

Examples of Elements

I. Employee Health	Management is aware and has policy regarding handling employee health situations. Visible or known symptoms/or known diagnoses are addressed according to Ohio Administrative Code.
II. Personnel Cleanliness	Food employees eat, drink, and use tobacco only in designated areas/ do not use utensils more than once to taste food that is sold or served/ do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed foods, clean equipment, utensils, linens or unwrapped single-service or single-use articles.
III. Handwashing, Prevention of Contamination from Hands	Handwashing facilities are adequate, conveniently located and accessible for employees. Handwashing facilities are properly supplied. Hands are properly washed when required. Exposed ready-to-eat foods are not touched by bare hands.
IV. Person In Charge/Demonstration of Knowledge	Person In Charge demonstrates knowledge with one of the following: manager certified in food protection, code compliance, or responses to food safety questions regarding the operation.
V. Food from an Approved Source	All foods are from an approved source (including but not limited to milk and milk products, eggs, cheese, meat, exotic meats, poultry, fish, shellfish, wild mushrooms, baked goods, processed foods). Written documentation of parasite destruction is maintained for applicable fish products. Shellstock identification tags are maintained for 90 days.
VI. Thawing	Foods are thawed in accordance with Ohio Administrative Code.
VII. Cooking, Reheating, Cooling, Hot and Cold Holding	Proper cooking temperatures and parameters are as specified in Ohio Administrative Code. Potentially hazardous foods that have been cooked and refrigerated are reheated for hot holding within 2 hours to 165 ° F. Cooked potentially hazardous foods are cooled from 140°F to 70°F within two hours and from 70°F to 41°F or below within 4 hours. Hot foods are being held at 140°F or above and cold foods are being held at 41°F or below.
VIII. Date Marking/Time as a Public Health Control	Ready to eat potentially hazardous foods are date marked and discarded when required. When time only is used as a public health control the procedure is approved by local health department and the food is cooked and served within 4 hours.
IX. Consumer Advisory	Consumer advisory is provided if animal foods are served raw, undercooked, or not otherwise processed to eliminate pathogens. Consumers are informed about increased risk when eating animal foods in a raw or undercooked form via disclosure or reminder.
X. Highly Susceptible Populations	Pasteurized juices are served. Pasteurized eggs are used if undercooked. Raw shell eggs may be used for baking and for individual orders served immediately. HACCP plan is used if raw shell eggs are combined. Raw or partially cooked animal food and raw seed sprouts are not served. Unopened food packages are not reserved.
XI. Protection from Contamination	Raw animal foods are separated from raw ready to eat foods and cooked ready to eat foods. Raw animal foods are separated from each other during storage, preparation, holding, and display. Foods are protected from physical and environmental contamination during storage, preparation, and display.
XII. Chemical	No unapproved food or color additives are used. Sulfites are not applied to fresh fruits or vegetables intended for raw consumption. Toxic materials are properly identified and stored.
XIII. Variance Procedures	Variance procedures are in conformance as approved by state agencies.
XIV. Transporting Food Off Premise	Potentially hazardous foods are maintained at proper temperatures during transport. Adequate and approved equipment is used for transport.
XV. Temperature Measuring Devices	Temperature measuring devices are provided and readily accessible that are properly designed and calibrated.