ADULT TYPE I, II, III and IV FACILITIES
Local Detention Facility Health Inspection Report
Health and Safety Code Section 101045

BSCC #: 5310

FACILITY NAME:	COUNTY:
Rountree Medium Facility	Santa Cruz

FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE):

90 Rountree Lane
Watsonville, CA 95076
831-454-7873

CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1006:	TYPE I ☐	TYPE II ☒	TYPE III ☐	TYPE IV ☐

ENVIRONMENTAL HEALTH EVALUATION	DATE INSPECTED: 5/30/2024

ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):

Jennifer Mead, Environmental Health Specialist, 831-465-4667

FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):

Cadi Bonney, Corrections Sergeant, 831-454-7899
John Reed, Sheriff's Corrections Officer, 831-454-7800
Kristen Mitchell, Food Services Manager, 831-454-7843
Belen Mendoza, Aramark Director, 831-454-7878

NUTRITIONAL EVALUATION	DATE INSPECTED:

NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE):

FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):

MEDICAL/MENTAL HEALTH EVALUATION	DATE INSPECTED:

MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):

FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):

This checklist is to be completed pursuant to the attached instructions.

I. ENVIRONMENTAL HEALTH EVALUATION[1]
Adult Type I, II, III and IV Facilities

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
APPROACH FOR PROVIDING FOOD SERVICE Food served in the facility is prepared in the facility. If "No," respond to items 1 and 2 below prior to continuing with the checklist.	☒	☐	☐	
1. Food is prepared at another city or county detention facility.	☐	☒	☐	Incarcerated Persons' meals are prepared at the Rountree Kitchen.
2. Food is contracted through a private vendor who had been inspected and complies with provisions of CalCode.	☒	☐	☐	The County of Santa Cruz has contracted with Aramark Corrective Services for preparation of Incarcerated Persons' (IP) meals. Food preparation for IP occurs at Rountree Kitchen where routine inspection was conducted on 5/30/2024.
ARTICLE 11. MEDICAL/MENTAL HEALTH SERVICES				
1230 FOOD HANDLERS The responsible physician, in cooperation with the food services manager and the facility administrator, shall develop written procedures for medical screening of incarcerated food service workers prior to working in the facility kitchen.	☒	☐	☐	
There shall be written procedures for education and ongoing monitoring and cleanliness of these workers in accordance with standards set forth in Health and Safety Code, California Retail Food Code.	☒	☐	☐	
ARTICLE 12. FOOD				
1243 FOOD SERVICE PLAN Facilities shall have a written food service plan that shall comply with the applicable California Retail Food Code. In facilities with an average daily population of 100 or more, there shall be employed or available, a trained experienced food services manager to prepare and implement a food service plan. In facilities of less than an average daily population of 100 that do not employ or have a food services manager available, the facility administrator shall prepare a food service plan. The plan shall include, but not limited to, the following policies and procedures:	☒	☐	☐	Routine inspection of Rountree Kitchen was conducted on 5/30/2024. See attached inspection report.
(a) menu planning;	☒	☐	☐	
(b) purchasing;	☒	☐	☐	
(c) storage and inventory control;	☒	☐	☐	

