

STANDARD 1 – REGULATORY FOUNDATION INSTRUCTIONS AND WORKSHEET FOR CONDUCTING A SELF- ASSESSMENT

Part II – Good Retail Practices

STEP 1 – Review Good Retail Practices

The jurisdiction's regulatory foundation must have corresponding requirements for 95 percent of the *FDA Food Code* sections listed in Part II – Good Retail Practices of the *Standard 1: Self-Assessment Worksheet*. This worksheet is included at the end of these instructions. Part II of the *Standard 1: Self-Assessment Worksheet* contains several categories, beginning with #12 "Personnel" through #36 "Presence of Insects / Rodents Minimized, Outer Openings Protected, etc."

NOTE: *If a jurisdiction adopted the current published edition or one of the two most recent editions of the FDA Food Code by reference, a side-by-side comparison of the language is not necessary. Adoption by reference meets the criteria of the Standard.*

STEP 2 - Conduct the Self-Assessment for Part II

The self-assessor must compare the jurisdiction's code, regulation, or ordinance with the corresponding *FDA Food Code* section for each of the GOOD RETAIL PRACTICES (GRPs) provision listed in Part II of the *Standard 1: Self-Assessment Worksheet*. For each *FDA Food Code* section:

- Record the corresponding jurisdiction requirement; and
- Document his/her determination:
 - If **full intent** of the *FDA Food Code* section is met, place an "X" in the appropriate column.
 - If **partial intent** of the *FDA Food Code* section is met, identify language that is not included with the jurisdiction's requirement. Indicate whether the language is addressed in another jurisdiction statute, ordinance, or regulatory requirement.
 - If **no corresponding regulation exists**, indicate "No Compliance" in the appropriate column and provide any information that may explain why it is not part of the jurisdiction's current requirements.

STEP 3 – Document the Self-Assessment Results for Part II

The summary table is provided at the end of Part II on the *Standard 1: Self-Assessment Worksheet* to document the results of the SELF-ASSESSMENT for the GOOD RETAIL PRACTICES *Food Code* provisions. For each Good Retail Practice category, the self-assessor will record the total number of *FDA Food Code* sections for which the jurisdiction's regulations have a corresponding requirement. This number is obtained from the totals documented at the end of each of the Good Retail Practice categories.

At the bottom of Part II of the *Standard 1: Self-Assessment Worksheet*, record the number of GOOD RETAIL PRACTICES that are met. Divide the total number of provisions met (last line of table) by 246 and multiply by 100 to determine the percentage of the GOOD RETAIL PRACTICES provisions contained in the jurisdiction's code or regulation. A percentage equal to or greater than 95% meets the Regulatory Foundation for Sections 12 – 36.

Examples of documents that may be reviewed:

- The jurisdiction's statute, regulation, rule, ordinance, or other prevailing set of regulatory requirements that govern the operation of its food establishments;
- Version of the *FDA Food Code* that was used for the SELF-ASSESSMENT;
- Completed *Standard 1: Self-Assessment Worksheet, Part II – Good Retail Practices*; and
- If applicable, documents discussing or comparing code provisions excepted if adoption was made by reference with exceptions.

**STANDARD 1 – REGULATORY FOUNDATION
SELF-ASSESSMENT WORKSHEET**

Part II – *Food Code*: Good Retail Practices

SECTION 12 – PERSONNEL

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
1. 2-302.11 - Maintenance				
2. 2-303.11 - Prohibition				
3. 2-304.11 - Clean Condition				
4. 2-402.11 - Effectiveness				
5. 6-301.14 - Handwashing Signage				

TOTAL NUMBER OF SECTION 12 PROVISIONS MARKED “YES _____ *(Section 12 has a total of 5 provisions)*

SECTION 13 – FOOD & FOOD PROTECTION

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
6. 3-202.16 - Ice				
7. 3-202.17 - Shellstock, Condition				
8. 3-202.18 - Molluscan Shellfish, Packaging and Identification				
9. 3-203.11 - Molluscan Shellfish, Original Container				
10. 3-302.12 - Food Storage Containers, Identified with Common Name of Food				
11. 3-302.13 - Pasteurized Eggs, Substitute for Raw Shell Eggs for Certain Recipes				
12. 3-305.13 - Vended Time/Temperature Control for Safety Food, Original Container				
13. 3-601.11 - Standards of Identity				

