

In Safe Hands Certifications
by Thornhill Training, Food Management Institute, LLC

Top 10 Risky Violations, 2018

The Food and Drug Administration, using data from the Centers for Disease Control, has identified certain food code violations that are linked with foodborne illness. Here are Thornhill Training's top 10 found in Texas.

Violation Item	Top 10 Food Code Risky Violations
Proper cold holding temperature	1. Maintain all cold, Time and Temperature for Food Safety food also known as potentially hazardous foods at 41°F or below under mechanical refrigeration to prevent bacterial growth and/or toxin production
Proper date marking	2. Mark date of preparation on all refrigerated, ready-to-eat potentially hazardous food prepared in the food establishment and held for more than 24 hours. This will help ensure the food is consumed by the "Use-by" date, which is 7 days from the date of preparation, including the date of preparation.
Food and non-food contact surfaces cleanable, properly designed, constructed, and used	3. Clean surfaces contacting food that is not TCS/potentially hazardous <ul style="list-style-type: none"> a) at any time when contamination may have occurred b) at least once every 24 hours for iced tea dispensers and consumer self-service utensils c) before restocking condiment dispensers, display containers, and other consumer self-service equipment and utensils d) at a frequency specified by the manufacturer for ice bins, beverage dispensing nozzles, enclosed components of ice makers, beverage dispensing lines or tubes, coffee bean grinders, and water vending equipment.
No bare hand contact with ready-to-eat foods or approved alternate method properly followed	4. Ready-to-eat food Use spatulas, tongs, deli tissue, or other dispensing equipment to limit direct hand contact with food or ice.
Food separated & protected, prevented during food preparation, storage, display, and tasting	5. Food shall be protected from cross-contamination by storing the food in packages, covered containers or wrappings.
Proper hot holding temperature	6. Maintain all hot, TCS foods at 135°F or above to prevent bacterial growth and/or toxin production.

Violation Item	Top 10 Risky Violations
Proper cooling method used; Equipment adequate to maintain product temperature	7. Cool TCS food by: <ol style="list-style-type: none"> a) placing the food in loosely covered shallow pans b) separating the food into smaller or thinner portions c) using rapid cooling equipment d) food agitation in an ice bath e) using containers that facilitate heat transfer f) adding ice as an ingredient g) or other effective methods to increase the rate of cooling and reduce the opportunity for pathogen growth.
Proper cooling time and temperature	8. Proper cooling for cooked/prepared food has 2 stages. <ol style="list-style-type: none"> a) From 140°F to 70°F within two hours b) From 70°F to 41°F or below, within four hours to prevent pathogen growth in the food.
Food-contact surfaces cleaned and sanitized at - ppm/temperature	9. Provide and maintain an approved chlorine chemical sanitizer solution that has a minimum temperature of 75°F for water. The chlorine concentration must not exceed the amount specified on the manufacturer's label approved by the FDA.
Proper date marking and disposition	10. Discard all refrigerated, ready-to-eat, TCS s food prepared in the establishment which has not been consumed within 7 calendar days from the date of preparation.