[1] This document is intended for use as a tool during the inspection process; this worksheet may not contain each Title 15 regulation that is required. Additionally, many regulations on this worksheet are SUMMARIES of the regulation; the text on this worksheet may not contain the entire text of the actual regulation. Please refer to the complete California Code of Regulations, Title 15, Minimum Standards for Local Facilities, Division 1, Chapter 1, Subchapter 4 for the complete list and text of regulations.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
(d) food preparation and handling, including provisions for food that is found to be contaminated, expired, showing obvious signs of spoilage, or otherwise not fit for human consumption;	☒	☐	☐	
(e) food serving;	☒	☐	☐	
(f) transporting food;	☒	☐	☐	
(g) orientation and ongoing training;	☒	☐	☐	
(h) personnel supervision;	☒	☐	☐	
(i) budgets and food cost accounting;	☒	☐	☐	
(j) documentation and record keeping;	☒	☐	☐	
(k) emergency feeding plan;	☒	☐	☐	
(l) waste management;	☒	☐	☐	
(m) maintenance and repair; and	☒	☐	☐	
(n) three-day mainline sample tray.	☒	☐	☐	
1245 KITCHEN FACILITIES, SANITATION, AND FOOD SERVICE (a) Kitchen facilities, sanitation, and food preparation, service, and storage shall comply with standards set forth in Health and Safety Code, Division 104, Part 7, Chapters 1-13, Sections 113700 et seq. California Retail Food Code.	☒	☐	☐	Routine inspection of Rountree Kitchen was conducted on 5/30/2024. See attached inspection report.
(b) In facilities where incarcerated people prepare meals for self-consumption or where frozen meals or pre-prepared food from other permitted food facilities (see Health and Safety Code Section 114381) are (re)heated and served, the following applicable California Retail Food Code standards may be waived by the local health officer: (1) H & S Sections 114130-114141;	☒	☐	☐	
(2) H & S Sections 114099.6, 114095-114099.5, 114101-114109, 114123, and 114125, if a domestic or commercial dishwasher capable of providing heat to the surface of the utensils of a temperature of at least 165 degrees Fahrenheit, is used for the purpose of cleaning and sanitizing multi-service utensils and multi-service consumer utensils;	☒	☐	☐	
(3) H & S Sections 114149-114149.3 except that, regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen;	☒	☐	☐	
(4) H & S Sections 114268-114269; and,	☒	☐	☐	
(5) H & S Sections 114279-114282.	☒	☐	☐	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1246 FOOD SERVING AND SUPERVISION Policies and procedures shall be developed and implemented to ensure that appropriate work assignments are made and food handlers are adequately supervised. Food shall be prepared and served only under the immediate supervision of a staff member.	☒	☐	☐	
ARTICLE 13. CLOTHING AND PERSONAL HYGIENE				
1260 STANDARD INSTITUTIONAL CLOTHING The standard issue of climatically suitable clothing to incarcerated people held after arraignment in all but Court Holding, Temporary Holding and Type IV facilities shall include, but not be limited to: (a) Clean socks and footwear;	☒	☐	☐	
(b) Clean outergarments; and,	☒	☐	☐	
(c) Clean undergarments;	☒	☐	☐	
(1) for males - shorts and undershirt, and	☒	☐	☐	
(2) for females - bra and two pairs of panties.	☒	☐	☐	
The person's personal undergarments and footwear may be substituted for the institutional undergarments and footwear specified in this regulation. This option notwithstanding, the facility has the primary responsibility to provide the personal undergarments and footwear.	☒	☐	☐	
All issued and exchanged clothing shall be clean and free of holes or tears, reasonably fitted, durable, easily laundered and repaired.	☒	☐	☐	
Undergarments shall be clean, free of holes or tears, and substantially free of stains.	☒	☐	☐	
Individuals shall be able to select the garment type more compatible with their gender identity and gender expression.	☒	☐	☐	
1261 SPECIAL CLOTHING Provision shall be made to issue suitable additional clothing, essential for incarcerated people to perform such special work assignments as food service, medical, farm, sanitation, mechanical, and other specified work.	☒	☐	☐	
All issued clothing must be clean, free of holes and tears.	☒	☐	☐	
1262 CLOTHING EXCHANGE There shall be written policies and procedures developed by the facility administrator for the scheduled exchange of clothing.	☒	☐	☐	
Unless work, climatic conditions, illness, or California Retail Food Code necessitates more frequent exchange, outergarments, except footwear, shall be exchanged at least once each week.	☒	☐	☐	
Undergarments and socks shall be exchanged twice each week.	☒	☐	☐	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1263 CLOTHING SUPPLY There shall be a quantity of clean clothing, bedding, and linen available for actual and replacement needs of the population.	☒	☐	☐	
Written policy and procedures shall specify handling of laundry that is known or suspected to be contaminated with infectious material.	☒	☐	☐	
1264 CONTROL OF VERMIN IN PERSONAL CLOTHING There shall be written policies and procedures developed by the facility administrator to control the contamination and/or spread of vermin in all incarcerated people's personal clothing.	☒	☐	☐	
Infested clothing shall be cleaned, disinfected, or stored in a closed container so as to eradicate or stop the spread of the vermin.	☒	☐	☐	