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<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
14. 3-601.12 - Honestly Presented				
15. 3-602.11 - Food Labels				
16. 3-602.12 - Other Forms of Information				
17. 6-404.11 - Segregation and Location				

TOTAL NUMBER OF SECTION 13 PROVISIONS MARKED “YES _____ (Section 13 has a total of 12 provisions)

SECTION 14 – PLANT FOOD COOKING FOR HOT HOLDING

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
18. 3-401.13 - Plant Food Cooking for Hot Holding				

TOTAL NUMBER OF SECTION 14 PROVISIONS MARKED “YES _____ (Section 14 has a total of 1 provisions)

SECTION 15 – PROTECTION FROM CONTAMINATION

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
19. 3-302.15 - Washing Fruits and Vegetables				
20. 3-303.11 - Ice Used as Exterior Coolant, Prohibited as Ingredient				
21. 3-303.12 - Storage or Display of Food in Contact with Water and Ice				
22. 3-304.11 - Food Contact with Equipment and Utensils				
23. 3-305.11 - Food Storage				
24. 3-305.12 - Food Storage, Prohibited Areas				
25. 3-305.14 - Food Preparation				
26. 3-306.11 - Food Display				
27. 3-306.12 - Condiments, Protection				
28. 3-306.13 - Consumer Self-Service Operations				
29. 3-307.11 - Miscellaneous Sources of Contamination				

TOTAL NUMBER OF SECTION 15 PROVISIONS MARKED “YES _____ (Section 15 has a total of 11 provisions)

SECTION 16 – FACILITIES / METHODS TO CONTROL PRODUCT TEMPERATURE

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
30. 3-501.11 - Frozen Food				
31. 4-301.11 - Cooling, Heating, and Holding Capacities				

TOTAL NUMBER OF SECTION 16 PROVISIONS MARKED “YES _____ (Section 16 has a total of 2 provisions)

SECTION 17 – TIME / TEMPERATURE CONTROL FOR SAFETY FOOD - PROPERLY THAWED

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
32. 3-501.12 - Time / Temperature Control for Safety Food, Slacking				
33. 3-501.13 - Thawing				

TOTAL NUMBER OF SECTION 17 PROVISIONS MARKED “YES _____ (Section 17 has a total of 2 provisions)

SECTION 18 – DISPENSING OF FOOD / UTENSILS PROPERLY STORED

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
34. 3-304.12 - In-Use Utensils, Between-use Storage				
35. 4-204.13 - Dispensing Equipment, Protection of Equipment and Food				
36. 4-204.14 - Vending Machine Vending Stage Closure				

TOTAL NUMBER OF SECTION 18 PROVISIONS MARKED “YES _____ (Section 18 has a total of 3 provisions)

SECTION 19 – THERMOMETERS PROVIDED AND CONSPICUOUS

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
37. 4-203.11 - Temperature Measuring Devices, Food				
38. 4-203.12 - Temperature Measuring Devices, Ambient Air and Water				

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
39. 4-204.112 - Temperature Measuring Devices				
40. 4-302.12 - Food Temperature Measuring Devices				

TOTAL NUMBER OF SECTION 19 PROVISIONS MARKED “YES _____ (Section 19 has a total of 4 provisions)

SECTION 20 – FOOD AND NONFOOD CONTACT SURFACES: DESIGNED, CONSTRUCTED, MAINTAINED, INSTALLED, LOCATED, OPERATED, CLEANABLE

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
41. 3-304.16 - Using Clean Tableware for Second Portions and Refills				
42. 3-304.17 - Refilling Returnables				
43. 4-101.11 - Characteristics				
44. 4-101.12 - Cast Iron, Use Limitation				

