



Risk Factor Study

Food Code Reference Crosswalk

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Food Code Reference Crosswalk

This tool is designed to help state, local, territorial, and tribal partners identify the Food Code provisions that measure the Foodborne Illness Risk Factors and other items included in FDA's national Risk Factor Study. Jurisdictions must measure the occurrence of the Foodborne Illness Risk Factors to meet Standard 9 of the Voluntary National Retail Food Regulatory Program Standards. The additional areas identified in this tool, while measured by FDA, are optional.

Foodborne Illness Risk Factor Items

Poor Personal Hygiene

Employees Practice Proper Handwashing

- 2-301.12^P – Cleaning Procedure
- 2-301.14(A-I)^P – When to Wash

Employees Do Not Contact Ready-to-Eat Foods with Bare Hands

- 3-301.11(B)^P – Preventing Contamination from Hands

Contaminated Equipment/Unprotected from Contamination

Food Protected from Cross-Contamination During Storage, Preparation, and Display

- 3-302.11(A)^{P,C} – Packaged and Unpackaged Food – Separation, Packaging, and Segregation
- 3-304.11(B)^P – Food Contact with Equipment and Utensils
- 3-304.15(A)^P – Gloves, Use Limitation
- 3-306.11^P – Food Display
- 3-306.12(A)^C – Condiments, Protection
- 3-306.13(A)^P – Consumer Self-Service Operations

Food Contact Surfaces Properly Cleaned and Sanitized

- 4-303.11^{Pf} – Cleaning Agents and Sanitizers, Availability
- 4-501.111^P – Manual Warewashing Equipment, Hot Water Sanitization Temperature
- 4-501.113^C – Mechanical Warewashing Equipment, Sanitization Pressure
- 4-501.114^P – Manual and Mechanical Warewashing Equipment, Chemical Sanitization – Temperature, pH, Concentration, and Hardness
- 4-501.115^C – Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers
- 4-601.11(A)^{Pf}, (B)^C – Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

- 4-602.11^{P,C} – Equipment Food-Contact Surfaces and Utensils
- 4-602.12^C – Cooking and Baking Equipment
- 4-702.11^P – Before Use After Cleaning
- 4-703.11(A)-(C)^P – Hot Water and Chemical

Improper Holding Temperature

Foods Requiring Refrigeration Held at the Proper Temperature

- 3-501.16(A)(2), (B)^P – Time/Temperature Controlled for Safety Food, Hot and Cold Holding

Foods Displayed or Stored Hot Held at the Proper Temperature

- 3-501.16(A)(1)^P – Time/Temperature Controlled for Safety Food, Hot and Cold Holding

Foods Cooled Properly

- 3-501.14^P – Cooling
- 3-501.15(A)^{Pf} and (B)^C – Cooling Methods
- 4-301.11^{Pf}—Cooling, Heating, and Holding Capacities

Refrigerated, Ready-to-Eat Foods Properly Date Marked and Discarded Within 7 Days of Preparation or Opening

- 3-501.17(A-F)^{Pf} – Ready-to-Eat, Time/Temperature Controlled for Safety Food, Date Marking
- 3-501.18(A)^P – Ready-to-Eat, Time/Temperature Controlled for Safety Food, Disposition

Inadequate Cooking

Raw Animal Foods Cooked to Required Temperatures

- 3-401.11(A)-(B)^P, (C)(3)^C – Raw Animal Foods

Cooked Foods Reheated to Required Temperatures

- 3-403.11^P – Reheating for Hot Holding

Unsafe Sources

Food Is Received from Safe Sources

- 3-101.11^P – Safe, Unadulterated, and Honestly Presented

- 3-201.11^{P, Pf} – Compliance with Food Law
- 3-201.12^P – Food in Hermetically Sealed Containers
- 3-201.13^P – Fluid Milk and Milk Products
- 3-201.14^P – Fish
- 3-201.15^P – Molluscan Shellfish
- 3-202.11^P - Temperature
- 3-202.12^P – Additives
- 3-202.13^P – Eggs
- 3-202.14^P – Eggs and Milk Products, Pasteurized
- 3-202.15^{Pf} – Package Integrity
- 3-202.110^{P, Pf} – Juice Treated
- 3-202.18(A)^{Pf} – Molluscan Shellfish, Packaging and Identification
- 3-203.12^{Pf} – Molluscan Shellfish, Maintaining Identification
- 3-402.11^P – Parasite Destruction
- 3-402.12^{Pf} – Records, Creation and Retention
- 5-101.11^P – Approved System
- 5-101.13^P – Bottled Drinking Water

Additional Items Included in FDA’s Study

These items are optional and not required to meet Standard 9 of the Voluntary National Retail Food Regulatory Program Standards.