1265 ISSUE OF PERSONAL CARE ITEMS There shall be written policies and procedures developed by the facility administrator for the issue of personal hygiene items.	☒	☐	☐	
Each menstruating person shall be provided with sanitary napkins, panty liners, and tampons as requested with no maximum allowance.	☒	☐	☐	
Each person to be held over 24 hours who is unable to supply themself with the following personal care items, because of either indigency or the absence of a canteen, shall be issued: (a) toothbrush,	☒	☐	☐	
(b) dentifrice,	☒	☐	☐	
(c) soap,	☒	☐	☐	
(d) comb, and	☒	☐	☐	
(e) shaving implements.	☒	☐	☐	
Personal care items shall be issued within the first 12 hours of housing assignment.	☒	☐	☐	
Incarcerated persons shall not be required to share any personal care items listed in items "a" through "d."	☒	☐	☐	
Incarcerated people will not share disposable razors.	☒	☐	☐	
Double edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among incarcerated people, must be disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in Sections 979 and 980, Division 9, Title 16, California Code of Regulations.	☒	☐	☐	
1266 SHOWERING There shall be written policies and procedures developed by the facility administrator for showering/bathing.	☒	☐	☐	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Incarcerated persons shall be permitted to shower/bathe upon assignment to a housing unit and at least every other day or more often if possible.	☒	☐	☐	
Absent exigent circumstances, no person shall be prohibited from showering at least every other day following assignment to a housing unit. If showering is prohibited, it must be approved by the facility manager or designee, and the reason(s) for prohibition shall be documented.	☒	☐	☐	
1267 HAIR CARE SERVICES (a) Hair care services shall be available.	☒	☐	☐	IP's can cut their own hair with sanitized electric clippers that are checked out by the Housing officer.
(b) Except those who may not shave for reasons of identification in court, incarcerated people shall be allowed to shave daily and receive hair care services at least once a month. The facility administrator may suspend this requirement in relation to people who are considered to be a danger to themselves or others.	☒	☐	☐	
(c) Equipment shall be disinfected, after each use, by a method approved by the State Board of Barbering and Cosmetology to meet the requirements of Title 16, Division 9, Sections 979 and 980, California Code of Regulations.	☒	☐	☐	
ARTICLE 14. BEDDING AND LINEN				
1270 STANDARD BEDDING AND LINEN ISSUE The standard issue of clean suitable bedding and linens, for each incarcerated person entering a living area who is expected to remain overnight, shall include, but not be limited to:	☒	☐	☐	
(a) one serviceable mattress which meets the requirements of Section 1272 of these regulations;	☒	☐	☐	
(b) one mattress cover or one sheet;	☒	☐	☐	
(c) one towel; and,	☒	☐	☐	
(d) one blanket or more depending upon climatic conditions.	☒	☐	☐	
Policy and procedure shall require that items (a), (b), and (d) above be provided prior to the first night in the facility.	☒	☐	☐	
Two blankets or sleep bag may be issued in place of one mattress cover or one sheet at the request of the incarcerated person.	☒	☐	☐	
1271 BEDDING AND LINEN EXCHANGE There shall be written policies and procedures developed by the facility administrator for the scheduled exchange of laundered and/or sanitized bedding and linen issued to each person housed.	☒	☐	☐	
Washable items such as sheets, mattress covers, and towels shall be exchanged for clean replacement at least once each week.	☒	☐	☐	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
If a top sheet is not issued, blankets or sleep bags shall be laundered or dry cleaned at least once a month or more often if necessary. If a top sheet is issued, blankets shall be laundered or dry cleaned at least every three months.	☒	☐	☐	
Mattress shall be free of holes and tears. Mattress with holes, tears, or lack sufficient padding shall be replaced upon request with mattresses that meet the requirement of Section 1270.	☒	☐	☐	
1272 MATTRESSES Any mattress issued to an incarcerated person in any facility shall be enclosed in an easily cleaned, non-absorbent ticking, and conform to the size of the bunk as referenced in Title 24, Part 2, Section 1231.3.5, Beds (*Note:* at least 30" wide X 76" long).	☒	☐	☐	
Any mattress purchased for issue to an incarcerated person in a facility which is locked to prevent unimpeded access to the outdoors shall be certified by the manufacturer as meeting all requirements of the State Fire Marshal and the Bureau of Home Furnishings' test standard for penal mattresses at the time of purchase.	☒	☐	☐	
ARTICLE 15. FACILITY SANITATION AND SAFETY				
1280 FACILITY SANITATION, SAFETY AND MAINTENANCE The facility administrator shall develop written policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	☒	☐	☐	
Such a plan shall provide for a regular schedule of housekeeping tasks and inspections to identify and correct unsanitary or unsafe conditions or work practices which may be found.	☒	☐	☐	
Medical care housing as described in Title 24, Part 2, Section 1231.2.14, shall be cleaned and sanitized according to policies and procedures established by the health authority.	☒	☐	☐	