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<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
45. 4-101.13 – Lead, Use Limitation				
46. 4-101.14 - Copper, Use Limitation				
47. 4-101.15 - Galvanized Metal, Use Limitation				
48. 4-101.17 - Wood, Use Limitation				
49. 4-101.18 - Nonstick Coatings, Use Limitation				
50. 4-101.19 - Nonfood-Contact Surfaces				
51. 4-102.11 - Characteristics				
52. 4-201.11 - Equipment and Utensils				
53. 4-202.11 - Food-Contact Surfaces				
54. 4-202.12 - CIP Equipment				
55. 4-202.13 - "V" Threads, Use Limitation				
56. 4-202.14 - Hot Oil Filtering Equipment				
57. 4-202.15 - Can Openers				

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<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
58. 4-202.16 - Nonfood-Contact Surfaces				
59. 4-202.17 - Kick Plates, Removable				
60. 4-204.12 - Equipment Openings, Closures, and Deflectors				
61. 4-204.15 - Bearings and Gear Boxes, Leakproof				
62. 4-204.16 - Beverage Tubing, Separation				
63. 4-204.17 - Ice Units, Separation of Drains				
64. 4-204.18 - Condenser Unit, Separation				
65. 4-204.19 - Can Openers on Vending Machines				
66. 4-204.110 - Molluscan Shellfish Tanks				
67. 4-204.111 - Vending Machines, Automatic Shutoff				
68. 4-204.121 - Vending Machines, Liquid Waste Products				
69. 4-204.122 - Case Lot Handling Apparatuses, Moveability				

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<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
70. 4-204.123 - Vending Doors and Openings				
71. 4-302.11 - Utensils, Consumer Self-Service				
72. 4-401.11 - Equipment, Clothes Washers and Dryers and Storage Cabinets, Contamination Prevention				
73. 4-402.11 - Fixed Equipment, Spacing or Sealing				
74. 4-402.12 - Fixed Equipment, Elevation or Sealing				
75. 4-501.11 - Good Repair and Proper Adjustment				
76. 4-501.12 - Cutting Surfaces				
77. 4-501.13 - Microwave Ovens				
78. 4-502.11 - Good Repair and Calibration				
79. 4-601.11(B - C) - Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, Utensils				
80. 4-602.13 - Nonfood-Contact Surfaces				

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
81. 4-603.11 - Dry Cleaning				
82. 4-902.11 - Food-Contact Surfaces				
83. 4-902.12 - Equipment				

TOTAL NUMBER OF SECTION 20 PROVISIONS MARKED “YES _____ (Section 20 has a total of 43 provisions)

SECTION 21 – WAREWASHING FACILITY: DESIGNED CONSTRUCTED, INSTALLED, LOCATED, OPERATED, CLEANABLE, USED

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
84. 4-303.11 - Cleaning Agents and Sanitizer, Availability				
85. 4-203.13 - Pressure Measuring Devices, Mechanical Warewashing Equipment				
86. 4-204.113 - Warewashing Machine, Data Plate Operating Specifications				
87. 4-204.114 - Warewashing Machines, Internal Baffles				

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<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
88. 4-204.115 - Warewashing Machines, Temperature, Measuring Devices				
89. 4-204.116 - Manual Warewashing Equipment, Heaters and Baskets				
90. 4-204.117 - Warewashing Machines, Automatic Dispensing of Detergents and Sanitizers				
91. 4-204.118 - Warewashing Machines, Flow Pressure Device				
92. 4-204.119 - Warewashing Sinks and Drainboards, Self-Draining				
93. 4-204.120 - Equipment Compartments, Drainage				
94. 4-301.12 - Manual Warewashing, Sink Compartment Requirements				
95. 4-301.13 - Drainboards				
96. 4-302.13 - Temperature Measuring Devices, Manual Warewashing				
97. 4-302.14 - Sanitizing Solutions, Testing Devices				
98. 4-501.14 - Warewashing Equipment, Cleaning Frequency				

