



City of Rochester, New Hampshire

Department of Building, Zoning & Licensing Services

How to Avoid Critical Item Violations on Your Establishment Inspection

1. Remove any spoiled or damaged foods from your food supply and storage areas. Clean and sanitize ice machines on a regular basis.
2. Maintain all potentially hazardous foods less than 41°F or above 135°F. Cook food to proper temperatures. Ensure refrigerators are set to ≈38°F and freezers are set to ≈0°F.
3. Provide enough refrigeration and hot holding equipment to accommodate all your foods.
4. Dispose of customer returned foods. Store and handle foods properly to prevent cross-contamination.
5. Restrict/Exclude any ill or infected food handlers. Ensure proper safety precautions for food handlers with bandages and dressings.
6. Wash hands after smoking, touching body, changing tasks, sneezing or coughing, or anytime hands are potentially contaminated prior to making food or drinks. Do not smoke or eat in food areas. Avoid dumping material and washing hands in non-designated sinks. **Absolutely no bare hand contact with ready-to-eat foods is allowed.**
7. Sanitize all food contact surfaces and equipment. In general, maintain sanitizer concentrations of 50-100ppm chlorine or 200ppm quaternary ammonium. Some sanitizers require different concentration for efficacy, so follow chemical manufacturers recommended instructions regarding required sanitizer concentrations for food contact surfaces and equipment. Verify concentrations frequently with chemical test paper.
8. Provide hot and cold water under pressure at all sinks. Ensure the water is from a potable source. Provide well test data annually if not on municipal water.
9. Ensure that sewage and waste are disposed of properly. If a backup should occur cease operations and contact the Health Department immediately.
10. Verify there are no cross-connections or siphon hazards with any plumbing. Install a backflow preventer at all hose attachments.
11. Keep all hand sinks accessible, working, and unobstructed at all times (ensure that dispensed soap and paper towels are available at all hand sinks, at all times).
12. Seal outer openings in your establishment. Hire a licensed pest control operator to treat your establishment for insects or rodents at the first sign of a problem. Remove any contamination from the insects/rodents from your establishment and sanitize any affected areas.
13. Store toxic items below and not adjacent to food or food contact items. Clearly label all chemicals and spray bottles with contents. Use chemicals appropriately (including sanitizer because when made too strong it may leave a toxic residue on food surfaces and equipment). Self-treatment with pesticides is prohibited so do not store products (such as "Raid") in your food establishments.

NOTE: This list is not all-inclusive, but rather a summation of the most common violations found on inspections in each category.