Summary of environmental health evaluation:

Inspected living quarters in the S housing unit including showers and restrooms in the unit. Laundry facility also inspected. The overall facility was found to be well maintained, clean, and in good repair.

Written policies and procedures, although not all were reviewed, were verbally confirmed during inspection, and provided for review post inspection.

Please see attached report for the Rountree Kitchen facility.

OFFICIAL INSPECTION REPORT

Santa Cruz County Division of Environmental Health
701 Ocean St., Room 312, Santa Cruz, CA 95060
Phone: (831) 454-2022 Fax: (831) 454-3128 www.scceh.com

STATUS
☐ Pass
☐ Closed/Permit Suspended

DBA/FACILITY NAME	RECORD ID	DATE
ARAMARK-SANTA CRUZ COUNTY JAIL ROUNTREE	PR0020408	05/30/2024
ADDRESS/LOCATION	**PRO. ELEMENT**	**RE-INSPECTION DATE**
90 ROUNTREE LN, WATSONVILLE CA 95076	1192	

PERMIT EXP DATE	FOOD SAFETY MANAGER	FOOD SAFETY EXP	TIME IN	TIME OUT	SERVICE CODE
04/01/2025			10:30 am	11:15 am	002

IN= In Compliance N/O=Not Observed N/A=Not Applicable MAJ=Major Violation MIN=Minor Violation COS=Corrected On Site OUT=Out of Compliance
See back of form for applicable code sections

****Major violations pose a threat to public health and shall be corrected immediately. Non-compliance may warrant facility closure****

IN	N/O	N/A	CRITICAL VIOLATIONS	MAJ	MIN	COS
DEMONSTRATION OF KNOWLEDGE						
X			1. Demonstration of food safety knowledge; Food Safety Certificate; Food Handler Cards			
EMPLOYEE HEALTH AND HYGIENE						
X			2. Communicable disease procedures in place: restrictions; exclusions; reporting			
X			3. No staff with discharge: eyes; nose; mouth			
	X		4. Staff hygiene: eating; drinking; tobacco use			
PREVENTING CONTAMINATION BY HANDS						
X			5. Clean hands and bare hand contact minimized: handwashing procedure; proper glove use			
X			6. Handwash facilities supplied and accessible			
TIME AND TEMPERATURE RELATIONSHIPS						
X			7. Holding temperature of potentially hazardous foods: hot at 135°F or more; cold at 41°F or less			
		X	8. Time as a public health control: procedures; records; food marked/monitored			
	X		9. Cooling methods and rate: 135 →70°F within 2 hours; 70 → 41°F within 4			
	X		10. Cooking temperature and duration			
	X		11. Reheating for hot holding (165°F or more)			
PROTECTION FROM CONTAMINATION						
X			12. No re-service of returned food			
X			13. Food free of contamination and adulteration			
X			14. Sanitizing contact surfaces and wares: frequency; sanitizer concentration; procedure			
FOOD FROM APPROVED SOURCES						
X			15. Food is obtained from an approved source			
		X	16. Shell stock regulations: tags; storage; display; separation of lots			
		X	17. Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES						
		X	18. Adherence to specialized processes: variance reduced oxygen packaging (ROP); HACCP Plan			
CONSUMER ADVISORY						
		X	19. Notice regarding raw and undercooked foods			
HIGHLY SUSCEPTIBLE POPULATIONS						
		X	20. Prohibited foods are excluded from licensed health care facilities and schools			
WATER						
X			21. Water is from a potable source; hot and cold water is available at all sinks			
LIQUID WASTE DISPOSAL						
X			22. Sewage and Wastewater Disposal			
X			23. Restrooms are functional and accessible			
VERMIN						
X			24. Vermin/animal exclusion: rodents, insects			