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<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
99. 4-501.15 - Warewashing Machines, Manufacturer's Operating Instructions				
100. 4-501.16 - Warewashing Sinks, Use Limitation				
101. 4-501.17 - Warewashing Equipment, Cleaning Agents				
102. 4-501.18 - Warewashing Equipment, Clean Solutions				
103. 4-501.19 - Manual Warewashing Equipment, Wash Solution Temperature				
104. 4-501.110 - Mechanical Warewashing Equipment, Wash Solution Temperature				
105. 4-501.116 - Warewashing Equipment, Determining Chemical Sanitizer Concentration				
106. 4-603.12 - Precleaning				
107. 4-603.13 - Loading of Soiled Items, Warewashing Machines				
108. 4-603.14 - Wet Cleaning				
109. 4-603.15 - Washing, Procedures for Alternative Manual Warewashing Equipment				

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<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
110. 4-603.16 - Rinsing Procedures				
111. 4-904.14 - Rinsing Equipment and Utensils After Cleaning and Sanitizing				

TOTAL NUMBER OF SECTION 21 PROVISIONS MARKED “YES _____ (Section 21 has a total of 28 provisions)

SECTION 22 – WIPING CLOTHS, LINENS, NAPKINS, GLOVES, SPONGES: PROPERLY USED, STORED

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
112. 3-304.13 - Linens and Napkins, Use Limitation				
113. 3-304.14 - Wiping Cloths, Use Limitation				
114. 3-304.15 - Gloves, Use Limitation				
115. 4-101.16 - Sponges, Use Limitation				
116. 4-801.11 - Clean Linens				
117. 4-802.11 - Specifications				

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
118. 4-803.11 - Storage of Soiled Linens				
119. 4-803.12 - Mechanical Washing				
120. 4-901.12 - Wiping Cloths, Air Drying Locations				
121. 4-902.12 - Equipment				

TOTAL NUMBER OF SECTION 22 PROVISIONS MARKED “YES _____ (Section 22 has a total of 10 provisions)

SECTION 23 – STORAGE, HANDLING OF CLEAN EQUIPMENT, UTENSILS

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
122. 4-901.11 - Equipment and Utensils, Air- Drying Required				
123. 4-903.11 - Equipment, Utensils, Linens, and Single-Service and Single-Use Articles				
124. 4-903.12 - Prohibitions				

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<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
125. 4-904.11 - Kitchenware and Tableware				
126. 4-904.12 - Soiled and Clean Tableware				
127. 4-904.13 - Preset Tableware				

TOTAL NUMBER OF SECTION 23 PROVISIONS MARKED “YES _____ (Section 23 has a total of 6 provisions)

SECTION 24 – SINGLE-SERVICE / SINGLE-USE ARTICLES: STORAGE, DISPENSING, USE, NO REUSE

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
128. 4-502.12 - Single-Service and Single-Use Articles, Required Use				
129. 4-502.13 - Single-Service and Single-Use Articles, Use Limitation				
130. 4-502.14 - Shells, Use Limitation				

TOTAL NUMBER OF SECTION 24 PROVISIONS MARKED “YES _____ (Section 24 has a total of 3 provisions)

SECTION 25 – SAFE WATER SOURCE, HOT AND COLD UNDER PRESSURE, ADEQUATE QUANTITY

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
131. 5-101.11 - Approved System				
132. 5-102.11 - Standards				
133. 5-102.12 - Nondrinking Water				
134. 5-102.13 - Sampling				
135. 5-102.14 - Sample Report				
136. 5-103.11 - Capacity				
137. 5-103.12 - Pressure				
138. 5-104.11 - System				
139. 5-104.12 - Alternative Water Supply				

TOTAL NUMBER OF SECTION 25 PROVISIONS MARKED “YES _____ *(Section 25 has a total of 9 provisions)*

SECTION 26 – PLUMBING: INSTALLED, MAINTAINED

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
140. 5-101.12 - System Flushing and Disinfection				
141. 5-201.11 - Approved				
142. 5-202.11 - Approved System and Cleanable Fixtures				
143. 5-202.12 - Handwashing Sink, Installation				
144. 5-202.15 - Conditioning Device, Location				
145. 5-203.13 - Service Sink				
146. 5-204.13 - Conditioning Device, Location				
147. 5-205.13 - Scheduling Inspection and Service for a Water System Device				
148. 5-205.14 - Water Reservoir of Fogging Devices, Cleaning				
149. 5-205.15 - System Maintained in Good Repair				
150. 5-301.11 - Approved				

