

Standardized Key Crosswalk to the 2017 FDA Food Code

This crosswalk is intended to assist jurisdictions in making comparisons with their code against the 2017 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 2017 FDA Food Code. Completion of the crosswalk is intended to assist jurisdictions completing Standard 6 documentation which identifies major risk factors and Food Code interventions on the jurisdiction’s inspection report form. Annex 5 contains additional information regarding the content of Form 3-A.

FBI Risk Factors	Food Establishment Inspection Report (Form 3-A) Item Number	Applicable 2017 FDA Food Code References
<i>Supervision</i>		
PIC	1	2-101.11, 2-102.11A), (B) and (C)(1), (4)-(16), 2-103.11 (A) (P)
CFPM	2	2-102.12(A)
<i>Employee Health</i>		
Management	3	2-102.11(C)(2), (3) and (17), 2-103.11(O), 2-201.11(A), (B), (C), and (E)
Restriction and Exclusion	4	2-201.11(D) and (F), 2-201.12, 2-201.13
Vomit and Diarrheal events	5	2-501.11
<i>Good Hygienic Practices</i>		
Eating, Tasting and Drinking	6	2-401.11, 2-301.12
Discharge from eyes, nose, and mouth	7	2-401.12
<i>Preventing Contamination by Hands</i>		
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

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<p><i>Approved Source</i></p> <p>Food obtained from approved source</p> <p>Food Received at proper temperature</p> <p>Food in good condition, safe and unadulterated</p> <p>Required records available, shellstock tags, parasite destruction</p>	<p>11</p> <p>12</p> <p>13</p> <p>14</p>	<p>3-201.11 thru 3-201.17, 3-202.13, 3-202.14, 3-202.110, 5-101.13</p> <p>3-202.11</p> <p>3-101.11, 3-202.15</p> <p>3-202.18, 3-203.12, 3-402.11, 3-402.12</p>
<p>Protection from Contamination</p> <p>Food Separated and Protected</p> <p>Food Contact surfaces; cleaned and sanitized</p> <p>Proper disposition or returned, previously served, reconditioned and unsafe food</p>	<p>15</p> <p>16</p> <p>17</p>	<p>3-302.11, 3-304.11, 3-304.15(A), 3-306.13(A)</p> <p>4-501.111 thru 4-501.115, 4-601.11(A), 4-602.11, 4-602.12, 4-702.11, 4-703.11</p> <p>3-306.14, 3-701.11</p>
<p>Time/Temperature Control for Safety</p> <p>Cooking</p> <p>Reheating</p> <p>Cooling</p> <p>Hot Holding</p> <p>Cold Holding</p> <p>Date marking</p> <p>Time as Public Health Control</p>	<p>18</p> <p>19</p> <p>20</p> <p>21</p> <p>22</p> <p>23</p> <p>24</p>	<p>3-401.11, 3-401.12, 3-401.14</p> <p>3-403.11</p> <p>3-501.14</p> <p>3-501.16(A)(1)</p> <p>3-501.16(A)(2) and (B)</p> <p>3-501.17, 3-501.18</p> <p>3-501.19</p>

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FBI Risk Factors	Food Establishment Inspection Report (Form 3-A) Item Number	Applicable 2017 FDA Food Code References
<p>Consumer Advisory</p> <p>Consumer Advisory provided for raw/undercooked foods</p>	25	3-603.11
<p>HSP Populations</p> <p>Pasteurized foods used; prohibited foods not offered</p>	26	3-801.11(A), (B), (C), (E) and (G)
<p>Food Color Additives and Toxic Substances</p> <p>Food Additives approved and properly used</p> <p>Toxic substances identified, stored, and used</p>	27	3-202.12, 3-302.14
<p>Conformance with Approved Procedures</p> <p>Compliance with variance/specialized process/HACCP</p>	28	7-101.11, 7-102.11, 7-201.11, 7-202.11, 7-202.12, 7-203.11, 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
<p>Conformance with Approved Procedures</p> <p>Compliance with variance/specialized process/HACCP</p>	29	3-404.11, 3-502.11, 3-502.12, 4-204.110(B), 8-103.12, 8-201.13, 8-201.14

*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).