GOOD RETAIL PRACTICES	OUT
SUPERVISION	
25. A person in charge is present and performs duties	
PERSONAL CLEANLINESS	
26. Personal cleanliness: hair restraints; nail care	
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing procedures are used	
28. Food is separated and protected	
29. Fruits and vegetables are washed when required.	
30. Toxic substances: labeled, separated; use training	
FOOD STORAGE/DISPLAY/SERVICE	
31. Food is stored off the floor and protected	
32. Working food storage containers are labeled	
33. Consumer self-service is set-up to protect food	
34. Food is properly labeled and honestly presented	
35. Compliance with Trans Fat; menu labeling	
EQUIPMENT/ UTENSILS/LINENS	
36. Non-food contact surfaces are kept clean	
37. Ware-washing facilities: present; maintained, used	
38. Sanitizer test strips; verification of sanitizing step	
39. Approved equipment/utencils: clean, good repair	
40. Equipment and linen are properly stored and used.	
41. Vending machines are safe and maintained.	
42. There is adequate ventilation and lilghting	
43. Thermometers: present, functional; accurate	
44. Wiping cloths: proper use, condition, storage	
PHYSICAL FACILITIES	
45. Plumbing: good repair, backflow prevention	
46. Refuse container: provided; maintained, covered	
47. Toilet facilities: clean, supplied, maintained	
48. Facility premises: free of debris and excess equipment; maintained to exclude vermin.	
49. Employee lockers: personal belongings storage	
50. Janitorial facilities: present, good repair, clean	
51. Vermin proofed premises	
PERMANENT FOOD FACILITIES	
52. Floors, walls, ceilings: present, clean, maintained	
53. No living or sleeping quarters inside the facility.	
SIGNAGE/ REQUIREMENTS	
54. Placard and required signs are posted and visible	
55. Last Inspection report is available for review	
56. Food safety training documentation is on file	
COMPLIANCE AND ENFORCEMENT	
57. Compliance with plan review requirements	
58. Current and valid permit(s)	
59. VC&D and/or Impoundment	
60. Permit suspension	

By Resolution of the Board of Supervisors a Violation Re-inspection fee of $ 240.00 will be charged if not corrected prior to the re-inspection.

RECEIVED BY (print): _____ INSPECTOR (print): J.Mead, EHS

SIGNATURE: _____ SIGNATURE: _____

Captured: Captured:

OFFICIAL INSPECTION REPORT

Santa Cruz County Division of Environmental Health
701 Ocean St., Room 312, Santa Cruz, CA 95060
Phone: (831) 454-2022 Fax: (831) 454-3128 www.scceh.com

STATUS

☐ Pass

☐ Closed/Permit Suspended

DBA/FACILITY NAME	RECORD ID	DATE
ARAMARK-SANTA CRUZ COUNTY JAIL ROUNTREE	PR0020408	05/30/2024
ADDRESS/LOCATION	**PRO. ELEMENT**	**RE-INSPECTION DATE**
90 ROUNTREE LN, WATSONVILLE CA 95076	1192	

FOOD FACILITY	POOL/SPA	MED. WASTE	ORG. CAMP	BODY ART	OTHER:	SRV CD
☑	☐	☐	☐	☐		002

** Major violations pose a threat to public health and shall be corrected immediately. Non-compliance may warrant facility closure **