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<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
151. 5-302.11 - Enclosed System, Sloped to Drain				
152. 5-302.12 - Inspection and Cleaning Port, Protected and Secured				
153. 5-302.13 - "V" Type Threads, Use Limitation				
154. 5-302.14 - Tank Vent, Protected				
155. 5-302.15 - Inlet and Outlet, Sloped to Drain				
156. 5-302.16 - Hose, Construction and Identification				
157. 5-303.11 - Filter, Compressed Air				
158. 5-303.12 - Protective Cover or Device				
159. 5-303.13 - Mobile Food Establishment Tank Inlet				
160. 5-304.11 - System Flushing and Disinfection				
161. 5-304.12 - Using a Pump and Hoses, Backflow Prevention				
162. 5-304.13 - Protecting Inlet, Outlet, and Hose Fitting				

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
163. 5-304.14 - Tank, Pump, and Hoses, Dedication				

TOTAL NUMBER OF SECTION 26 PROVISIONS MARKED “YES _____ (Section 26 has a total of 24 provisions)

SECTION 27 – CROSS CONNECTION, BACK SIPHONAGE, BACKFLOW PREVENTION

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
164. 5-202.13 - Backflow Prevention, Air Gap				
165. 5-202.14 - Backflow Prevention Device, Design Standard				
166. 5-203.14 - Backflow Prevention Device, When Required				
167. 5-203.15 - Backflow Prevention Device, Carbonator				
168. 5-204.12 - Backflow Prevention Device, Location				
169. 5-205.12 - Prohibiting a Cross Connection				

TOTAL NUMBER OF SECTION 27 PROVISIONS MARKED “YES _____ (Section 27 has a total of 6 provisions)

SECTION 28 – TOILET FACILITIES: CONVENIENT, ACCESSIBLE, DESIGNED, INSTALLED

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
170. 5-203.12 - Toilets and Urinals				
171. 6-402.11 - Convenience and Accessibility				

TOTAL NUMBER OF SECTION 28 PROVISIONS MARKED “YES _____ (Section 28 has a total of 2 provisions)

SECTION 29 – TOILET ROOMS ENCLOSED, SELF-CLOSING DOORS; FIXTURES GOOD REPAIR, CLEAN PROPER WASTE RECEPTACLES

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
172. 5-501.17 - Toilet Room Receptacle, Covered				
173. 6-202.14 - Toilet Rooms, Enclosed				
174. 6-302.11 - Toilet Tissue Availability				
175. 6-501.19 - Closing Toilet Room Doors				

TOTAL NUMBER OF SECTION 29 PROVISIONS MARKED “YES _____ (Section 29 has a total of 4 provisions)

SECTION 30 – SEWAGE AND WATER WASTE DISPOSAL

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
176. 5-401.11 - Capacity and Drainage				
177. 5-402.11 - Backflow Prevention				
178. 5-402.12 - Grease Trap				
179. 5-402.13 - Conveying Sewage				
180. 5-402.14 - Removing Mobile Food Establishment Wastes				
181. 5-402.15 - Flushing a Waste Retention Tank				
182. 5-403.11 - Approved Sewage Disposal System				
183. 5-403.12 - Other Liquid Wastes and Rainwater				

TOTAL NUMBER OF SECTION 30 PROVISIONS MARKED “YES _____ *(Section 30 has a total of 8 provisions)*

SECTION 31 – GARBAGE AND REFUSE DISPOSAL – CONTAINERS OR RECEPTACLES: COVERED, ADEQUATE NUMBER, INSECT / RODENT PROOF, FREQUENCY OF REMOVAL, CLEAN, AREA PROPERLY CONSTRUCTED, NECESSARY IMPLEMENTS, SUPPLIES

