of food is required to prevent the growth of bacteria and keep food safe. Food not cooled rapidly may allow bacteria to grow in

	sufficient numbers and cause a foodborne illness. Proper methods and procedures must be followed.
21. Hot Holding Temperature	Harmful bacteria grow best between 41° F and 135°F. Hot food must be held hot at 135°F or above to prevent the growth of bacteria that may cause a foodborne illness.
22. Cold Holding Temperature	Refrigeration significantly slows the growth of harmful bacteria. Potentially hazardous food must be held at 41°F or below to reduce the risk of foodborne illness.
23. Food Dating System	Lunch meats, potato salad, macaroni salad are some types of food that must be date marked. Certain bacteria, harmful to the consumer can grow in a cold environment. Ready-to eat potentially hazardous food can be stored refrigerated at 41° F or less for up to seven days and be consumed safely. A date marking system is required.
24. Food Temperature and Time Records	Potentially hazardous food at temperatures between 41°F and 135° must be time controlled to prevent the growth of harmful bacteria that may cause foodborne illness. When food at an unsafe temperature, monitoring and record keeping is required. Food must be discarded if time limits have been exceeded.
25.Consumer Advisory	When raw or undercooked food is offered for consumption, the consumer must be advised that consuming raw or undercooked animal derived foods carries an increased risk of foodborne illness. It is not uncommon to find a risk notification on a menu.
26. Pasteurized Food Required	Highly susceptible population facilities must not serve undercooked and raw animal derived food because these people have weakened or compromised immune systems. Pasteurized pre-packaged juice and pasteurized eggs must be served to reduce the risk of foodborne illness.
27. Approved Additives	Food additives and color additives are chemicals that are regulated by the FDA and must be used safely and approved for use in food.
28. Toxic Substance Storage and Labeling	Accidental contamination of food or food contact surfaces can cause serious illness. Proper storage, prominent and distinct labeling of chemicals helps ensure that poisonous and toxic materials are used correctly.
29. Special Food Processing Plans Approved and Followed	Some foods require a special process that must have an approved standard operating procedure. It must be followed to prevent potential contamination and harmful bacteria growth that may cause foodborne illness.