

STANDARD 6 – COMPLIANCE AND ENFORCEMENT

STANDARDIZED KEY CROSSWALK TO THE 2022 FDA FOOD CODE

This crosswalk is intended to assist jurisdictions in making comparisons with their code against the *2022 FDA Food Code*. The Form 3-A Food Inspection Report Item numbers are based on the model FDA inspection form found in Annex 7 of the *2022 FDA Food Code*. Completion of the crosswalk is intended to assist jurisdictions completing Standard 6 documentation which identifies major risk factors and public health interventions on the jurisdiction’s inspection report form. Annex 5 contains additional information regarding the content of Form 3-A.

FBI Risk Factors and Interventions	Food Establishment Inspection Report (Form 3-A) Item Number	Applicable 2022 FDA Food Code References
<i>Supervision</i>		
PIC	1	2-101.11; 2-102.11(A), (B), (C)(1), (4)-(16); 2-103.11 (A) - (O), (Q)
CFPM	2	2-102.12(A)
<i>Employee Health</i>		
Management	3	2-102.11(C)(2), (3), (17); 2-103.11(P); 2-201.11(A), (B), (C), (E)
Restriction and Exclusion	4	2-201.11(D), (F); 2-201.12; 2-201.13
Vomit and Diarrheal events	5	2-501.11
<i>Good Hygienic Practices</i>		
Eating, Tasting and Drinking	6	2-401.11, 3-301.12
Discharge from eyes, nose, and mouth	7	2-401.12
<i>Preventing Contamination by Hands</i>		
Hands Clean and Properly Washed	8	2-301.11; 2-301.12; 2-301.14; 2-301.15; 2-301.16
No Bare Hand Contact with RTE Foods	9	3-301.11, 3-801.11(D)
Adequate handwashing sinks	10	5-202.12; 5-203.11; 5-204.11; 5-205.11; 6-301.11; 6-301.12; 6-301.13; 6-301

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<p><i>Approved Source</i></p> <p>Food obtained from approved source</p> <p>Food Received at proper temperature</p> <p>Food in good condition, safe and unadulterated</p> <p>Required records available, shellstock tags, parasite destruction</p>	<p>11</p> <p>12</p> <p>13</p> <p>14</p>	<p>3-201.11-17; 3-202.13-14; 3-202.110; 5-101.13</p> <p>3-202.11</p> <p>3-101.11, 3-202.15</p> <p>3-202.18, 3-203.12, 3-402.11, 3-402.12</p>
<p>Protection from Contamination</p> <p>Food Separated and Protected</p> <p>Food Contact surfaces; cleaned and sanitized</p> <p>Proper disposition or returned, previously served, reconditioned and unsafe food</p>	<p>15</p> <p>16</p> <p>17</p>	<p>3-302.11, 3-304.11, 3-304.15(A), 3-306.13(A)</p> <p>4-501.111-115; 4-601.11(A); 4-602.11-12; 4-702.11; 4-703.11</p> <p>3-306.14, 3-701.11</p>
<p>Time/Temperature Control for Safety</p> <p>Cooking</p> <p>Reheating</p> <p>Cooling</p> <p>Hot Holding</p> <p>Cold Holding</p> <p>Date marking</p> <p>Time as Public Health Control</p>	<p>18</p> <p>19</p> <p>20</p> <p>21</p> <p>22</p> <p>23</p> <p>24</p>	<p>3-401.11; 3-401.12; 3-401.14; 3-401.15</p> <p>3-403.11</p> <p>3-501.14</p> <p>3-501.16(A)(1)</p> <p>3-501.16(A)(2), (B)</p> <p>3-501.17, 3-501.18</p> <p>3-501.19</p>

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<p>Consumer Advisory</p> <p>Consumer Advisory provided for raw/undercooked foods</p>	25	3-603.11
<p>HSP Populations</p> <p>Pasteurized foods used; prohibited foods not offered</p>	26	3-801.11(A), (B), (C), (E), (G)
<p>Food Color Additives and Toxic Substances</p> <p>Food Additives approved and properly used</p> <p>Toxic substances identified, stored, and used</p>	27	3-202.12, 3-302.14
<p>Conformance with Approved Procedures</p> <p>Compliance with variance/specialized process/HACCP</p>	28	7-101.11; 7-102.11; 7-201.11; 7-202.11; 7-202.12; 7-203.11; 7-204.11; 7-204.12; 7-204.13; 7-204.14; 7-205.11; 7-206.11; 7-206.12; 7-206.13; 7-207.11; 7-207.12; 7-208.11; 7-209.11; 7-301.11
<p>Conformance with Approved Procedures</p> <p>Compliance with variance/specialized process/HACCP</p>	29	3-404.11; 3-502.11; 3-502.12; 4-204.110(B); 8-103.12; 8-201.13; 8-201.14

NOTE:

Item numbers listed in this column refer to the item numbers within FDA's Food Establishment Inspection Report (Form 3-A, found in Annex 7).