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
184. 5-501.11 - Outdoor Storage Surface				
185. 5-501.12 - Outdoor Enclosure				
186. 5-501.13 – Receptacles				
187. 5-501.14 – Receptacles in Vending Machines				
188. 5-501.15 – Outside Receptacles				
189. 5-501.16 – Storage Areas, Rooms, and Receptacles, Capacity and Availability				
190. 5-501.18 – Cleaning Implements and Supplies				
191. 5-501.19 – Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units Location				
192. 5-501.110 – Storing Refuse, Recyclables, and Returnables				
193. 5-501.111 – Areas, Enclosures, and Receptacles, Good Repair				

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<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
194. 5-501.112 –Outside Storage Prohibitions				
195. 5-501.113 –Covering Receptacles				
196. 5-501.114 – Using Drain Plugs				
197. 5-501.115 – Maintaining Refuse Areas and Enclosures				
198. 5-501.116 – Cleaning Receptacles				
199. 5-502.11 – Frequency				
200. 5-502.12 – Receptacles or Vehicles				
201. 5-503.11 – Community or Individual Facility				
202. 6-202.110 - Outside Refuse Areas, Curbed and Graded to Drain				

TOTAL NUMBER OF SECTION 31 PROVISIONS MARKED “YES _____ (Section 31 has a total of 19 provisions)

SECTION 32 – PHYSICAL FACILITY, FLOORS, WALLS, CEILINGS: DESIGNED, CONSTRUCTED, MAINTAINED, CLEAN

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
203. 6-101.11 - Surface Characteristics				
204. 6-102.11 - Surface Characteristics				
205. 6-201.11 - Floors, Walls, and Ceilings				
206. 6-201.12 - Floors, Walls, and Ceilings, Utility Lines				
207. 6-201.13 - Floors and Wall Junctures, Coved, and Enclosed or Sealed				
208. 6-201.14 - Floor Carpeting, Restrictions and Installation				
209. 6-201.15 - Floor Covering, Mats and Duckboards				
210. 6-201.16 - Wall and Ceiling Coverings and Coatings				
211. 6-201.17 - Walls and Ceilings, Attachments				
212. 6-201.18 - Walls and Ceilings, Studs, Joists, and Rafters				
213. 6-202.17 - Outdoor Food Vending Areas, Overhead Protection				

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
214. 6-202.18 - Outdoor Servicing Areas, Overhead Protection				
215. 6-501.11 - Repairing				
216. 6-501.12 - Cleaning, Frequency and Restrictions				
217. 6-501.13 - Cleaning Floors, Dustless Methods				
218. 6-501.17 - Absorbent Materials on Floors, Use Limitation				

TOTAL NUMBER OF SECTION 32 PROVISIONS MARKED “YES _____ *(Section 32 has a total of 16 provisions)*

SECTION 33 – LIGHTING, VENTILATION, DRESSING ROOMS / DESIGNATED AREAS MAINTAINED

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
219. 4-202.18 - Ventilation Hood Systems, Filters				
220. 4-204.11 - Ventilation Hood Systems, Drip Prevention				
221. 4-301.14 - Ventilation Hood Systems, Adequacy				

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<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
222. 6-202.11 - Light Bulbs, Protective Shielding				
223. 6-303.11 - Intensity				
224. 6-304.11 - Mechanical				
225. 6-305.11 - Designation				
226. 6-403.11 - Designated Areas				
227. 6-501.14 - Cleaning Ventilation Systems, Nuisance and Discharge Prohibition				
228. 6-501.110 - Using Dressing Rooms and Lockers				
229. 6-202.12 - Heating, Ventilating, Air Conditioning System Vents				

TOTAL NUMBER OF SECTION 33 PROVISIONS MARKED “YES _____ (Section 33 has a total of 11 provisions)

SECTION 34 – PREMISES MAINTAINED FREE OF LITTER, UNNECESSARY ARTICLES, CLEANING AND MAINTENANCE EQUIPMENT PROPERLY STORED

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
230. 6-202.19 - Outdoor Walking and Driving Surfaces, Graded to Drain				
231. 6-501.15 - Cleaning Maintenance Tools, Preventing Contamination				
232. 6-501.16 - Drying Mops				
233. 6-501.113 - Storing Maintenance Tools				
234. 6-501.114 - Maintaining Premises, Unnecessary Items and Litter				