VIOLATION/OBSERVATION/CORRECTIVE ACTION/INSPECTION COMMENTS

INSPECTION COMMENTS: *No major violations observed at time of inspection.*

Food Safety Certificate: Belen Mendoza
Exp: 5/14/2027

MEASURED OBSERVATIONS

DESCRIPTION	TEMPERATURE	LOCATION	COMMENTS/MEMO
Hot water sanitation	160F	Dish machine	Hot water sanitation in compliance at dish machine, required 160F and above.
Air temperature	36F	Walk-in 1	Cold holding temperature ok, required 41F and below.
Air temperature	35F	Walk-in 2	Cold holding temperature ok, required 41F and below.
Hot water	100F	Handwash sink	Hot water in compliance, required 100-110F at handwash sink.
Quat sanitizer	200F	Sanitizer bucket	Quat sanitizer in compliance, required 200 ppm.

*By Resolution of the Board of Supervisors a Violation Re-inspection fee of $ **240.00** will be charged if not corrected prior to the re-inspection.*

Received by (print): _____ **Inspector (print):** ***J.Mead, EHS***

Signature: _____ **Signature:** _____

Captured: Captured:

SUMMARY OF THE CORRESPONDING CALIFORNIA RETAIL FOOD CODE LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED IN THE FRONT SIDE OF THIS FORM. THIS SUMMARY PAGE LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM. THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS AS APPLICABLE.

CRITICAL VIOLATIONS

1. Demonstration of food safety knowledge; Food Safety Certificate; Food Handler Cards 113947, 113947.1-.6, 13948
2. Communicable disease procedures in place: restrictions; exclusions; reporting §113949, 113949.1, 113949.2, 113949.4, 11349.5, 113950(b), 113950.5, 113975
3. No staff with discharge: eyes; nose; mouth §113974
4. Staff hygiene: eating; drinking; tobacco use §113977
5. Clean hands and bare hand contact minimized: handwashing procedure; proper glove use §113952, 113953.3, 113953.4, 113961, 113968, 113973, 113975
6. Handwash facilities supplied and accessible §113953, 113953.1, 113953.2, 114276(d)
7. Holding temperature of potentially hazardous foods: hot at 135°F or more; cold at 41°F or less §113982(3), 113996, 113998, 114037, 114153
8. Time as a public health control: procedures; records; food marked/monitored §114000
9. Cooling methods and rate: 135 --> 70°F within 2 hours; 70 --> 41°F within 4 hours §114002, 114002.1
10. Cooking temperature and duration §114004, 114008, 114010
11. Reheating for hot holding (165°F or more) §114014, 114016
12. No re-service of returned food §113980, 114079
13. Food free of contamination and adulteration §113967, 113976, 113980, 113988, 113990, 114035(b)(c), 114041(a), 114075(a)(e), 114094.5, 114113, 114121(b), 114254.3, 114375(f)
14. Sanitizing contact surfaces and wares: frequency; sanitizer concentration; procedure §113976, 113984(d), 114074, 114075, 14095, 114097, 114099.1, 114099.2, 114099.3, 114099.4, 114099.6, 114099.7, 114101(b)-(d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114121(a), 114125, 114141
15. Food is obtained from an approved source §113980, 113982, 114021, 114023, 114024, 114025, 114027, 114029, 114031, 114035(a)(b), 114041, 114376, 114376.5, 114432, 114433, 114434, 114435
16. Shell stock regulations: tags; storage; display; separation of lots §114029, 114039, 114039.1-.4
17. Gulf Oyster Regulations §113707, 17CCR §13675
18. Adherence to specialized processes: variance; reduced oxygen packaging (ROP); HACCP Plan §113801, 114039.5(b)(c), 114057, 114057.1, 114375(a), 114417, 114417.1-7, 114419, 114419.1-.3, 114423, 114425, 114429, 114429.3, 114429.5
19. Notice regarding raw and undercooked foods §114012, 114093
20. Prohibited foods are excluded from licensed health care facilities and schools §114091
21. Water is from a potable source; hot and cold water is available at all sinks §113953(c), 114099.2(b), 114163(a)(3), 114189, 114189.1, 114190, 114192(a)(d), 114192.1, 114195, 114205(b)
22. Sewage and Wastewater Disposal §114197
23. Restrooms are functional and accessible §114250, 114250.1, 114276(a), 114375
24. Vermin/animal exclusion: rodents; insects §114259.1, 114259.4, 114259.5

