

Examples of Elements

I. Employee Health	Person in charge is aware of Ohio Administrative Code requirements, and has an employee health policy. Visible or known symptoms and/or diagnoses of illness are addressed according to Ohio Administrative Code. Proper use of restriction and exclusion.
II. Good Hygienic Practices	Food employees eat, drink, and use tobacco only in designated area; do not use utensils more than once to taste food that is sold or served; no discharge from eyes, nose, and mouth.
III. Preventing Contamination by Hands	Adequate handwashing facilities supplied and accessible; hands clean and properly washed; no bare hand contact with ready-to-eat foods.
IV. Demonstration of Knowledge	Person in Charge demonstrates knowledge by being certified in food protection, responding to food safety questions regarding the operation, or operation complies with the Ohio Administrative Code.
V. Food from Approved Source	Food: obtained from approved source; received at proper temperature; good condition, safe & unadulterated. Required records available for shellstock tags and/or parasite destruction.
VI. Time/Temperature Controlled Safety Food	Proper: cooking time and temperatures; reheating procedures for hot holding; cooling time and temperatures; hot holding temperatures; cold holding temperatures; date marking and disposition. Time as a public health control procedures and record.
VII. Protection from Contamination	Food separated and protected; food contact surfaces cleaned and sanitized; proper disposition of returned, previously served, reconditioned, and unsafe food.
VIII. Consumer Advisory	Consumer advisory provided for raw or undercooked foods.
IX. Highly Susceptible Populations	Pasteurized foods used; prohibited foods not offered.
X. Chemical	Food additives approved and properly used. Toxic substances properly identified, stored, and used.
XI. Conformance with Approved Procedures	Compliance with variance, specialized process, and HACCP plan.

APPROVED FORM
 DIVISION OF PREVENTION & CONTROL
 SURFACE ENVIRONMENTAL HEALTH
 9/24/13 GAT