TOTAL NUMBER OF SECTION 34 PROVISIONS MARKED “YES _____ (Section 34 has a total of 5 provisions)

SECTION 35 – COMPLETE SEPARATION FROM LIVING / SLEEPING QUARTERS; LAUNDRY

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
235. 4-301.15 - Clothes Washers and Dryers				
236. 4-401.11 - Equipment Clothes Washers and Dryers, and Storage Cabinets, Contamination Prevention				

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<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
237. 4-803.13 - Use of Laundry Facilities				
238. 6-202.111 - Private Homes and Living or Sleeping Quarters, Use Prohibition				
239. 6-202.112 - Living or Sleeping Quarters, Separation				

TOTAL NUMBER OF SECTION 35 PROVISIONS MARKED “YES _____ (Section 35 has a total of 5 provisions)

SECTION 36 – PRESENCE OF INSECTS / RODENTS MINIMIZED, OUTER OPENINGS PROTECTED, ANIMALS AS ALLOWED

<i>FDA Food Code Section</i>	Jurisdiction's Corresponding Code Section, Rule, etc.	<u>YES</u> Full Intent is Met	<u>Partial Compliance</u> List what is not covered (Additional sheets can be used for explanations and comments)	<u>NO</u> Compliance with the <i>FDA Food Code</i> section is NOT Met (Indicate the situation)
240. 2-403.11 - Handling Prohibition				
241. 6-202.13 - Insect Control Device, Design and Installation				
242. 6-202.15 - Outer Openings Protected				
243. 6-202.16 - Exterior Walls and Roofs, Protective Barrier				
244. 6-501.111 - Controlling Pests				
245. 6-501.112 - Removing Dead or Trapped Birds, Insects, Rodents, and other Pests				
246. 6-501.115 - Prohibiting Animals				

TOTAL NUMBER OF SECTION 36 PROVISIONS MARKED “YES _____ (Section 36 has a total of 7 provisions)

**STANDARD 1 – REGULATORY FOUNDATION
SELF-ASSESSMENT WORKSHEET**

PART II – Food Code: Good Retail Practices Self-Assessment Results

Section Number	Number of Provisions Met (Identified as "YES" on worksheet)	Section Description
12		Personnel
13		Food and Food Protection
14		Plant Cooking for Hot Holding
15		Protection from Contamination
16		Facilities / Methods to Control Product Temperature
17		Time/Temperature Control for Safety Food Properly Thawed
18		Dispensing Food / Utensils Properly Stored
19		Thermometers Provided and Conspicuous
20		Food and Nonfood-Contact Surfaces
21		Warewashing Facilities; Designed, Constructed, Installed, Located, Operated, etc.
22		Wiping Cloths, Linens, Napkins, Gloves, Sponges: Properly Used, Stored
23		Storage, Handling of Clean Equipment, Utensils
24		Single-Service / Single Use Articles: Storage, Dispensing, Use, no Reuse
25		Safe Water Source, Hot and Cold Under Pressure, Adequate Quantity
26		Plumbing: Installed, Maintained
27		Cross Connection, Back Siphonage, Backflow Prevention
28		Toilet Facilities: Convenient, Accessible, Designed, Installed
29		Toilet Rooms Enclosed, Self-Closing Doors; Fixtures, Good Repair, Clean, etc.
30		Sewage and Wastewater Disposal
31		Garbage and Refuse Disposal - Containers or Receptacles: Covered, etc.
32		Physical Facility - Floors, Walls, Ceiling: Designed, Constructed, Maintained,
33		Lighting, Ventilation, Dressing Rooms / Designated Areas Maintained
34		Premises Maintained Free of Litter, Unnecessary Articles
35		Complete Separation from Living / Sleeping Quarters; Laundry
36		Presence of Insects / Rodents Minimized, Outer Openings Protected, etc.,

TOTAL NUMBER OF PROVISIONS MET (Add Column 2): _____

Divide the total number of provisions met (last line of table) by 246 and multiply by 100 to determine the percentage of the Good Retail Practices provisions contained in your code regulation. _____%

A percentage equal to or greater than 95% meets the Regulatory Foundation for Sections 12 thru 36.