STANDARD 6 – COMPLIANCE AND ENFORCEMENT
STANDARDIZED KEY CROSSWALK TO THE 2026 FDA FOOD CODE

This crosswalk is intended to assist jurisdictions in making comparisons with their code against the *2026 FDA Food Code*. The Form 3-A Food Inspection Report Item numbers are based on the model FDA inspection form found in Annex 7 of the *2026 FDA Food Code*. Completion of the crosswalk is intended to assist jurisdictions completing Standard 6 documentation which identifies major risk factors and public health interventions on the jurisdiction's inspection report form. Annex 5 contains additional information regarding the content of Form 3-A.

FBI Risk Factors and Interventions	Food Establishment Inspection Report (Form 3-A) Item Number	Applicable 2026 FDA Food Code References
Supervision		
PIC	1	2-101.11; 2-102.11(A), (B), (C)(1), (4)-(16); 2-103.11 (A) - (O), (Q)-(R)
CFPM	2	2-102.12(A)
Employee Health		
Management	3	2-102.11(C)(2), (3), (17); 2-103.11(P); 2-201.11(A), (B), (C), (E)
Restriction and Exclusion	4	2-201.11(D), (F); 2-201.12; 2-201.13
Illness Documentation	5	2-501.11, 2-502.11
Good Hygienic Practices		
Eating, Tasting and Drinking	6	2-401.11, 3-301.12
Discharge from eyes, nose, and mouth	7	2-401.12
Preventing Contamination by Hands		
Hands Clean and Properly Washed	8	2-301.11; 2-301.12; 2-301.14; 2-301.15; 2-301.16
No Bare Hand Contact with RTE Foods	9	3-301.11, 3-801.11(D)
Adequate handwashing sinks	10	5-202.12; 5-203.11; 5-204.11; 5-205.11; 6-301.11; 6-301.12; 6-301.13; 6-301.14

FBI Risk Factors and Interventions	Food Establishment Inspection Report (Form 3-A) Item Number	Applicable 2026 FDA Food Code References
Approved Source		
Food obtained from approved source	11	3-201.11-17; 3-202.13-14; 3-202.110; 5-101.13
Food Received at proper temperature	12	3-202.11
Food in good condition, safe and unadulterated	13	3-101.11, 3-202.15
Required records available, shellstock tags, parasite destruction	14	3-202.18, 3-203.12, 3-402.11, 3-402.12
Protection from Contamination		
Food Separated and Protected	15	3-302.11, 3-304.11, 3-304.15(A), 3-306.13(A)
Food Contact surfaces; cleaned, sanitized, and disinfected	16	4-501.111-115; 4-601.11(A); 4-602.11-12; 4-702.11; 4-703.11, 4-1001.11, 4-1002.11, 4-1003.11
Proper disposition or returned, previously served, reconditioned and unsafe food	17	3-306.14, 3-701.11
Time/Temperature Control for Safety		
Cooking	18	3-401.11; 3-401.12; 3-401.14; 3-401.15
Reheating	19	3-403.11
Cooling	20	3-501.14
Hot Holding	21	3-501.16(A)(1)
Cold Holding	22	3-501.16(A)(2), (B)
Date marking	23	3-501.17, 3-501.18
Time as Public Health Control	24	3-501.19

FBI Risk Factors and Interventions	Food Establishment Inspection Report (Form 3-A) Item Number	Applicable 2026 FDA Food Code References
Consumer Advisory		
Consumer Advisory provided for raw/undercooked foods	25	3-603.11
HSP Populations		
Pasteurized foods used; prohibited foods not offered	26	3-801.11(A), (B), (C), (E), (G)
Food Color Additives and Toxic Substances		
Food Additives approved and properly used	27	3-202.12, 3-302.14
Toxic substances identified, stored, and used	28	7-101.11; 7-102.11; 7-201.11; 7-202.11; 7-202.12; 7-203.11; 7-204.11; 7-204.12; 7-204.13; 7-204.14; 7-205.11; 7-206.11; 7-206.12; 7-206.13; 7-207.11; 7-207.12; 7-208.11; 7-209.11; 7-301.11
Conformance with Approved Procedures		
Compliance with variance/specialized process/HACCP	29	3-404.11; 3-502.11; 3-502.12; 4-204.110(B); 8-103.12; 8-201.13; 8-201.14

***NOTE**:*
Item numbers listed in this column refer to the item numbers within FDA's Food Establishment Inspection Report (Form 3-A, found in Annex 7).