Hygiene

Handwashing Facilities Accessible and Properly Maintained

- 5-204.11^{Pf} – Handwashing Sinks
- 5-205.11(A)^{Pf} – Using a Handwashing Sink
- 6-301.11^{Pf} - Handwashing Cleanser, Availability
- 6-301.12^{Pf} - Hand Drying Provision

Employees Practice Good Hygiene

- 2-401.11^C – Eating, Drinking, or Using Tobacco
- 2-401.12^C – Discharges from the Eyes, Nose, and Mouth

Consumer Advisory

Consumers Are Properly Advised of Risks of Consuming Raw or Undercooked Animal Foods

- 3-603.11^{Pf} – Consumption of Animal Foods That Are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens

Time As a Public Health Control

Time Alone Properly Used As a Public Health Control

- 3-501.19^{P,Pf}- Time as a Public Health Control

Adequate Capacity and Measuring Devices

Facilities Have Adequate Equipment and Tools for Ensuring Food Temperature Control and Sanitization of Food Contact Surfaces

- 4-203.11^{Pf} – Temperature Measuring Devices, Food
- 4-203.12^{Pf} – Temperature Measuring Devices, Ambient Air and Water
- 4-204.11^{2C} – Temperature Measuring Devices
- 4-301.11^{Pf} – Cooling, Heating, and Holding Capacities
- 4-302.12(A)(B)^{Pf} – Food Temperature Measuring Devices
- 4-302.13^C – Temperature Measuring Devices, Manual Warewashing
- 4-302.14^{Pf} – Sanitizing Solutions, Testing Devices
- 4-502.11(B)^{Pf} – Good Repair and Calibration
- 4-703.11(B)^P – Hot Water and Chemical

Special Processing and HACCP

Special Processes Conducted in Compliance with Issued Variance/HACCP Plan When Required

- 3-404.11^{P,Pf} – Treating Juice
- 3-502.11^{Pf} – Variance Requirement
- 3-502.12^{P,Pf} – Reduced Oxygen Packaging Without a Variance
- 8-103.12^{P,Pf} – Conformance with Approved Procedures
- 8-201.13(B)^C – When a HACCP Plan is Required
- 8-201.14(A-F)^{Pf} – Contents of a HACCP Plan

Chemicals

Toxic Materials Identified, Used, and Stored Properly

- 7-101.11^{Pf} – Identifying Information, Prominence
- 7-102.11^{Pf} – Common Name
- 7-201.11^{Pf} – Separation
- 7-202.11^{Pf} – Restriction
- 7-202.12^{P,Pf} – Conditions of Use
- 7-203.11^P – Poisonous or Toxic Material Containers
- 7-204.11^P – Sanitizers, Criteria

- 7-204.12^{P,C} – Chemicals for Washing, Treatment, Storage, and Processing Fruits and Vegetables, Criteria
- 7-204.13^P – Boiler Water Additives, Criteria
- 7-204.14^P – Drying Agents, Criteria
- 7-205.11^P – Incidental Food Contact, Criteria
- 7-206.11^P – Restricted Use Pesticides, Criteria
- 7-206.12^P – Rodent Bait Stations
- 7-206.13^{P,C} – Tracking Powders, Pest Control and Monitoring
- 7-207.11^{P,Pf} – Restriction and Storage
- 7-207.12^P – Refrigerated Medicines, Storage
- 7-208.11^{P,Pf} – Storage
- 7-209.11^C - Storage

Allergens

Management and Food Employees Are Trained in Food Allergy Awareness As It Relates to Their Assigned Duties

- 2-102.11(C)(9)^{Pf} – Demonstration
- 2-103.11(N)^{Pf} – Person in Charge