GOOD RETAIL PRACTICES

25. A person in charge is present and performs duties §113945, 113945.1, 113947, 113984.1, 114075(b)(c),114397
26. Personal cleanliness: hair restraints; nail care, First Aid §113968, 113969, 113971, 114256.4
27. Approved thawing procedures are used §114018, 114020
28. Food is separated and protected §113980, 113984(a)(b)(c)(e)(f)(g), 113984.1, 113986, 114047, 114049, 114053, 114055, 114060, 114060(b),114073, 114077
29. Fruits and vegetables are washed when required. §113992
30. Toxic substances: labeled, separated; use training §114254, 114254.1-.2
31. Food is stored off the floor and protected §114047, 114049, 114053, 114055, 114165, 114069, 114375(f)
32. Working food storage containers are labeled §114051
33. Consumer self-service is set-up to protect food §114060(a), 114063, 114065, 114069, 114073, 114075(d), 114077, 114121(b)(c)
34. Food is properly labeled and honestly presented §114041(b), 114051, 114087, 114088, 114089, 114089.1, 114090, 114093.1
35. Compliance with Trans Fat; menu labeling §114094, 114377
36. Non-food contact surfaces: clean, good repair §114111, 114115(b), 114130.4
37. Ware-washing facilities: present; maintained, used §114099, 114099.5, 114101, 114101.1, 114101.2, 114103, 114125
38. Sanitizer test strips; verification of sanitizing step §114101.2, 114107
39. Approved equipment/utensils: clean, good repair §113982(1), 113984(d), 114074, 114075, 114081 (a-d),114115(a)(b), 114117 (e)(3)(4), 114119, 114121, 114130,114130.1-.3, 114130.5-.6, 114132, 114133, 114137, 114139, 114141, 114153, 114163, 114165, 114167, 114169, 114171, 114175, 114177, 114180, 114182, 114192(b), 114199
40. Equipment and linen are properly stored and used. §113778.4, 114118, 114119, 114123, 114125, 114130.6, 114135, 114143, 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3-.5, 114254.3
41. Vending machines are safe and maintained. §114145
42. There is adequate ventilation and lighting §114149, 114149.1-.3, 114252, 114252.1
43. Thermometers: present, functional; accurate §114157, 114159
44. Wiping cloths: proper use, condition, storage §114135, 114185.1, 114185.3, 114185.5
45. Plumbing: approved, good repair, backflow prevention, access §114171, 114189.1, 114190, 114192(c), 114192.1, 114193, 114193.1, 114201, 114269
46. Refuse container: provided; maintained, covered §114055, 114244, 114245, 114245.1-.7, 114375€
47. Toilet facilities: accessible, clean, supplied, maintained §114250, 114250.1, 114276(b)(c), (e)-(f)
48. Facility premises: free of debris and excess equipment §114257, 114257.1
49. Employee lockers: personal belongings storage §114256, 114256.1-.2
50. Janitorial facilities: present, good repair, clean §114279, 114281, 114282
51. Vermin proofing; no harborage; no pets/animals §114067(h), 114259, 114259.2-.5, 114375(d)
52. Floors, walls, ceilings: present, clean, maintained §114143(d), 114265, 114266, 114268, 114268.1, 114269, 114271, 114272
53. No living or sleeping quarters inside the facility. §114285, 114286
54. Placard and required signs are posted and visible §113953.5, 113978, 114039.5(a), 114381(e)
55. Last Inspection report is available for review §113725.1, 114390
56. Food safety training documentation is on file §113947.1(g), 113948(f)
57. Compliance with plan review requirements §113715, 113719, 114380
58. Current and valid permit(s) §114289, 114375, 114376.5, 114381(a)-(d), 114381(f), 114387, 114390, 114395, 114437
59. VC&D and/or Impoundment §114393
60. Permit suspension §114405, 114407, 114409, 114411, 114413